

APPETIZERS

Carne Azada Fries \$11.25
French fries topped with melted cheese and carne azada garnished with crema and guacamole.

Ceviche* \$9.50
Fresh fish and shrimp cooked on lime juice

Tamales \$9.25
Two homemade tamales pollo or rajas topped with crema, cheese and salsa

Tinga Chicken Tostadas \$9.99
2 Flat hard shell corn tortilla topped with shredded chicken, lettuce, crema, cheese and salsa roja.

Queso Fundido \$9.49
Home-made chorizo served on top of melted chihuahua cheese, poblano peppers and warm corn tortillas.

Fit Guac \$6.50
Freshly prepared guacamole on romaine lettuce and side of wheat chips. (Low Calorie)

Taquitos Dorados \$10.25
4 Thin rolled corn tortilla filled with chicken and steak deep fried till crspy topped with lettuce, tomateos, cheese, crema and salsa roja.

Nachos Locos \$13.99
Chips with beans, cheese, steak, grilled chicken and shrimp, salsa fresca, jalapenos, crema, guacamole and cilantro.

Queso \$4.99
Creamy queso blanco dip.

Street Corn \$5.25
Sweet corn on the Cobb, grilled then seasoned with butter, cotija cheese, paprika, mayonnaise and fresh lime.

Homemade Guacamole Dip \$4.99

OUR SPECIALTIES

Pollo Al Carbon \$14.75
A special marinated chicken breast chopped and mixed with fresh corn, black beans and a hint of cilantro over a bed of our poblano pepper rice.

Arroz Con Pollo \$12.99
Tender marinated chicken strips served on a bed of rice with our special queso sauce.

Pollo Aguayo \$14.99
Grilled chicken breast served with mixed vegetables, poblano rice, romaine lettuce, red onions, tomato and flour tortillas

Fajitas \$15.49
Our classic chicken or steak fajitas with onions, red pepper and green pepper with a side of beans, rice and a salad.

El Macho Fajitas \$16.99
Chicken, steak, shrimp mixed with onion, red and green peppers with a side of beans, rice and a salad.

Mucho Macho Steak \$15.99
Tender ribeye grilled with red and green bell peppers, fresh jalapenos, cilantro and onion. served with poblano rice, beans and flour tortillas.

Carna Azada \$15.99
Grilled flank steak served with poblano rice, refried beans, romaine lettuce, guacamole, pico de gallo and flour tortillas.

Pollo Poblano \$15.29
Chicken breast topped with poblano sauce and served with poblano rice, romaine lettuce, red onion, tomato, guacamole and flour tortillas.

Latin Lover Shrimp \$15.25
Plump shrimp simmered in a spicy diablo sauce with zucchini, mushrooms and fresh garlic. Served with poblano rice, romaine lettuce, crema and tomatoes.

SALADS

Dressing Choices:
Ranch, Blue Cheese, Italian, Raspberry Vinaigrette, Poppy Seed.

Fajita Taco Salad \$11.99
Grilled chicken or steak cooked with bell peppers, beans and onions served in a crispy flour tortilla bowl with lettuce, tomatoes, crema, guacamole and shredded cheese

Macho Chicken salad \$10.49
Chicken breast mixed with fresh corn, black beans and a hint of cilantro over a bed of romaine salad with tomatoes and onions.

TRADICIONAL

Meats: Carne Asada, Al pastor, Chorizo, Barbacoa, Carnitas, Tinga, Veggie.

Sopes One \$4.99 Two \$9.49
A pinched fried masa circle topped with choice of meat, beans, cheese, lettuce, crema, queso fresco and tomatoes.

Huaraches \$10.99
An oblong shape masa base topped with choice of meat, queso fresco, lettuce, tomatoes and cactus.

Gorditas One \$4.99 Two \$9.49
A fried masa cake filled with choice of meat, beans, queso fresco, lettuce and tomatoes.

A LA CARTE

Crema	\$.99
Flour Tortillas (3)	\$2.49
Corn Tortillas (3)	\$2.49
Refried Beans	\$2.49
Black Beans	\$2.99
Poblano Rice	\$2.99
French Fries	\$3.29

Meats: **Carne Asada** Thin-cut skirt steak marinated with spices and seared over an open-fire, **Al Pastor** Tender cut pork marinated with spices and pineapple cooked on a traditional vertical roaster, **Chorizo** Spicy homemade Mexican style fried pork sausage, **Barbacoa** Marinated brisket shredded and slow simmered in a special blend of peppers and spices, **Carnitas** Pork seasoned in Mexican spices and slow simmered until tender and crispy, **Tinga** Shredded chicken simmered in a sauce of tomatoes, red onions and chipotle peppers, **Veggie** A mix of grilled mushrooms, red and green peppers.

QUESADILLAS

Meats: Carne Asada, Al pastor, Chorizo, Barbacoa, Carnitas, Tinga, Veggie.

House Quesadilla \$10.49
Corn tortilla with queso fresco and choice of meat with lettuce and tomato.

Shrimp Quesadilla \$13.49
Wheat tortilla with melted cheese, steamed broccoli, avocado and crema.

Gringa \$9.50
Two 8" flour tortilla stuffed with alpastor, cheese, cilantro and onion.

Macho Quesadilla \$15.49
12" flour tortillas stuffed with cheese, chorizo and grilled chicken grilled to perfection. Served with rice and beans.

Broccoli Avocado \$10.99
Wheat tortilla with melted cheese, steamed broccoli, avocado and crema.

Dos Caras Quesadilla \$11.99
A 10' flour tortilla filled with chicken or steak, red and green peppers, onions, cheese, black beans and corn. Topped with crema on one side and guacasalsa on the other with a side salad.

TORTAS

Meats: Carne Asada, Al pastor, Chorizo, Barbacoa, Carnitas, Tinga, Veggie.

Cubana \$11.49
pork Carnitas shredded chicken, cheese, avocado, jalapenos, red onions, tomatoes, lettuce and mayo on white bread.

Especial \$9.75
Carne azada, chorizo, ham, cheese topped with jalapenos, red onions, tomatoes, lettuce and chipotle salsa on white bread.

Quesa Torta \$8.99
Your choice of meat with beans, Chihuahua cheese, onion, cilantro and avocado.

Ahogada \$7.99
Delicious pork carnitas on bun smothered in our homemade spicy arbol sauce.

House Torta \$8.25
Mexican sandwich filled with choice of meat, mayo, lettuce, tomatoes, red onions, beans, jalapenos and avocado.

TACOS

Meats: Carne Asada, Al pastor, Chorizo, Barbacoa, Carnitas, Tinga, Veggie.

House Tacos Two for \$8.49 Three for \$11.49
Choice of meat on soft corn tortilla with chopped onions and cilantro.

Gringo \$8.99
Three Hard shell tacos filled with ground beef, lettuce, cheese, tomato and crema.

Campechano \$12.25
A mix of Carne Azada, Carnitas and Chorizo with red onions, cilantro and pinto beans on a corn tortilla.

Baja Fish \$13.99
Two battered and golden tilapia tacos with lettuce, chimichurri sauce, salsa fresca and queso. Served with poblano rice and black beans.

Camaron Enchilado \$13.49
Shrimp topped with melted cheese on three corn tortillas. Served with poblano rice and black beans.

Poblano \$10.99
Chile poblano roasted and filled with cheese topped with carne asada and served on one 8" flour tortilla with red onions and side of guaca salsa.

Al Carbon \$12.99
Tree Marinated grilled chicken, black beans, corn, pineapple and cilantro. With side of roasted tomato sauce.

Skinny Taco \$8.99
Iceberg lettuce wraps filled with steamed vegetables, black beans, cilantro salsa and avocado.

Taquiza \$32.99
Enjoy 12 of our original style tacos with your choice of meats, cilantro, onions and salsa Verde or Roja with whole beans.

Michoacan Tacos \$14.99
Three corn tortillas stuffed with carnitas, avacado, pinto beans and pico de gallo served with a side of poblano rice.

Guadalajara Tacos \$13.99
Three flour tortillas with chicken breast, cabbage, tomato, cilantro, queso fresco and crema. Served with side of poblano rice.

Taco Fiesta \$14.49
Three corn tortillas with carne asada pico de gallo and queso fresco. Served with poblano rice and beans.

BURRITOS

Meats: Carne Asada, Al pastor, Chorizo, Barbacoa, Carnitas, Tinga, Veggie.

Frito \$10.99
Large deep fried flour tortilla with meat of choice and rice, beans, salsa fresca, crema, lettuce and cheese.

Mojado \$10.99
Choice of meat and beans inside flour tortilla topped with our queso fresco dip.

Mar Y Tierra \$14.49
Flour tortilla filled with shrimp, steak and white rice, topped with lettuce, tomato and cilantro lime salsa.

El Macho \$16.99
Huge, two 10" flour tortilla filled with rice, beans, carne asada, al pastor and chorizo. With lettuce, cheese, salsa roja, salsa verde, crema and guacamole.

House Burrito \$10.25
Large flour tortilla filled with meat of choice with rice, beans, salsa fresca, crema, lettuce and cheese.

El Luchador \$12.49
A 12" whole grain tortilla filled with special seasoned chicken breast, poblano rice, pinto beans, lettuce, queso fresco, topped with avocado ranch and house made chimichurri sauce.

NINOS



For 12 and under.
Your Choice \$5.99

Taco
Soft or Hard shell tortilla filled with ground beef, lettuce and cheese. Served with rice and beans.

Cheese Quesadilla
Flour tortilla with melted cheese. Served with rice and beans.

Chicken Nuggets
Fried chicken nuggets served with fries.

Hamburger
Ground beef patty with cheese and lettuce, served with fries.

EL TACO MACHO



SPECIALTY SALSAS

Salsas
Try our salsa samplers served with warm chips. Your choice of three for \$4.49 or five for \$6.49

Hot:	Medium:	Mild:
Macho Macho	Mango	Cilantro Lime
Guacasalsa	Verde	Fresca
Chipotle	Roja	

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH MENU



Monday - Friday from 11:00 to 2:30

Lunch Fajitas \$9.99
A classic! Grilled chicken or steak, grilled onions, red and green peppers with a side of poblano rice, refried beans and a guacamole salad.

Don Burro \$8.99
A mixture of carnitas, rice, pinto beans, pico de gallo and jalapeños with a hint of mayo on a 10" flour tortilla topped with salsa roja, verde and queso sauce.

Mexican Omelette \$7.99
Three egg omelette loaded with onion, tomato, cilantro and fresh jalapeño with melted cheese.

Huevos Con Chorizo \$7.99
Three eggs and Mexican sausage with a side of poblano rice and refried beans.

Chile Verde Burrito \$7.99
A carnitas burrito with homemade salsa verde on top. Garnished with pico de gallo, poblano rice and refried beans.

Chile Lime Taco \$9.29
A 8" flour tortilla with a breaded tilapia topped with cabbage and cilantro with a side of black beans and poblano rice.

Lunch Taco Salad \$7.99
Ground beef or shredded chicken with beans, lettuce, crema, tomato and shredded cheese.

La Quesadilla \$7.99
Choice of ground beef or shredded chicken in an 8" flour tortilla with rice and a crema salad.

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DESSERT

Flan \$4.99
Homemade baked caramel custard topped with caramel and whipped cream.

Fried Ice Cream \$5.99
Vanilla ice cream rolled in a crunchy coating and deep-fried. Served on a crunchy, sweet tortilla bowl and topped with honey, chocolate syrup and sprinkles.

Tres Leches \$5.75
A slice of our homemade butter cake soaked in three kinds of milk and topped with whipped cream.

Churros \$5.49
Fried crunchy dough sprinkled with sugar and cinnamon, topped with La Lechera.

BEVERAGE

Soft Drinks free refills \$2.50
Pepsi, Diet Pepsi, Sprite, Root Beer, Mountain Dew, Orange Crush, Ginger Ale, Dr. Pepper, Diet Dr. Pepper, Lemonade, Raspberry Iced Tea.

Mexican Coca-Cola \$2.50

Horchata \$3.00
Rice Water - Jamaica (hibiscus)
Tamarindo - (tamarind)
Ask your server for flavors and availability

Coffee / Hot Tea \$2.50

Juice \$2.50
Apple, Cranberry, Orange

SNAPPLE \$2.50



LUCHIA LIBRE



EL TACO MACHO

