

# TACO BOY

A circular logo with a yellow border and the words "SCRATCH MADE" in yellow capital letters inside.

## A TAQUERIA FOR THE SOUL

Taco Boy is a family of neighborhood taquerias serving up delicious, scratch-made Mexican-inspired cuisine, tasty drinks, and warm service in eclectic, inviting spaces. Taco Boy is a feeling — a pure, perfect thing we craft with care, tend like a flame, and together, bask in its glow. So come in, kick up your heels, and have fun. We're so grateful you're here.

### ..... DOWNTOWN CHARLESTON .....

217 Huger Street, Charleston, SC / 843.789.3333

Monday - Thursday, 11 am - 10 pm / Friday, 11 am - 11 pm

Saturday, 10 am - 11 pm / Sunday, 10 am - 10 pm

LUNCH & DINNER / DINE-IN or TAKE-OUT

..... TACOBOY.NET .....

# STARTERS

## NACHOS / 12

cowboy beans, chili con queso, salsa cruda, guacamole, crema, lettuce, green onions

**add-ons:** ground beef 4, grilled chicken 5, carne asada 7, southwest shrimp 7, chorizo 5, southwest barbecue brisket 8

(sub black beans for vegetarian)

## MEXICAN STREET CORN / 5

grilled corn on the cob dressed in house-made chili-lime mayo and cotija cheese

## TAQUITOS / 9

crispy corn tortillas filled with house-seasoned chicken and monterey jack, topped with green chili sauce, crema, and salsa cruda

## QUESO + CHIPS / 10

queso with salsa cruda and tomatillos

## GUACAMOLE + CHIPS / 13

scratch-made with avocado, onion, garlic, jalapeño, lime

**add-ons:** grilled jalapeños, corn salsa, bacon, queso fresco + 1 each

## APPETIZER TRIO / 13

house salsa a la mexicana, queso, guacamole with chips

# SOUP & SALAD

## CHICKEN TORTILLA SOUP

CUP / 6 • BOWL / 11

a zesty veggie broth-based chicken soup topped with diced avocado, corn tortilla strips, and fresh cilantro

## MEXICAN CAESAR SALAD / 11

romaine, roasted corn, cotija cheese, toasted pepitas, and breadcrumbs tossed with caesar-lime dressing

## TACO BOY SALAD / 11

mixed greens, fire-roasted bell peppers, roasted corn, salsa cruda, avocado, queso fresco, and corn tortilla chips

**add-ons:** grilled chicken 5, fried chicken 5, carne asada\* 7, fried shrimp 7, southwest shrimp 7, seared tuna\* 9

**dressings:** cilantro-lime vinaigrette, roasted poblano vinaigrette, chipotle ranch

# QUESADILLAS

## GRILLED CHICKEN / 12

grilled chicken, monterey jack, salsa cruda with sour cream and guacamole

## CARNE ASADA / 13

carne asada, monterey jack, salsa cruda, with sour cream and guacamole

## GRILLED SHRIMP / 13

grilled shrimp, monterey jack, salsa cruda, with sour cream and guacamole

## QUESABIRRIA / 13

braised birria-style beef, monterey jack, fresh cilantro, onion, with consommé

## CHICKEN TINGA / 13

slow-stewed chicken tinga, monterey jack, pickled red onions, with chipotle ranch and guacamole

## KIMCHI / 13

carne asada, kimchi, monterey jack, with korean bbq and guacamole

## VEGGIE / 11

corn, black beans, onion, peppers, cremini mushrooms, jalapeños, and fresh cilantro

Please note a 3% processing adjustment will be applied for non-cash payments. Thank you!

We gladly accept cash, Visa, Mastercard, Discover, and American Express.

\*contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# TACOS

## KIMCHI BEEF / 6

V = (completely vegan with tofu)

carne asada, korean bbq sauce, kimchi, toasted sesame seeds, fresh cilantro

## CARNE ASADA / 6

carne asada, green chili sauce, salsa cruda

## BIRRIA / 6

braised birria-style beef, monterey jack, fresh cilantro, onion, with consommé

## CHICKEN TINGA / 5

slow-stewed chicken tinga, cotija cheese, pickled red onion, fresh cilantro

## FIRECRACKER SHRIMP / 6

V = (completely vegan with tofu)

shrimp, firecracker sauce, citrus carrot-cabbage slaw, fresh cilantro ranch, and guacamole

## BAJA FISH / 5

crispy battered white fish, citrus jalapeño slaw, fresh cilantro with remoulade

## TEMPURA SHRIMP / 6

shrimp tempura, cabbage, fresh cilantro with remoulade

## GRILLED FISH / 5

grilled fish, radish, fresh cilantro, spring mix, tomatoes with dijon sauce

## SOUTHWEST SHRIMP / 6

grilled shrimp, purple cabbage, onion, salsa cruda, fresh cilantro with ancho crema

## BUTTERMILK FRIED CHICKEN / 5

seasoned and breaded fried chicken, citrus carrot-cabbage slaw, green onions, with jalapeño-lime mayo and chipotle bbq sauce



# SIDES

## SPANISH RICE / 4

## COWBOY BEANS / 4

## BLACK BEANS / 4

## CHIPOTLE SLAW / 4

## MEXICAN STREET CORN / 5

# TACO PLATTERS

served with spanish rice & beans

(sub crispy tofu on any taco)

CHOOSE TWO for 14

CHOOSE THREE for 17

tortilla choices

FLOUR • CORN • LETTUCE

## CHICKEN BACON RANCH / 6

grilled chicken, bacon, monterey jack, spring mix with chipotle ranch

## TEMPURA AVOCADO / 5

tempura avocado, sweet thai chili sauce, citrus jalapeño slaw

## CARNITAS / 5

braised pork, cotija cheese, pickled red onion, fresh cilantro with green chili sauce

## SOUTHERN BBQ BRISKET / 6

beef brisket, chipotle slaw, crispy tabasco onions with chipotle bbq sauce

## TACO AMERICANO / 5

seasoned ground beef, monterey jack, tomato, lettuce, crema (sub crispy corn shell)

## GRILLED CHICKEN / 5

marinated chicken, green chili sauce, salsa cruda

## SURF & TURF / 6

carne asada, southwest shrimp, salsa cruda, fresh cilantro, ancho crema

# DESSERTS

## TRES LECHES CAKE / 10

traditional three-milk and brandy-soaked sponge cake with fresh whipped cream, cinnamon, and strawberries

## CINNAMON SUGAR CHURROS / 10

two churros, served with caramel sauce

# BEVERAGES

HIBISCUS AGUA FRESCA / 4

SUÉRO / 5

mexico's hangover cure and natural hydrator – fresh lime, salt, topo chico

MEXICAN COKE / 4

JARRITOS SODA / 4

TOPO CHICO / 4

TROPICAL PUNCH / 3

PINK LEMONADE / 3

RED BULL / 5

PEPSI SODAS / 3

TEA / 3

# MARGARITAS

CASA or CASA FROZEN / 9

the classic – tequila blanco, triple sec, fresh lime and orange juices, splash simple, salt

CADILLAC / 11

casa margarita topped with grand marnier floater

SKINNY CASA / 9

lighter version of the casa margarita with fresh lime, splash orange, agave, salt

SPICY MARGARITA / 10

tequila blanco infused with hot peppers, triple sec, fresh lime, agave, salt

PINEAPPLE MARGARITA / 10

pineapple-infused tequila, cinnamon, vanilla, fresh lime, splash orange, agave, salt

HIBISCUS MARGARITA / 11

sauza blanco, triple sec, hibiscus, fresh lime and orange juices, cinnamon-fennel salt

BLOOD ORANGE MARGARITA / 12

espolon reposado, triple sec, blood orange, fresh lime, agave, agave worm salt

EL JEFE MARGARITA / 15

casamigos blanco, agavero añejo tequila licor, fresh lime, splash simple, salt

# WINE

GLASS • BOTTLE

BUBBLES / 9 • 32

Lamarca Prosecco - Glera, Italy

fresh citrus, honeysuckle, white peach, persistent mousse

ROSÉ / 10 • 36

Liquid Geography - Mencia, Spain

summertime fresh, juicy red fruits, minerals, fresh herbs

WHITE / 10 • 36

Martin Codax - Albariño, Spain

tart citrus, zest, limestone, vibrant, high acidity

RED / 12 • 44

Palafox, Pionero -

Tempranillo-Cabernet, Mexico

earthy, graphite minerality, dark plum, rich blackberry, long finish

# COCKTAILS ESPECIALES

FROZEN SCREWDRIVER / 9

taco boy classic with vodka and fresh orange juice

BAJA SUNSET / 10

vodka infused with pineapple, ginger, and jalapeño, with fresh lemon, pineapple and carrot juices, agave, tajin

PALOMA / 12

milagro reposado, combier pamplemousse, fresh grapefruit and lime juices, salt

MEZCALINDO / 12

banhez mezcal, mango purée, fresh lemon, agave, agave worm salt

MAIZE KING / 11

house bourbon blend, nixta licor de elote, fresh lemon, hazelnut-corn orgeat

SAGE ADVICE / 12

sauza blanco infused with burnt sage and vanilla, pierre ferrand dry curaçao, fresh lemon, splash simple

# DRAFT BEERS

CONTIGO LAGER / 6

In our search for the best local Mexican-style lager, we teamed up with our friends at Munkel Brewing Co. in Charleston to develop an original brew especially for Taco Boy.

DOS EQUIS LAGER / 5

DOS EQUIS AMBER / 5

ROTATING LOCALS / MKT

# BOTTLES & CANS

ESTUARY 25 ISLAND WIDE HAZY IPA / 7

MUNKLE PILSNER "MUNK PILS" / 6

CORONA • CORONA LIGHT / 5

MODELO ESPECIAL / 5

NEGRA MODELO / 5

TECATE / 4

VOLLEY TEQUILA SELTZER / 9

charleston made: grapefruit or mango

MICHELOB ULTRA / 4

BUD LIGHT • MILLER LIGHT / 4

BECKS (nonalcoholic) / 4

COLD MARGS  
& HOT TACOS  
TACO BOY!

# BUT FIRST...

## TEQUILA

served with lime  
and kosher salt

Tequilas are distilled from the Weber blue agave plants that grow in the volcanic, mineral-rich soils of Jalisco, Mexico. They produce earthy, spicy and tropical fruit flavor profiles with floral aromatics. Unrested Blanco and Silver tequilas showcase these flavor profiles most abundantly, whereas rested Reposado tequilas (aged up to one year) and extra rested Anejo tequilas (aged one to two years) also provide sweeter notes from charred barrels, not unlike a fine bourbon.

Flight of 3 one-ounce pours:

blanco / 23 • reposado / 25 • anejo / 28

Flight of 1 each (blanco, reposado, anejo) / 26

### BLANCO

Casamigos / 12

Patron / 11

Don Julio / 11

Herradura / 10

Hussong / 9

Espolon / 8

Sauza / 7

### REPOSADO

Casamigos / 13

Patron / 13

Don Julio / 12

Herradura / 11

Hussong / 11

Espolon / 9

Milagro / 8

La Gritona / 11

### ANEJO

Casamigos / 14

Patron / 14

Don Julio / 14

Herradura / 12

Hussong / 13

Espolon / 10

Tres Gen / 11

## CRISTALINO TEQUILA

served  
neat

Cristalino Tequilas are rested tequilas that have been filtered with activated charcoal, which serve to remove the residual color from the charred barrels and also enhance the fruity and floral character while preserving the flavors from barrel aging.

Flight of 3 one-ounce pours / 29

Dobel Diamante Reposado-Anejo Blend / 10

Herradura Ultra Anejo Cristalino / 14

Komos Anejo Cristalino / 22

\* Maestro Dobel Cristalino Extra Anejo / 30  
(not available in a flight)

## MEZCAL

served with pineapple,  
orange and savory salts

Mezcals are distilled from 30 species of agave, but over 90% are made from espadin agaves. Oaxaca boasts over 70% of the total production of mezcal with the remaining amount coming from eight other states in Mexico. Mezcal has a bolder, more vegetal, herbaceous, and mineral profile than most tequilas. Agaves for mezcal are smoked before fermentation and have the added depth of this process encapsulated within a mezcal's flavor profile.

Flight of 3 one-ounce pours / 24

Conejos 400 / 8

Union / 9

Montelobos / 10

Nuestra Soledad San Luis / 12

Banhez / 9

Siete Misterios / 10

Creyente / 11

Casamigos / 14

VIVA! LA!



BRUNCH!

SATURDAYS  
& SUNDAYS



TEQUILA  
TUESDAYS

\$5 HOUSE  
MARGARITAS

GIVE THE GIFT OF  
TEQUILA, TACOS  
& EXTRA GUAC



Gift Cards  
Available