



\$19 PER PERSON

2-hour limit, no sharing, all tacos must be consumed onsite, excludes ¡Birria! tacos and Taco of the Month

Tacos

Carne Asada: Marinated skirt steak, avocado, pico de gallo, cilantro, Cotija cheese

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

Carnitas: Crispy confit-style pork shoulder, 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

Nashville Hot Chicken: Pickled red onion, marinated cucumbers, cheesy double shell

Beachcomber: Beer-battered white fish, shredded cabbage, mango salsa, chile aioli, cilantro

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

Grilled Veggie: Grilled, marinated portobello mushrooms and zucchini, cotija cheese, smoked corn, pickled red onion, guacamole double shell, garlic aioli



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