

# TACO ESCOBARR

## FOOD MENU

TACO SPECIAL

Ask your server for  
the latest special!

www.tacoescobarr.com

Open 7 Days a week!

11am-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 up-charge. Ask your server for prices as they vary per item.

## 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 JEFE'S

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

#### THE HOUSE

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

\*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.  
\$12

### BLOOD ORANGE

silver tequila, triple sec, blood orange  
puree, fresh lime juice, and agave.  
\$12

### PRICKLY PEAR

house made pineapple poblano infused  
silver tequila, prickly pear puree, triple  
sec, fresh lime juice, and agave.  
\$12

### MANGO TANGERINE

house made mango-tangerine infused silver  
tequila, mango puree, triple sec,  
fresh lime juice, and agave.  
\$12

### HABANERO PEACH

house made habanero infused silver  
tequila, peach puree, triple sec, fresh  
lime juice, and agave.  
\$12

### TOASTED COCONUT

house made toasted coconut infused silver  
tequila, splash of pineapple, triple sec,  
fresh lime juice, and agave.  
\$12

### THE BABY G.

silver tequila, triple sec, fresh lime  
juice, and agave. served in a short glass.  
\$12

### CUCUMBER GUAVA

cucumber infused tequila, guava puree,  
fresh lime juice, and triple sec. try a  
salted rim!  
\$12

## 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  
\$11

### CUBA LIBRE

bacardi silver, mexican cola, dash of  
bitters, and fresh lime juice  
\$11

### RANCH WATER

soda water, fresh lime juice, choice  
of infused tequila  
\$11

### MAYAN RUINS MARTINI

house habanero infused silver tequila,  
peach puree, and fresh lime juice  
\$12

### EL PEPINO MARTINI

muddled jalapeno and cilantro with  
cucumber infused tequila, cointreau,  
agave nectar and fresh lime juice  
\$13

### DE SIEMPRE

a corona and a shot of silver tequila  
\$10

### MICHELADA

house made bloody mix topped with  
dos equis lager  
\$10

## BEER BOTTLES :

### CORONA

MODELO ESPECIAL

NEGRA MODELO

MILLER LITE

MILLER HIGH LIFE

BUD BOTTLE

BUD LIGHT BOTTLE

PBR

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

### WINE

HOUSE RED

HOUSE WHITE

PROSCECCO

SPARKLING ROSE