

# TACO TUESDAY



\$3 salsa  
\$3.5 tacos  
\$5 queso  
\$6 margs

## Salsas \$3 W/ HOUSEMADE TORTILLA CHIPS

**Caribbean Mango** Red onion, pickled jalapeño

**Charred Tomatillo** Grilled onions, lime, jalapeño

**Fire-Roasted Tomato** Jalapeño, guajillo chiles

**Pico de Gallo** Tomatoes, onion, jalapeño, lime, cilantro

## Queso \$5 W/ HOUSEMADE TORTILLA CHIPS

**Traditional** Melty blended cheeses

## Tacos \$3.50

### Al Pastor

Chile + citrus marinated grilled pork, avocado, pico de gallo, charred pineapple, cilantro, Cotija cheese

### Chicken Tinga

Chipotle-marinated chicken, avocado, pico de gallo, cilantro, Cotija cheese

### Americano

Ground beef, cheddar cheese, shredded lettuce, pico de gallo, lime crema

### Baja Shrimp

Crispy coconut shrimp, mango salsa, cilantro, pickled jalapeños, roasted garlic aioli

### Honey Grilled Shrimp

Avocado, black bean + corn salsa, pico de gallo, shredded cabbage

### Blackened Salmon

Adobo rub, pickled jalapeño, shredded cabbage balsamic glaze, garlic aioli, cilantro

### Smoked Piggy

Pulled pork, chipotle BBQ sauce, crispy onions, dill pickle slices

### Smokin' Brussels

Pickled red onion, pickled jalapeño, chile aioli, peanut crumbs

## Margaritas \$6

**Bomba-rita** Blanco tequila, orange liqueur, organic agave, lime

**Orange Hibiscus** Blanco tequila, steeped orange peel & hibiscus flower, lime

**Charred Pineapple** Blanco tequila, grilled fresh pineapple, house ginger syrup, lime

**Strawberry Thyme** Blanco tequila, strawberries, fresh thyme, simple syrup, lime

**Spicy Jalapeño** Blanco tequila, fresh jalapeño pepper syrup, lime



All credit card transactions are subject to a 3% fee. Cash, debit and prepaid cards are exempt.