

GLUTEN FRIENDLY MENU

THE TACOS

Tacos served in 2 or 3 taco portions

Choice of soft corn tortilla or crispy corn taco shell. Served with red rice and citrus chipotle slaw, and your choice of charro, black or refried beans

Two 11 / Three 13

APPETIZERS

UNHOLY GUACAMOLE 9
Made fresh at your table

CHILI CON QUESO small 6 / large 8
A blend of creamy cheeses melted with tomatoes and roasted green chiles **Add: Grilled chicken - \$1**

SMOKED JALAPENOS 5.5
Smoked jalapenos filled with cheese and wrapped in bacon. Served with avocado ranch

VOLCANO QUESO 9
A blend of cheeses melted with pineapple, jalapeno bacon, with onions and poblano peppers

SOUP & SALADS

CHICKEN TORTILLA SOUP cup 3 / bowl 5
Made with poached chicken, carrots, tomatoes, potatoes & chilies. Garnished with cilantro, avocado, jalapeno, lime and tortilla strips

CHOPPED SALAD Sm 6.5 / Lg 9.5
Romaine, chopped tomato, jicama, sweet onion, avocado, scallions, garbanzo beans, cucumbers, corn, roasted red peppers and queso fresco tossed in a chipotle ranch dressing

Add: Grilled Shrimp or Fajita Chicken \$5

TEXAS FEATURES

FIESTA BOWL 13.5
No tortilla! Layers of cabbage, red rice, black beans, corn, pico de gallo, mixed cheese & avocado. Garnished with sour cream & **your choice of:** Grilled Shrimp, Fajita Chicken or Smoked Brisket

CAMPFIRE BRISKET 18
A 16 hour smoked beef brisket, bbq corn, citrus chipotle slaw and homemade flour tortillas

AMBUSHED SHRIMP 21
Bacon wrapped shrimp stuffed with monterey jack cheese, grilled to perfection and drizzled with roasted jalapeño crema. Served with red rice and citrus chipotle slaw

NOTICE: Items marked with * may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

This menu is subject to change - June 2015. Gift Cards are available

PACOS TACO add \$.50/taco - a Beef Brisket Taco * slightly spicy
Slow roasted chili rubbed beef brisket with caramelized onions and chipotle bbq sauce. Available with or without cabbage

WOOD GRILLED CHICKEN Onions and bell peppers, lettuce, pico de gallo, guacamole and mixed cheeses

AL PASTOR Shredded achiote pork, cabbage, pineapple pico de gallo with a Mexican crema

SMOKEY AND THE BRISKET add \$.50/taco
Smoked brisket topped with Johnny pico de gallo

TURKEY CLUB CARNITAS Slow cooked shredded turkey, sliced avocado, shredded iceberg, jalapeno bacon, tomato and avocado ranch on a wheat tortilla

ENCHILADAS All enchiladas are corn tortillas filled with cheese served with rice and your choice of charro, black, or refried beans

ROASTED VEGETABLE L9 / D 13
Achiote seasoned roasted vegetables with goat cheese. Topped with black bean sauce and drizzled with habanero crema. Served with Mexican vegetable rice

ENCHILADAS DE DENNIS L9.5 / D 13.5
Roasted chicken, fresh spinach & mixed mexican cheese enchiladas. topped with chile con queso, finished with avocado & red pepper crema

BRISKET ENCHILADA L9.5 / D 13.5
Smoked brisket, mixed cheese, caramelized onions. Topped with white queso

FAJITAS Cooked to order on a wood burning grill. Fajitas are served with onions, lettuce, green peppers, charro beans, red rice, pico de gallo, sour cream, guacamole, jalapeños, shredded cheese, Mexican butter and warm homemade flour tortillas

ALAMO CHICKEN L11 / D 17
A giant portion of wood grilled marinated chicken breast

VEGETABLE Sauteed spinach, L8 / D 11
fresh diced tomatoes with mushrooms & corn

SHRIMP Served with sauteed L12 / D 19
onions and peppers, red rice and choice of bean

SIDES

\$2 Refried Beans, Red Rice, Black Beans, Charro Beans
Citrus Chipotle Slaw,

\$3 Bbq Buttered Corn,
Fire Roasted Vegetables,
Seasoned Fries

\$4 One Taco

\$5 Brussel Sprouts with Smoked Bacon & Chopped Tomatoes

This menu and the information on it are provided as a service to our customers. Paco's Tacos and Tequila goes to tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in house. However, we cannot be responsible for individual reactions to any food products or guarantee that the food we serve is free from any allergen. Our wait staff and cooks are not professionally trained on the intricacies of Celiac Disease or gluten intolerance and cannot be expected to provide recommendations or other advice on this issue, but have taken necessary precautions to provide you with a gluten-free meal and will attempt to accommodate your individual requests. This menu, in no way should be considered medical advice. Paco's Tacos and Tequila disclaims all responsibility related to the use of this information. If you have any questions regarding particular foods that cause allergic reactions, these should be discussed with your physician.