



WELCOME TO SPEEDWAY

Tacos ^and ^d Tequila
On Main

CARRY OUT &
CATERING SERVICE
AVAILABLE!



FOR CATERING, CALL-G
317.540.9947

317.672.4619 • 1502 N MAIN ST., SPEEDWAY IN 46224



LUNCH COMBO PIT-STOP



Lunch Served Monday - Friday until 3pm

\$11.50

1: PICK 2

- Taco
- Enchilada
- 1/2 Quesadilla
- Taco Dorado
- Tostada Sopos



2: PICK 1 SIDE

- Arroz Rice
- Frijoles Black or Refried Beans
- Queso Cheese
- Papas Fritas French Fries
- Guacamole
- Jalapeño
- Jalapeños Toreado
- Cebolla Y Rabanos Grilled onions & radish
- Street Corn - Elota With mayonnaise, chile pepper, & lime

LUNCH MAIN

No seafood options

Taco Salad	\$11.00
Choice of sour cream or ranch	
Fajita	\$13.00
Choice of one meat & one side	
Quesadilla	\$11.00
Choice of one meat & one side	
Burrito	\$11.00
Choice of one meat & one side	
Chimichanga	\$11.00
Choice of one meat & one side	
Cali Burrito	\$11.50
Choice of one side	
2 Sopos	\$11.00
Choice of one side	
Cali Fries	\$10.00
With sour cream or ranch	
Arroz Con Pollo	\$11.00
Rice with grilled chicken, no sides	



Taco Salad



Cali Fries

SIDES

\$3.50

- Arroz (Rice)
- Frijoles Negro (Black Beans)
- Refrito de Frijoles (Refried Beans)
- Papas (Fries)
- Elote (Corn on the Cob)
- Aioli Sauce
- Jalapeño Frescos w/ grilled onion
- Jalapeño Toreados
- Cebolla Y Rabona
- Cup of Street Corn (Elota)
- Cheese Fries.....\$3.95
- Sour Cream.....\$2.95
- Ranch.....\$2.50

SOPAS/SOUP

Weekends only, ask your server for availability.
Vegetarian options also available!



Arroz Con Pollo

APPETIZERS / BOTANAS

FREE CHIPS (limit 2, additional baskets \$2.00)

Queso & Chips

Full \$7.00 Large \$9.00

Choriqueso

Cheese Chorizo & Chips

Full \$7.50 Large \$11.00

Beef Dip

Full \$7.50 Large \$10.00

Campechano Dip

Full \$8.00 Large \$11.00

Bean Dip

Full \$7.50 Large \$10.00

Steak Dip

Full \$8.00 Large \$12.00

Shrimp Dip

Full \$9.00 Large \$12.00

Guacamole

 Guacamole & Chips

Full \$8.00 Large \$11.00

Spicy Pesto Guacamole

Full \$9.00 Large \$12.00

TNT Loaded Nachos \$12.00

Tortilla with cheese, candied jalepeños
Queso, lettuce, pico de gallo, corn,
black beans, sour cream & quacamole

Your choice of ground beef, steak or chicken

Cali Homemade Fries \$11.50

French fries, steak, queso, guacamole &
pico de gallo, sour cream or ranch

Tacos Dorados \$10.00

Fried rolled tortillas with potato or chicken

Chicken Wings \$15.99

10 Wings made to order served with fries

🌶️ SWEET MANGO HABENERO 🌶️ MILD 🌶️🌶️ HOT

BBQ or TERIYAKI

TNT COMBO PLATTER \$19.99

Five wings, three tacos dorados with potato
or chicken, cali fries, nachos ground beef or
chicken with ranch dressing or sour cream.



Bean Dip



Steak Dip



Loaded Nachos



TNT Combo Platter



Cali Homemade Fries



Birria Taco Dinner



Chimichanga Dinner



Enchilada Dinner



Pollo Taluca Dinner



Arroz con Pollo Dinner

CENA/DINNER

All served with side of rice, beans, salad and flour tortillas.

Carne Asada **\$14.50**

Steak, onion and jalapeños. Choice of corn or flour tortilla.

Taco Salad **\$13.00**

Choice of steak, grilled chicken or pork with pico de gallo, shredded cheese & guacamole. Served in a tortilla bowl. Choice of sour cream or ranch. No sides.

Quesadilla **\$12.99**

Choice of any grilled meat or cheese.

Enchilada Dinner **\$13.50**

Choice of any meat with the Mexican Flag. Choice of flour or corn tortilla.

Taco Dinner **\$14.99**

Any 3 tacos, served with beans, rice & salad. Choice of flour or corn tortilla or crunchy taco.

Tacos Dorados Dinner **\$13.50**

Deep fried rolled tortilla with potato or chicken.

Birria Taco Dinner NEW! **\$13.50**

4 shredded beef tacos, melted cheese topped with onions and cilantro. Served with cup of Birrira.

Chivo Taco Dinner NEW! **\$13.50**

3 Goat tacos, served with onion and cilantro, rice and cup of consome.

Alambre **\$14.00**

Marinated pork, steak & chorizo, onions, peppers, pineapple and cheese blend. Choice of corn or flour tortilla.

Chimichanga **\$13.99**

Choice of chicken, carnitas or beef. Deep fried flour tortilla.

Sopes Dinner **\$13.00**

Choice of meat, 3 per order.

Chilaquiles **\$13.50**

Choice of meat, served with cheese, lettuce, sour cream and salsa verde or salsa roja.

Carnitas Dinner **\$13.00**

Pulled pork.

Arroz con Pollo **\$13.00**

Rice, grilled chicken & cheese served with side of beans, salad and tortillas (corn or flour).

Pollo Taluca Dinner **\$15.99**

Chicken breasts, chorizo with sautéed onions and covered with queso.

Pollo Dinner NEW + Lighter! **\$13.00**

2 grilled chicken breasts served with side of white rice, black beans and salad.

Seafood Dinner

Arroz con Camaron **\$14.99**

Nine whole shrimp served on rice with choice of black or refried beans.

Seafood Enchiladas **NEW!** **\$15.00**

Choice of seafood served with the Mexican flag, lettuce, sour cream. Choice of flour or corn tortilla. Served with rice and beans.

Seafood Burrito **NEW!** **\$14.00**

Choice of seafood with lettuce, pico de gallo, 3 cheeses, (cojita, chihuahua & cheddar) sour cream covered with the Mexican flag.

Shrimp Chimichanga **\$15.50**

Shrimp served with a side of rice & beans. Deep fried flour tortilla.

Cayo Dinner **\$15.00**

2 Shrimp Tacos, red cabbage, aioli sauce, green onions, side of rice and beans - with flour or corn tortilla.

Camaron a la Diabla **\$16.00**

Shrimp with spicy red sauce served with a side of rice, beans and salad. Choice of corn or flour tortilla.

Mar Y Tierra **\$18.00**

Steak, chicken & shrimp with warm tortillas and salad. Choice of corn or flour tortilla.

Pescado (Fish) Dinner **\$15.00**

Fish served with black beans, rice (white or Mexican rice), tortilla and salad.

Seafood Taco Salad **NEW!** **\$15.00**

Fried flour tortilla shell with lettuce, pico de gallo, guacamole, shredded cheddar cheese with your choice of seafood.

Salmon Taco Dinner **NEW!** **\$15.00**

3 Tacos with grilled salmon with white rice, black beans and salad.

Mahi Mahi Taco Dinner **NEW!** **\$15.00**

3 Tacos filled with Mahi Mahi, pico de gallo, black beans and corn.

Allergen alert: Eggs, shellfish and nuts are used in the kitchen and restaurant. Kitchen staff use vinyl gloves. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses. Young children, pregnant women, older adults and those who have certain medical conditions are at greater risk.



Arroz Camaron



Mar Y Tierra



Cayo Dinner



Seafood Burrito

Fajita Party

Choice of corn or flour tortilla. All served with green peppers, onions, jalapeño with a side of rice & beans.

Steak Fajitas \$14.00

Chicken Fajitas \$14.00

Shrimp Fajitas \$15.00

Fish Fajitas \$17.00

2 Meat Fajitas \$17.00

Combo Fajitas \$19.00

(Steak, Chicken, Shrimp)



Fish Fajita



2 Meat Fajita



Chicken Fajita



Combo Fajita

STREET TACOS

** Minimum of 3 tacos per order, any combination. No Exceptions.*

Your choice of flour tortilla, corn tortilla or a crunchy taco. Served with onions, cilantro and lime.

Al Pastor

Marinated Pork

Carne Asada

Steak

Campechana

Steak & Chorizo

Carnita

Seasoned pork

Chorizo

Mexican Sausage

Pollo

Chicken

Ground Beef

Gringo

Ground beef, cheese, lettuce & tomato in a crunchy taco shell

\$3.25
each



Street Tacos

TOP SHELF

Cabeza

Beef Head

Camaron

Shrimp

Cesina

Dried Steak
& Potato

Chivo

Goat

Lengua

Beef Tongue

Pescado

Fish

Tripa

Gut

\$4.00
each



Supreme Tacos

SUPREME TACOS

Loaded with onion, cilantro, cheese, sour cream, lettuce and tomato

SEAFOOD

Seafood Campechano

Mahi-Mahi

Pico de gallo, black beans & Corn

Salmon

Aioli Sauce

Cayo

Four whole shrimp with mango, red cabbage & chives, in a flour tortilla

\$5.99
each



Cayo Tacos

BURRITOS

Mex Wet Burrito \$12.50
Choice of ground beef, steak, chicken or carnitas
Served with beans & rice (white or spanish)
Wet or dry, flour tortilla.

Cali Burrito \$13.00
Carne asada (steak), Pico de gallo, potatoes, guacamole, queso (cheese) or three cheese. Served with beans & rice (White or spanish)

Top Shelf Burrito \$14.00
Choice of Chivo Tripa, Lengua or Cabeza
Served with beans & rice (white or spanish) and flour tortilla.

Your choice of meat:

- Carne Asada**
Steak
- Cabeza**
Beef Head
- Lengua**
Beef Tongue

Vegetarian options also available, ask your server for details.



Mex Wet Burrito

TORTAS/SANDWICH

\$11.00

Comes with fried egg, lettuce, tomato, onions, jalapenos, avocado, mayo, refried beans and a side of fries.

Your choice of meat:

- Carne Asada**
Grilled Steak
- Campechana**
Steak & Chorizo
- Pollo**
Grilled Chicken
- Chorizo**
Mexican Sausage
- Milaneza Pollo**
Breaded chicken
- Milaneza Rez**
Breaded steak



Torta

NIÑOS/KIDS MENU

\$10.00

*Kids must be 10 and under, no exceptions

(2) Steak Tacos

Cheese Quesadilla
Beef or Chicken

Nachos
Beef or Chicken

All Served with rice, beans or french fries. Choice of Fountain Soda.



BEBIDAS/BEVERAGES

FOUNTAIN DRINKS \$2.95

- | | |
|-----------------|-------------------|
| PEPSI | DIET MOUNTAIN DEW |
| CHERRY PEPSI | ORANGE CRUSH |
| DIET PEPSI | SIERRA MIST |
| DR. PEPPER | TEA |
| DIET DR. PEPPER | PINK LEMONADE |
| MOUNTAIN DEW | |

LATA/CAN \$2.25

- | | | |
|----------------|----------|--------|
| COCA COLA | SQUIRT | |
| COCA COLA ZERO | WATER | \$2.00 |
| DIET COKE | (BOTTLE) | |

AGUA FRESCAS

- | | | |
|-----------|-------|--------|
| HORCHATA | 24 oz | \$3.99 |
| RICE MILK | 32 oz | \$5.00 |
| Piña | | |
| Jamaica | | |

MEXICAN BOTTLE

JARRITOS \$2.99

- | | | |
|-------------|----------|-----------|
| Fruit Punch | Mandarin | Sangria |
| Tamarindo | Lime | Pineapple |



COCA COLA (BOTTLE) \$3.25

POSTRE/DESSERT \$5.00

Ice Cream Bowl
Fried tortilla bowl, ice cream & covered with cinnamon sugar



Flan
Chocolate, whipped cream & cherry



Churros \$7.50
Cinnamon, sugar & chocolate w Ice Cream





\$5.00

IMPORTED BOTTLE

Victoria
Tecate
Estrella Jalisco
Dos X Lager
Dos X Amber

Sun King Pachanga
Heinekin
Heineken 0%
Sol
Pacífico

Bohemia
Modelo
Modelo Negra
Corona Light
Corona Extra

Corona Premier
Corona Familiar
Presidente
Carta Blanca



\$4.25

DOMESTIC BOTTLE

Miller Lite
Coors Light
Budlight
Budweiser
Michelob Ultra
Blue Moon



VINO/WINE

\$6.50

Chardonnay
Moscato
Cabernet Sauvignon
Sangria



\$10.50

CAGUAMA 32 OZ

Corona Familiar
Modelo Especial
Sol
Victoria



\$4.25

SELTZERS

Topo Chico
Tangy Lemon 16oz
Strawberry Guava
32oz **\$7.00**

Truly
Strawberry Lemonade 12oz

White Claw
Black Cherry 16oz



HOUSE

LIME MARGARITA

House Tequila, agave, margarita mix, sweet & sour mix and sweetened lime juice

RIM OPTIONS Sugar, salt, tajin or black salt

12 oz Glass

House Lime

\$8.00

+1 Flavor

\$9.00

Perfect 20 oz

House Lime

\$10.00

+1 Flavor

\$11.00

Pitcher

House Lime

\$25.00

+1 Flavor

\$27.00



12 oz
House Lime
salted rim



12 oz
+1 Flavor
salted rim



Margarita
Flavors

Grapefruit

Peach

Blueberry

Cajun/Orange

Banana

Guava

Horchata/Espresso

Lemonade/Iced Tea

Strawberry

Coconut

Raspberry

Watermelon

Maracuya/
Passion Fruit

Tamarindo

Mango

Piña Colada

Jalapeño

Grape

Skinny Margaritas



Perfect 20 oz
Mango Margarita
with Tajin rim



Perfect 20 oz
Coconut Margarita
with sugar rim



Perfect 20 oz
Piña Colada
Margarita
with sugar rim



Perfect 20 oz
Watermelon
Margarita with
no rim flavor

PREMIUM

Perfect 20 oz \$14.99

Your choice of tequila (listed below*), Grand Marnier, Patron Citronge liqueur, agave, margarita mix & sweet and sour mix



Perfect 20 oz
Cadillac Margarita
with salted rim



Perfect 20 oz
Jalapeño Margarita
with salted rim



Perfect 20 oz
Colts Margarita
with salted rim



Jalapeño
Coronarita
with tajin rim

***Perfect 20 oz Tequila Options:** Cazadorez, Patron, Don Julio, Herradura, Casa Amigos, Cabo Wabo, 1800, Tres Agave, Corralejo, Avion, Tres Generaciones



MEZCAL MARGARITAS

Perfect 20 oz \$14.99 +1 flavor

Your choice of Mezcal (listed below*), triple sec, margarita mix, lime & sweet and sour mix

***Perfect 20 oz Mezcal Options:** Casa Amigos, Illegal, Monte Lobos (Del Maguey Vida), Malaidea, Vago



**Date Night
Margarita
64 Oz - \$25.00**



MEZCAL

Illegal
Blanco
Mezcal Añejo
Mezcal Reposado

Monte Lobo
Mezcal

Mezcal
Mala Idea

Milagro
Blanco
Mezcal Añejo
Mezcal Reposado

Mezcal
Vago Ensemble
Blanco
Mezcal Añejo
Mezcal Reposado

Rayu Mezcal
Joven

Scorpio Mezcal
Añejo

COCTELES/COCKTAILS

\$9.00



BLOODY MARIA

Tequila, Zing-Zang, lime & our spicy bloody mary mix



MEXICAN MULE

Tequila, lime juice, ginger beer & simple syrup



TEQUILA SUNRISE

Tequila, orange juice & grenadine



MATADOR

Tequila, pineapple juice & lime



SUNNY WINTER COCKTAIL

Tequila, triple sec, orange juice & cayenne salted rim



JUAN COLLINS

Tequila, lemon juice, agave nectar & soda water



PALOMA

Tequila, lime juice, squirt soda



CHERRY ORANGE FIZZ

Muddled orange, cherries, lemon, lime, Tequila, simple syrup, agave nectar



JIMADOR CANTARITOS

Jimador, pineapple juice, orange juice, grapefruit juice mixed with chamoy pulpa



TEQUILA SUNSET

Tequila, grapefruit juice & grenadine



MEZCAL MATADOR

Mezcal, pineapple juice, and lime

Tacos and Tequila
On main

Other Tequila & Mezcal cocktails available, ask your server for details.



\$10.00

OTHER THAN TEQUILA



MICHELADA

Cerveza, Zing-Zang,
lime & our spicy
bloody mary mix



MOJITO

Bacardi, lime juice,
simple syrup, mint,
topped with soda water



SEX ON THE BEACH

Titos, Peach Schnapps,
cranberry juice,
orange juice



LEMON DROP

Titos, triple sec, fresh
lemon juice, simple syrup



FIREBALL PINK LEMONADE

Fireball whiskey,
pink lemonade, splash of
grenadine, sliced lemon



WHISKEY SOUR

Makers Mark, lemon juice,
simple syrup, sweet & sour
mix & Pepsi



CHOICE OF:
CAPTAIN MORGAN,
CROWN ROYALE,
JACK OR JIM BEAM
& Coca Cola



COSMOS

Titos, Grand Marnier,
lime juice, cranberry juice

\$11.50



TITO RITA

Tito's, orange liqueur,
lime juice, agave nectar

16 OZ \$11.50
20 OZ \$14.99

ALSO AVAILABLE:

Dewars White Label - 80
Dewar's Special RSV 15 yr - 80
Crown Royal
Canadian - 80
Jim Beam Bourbon
Tito's Vodka
Maker's Mark
Old Smokey Moonshine
Buchanan's Deluxe
Captain Morgan
Bacardi Superior
Jameson
Jack Daniels
Fireball
Brandy Presidente

**ASK YOUR
SERVER FOR DETAILS!**



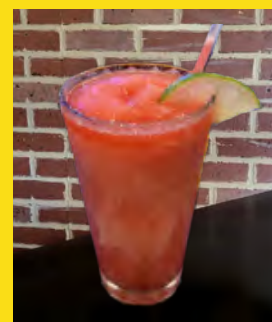
LONG ISLAND

Titos, Bacardi,
Lunazul,
tanqueray,
triple sec, simple
syrup, lime juice,
sweet & sour mix



MOONSHINE MARGARITA

Ole Smokey
Tennessee
Moonshine,
orange juice,
lime juice



DAIQUIRI

Bacardi,
simple syrup,
fresh lime juice
& customer
desired flavor

\$12.00

PREMIUM COCTELES



TEQUILA

Shots starting at \$7.00
Ask your server for details.

1921 Blanco Mezcal Reposado Mezcal Añejo	Casa Pacific Casa XTA Casino Blanco Reposado Añejo	Dos Armadillo Plata Reposado Añejo	Jaja Blanco Reposado Añejo	Sauza Silver Sparkle Donkey Reposado
Amor Mio Blanco Reposado Añejo	Cazadores Blanco Reposado Añejo	Dulce Vida Grapefruit Organic Lime Pineapple Jalapeño Reposado organic	Jimador Blanco Mezcal Añejo Mezcal Reposado	Suerte Lucky Rabbit Reposado
Avion 44 Blanco Mezcal Reposado Mezcal Añejo	Cimarron Blanco Reposado	El Peligro Blanco Mezcal Reposado Mezcal Añejo	Jose Cuervo Gold	Tonteo Chipotle Jalapeño Habanero
Butterfly Canon Blue Rosa Silver	Cincoro Blanco Mezcal Añejo Mezcal Reposado	Espolon Plata Reposado Añejo	Jose Cuervo Especial Blanco Gold	Tres Agave Nectar Silver Reposado Añejo
Cabo Wabo Blanco Reposado	Corralejo Blanco Mezcal Añejo Mezcal Reposado	Fortaleza Blanco Reposado Añejo	Kah Blanco Reposado Añejo	Patron Silver Reposado Añejo
Casa Amigos Blanco Reposado Añejo	Don Felix Añejo	Grand Mayor Blanco Reposado Añejo	Luna Azul Blanco Reposado Añejo	
Casa Azul Blanco Reposado Añejo	Don Julio Blanco Reposado Añejo	Hornitos Silver Reposado Añejo	Padre Azul Blanco Reposado Añejo	
Casa Kalini	1800 Coconut Blanco Reposado Añejo	Herradura Blanco Reposado Añejo Ultra Añejo	Roca Patron Silver Reposado Añejo	
Casa Noble Cristal Mezcal Añejo Mezcal Reposado			Sauza Blue Reposado	

Patron
Citronage
Liqueur

Lime
Mango
Orange
Pineapple

TOP SHELF TEQUILA

Pricing is per shot

Casa Azul Gold	\$50	Dulce Vida Xtra Anejo - 100 Proof	\$22	Patron Xtra Anejo	\$15
Don Julio 1942	\$27	Padre Azul Special Edition	\$35	Gran Patron 100 Proof	\$20
Don Julio Primavera	\$23				