

# TACO ESCOBARR

## FOOD MENU

TACO SPECIAL

Ask your server for  
the latest special!

[www.tacoescobarr.com](http://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.

16

### CHIPS & SALSA ROJA

fresh and made in house.

4

### CHIPS & SALSA TRIO

pico de gallo, roasted tomatillo, and mango habanero.

10

### 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.

11

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.

18

### 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 9.5

## PUFFY TACO

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

2 for 9.5

## 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.

14

add guacamole: 2  
smother your burrito: 3

## EL NINOS NACHOS

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

12

add guacamole: 3 add meat: 6

## EL JEFE'S NACHOS

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

18

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.

\$9

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	1g:9 sm:3
side of house made queso	1g:4 sm:1.50
house made crema	1g:1 sm:.50
house made cilantro ranch	1g:1 sm:.50
salsa	1g: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

Open 7 Days a week!

11am-1am



## MARGARITAS :

### STRAWBERRY JALAPENO

house made strawberry jalapeño infused  
silver tequila, strawberry puree, triple  
sec, fresh lime juice, and agave.  
\$13

### BLOOD ORANGE

silver tequila, triple sec, blood orange  
puree, fresh lime juice, and agave.  
\$13

### PRICKLY PEAR

house made pineapple poblano infused  
silver tequila, prickly pear puree, triple  
sec, fresh lime juice, and agave.  
\$13

### MANGO TANGERINE

house made mango-tangerine infused silver  
tequila, mango puree, triple sec,  
fresh lime juice, and agave.  
\$13

### HABANERO PEACH

house made habanero infused silver  
tequila, peach puree, triple sec, fresh  
lime juice, and agave.  
\$13

### TOASTED COCONUT

house made toasted coconut infused silver  
tequila, splash of pineapple, triple sec,  
fresh lime juice, and agave.  
\$13

### THE BABY G.

silver tequila, triple sec, fresh lime  
juice, and agave. served in a short glass.  
\$13

### CUCUMBER GUAVA

cucumber infused tequila, guava puree,  
fresh lime juice, and triple sec. try a  
salted rim!  
\$13

## TEQUILA:

## DRINK SPECIAL

Ask your server  
for the latest  
special!

### CASAMIGOS MEZCAL

\$16

### CASAMIGOS ANEJO

\$16

### CASAMIGOS REPOSADO

\$16

### CASAMIGOS BLANCO

\$16

### DON JULIO BLANCO

\$16

### HERRADURA ANEJO

\$13

### 1800 ANEJO

\$13

### CABO WABO REPOSADO

\$14

### CABO WABO BLANCO

\$14

### PATRON SILVER

\$15

### TRES GENERACIONES REPOSADO

\$13

### SCORPIAN MEZCAL

\$10

### EL JIMADOR

\$9

### LUNA AZUL

\$10

### VIDA MEZCAL

\$11

### 1800 SILVER

\$10

### 1800 REPOSADO

\$11

### ESPOLON

\$10

### ESPOLON REPOSADO

\$11

### HERRADURA SILVER

\$10

### HERRADURA REPOSADO

\$11

### SAUZA HORNITOS REPOSADO

\$11

### SAUZA HORNITOS PLATA

\$10

### CAZADORES BLANCO

\$10

### CAZADORES REPOSADO

\$11

### MILAGRO BLANCO

\$10

### MILAGRO REPOSADO

\$11

### MILAGRO ANEJO

\$12

### SAUZA SILVER

\$9

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