

# TAQUIZA

EST. 2014

## TACOS

### **Al Pastor (GF)**

grilled pork marinated in achiote, chiles and pineapple  
\$6.00

### **Asada (GF)**

grilled flank steak marinated in citrus and chiles  
\$6.00

### **Barbacoa**

brisket braised with dark mexican lager, cumin and chiles  
\$5.00

### **Camaron (GF)**

grilled marinated shrimp served over red cabbage slaw  
\$6.00

### **Chapulines (GF)**

toasted grasshoppers from Oaxaca served over avocado  
\$5.50

### **Lengua**

beef tongue braised with charred onion and mexican lager  
\$7.00

### **Pollo Asado (GF)**

grilled chicken marinated in citrus, garlic and herbs  
\$4.50

### **Rajas (GF)**

roasted poblano peppers and onion tossed in our crema & cotija cheese  
\$4.50

### **Fried Mahi (GF)**

masa battered mahi, cabbage slaw, nopal dressing  
\$5.50



## NOT TACOS

### **Totopos (GF)**

the original hand-pressed thick blue chips. served with salsa.  
\$7.00

### **Nachos Norteños (GF)**

crispy chips, smokey queso, crema, pickled jalapenos, salsa  
\$10.00

### **Esquites (GF)**

charred sweet corn, cilantro crema, cotija cheese, lime  
\$7.00

### **Quesadillas (GF)**

squash blossom, cotija cheese, chihuahua cheese, cilantro crema  
\$8.00

### **Tostada (GF)**

crispy tortilla, frijoles, poblano peppers, cabbage, cilantro crema  
\$5.00

### **Churros (GF)**

corn masa tossed in cinnamon-sugar and chocolate dipping sauce  
\$5.00

## REFRESCOS

Jarritos	\$4.00	Bottled Water	\$3.50
Mineragua	\$3.50	Agua de Horchata	\$5.00
Mexican Coke	\$4.50	Agua de Jamaica	\$5.00
Diet Coke	\$3.50		

# TAQUERIA TRADICIONAL Y FABRICA DE TORTILLAS

# COCKTAILS

## FROZEN MARGARITA

Tequila Mi Campo Blanco  
*Classic, Guava, Strawberry or Prickly Pear*  
\$12.00

## CLASSIC MARGARITA

Tequila Mi Campo Blanco, Lime,  
Cane Sugar  
\$11.00

## SPICY MARGARITA

Tequila Mi Campo Blanco, Lime,  
Cane Sugar, Fresno Chile  
\$12.00

## STRAWBERRY DAIQUIRI

BACARDÍ Superior Rum, Strawberry  
Purée, Cane Sugar  
\$14.00

## PIÑA COLADA

BACARDÍ Superior Rum, Pineapple,  
Coconut Milk, Cane Sugar  
\$14.00

## SINGLE POURS

Tequila Mi Campo Blanco	\$7.00
Tito's Handmade Vodka	\$7.00
Abasolo Mexican Whisky	\$12.00
BACARDÍ Reserva Ocho Rum	\$9.00
BACARDÍ Superior Rum	\$7.00
Bombay Sapphire Gin	\$8.00
Illegal Mezcal Joven	\$12.00
Tequila OCHO Plata	\$15.00

## CLASSIC DAIQUIRI

BACARDÍ Superior Rum, Lime,  
Cane Sugar  
\$13.00

## HIBISCUS MULE

Tito's Vodka, Agua de Jamaica,  
Ginger Beer, Lime  
\$14.00

## WHISKEY & COCONUT

Abasolo Mexican Whisky,  
Coconut Water  
\$15.00

## TEQUILA & TONIC

Tequila OCHO Plata, Tonic  
Water, Lime  
\$17.00

## SANGRIA

Hibiscus or Passion Fruit  
\$7.00

## LOCAL DRAFT BEER

La Playita Pilsner	\$7.00
El Farito IPA	\$7.00
Freedom Tower Amber	\$7.00

by THE TANK BREWING CO.

## BOTTLED MEXICAN BEER

Tulum Craft Lager	\$5.00
Tecate Lager	\$5.00
Corona Extra Lager	\$5.00
Modelo Negra Dunkel	\$9.00

## TAQUIZA MICHELADA

Fire Roasted Peppers, Clamato,  
Chipotle served with a Tecate  
\$7.00

