

Starters

NACHOS 8.95

Cowboy Beans, Monterey Jack cheese, chile con queso, salsa cruda, guacamole & crema

Add chicken, steak, chorizo, carnitas or seasoned ground beef 2.95

For a vegetarian option, request our Black Beans instead of Cowboy beans

SALSA SAMPLER 5.25

Seasonal salsa

DAILY ESPECIALES

SERVED WITH RICE & BEANS

MONDAY

ENCHILADAS 13.95

Seasoned ground beef, ranchero sauce, Monterey Jack cheese, cilantro, black olives & crema

TUESDAY

SMOTHERED BURRITO 13.95

Mexican rice, cowboy beans, chicken or seasoned ground beef, Jalapeno-tomato salsa, Monterey Jack cheese. Smothered with ranchero sauce

SALADS

DRESSINGS:

Lime Cilantro Vinaigrette
Creamy Tomatillo Vinaigrette
Roasted Poblano Vinaigrette
Nuevo Remoulade

GUACAMOLE* MKT PRICE

Fresh mashed avocado, red onion, jalapeño, cilantro, salt & fresh lime juice

CHILE CON QUESO 6.95

House blend of cheese, onions & red bell peppers

Add chorizo 1.25

Add Seasoned ground beef 1.25

MEXICAN STREET CORN 3.00

APPETIZER TRIO 8.95

Jalapeño tomato salsa, chile con queso & guacamole

SHRIMP CEVICHE 9.95

Citrus marinated shrimp, seasonal vegetables, avocado & house tortilla chips

WEDNESDAY

(2) TACO BOY CRUNCHY TACOS 10.95

Seasoned ground beef with shredded Romaine, diced tomato, shredded Monterey Jack cheese & crema

THURSDAY

CHILE RELLENOS 12.95

Pepper Jack stuffed poblano peppers with ranchero sauce

FRIDAY

CHICKEN TAQUITOS 11.95

Crispy corn tortillas stuffed with chicken & Monterey Jack cheese served with chipotle crema

SATURDAY + SUNDAY

11AM - 3PM

HUEVOS RANCHEROS \$10.95

Crispy corn tortillas, Cowboy beans, salsa cruda, ranchero sauce, sunny side eggs

TACO BOY SALAD** 8.95

HALF SALAD** 4.95

Mixed greens, fire-roasted bell pepper, roasted corn, salsa cruda, avocado, queso fresco & crispy tortilla strips

Add chicken or carne asada 3.95

Add fried or sautéed shrimp 3.95

Add Southwest seared tuna* MKT

TACOS

YOUR CHOICE OF CORN OR FLOUR TORTILLAS
OR A FRESH BIBB-LETTUCE WRAP (ADD 75¢)

BAJA FISH 3.95

Tempura fried mahi mahi, thinly sliced red cabbage, cilantro & ancho chile yogurt sauce

GRILLED FISH 3.95

Chipotle marinated mahi mahi with cilantro dijon sauce, field greens & salsa cruda

SOUTHWEST SEARED TUNA* 5.25

Southwest seared market tuna with pineapple salsa and wasabi cream

TEMPURA SHRIMP 3.95

Tempura shrimp, thinly sliced white cabbage, cilantro & nuevo remoulade sauce

SAUTÉED SHRIMP 3.95

Sautéed shrimp, salsa cruda, red cabbage, cilantro & ancho chile yogurt sauce

CARNITAS NORTENO 3.95

Tender slow-roasted pork with poblano rajas & ancho chile sauce

CARNE ASADA 3.95

Mexican spice-marinated grilled flank steak, green chile sauce & salsa cruda

KIMCHI BEEF 3.95

Mexican spice-marinated grilled flank steak, Korean BBQ sauce, kimchi, sesame seeds & cilantro

TACO AMERICANO 3.95

Seasoned ground beef with shredded Romaine, diced tomato, shredded Monterey Jack cheese & crema

GRILLED CHICKEN 3.95

Citrus-marinated chicken breast, grilled & sliced, with green chile sauce & salsa cruda

FRIED CHICKEN 3.95

Seasoned, breaded chicken breast, lightly fried, with marinated carrots & red cabbage, jalapeño-lime mayonnaise & chipotle bbq sauce

ROASTED CAULIFLOWER** 3.50

Roasted cauliflower with avocado, red cabbage & chile crema

TEMPURA AVOCADO 3.95

Tempura avocado, topped with a sweet Thai chile glaze & a citrus slaw
\$1.00 from every Tempura Avocado Taco goes to support The Green Heart Project. Learn more at www.greenheartsc.org

While we will do all we can to accommodate guests with food intolerances, we are unable to guarantee that dishes will be completely allergen-free

QUESADILLAS

WITH GUACAMOLE, SALSA CRUDA & SOUR CREAM

GRILLED CHICKEN, MONTEREY JACK & SALSA CRUDA 9.95

9.95

CARNE ASADA, MONTEREY JACK & SALSA CRUDA 9.95

9.95

SAUTÉED SHRIMP, MONTEREY JACK & SALSA CRUDA 10.95

10.95

CARNITAS, MONTEREY JACK & POBLANO RAJAS 9.95

9.95

CHORIZO, MONTEREY JACK & SALSA CRUDA 9.95

9.95

CHEESE & SALSA CRUDA** 7.95

7.95

RICE BOWLS

ROASTED VEGGIE** 7.95

Roasted cauliflower and corn with avocado, red cabbage, chile crema & Tomatillo salsa

LA PLANCHA 8.95

Your choice grilled chicken, Seasoned ground beef, carne asada, or carnitas, cowboy beans, salsa cruda & green chile sauce.



f #TACOBOYCHS

Sides

COWBOY BEANS

2.50

MEXICAN ARROZ VERDE**

2.50

BLACK BEANS**

2.50

ROASTED CAULIFLOWER**

2.50

TRES LECHES 4.95

Traditional three milk and brandy soaked sponge cake with fresh whipped cream & cinnamon

KIDS MENU

CHILDREN 10 & UNDER

BLACK BEAN TACO

1.95

CHICKEN & CHEESE TACO

2.95

CHICKEN QUESADILLA

4.95

CHEESE QUESADILLA

3.95

DRINK

0.99

MARGARITAS & Cocktails

THE ORIGINAL FROZEN DRIVER 7

A frozen screwdriver pioneered by Taco Boy made with premium freshly squeezed OJ
Add a Grand Marnier floater 2

CASA 6

Our classic, frozen or shaken with Silver tequila, triple sec & our house-made sweet & sour mix

SKINNY CASA 7

The lighter version of our classic made with Silver tequila, triple sec, agave nectar, fresh lime juice, soda water & served on the rocks

CADILLAC 8

The Casa, frozen or shaken with Silver tequila, Grand Marnier & our house-made sweet & sour mix

FRESH FRUIT FROZEN MARGARITA 7

Mango, strawberry, guava or sangria, made with Silver tequila & triple sec

Vino

RED 8 / WHITE 8 / ROSE 8

PINEAPPLE-INFUSED MARGARITA 7

A special house concoction of fresh pineapple, cinnamon & vanilla infused Gold tequila, fresh OJ & our house-made sweet & sour mix

SAUCE 10

Blanco, St. Germain, Lime, Aperol, Agave

SUBTLE DRAGON 10

Ancho Reyes Verde, Guava, Reposado, Lemon

SKINNY PINEAPPLE-INFUSED MARGARITA 7

The lighter version of our infused margarita made with agave nectar, fresh lime juice, soda water & served on the rocks

MOJITO 8

A blend of Dark rum, a splash of our house-made sweet & sour mix, mint, simple syrup & a splash of soda

SANGRIA GLASS 6

House-made sangria with Brandy & a splash of lemon lime soda

DRINKS

SODA 2.25
ICED TEA 2.25

LEMONADE 2.25
MEXICAN COLA 3

TEQUILA

EXTRA DISTILLED FLIGHT 25

These gems have gone through an extra distillation to create a pristine product.

DON JULIO BLANCO / CORZO REPOSADO / ESPOLON AÑEJO

FAMILY FLIGHT 20

All of the tequilas represent family.

CASAMIGOS BLANCO / SAUZA COMMEMORATIVO / TRES GENERATIONS AÑEJO

FASHIONISTA FLIGHT 25

Check out the famous actor.

CORZO SILVER / CASAMIGOS REPOSADO / LUNAZUL AÑEJO

INFUSED FLIGHT 18

Taking tequila to the next level.

SPICY TEQUILA / PINEAPPLE / AVION ESPRESSO

SLOW SIPPERS 30

Take our advice and take it slow with these beauties.

CORTEJO SILVER / TACO BOY PATRON / DON JULIO AÑEJO

BLANCO

"NEW" TEQUILA
Held in containers for less than 60 days.

Avion 9
Casamigos 12
Cazadores 9
Corzo 12
Don Julio 9
Espolon 8
Herradura 9
Hornitos 7
Lunazul 7
Milagro 8
Patron 9

Tres Generaciones 12

REPOSADO

"RESTED" TEQUILA
Typically aged 60 days up to one year.

Avion 10
Casamigos 13
Cazadores 10
Corzo 13
Don Julio 10
Espolon 9
Herradura 10
Hornitos 8
Lunazul 9
Milagro 9
Patron 10

Tres Generaciones 12

AÑEJO

"AGED" TEQUILA
Aging from one to three years in oak barrels.

Avion 11
Casamigo 14
Cazadores 11
Corzo 14
Don Julio 11
Espolon 10
Herradura 11
Hornitos 9
Lunazul 11
Milagro 10
Patron 11

Tres Generaciones 14

Cerveza

SKIP SIESTA.
LET'S FIESTA.

PREMIUM

Heineken 4.75
Amstel Light 4.75
Blue Moon 4.75
Stella 4.75

DOMESTIC

Budweiser 3.75
Bud Light 3.75
Miller Lite 3.75
Coors Light 3.75
Michelob Ultra 3.75
Yuengling 3.75
Becks NA 3.75

MICHELADA

Choose your favorite Mexican beer, served with our house-made Sangrita-mix over ice with a salted rim

THE BEER + \$1

MEXICAN

Tecate	3.75	DRAUGHT	5
Corona	4.75	Dos Equis Lager	6
Corona Light	4.75	Pacifico	5
Coronitas	2.25	Dos Equis Amber	6
Modelo Especial	4.75	Modelo	MKT
Negra Modelo	4.75	Founders All Day IPA	MKT
Sol	4.75	Rotating Tap	MKT



GEAR

TSHIRTS \$20 / HATS \$20
STICKER \$1 / GIFT CARDS