

★ ANTOJITOS ★	
Queso dip	7.50
GRINGO DIP [fried beans and cheese]	7.75
COCTEL DE CAMARÓN	14.75
Fresh avocado, pico de gallo and house-made cocktail sauce	
ESQUITE	6.75
Street corn, off-the-cob, mayonnaise, queso cotija, chile powder	
CHORIZO Y QUESO BOTANA [CHORI QUESO]	8.25
Melted cheese, chorizo, with warm chips	
PINCHE NACHOS	12.50
Cheese, beans, lettuce, tomato, jalapeño and sour cream	
CEVICHE	camarón 12.25, pescado 10.25

★ GUACAMOLE AZTECA ★	
Chunks of fresh avocado, pico de gallo, lime, garlic	11.75

★ FAJITAS AZTECA ★	
Served with sautéed seasonal vegetables, rice & beans, lettuce, guacamole, sour cream, pico de gallo and tortillas	
CHICKEN OR STEAK	17.25
SHRIMP AND VEGETABLES	19.25
STEAK, CHICKEN AND SHRIMP	20.25

★ BUILD YOUR COMBO ★	
SERVED WITH YOUR CHOICE OF TWO SIDES. STEAK OR GRILLED CHICKEN +\$4.00 • SHRIMP +\$5.00 • TAMALE +\$4.00	
TACO • CHILE RELLENO • ENCHILADA • BURRITO • TOSTADA • QUESADILLA • CHIMICHANGA • TAMALE	
LUNCH:	Any 1 item 9.25, Any 2 items 10.25
DINNER:	Any 2 items 12.00, Any 3 items 13.25

LOS TACOS AUTENTICOS

AUTHENTIC MEXICAN TACOS	11.25
3 hand-made corn tortillas, chopped onions, cilantro, radish and fresh avocado	

★ STEAK [Asada]	★ CHICKEN [Pollo]
★ PORK [Carnitas]	★ MEXICAN SAUSAGE [Chorizo]
★ MARINATED PORK [Pastor]	★ LENGUA [Beef Tongue]

★ MOLCAJETE ★	29.45
Seasoned steak; marinated steak; grilled chicken and chorizo in a unique lava bowl, with cheese, grilled onions, grilled cactus leaves, cilantro and avocado slices. Served with Spanish rice, refried beans and tortillas.	

★ TAMALES ★	
SERVED WITH CHOICE OF SIDE	
MADE FRESH DAILY	2 for 12.25
Ask your server about today's tamales	

★ BEEF SOUP [Caldo de Res]	★ 14.50
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★ SOPAS Y ENSALADAS ★	
SLOW ROASTED CHICKEN SOUP	11.50
TACO SALAD	12.75
Marinated chicken or ground beef, beans, lettuce, tomato, sour cream and guacamole, in a tortilla bowl	
FAJITA TACO SALAD	15.00
Steak, chicken or shrimp	

★ BOWLS ★	
AZTECA CHICKEN BOWL	15.25
Rice, black beans, avocado, pico de gallo, queso fresco	
CHIPOTLE SHRIMP BOWL	17.50
Grilled jumbo shrimp, white rice, black beans, pico de gallo, lettuce, avocado, corn, radish and home-made chipotle sauce	
BEEF TACO BOWL	17.50
Sirloin steak, white rice, lettuce, corn, tomato, sour cream, guacamole and cheese	

★ TORTA ★	
Rustic Mexican sandwich on bread from the corner Mexican bakery. Steak or chicken with beans, onions, lettuce, tomatoes, queso fresco, jalapeño and sour cream.	
11.25	

★ KIDS MENU ★	7.75
SERVED WITH SPANISH RICE OR REFRIED BEANS OR FRENCH FRIES	
TACO • BURRITO • QUESADILLA • ENCHILADA • CHICKEN FINGERS	

QUESABIRRIAS	3 for 14.75
Grilled hand-made corn tortillas, shredded beef, Oaxaca cheese, onion and cilantro, served with consommé-based dipping sauce	
BEER BATTERED FISH TACOS	3 for 13.25
Lettuce, pico de gallo, radish, avocado and chipotle sauce	
GRILLED SHRIMP TACOS	3 for 13.25
Lettuce, pico de gallo, radish, avocado and chipotle sauce	

★ QUESADILLAS ★	
SERVED WITH SPANISH RICE, REFRIED BEANS AND PICO DE GALLO	
QUESADILLA DE CAMARÓN	16.00
Shrimp, cheese and market vegetables	
QUESADILLA VEGETARIANA	12.50
Grilled flour tortilla with cheese, peppers, onions, squash, mushrooms and tomatoes	
QUESADILLA GOYO	14.75
One classic quesadilla with chicken or steak	

The steak we serve is always *Certified Angus Beef*®



★ TAQUERIA CLASICOS ★

CARNE	
CARNE ASADA NORTEÑA	19.50
Steak, roasted serranos, garlic, lime and cilantro, served with rice, beans and guacamole salad	
CARNE RANCHERA	17.50
Grilled steak, guajillo and onions, served with rice & beans	
ARROZ CON CARNE TEXANO	15.75
Shrimp, steak, chicken and queso served over rice	
CARNE A LA MEXICANA	16.50
Sliced tender Certified Angus Beef® sirloin tips sautéed with grilled onions, tomatoes and jalapeños, served with hand-made tortillas and rice & beans	
CARNITAS	17.25
Slow cooked pork, grilled onions, served with rice, beans and guacamole salad	

POLLO	
ARROZ CON POLLO	13.50
Grilled chicken and queso served over rice with hand-made tortillas	
POLLO ASADO	16.25
Grilled chicken breast served with rice & guacamole salad	
POLLO EN MOLE	17.25
Grilled chicken served with house-made mole and rice	
POLLO CON CREMA	16.25
Braised chicken breast, sautéed vegetables, house cream served with rice & beans	
CHORI POLLO	17.50
Grilled chicken breast and chorizo served with rice & beans	
CHILE RELLENO CON CARNE ASADA	16.25
Roasted, chicken filled chile poblano and roasted tomatillo sauce served with beans and guacamole salad	

MARISCOS	
CAMARONES A LA DIABLA	18.25
Grilled jumbo shrimp, guajillo and sautéed vegetables	
CHIPOTLE SHRIMP	18.25
Grilled jumbo shrimp, house-made chipotle and sautéed vegetables	
CAMARONES AL MOJO DE AJO	18.00
Grilled jumbo shrimp, sautéed onions, bell peppers, garlic	
FILETE DE PESCADO	16.00
Served with rice and guacamole salad	

★ ENCHILADAS ★	
ENCHILADA DE MOLE	16.25
3 chicken enchiladas and house-made mole sauce	
VEGGIE ENCHILADAS	13.00
3 enchiladas; 1 spinach, 1 cheese, 1 bean	
EL CUARTETO	14.50
4 enchiladas; 1 beef, 1 chicken, 1 bean, 1 cheese	
ENCHILADAS AZTECA	16.25
3 chicken enchiladas topped with 3 different salsas and carne asada	

★ POSTRES ★	
FLAN 7.75	FRIED ICE CREAM 7.75
CHURROS 7.75	SOPAPILLAS 7.75

★ BURRITOS ★

SPINACH BURRITO	13.00
Sautéed spinach, onion, lettuce, and sour cream, guacamole served with rice & beans	
BURRITO FRITOS	15.25
They're fried! Served with cheese sauce, rice, beans and pico de gallo	
BURRITO FAJITA	steak or chicken 14.50 shrimp 16.75
Your favorite fajita, lettuce, tomatoes, sour cream, served with rice, beans and guacamole salad	
BURRITO D.F.	15.25
Carnitas, rice, black beans, lettuce, pico de gallo, sour cream, guacamole and cheese	
SOUTHWEST BURRITO	15.25
Grilled chicken or steak with house-made chipotle sauce served with rice & beans	
BURRITO TEXANO	17.25
Steak, chicken and shrimp cooked with vegetables served with rice and guacamole salad	
POLLO "AL PASTOR"	16.50
Grilled chicken marinated with pastor adobo, pineapple, grilled onions, guacamole, cilantro, Mexican rice and black beans, smothered in queso dip and salsa verde	

LUNCH	
SERVED DAILY 11:00 AM – 3:00 PM	
LUNCH FAJITA	11.25
Chicken or steak	
LUNCH FAJITA TEXANA	13.25
Chicken, steak and shrimp	
LUNCH TACO SALAD	10.75
LUNCH ARROZ CON POLLO	11.25

TACO TRUCK MENU	
DOS EQUIS BEER BATTERED FISH TACOS	2 for 10.25
Fresh cod, lettuce, pico de gallo, avocado, radish, chipotle sauce on hand-made tortillas	
SHRIMP TACOS	2 for 10.25
Grilled shrimp, fresh lettuce, pico de gallo, avocado, radish, chipotle sauce on hand-made tortillas	
AUTHENTIC MEXICAN TACOS	3 for 10.25
Steak, chicken, carnitas, lengua, pastor or chorizo on hand-made tortillas with onion, cilantro, avocado and radish	
QUESADILLA FAJITA	10.25
Steak or chicken, sautéed red and green bell peppers, onions, tomatoes with melted cheese in a flour tortilla	
BURRITO AZTECA	11.25
Ground beef, chicken or shrimp, sautéed market vegetables, and salsa verde in a 12" flour tortilla	
VEGETARIAN QUESADILLA	9.25
Sautéed seasonal vegetables and melted cheese in a flour tortilla	
TORTA	10.25
Steak or chicken on freshly baked bread from a local panadería, beans, onions, lettuce, tomato, queso fresco, jalapeño, sour cream	
TOSTADA	9.00
Steak or chicken topped with lettuce, tomato, sour cream, avocado and queso cotija	
PINCHE NACHOS	10.25
Cheese, beans, lettuce, tomatoes, jalapeños and sour cream	



★ SPECIALTY COCKTAILS ★

MEZCAL MULE
Sombra Mezcal, fresh lime juice,
topped with ginger beer
12

LA PICARONA
Altos Tequila, fresh lime juice,
fresh mango juice, Tajin Jalapeño rim
12

MARGARITA AZTECA
Cabo Blanco Tequila, Gran Gala,
blue agave nectar, fresh lime juice,
salt rim
12

EL NORTEÑO
1800 Silver Tequila, fresh lime juice,
agave, muddled green chiles, salt rim
12

ORANGE MARGARITA
Patron Silver Tequila, Patron Citronge,
blue agave nectar, fresh lime juice,
fresh orange juice, salt rim
15

CUCUMBER SPICY MARGARITA
Casamigos Reposado, fresh lime juice,
cucumber, jalapeño
12

POMEGRANATE MARGARITA
Casamigos Blanco,
Pama Liqueur, fresh lime juice,
premium pomegranate juice
15

BLUEBERRY MARGARITA
Sauza Tequila, fresh lime juice,
agave nectar, orange liqueur,
fresh blueberry juice
12

EL CANTARITO
Vida Mezcal, fresh lime juice,
blue agave nectar, Jarritos Grapefruit
12

MEZCALITAS
Casamigos Mezcal, fresh lime juice,
agave nectar, fresh pineapple juice
15

AZTECA MARGARITAS

FROZEN FRUIT MARGARITA peach, strawberry, mango or lime	8
TOP SHELF MARGARITA José Cuervo especial, gran gala, orange juice and sour mix	10
BLUE MARGARITA sauza blue silver, gran gala, blue curacao, fresh lime juice and sour mix	10

DRAFT BEERS

7.00 CRAFT
7.00 TACO TRUCK
4.50 1/2 PINT

WE HAVE
ROTATING TAPS!
CHECK THE CHALKBOARD FOR TODAY'S OFFERINGS

★ BOTTLED BEER ★

★ DOMESTICS 5.00
★ BUD LIGHT • BUDWEISER • MILLER LITE
★ MICHELOB ULTRA • YUENGLING
★ IMPORTS 5.25
★ CORONA • CORONA LIGHT • HEINEKEN
★ VICTORIA • PACIFICO • NEGRA MODELO
★ DOS EQUIS AMBER • DOS EQUIS LAGER
★ MODELO ESPECIAL • SOL • TECATE

TACO TRUCK & CATERING
LET US CATER YOUR NEXT EVENT! • 336-215-2508

★ WINE ★

BY THE GLASS

ZENATO • PINOT GRIGIO • ITALY	GLASS / BOTTLE
ANNABELLA • CHARDONNAY • SONOMA	8/26
SANTA JULIA • CABERNET RESERVE • MENDOZA, ARGENTINA	8/26
MAS FI • CAVA BRUT • SPAIN	8

HALF BOTTLES

WHITE	
LAGEDER "TERRA ALPINA" • PINOT GRIGIO • ITALY	21
MACROSTIE • CHARDONNAY • SONOMA, CALIFORNIA	30
DI GRESY "LA SERRA" • MOSCATO D'ASTI • ITALY	23

RED	
ARGYLE • PINOT NOIR • WILLAMETTE VALLEY OREGON	15
CATENA • MALBEC • MENDOZA, ARGENTINA	27
CHÂTEAU DE PARENCHÈRE • MERLOT/ CABERNET • BORDEAUX, FRANCE	22
CUNE • TEMPRANILLO • CRIANZA • RIOJA, SPAIN	24
SEGHESIO • ZINFANDEL • SONOMA, CALIFORNIA	28

BOTTLES

WHITE	
LYMA • VINHO VERDE • MINHO, PORTUGAL	22
LICIA • ALBARIÑO • RIAS BAIXAS, SPAIN	39
CUNE "MONOPOLE" BLANCO • VIURA • RIOJA, SPAIN	34
KINGS RIDGE • PINOT GRIS • WILLAMETTE VALLEY, OREGON	29
CLOS DU GAIMONT • CHENIN BLANC • VOUVRAY, LOIRE, FRANCE	39
CATENA • CHARDONNAY • MENDOZA, ARGENTINA	39
RED	
SANTA JULIA "TINTILLO" • BONARDA/MALBEC • MENDOZA, ARGENTINA	22
ELIZABETH ROSE • PINOT NOIR • NAPA VALLEY, CA	40
VINA REAL "CRIANZA" • TEMPRANILLO • RIOJA, SPAIN	38
ST. COSME • SYRAH • CÔTES DU RHÔNE, FRANCE	36
WINE & SOUL "MANOELLA" • RED BLEND • DOURO, PORTUGAL	47
TERRANOBLE • CARMENERE • MAULE VALLEY, CHILE	39
STOLPMAN "LA CUADRILLA" • SYRAH BLEND • BALLARD CANYON, CALIFORNIA	49
COUSIÑO MACUL "DAMA DE PLATA" • CABERNET • MAIPO VALLEY, CHILE	40