

Starters

NACHOS 8.95

Cowboy Beans, Monterey Jack cheese, chile con queso, salsa cruda, guacamole & crema

Add chicken, steak, chorizo, carnitas or seasoned ground beef 2.95

For a vegetarian option, request our Black Beans instead of Cowboy beans

APPETIZER TRIO 8.95

Jalapeño tomato salsa, chile con queso & guacamole

SALSA SAMPLER 5.25

Seasonal salsa

GUACAMOLE* MKT PRICE

Fresh mashed avocado, red onion, jalapeño, cilantro, salt & fresh lime juice

CHILE CON QUESO 6.95

House blend of cheese, onions & red bell peppers

Add chorizo 1.25

Add Seasoned ground beef 1.25

MEXICAN STREET CORN 3.00

SHRIMP CEVICHE 9.95

Citrus marinated shrimp, seasonal vegetables, avocado & house tortilla chips

DAILY ESPECIALES

••••• SERVED WITH RICE & BEANS •••••

MONDAY

ENCHILADAS 13.95

Seasoned ground beef, ranchero sauce, Monterey Jack cheese, cilantro, black olives & crema

TUESDAY

SMOTHERED BURRITO 13.95

Mexican rice, cowboy beans, chicken or seasoned ground beef, Jalapeno-tomato salsa, Monterey Jack cheese. Smothered with ranchero sauce

WEDNESDAY

(2) TACO BOY CRUNCHY TACOS 10.95

Seasoned ground beef with shredded Romaine, diced tomato, shredded Monterey Jack cheese & crema

THURSDAY

CHILE RELLENOS 12.95

Pepper Jack stuffed poblano peppers with ranchero sauce

FRIDAY

CHICKEN TAQUITOS 11.95

Crispy corn tortillas stuffed with chicken & Monterey Jack cheese served with chipotle crema

SATURDAY + SUNDAY

MEXICAN CAESAR SALAD \$8.95

Romaine lettuce tossed in Caesar lime dressing topped with roasted corn, cotija cheese, toasted pumpkin seeds, bread crumbs and a sprinkle of Tajin seasoning
Add grilled chicken 3.95
Add Sautéed shrimp 3.95

SALADS

DRESSINGS:

Lime Cilantro Vinaigrette
Creamy Tomatillo Vinaigrette
Roasted Poblano Vinaigrette
Nuevo Remoulade

TACO BOY SALAD** 8.95

HALF SALAD** 4.95

Mixed greens, fire-roasted bell pepper, roasted corn, salsa cruda, avocado, queso fresco & crispy tortilla strips

Add chicken or carne asada 3.95

Add fried or sautéed shrimp 3.95

Add Southwest seared tuna* MKT

TACOS

YOUR CHOICE OF CORN OR FLOUR TORTILLAS
OR A FRESH BIBB-LETTUCE WRAP (ADD 75¢)

BAJA FISH 3.95

Tempura fried mahi mahi, thinly sliced red cabbage, cilantro & ancho chile yogurt sauce

GRILLED FISH 3.95

Chipotle marinated mahi mahi with cilantro dijon sauce, field greens & salsa cruda

SOUTHWEST SEARED TUNA* 5.25

Southwest seared market tuna with pineapple salsa and wasabi cream

TEMPURA SHRIMP 3.95

Tempura shrimp, thinly sliced white cabbage, cilantro & nuevo remoulade sauce

SAUTÉED SHRIMP 3.95

Sautéed shrimp, salsa cruda, red cabbage, cilantro & ancho chile yogurt sauce

CARNITAS NORTENO 3.95

Tender slow-roasted pork with poblano rajias & ancho chile sauce

CARNE ASADA 3.95

Mexican spice-marinated grilled flank steak, green chile sauce & salsa cruda

KIMCHI BEEF 3.95

Mexican spice-marinated grilled flank steak, Korean BBQ sauce, kimchi, sesame seeds & cilantro

TACO AMERICANO 3.95

Seasoned ground beef with shredded Romaine, diced tomato, shredded Monterey Jack cheese & crema

GRILLED CHICKEN 3.95

Citrus-marinated chicken breast, grilled & sliced, with green chile sauce & salsa cruda

FRIED CHICKEN 3.95

Seasoned, breaded chicken breast, lightly fried, with marinated carrots & red cabbage, jalapeño-lime mayonnaise & chipotle bbq sauce

ROASTED CAULIFLOWER** 3.50

Roasted cauliflower with avocado, red cabbage & chile crema

♥ TEMPURA AVOCADO 3.95

Tempura avocado, topped with a sweet Thai chile glaze & a citrus slaw
\$1.00 from every Tempura Avocado Taco goes to support The Green Heart Project. Learn more at www.greenheartsc.org

While we will do all we can to accommodate guests with food intolerances, we are unable to guarantee that dishes will be completely allergen-free

QUESADILLAS

WITH GUACAMOLE, SALSA CRUDA & SOUR CREAM

GRILLED CHICKEN, MONTEREY JACK & SALSA CRUDA	9.95
CARNE ASADA, MONTEREY JACK & SALSA CRUDA	9.95
SAUTÉED SHRIMP, MONTEREY JACK & SALSA CRUDA	10.95
CARNITAS, MONTEREY JACK & POBLANO RAJAS	9.95
CHORIZO, MONTEREY JACK & SALSA CRUDA	9.95
CHEESE & SALSA CRUDA**	7.95

RICE BOWLS

ROASTED VEGGIE** 7.95

Roasted cauliflower and corn with avocado, red cabbage, chile crema & Tomatillo salsa

LA PLANCHA 8.95

Your choice grilled chicken, Seasoned ground beef, carne asada, or carnitas, cowboy beans, salsa cruda & green chile sauce.



OUR FOOD IS MADE FRESH,
AND WE USE LOCALLY AND
REGIONALLY SOURCED
PRODUCTS WHEN AVAILABLE.

f t i #TACOBOYCHS

Sides

COWBOY BEANS	2.50
MEXICAN ARROZ VERDE**	2.50
BLACK BEANS**	2.50
ROASTED CAULIFLOWER**	2.50

Desserts

TRES LECHES 4.95	
Traditional three milk and brandy soaked sponge cake with fresh whipped cream & cinnamon	

KIDS MENU

CHILDREN 10 & UNDER

BLACK BEAN TACO	1.95
CHICKEN & CHEESE TACO	2.95
CHICKEN QUESADILLA	4.95
CHEESE QUESADILLA	3.95
DRINK	0.99

* The chance of foodborne illness increases with consumption of raw and undercooked eggs, meats, and seafood.

** Denotes vegetarian

18% gratuity added to parties of 12 or more.

MARGARITAS & Cocktails

THE ORIGINAL FROZEN DRIVER 7

A frozen screwdriver pioneered by Taco Boy made with premium freshly squeezed OJ
Add a Grand Marnier floater 2

CASA 6

Our classic, frozen or shaken with Blanco tequila, triple sec & our house-made sweet & sour mix

SKINNY CASA 7

The lighter version of our classic made with Blanco tequila, triple sec, agave nectar, fresh lime juice, soda water & served on the rocks

CADILLAC 8

The Casa, frozen or shaken with Blanco tequila, Grand Marnier & our house-made sweet & sour mix

PINEAPPLE-INFUSED MARGARITA 7

A special house concoction of fresh pineapple, cinnamon & vanilla infused Reposado tequila, fresh OJ & our house-made sweet & sour mix

FRESH FRUIT FROZEN MARGARITA 7

Mango, strawberry, guava or sangria, made with Blanco tequila & triple sec

SUBTLE DRAGON 10

Ancho Reyes Verde, Guava, Reposado, Lemon

SKINNY PINEAPPLE-INFUSED MARGARITA 7

The lighter version of our infused margarita made with agave nectar, fresh lime juice, soda water & served on the rocks

MOJITO 8

A blend of Dark rum, a splash of our house-made sweet & sour mix, mint, simple syrup & a splash of soda

SANGRIA GLASS 6

House-made sangria with Brandy & a splash of lemon lime soda

SPECIALTY MARGARITA 9

Changes on our whim

PALOMA 8

Blanco, lime, grapefruit soda

MEXICAN UNION 10

Mezcal, Blanco, Peach, Mint

TEQUILA

EXTRA DISTILLED FLIGHT 25

These gems have gone through an extra distillation to create a pristine product.

DON JULIO BLANCO / CORZO REPOSADO / ESPOLON AÑEJO

FAMILY FLIGHT 20

All of the tequilas represent family.

CASAMIGOS BLANCO / SAUZA COMMEMORATIVO / TRES GENERATIONS AÑEJO

FASHIONISTA FLIGHT 25

Check out the famous actor.

CORZO SILVER / CASAMIGOS REPOSADO / LUNAZUL AÑEJO

INFUSED FLIGHT 18

Taking tequila to the next level.

SPICY TEQUILA / PINEAPPLE / AVION ESPRESSO

SLOW SIPPERS 30

Take our advice and take it slow with these beauties.

CORELEJO SILVER / TACO BOY PATRÓN / PARTIDA AÑEJO

BLANCO

"NEW" TEQUILA

Held in containers for less than 60 days.

Avion 9
Altos 6
Casamigos 12
Cazadores 9
Corralejo 8
Corzo 12
Don Julio 9
Espolon 8
Herradura 9
Hornitos 7
Lunazul 7
Milagro 8
Patrón 9
Partida 12

Tres Generaciones 12

REPOSADO

"RESTED" TEQUILA

Typically aged 60 days up to one year.

Avion 10
Altos 7
Casamigos 13
Cazadores 10
Corralejo 9
Corzo 13
Don Julio 10
Espolon 9
Herradura 10
Hornitos 8
Lunazul 9
Milagro 9
Patrón 10
Partida 13

Tres Generaciones 12

AÑEJO

"AGED" TEQUILA

Aging from one to three years in oak barrels.

Avion 11
Altos 8
Casamigo 14
Cazadores 11
Corralejo 10
Corzo 14
Don Julio 11
Espolon 10
Herradura 11
Hornitos 9
Lunazul 11
Milagro 10
Patrón 11
Partida 14

Tres Generaciones 14

MEZCAL

SERVED WITH SAL DE CHAPULIN

INTRO TO MEZCAL 25

3 neighboring towns...3 totally different Mezcal
Alipus is the producer, the 3 types are:

SANTA ANA DEL RIO / SAN BALTAZAR / ENSAMBLE

SMOKEY SIPPERS 30

Take. Your. Time.

CASAMIGOS / UNION / CRUZ DE FUEGO

Cerveza

SKIP SIESTA.
LET'S FIESTA.

MICHELADA

Choose your favorite Mexican beer, served with our house-made Sangrita-mix over ice with a salted rim

THE BEER + \$1

MEXICAN

Tecate 3.75
Corona 4.75
Corona Light 4.75
Coronitas 2.25
Day of the Dead IPA 4.75
Modelo Especial 4.75
Negra Modelo 4.75
Sol 4.75

PREMIUM

Heineken 4.75
Amstel Light 4.75
Blue Moon 4.75
Stella 4.75
Rotating Cider MKT

DOMESTIC

Budweiser 3.75
Bud Light 3.75
Miller Lite 3.75
Coors Light 3.75
Michelob Ultra 3.75
Yuengling 3.75
Becks NA 3.75

DRAUGHT

Coast 7
Dos Equis Lager 5
Dos Equis Amber 5
Holy City 7
Pacifico 6
Modelo 6

Vino

RED 8 / WHITE 8 / ROSE 8

DRINKS

SODA 2.25 LEMONADE 2.25
ICED TEA 2.25 MEXICAN COLA 3

STUFF

TSHIRTS \$20 • HATS \$20 • STICKER \$1
GIFT CARDS • DANGER SAUCE \$8