

TACO ESCOBARR

FOOD MENU

TACO SPECIAL

Ask your server for the latest special!

www.tacoescobarr.com

HOURS:

Monday- Thursday
11am- 1am

Friday- Sunday
8am-1am



A %5 service fee will be added to all checks to be directly distributed to all BOH staff. This can be removed upon request.

CHICKEN WINGS

fresh chicken wings, deep fried. served with carrots, celery, and our house made cilantro ranch. choice of wing sauce: sriracha lime, honey chipotle, chili cheese.

14

CHIPS & SALSA ROJA

fresh and made in house.

4

CHIPS & SALSA TRIO

pico de gallo, roasted tomatillo, and mango habanero.

9

CHIPS & GUACAMOLE

fresh and made in house.

11

add shrimp:3 add bacon:2

CHIPS & QUESO

house made "nacho" cheese sauce.

6

QUESO COMBO

our house made queso paired with pickled jalapeños, pico de gallo, and a basket of chips.

10

AVOCADO FRIES

lightly seasoned panko battered avocado slices. fried and served with jalapeño lime aioli.

9

MEXICAN CORN

deep fried and topped with house made lime mayo, queso fresco, chili powder, and cilantro.

5

QUESO FUNDITO

melted queso chihuahua, queso fresco, pickled jalapeños, pico de gallo, and salsa roja. served in a hot skillet with a side of chips.

9

add meat:6

QUESADILLA

flour tortilla, queso chihuahua, pico de gallo, pickled jalapeños, and cilantro. served with side of crema and salsa.

10

add meat: 6

ARUGULA SALAD

arugula tossed in mango salsa, black beans, sliced avocado, pico de gallo, crispy tortilla strips, red cabbage, and queso fresco.

11

add meat: 6

CHIPOTLE SWEET POTATO TAQUITOS

fried corn tortillas filled with chipotle roasted sweet potato and topped with red cabbage, pico de gallo, arugula, chipotle crema, queso fresco and cilantro.

10

CHORIZO TORTA

spanish style bread, house made chorizo, fried egg, queso chihuahua, guacamole, red cabbage, and cilantro.

11

FAJITA TORTA

spanish style bread, marinated flank steak, seared poblano peppers and onions, fried egg, red cabbage, cilantro, and queso sauce.

17

POZOLE

braised pork and hominy in a rich pork broth. topped with pico de gallo, red cabbage, scallions, cilantro, and jalapeños.

10

add avocado: 2

STEAK FAJITAS

marinated flank steak, seared poblano peppers, onions, and garlic. served with rice, pinto beans, warm tortillas, pico de gallo, red cabbage, crema, and guacamole.

26

add shrimp: 6

CHOICE OF FILLINGS

POLLO CHIPOTLE

slow braised chicken—savory with a touch of heat

CHORIZO

house made spicy mexican pork sausage

AL PASTOR

slow braised pork with pineapple and guajillo chilies

BISTECK

slow braised shredded beef with flavors of roasted poblano peppers and garlic

LENGUA*

slow braised cow tongue with salsa roja and roasted corn salsa

VERDUE

ancho chili roasted butternut squash with black beans and arugula

VE

FRIED AVOCADO*

lightly panko battered and deep fried with jalapeno lime aioli V

CARNE ASADA*

traditionally marinated sirloin, grilled to order

PESCADO*

lightly battered and deep fried white fish topped with baja slaw and crema

SHRIMP*

grilled jalapeños and lime marinated shrimp. topped with pickled onions, and chipotle crema

* due to market prices these items are subject to an additional upcharge.

SOFT TACO

served with choice of filling atop two layered fresh handmade warm corn tortillas. queso fresco, cilantro, and scallions.

1 for 5

CRISPY TACO

choice of filling. griddle fried corn tortillas with melted chihuahua cheese, green onions, red cabbage, and cilantro.

(not vegetarian friendly)

2 for 9

PUFFY TACO

choice of filling. fresh handmade deep fried corn tortilla shells, queso fresco, red cabbage, cilantro, and pico de gallo.

2 for 9

ENCHILADAS

choice of filling wrapped in three corn tortillas. smothered in melted queso chihuahua and choice of sauce. topped with pico de gallo, queso fresco, and cilantro.

choice of sauce: salsa roja, salsa verde, or queso sauce.

14

BURRITO

choice of filling, flour tortilla, queso fresco, pinto beans, rice, red cabbage, pico de gallo, and crema. request a burrito bowl.

12

add guacamole: 2

smother your burrito: 3

EL NINOS NACHOS

chips, queso chihuahua, queso fresco, pickled jalapeños, onions, pico de gallo, cilantro, and crema.

10

add guacamole: 3 add meat: 6

EL JEFF'S NACHOS

chips, red cabbage, pickled jalapeños, pico de gallo, onion, queso chihuahua, queso fresco, cilantro, and crema.

15

add guacamole: 4 add meat: 8

BEVERAGES:

SELECT JARRITOS

BOTTLED COCA-COLA

COCA-COLA PRODUCTS

TOPO CHICO SPARKLING MINERAL WATER

CHURROS

fried dough topped with cinnamon, house made caramel, and powdered sugar.

\$8

MAKE ANY SELECTION A MEAL BY ADDING RICE, BEANS, AND A SIDE SALAD FOR \$6

SIDES:

side salad	5
pinto beans with smoked bacon	5
black beans	4
rice	4
baja pickled slaw	3
pickled jalapeno	2
side guacamole	lg:9 sm:3
side of house made queso	lg:4 sm:1.50
house made crema	lg:1 sm:.50
house made cilantro ranch	lg:1 sm:.50
salsa	lg:3 sm:1.00

TACO ESCOBARR

DRINK MENU



CLASSIC MARGARITAS

EL JEFF'S

patron silver,
cointreau, grand marnier,
fresh lime juice, and agave.
\$17

THE HOUSE

silver tequila, triple sec, fresh
lime juice, and agave.
\$10

*Make any margarita a bulldog with a Coronita \$2

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MARGARITAS :

STRAWBERRY JALAPENO

house made strawberry jalapeño infused
silver tequila, strawberry puree, triple
sec, fresh lime juice, and agave.
\$11

BLOOD ORANGE

silver tequila, triple sec, blood orange
puree, fresh lime juice, and agave.
\$11

PRICKLY PEAR

house made pineapple poblano infused
silver tequila, prickly pear puree, triple
sec, fresh lime juice, and agave.
\$11

MANGO TANGERINE

house made mango-tangerine infused silver
tequila, mango puree, triple sec,
fresh lime juice, and agave.
\$11

HABANERO PEACH

house made habanero infused silver
tequila, peach puree, triple sec, fresh
lime juice, and agave.
\$11

TOASTED COCONUT

house made toasted coconut infused silver
tequila, splash of pineapple, triple sec,
fresh lime juice, and agave.
\$11

THE BABY G.

silver tequila, triple sec, fresh lime
juice, and agave. served in a short glass.
\$11

CUCUMBER GUAVA

cucumber infused tequila, guava puree,
fresh lime juice, and triple sec. try a
salted rim!
\$11

TEQUILA:

DRINK SPECIAL

Ask your server for
the latest special!

CASAMIGOS MEZCAL

\$15

CASAMIGOS ANEJO

\$15

CASAMIGOS REPOSADO

\$15

CASAMIGOS BLANCO

\$15

DON JULIO BLANCO

\$15

HERRADURA ANEJO

\$12

1800 ANEJO

\$12

CABO WABO REPOSADO

\$13

CABO WABO BLANCO

\$13

PATRON SILVER

\$14

TRES GENERACIONES REPOSADO

\$12

SCORPIAN MEZCAL

\$9

EL JIMADOR

\$8

LUNA AZUL

\$9

VIDA MEZCAL

\$10

1800 SILVER

\$9

1800 REPOSADO

\$10

ESPOLON

\$9

ESPOLON REPOSADO

\$10

HERRADURA SILVER

\$9

HERRADURA REPOSADO

\$10

SAUZA HORNITOS REPOSADO

\$10

SAUZA HORNITOS PLATA

\$9

CAZADORES BLANCO

\$9

CAZADORES REPOSADO

\$10

MILAGRO BLANCO

\$9

MILAGRO REPOSADO

\$10

MILAGRO ANEJO

\$11

SAUZA SILVER

\$8

ADD TO MARGARITA FOR:

\$8 \$7 \$4 \$3 \$2

ADULT BEVERAGES :

FRENCH RITA

sauza silver tequila, st. germaine,
pink guava puree, and fresh lime juice
\$11

PALOMA

sauza silver tequila, fresh lime
juice, and jarrito's grapefruit soda
\$10

CUBA LIBRE

bacardi silver, mexican cola, dash of
bitters, and fresh lime juice
\$10

RANCH WATER

soda water, fresh lime juice, choice
of infused tequila
\$10

MAYAN RUINS MARTINI

house habanero infused silver tequila,
peach puree, and fresh lime juice
\$11

EL PEPINO MARTINI

muddled jalapeno and cilantro with
cucumber infused tequila, cointreau,
agave nectar and fresh lime juice
\$11

DE SIEMPRE

a corona and a shot of silver tequila
\$9

MICHELADA

house made bloody mix topped with
dos equis lager
\$8

BEER BOTTLES :

CORONA

MODELO ESPECIAL

NEGRA MODELO

MILLER LITE

MILLER HIGH LIFE

BUD BOTTLE

BUD LIGHT BOTTLE

PBR

HIGH NOON VODKA SELTZER

DOWN EAST CIDER

DRAFT BEERS:

DOS EQUIS LAGER

DOS EQUIS AMBER

PACIFICO

ASK YOUR SERVER FOR THE LATEST
SELECTION ON OUR 5 OTHER LINES!

INFUSIONS :

TEQUILA

HABANERO CINNAMON

HABANERO

PINEAPPLE POBLANO

STRAWBERRY JALAPENO

ORANGE MANGO

TOASTED COCONUT

CUCUMBER

GREEN TEA

JALAPENO

HIBISCUS

WINE

HOUSE RED

HOUSE WHITE

PROSCECCO

SPARKLING ROSE