TACO GUILD

TACO TUESDAY

- Tuesday From 11 AM until 10 PM -

TACOS $3
SERVED ON YOUR CHOICE OF
HOUSE-MADE CORN TORTILLAS, FLOUR TORTILLAS
OR FRESH TORN LETTUCE CUPS

AL PASTOR
Achiote marinated pork, pineapple relish and cilantro

BARBACOA
Slow roasted beef with pickled onion

CARNITAS
12 hour braised pork, red onions, cilantro

CHICKEN TINGA
Achiote chicken, cotija, onions, cilantro, pepitas

DRINKS

1893 MARGARITA - 8
Tosco blanco tequila, triple sec, elderflower liqueur and fresh lime

HOUSE MADE SANGRIA - 6
Hand picked seasonal berries submerged in a blend of red wine with just a hint of sweetness added

MARGARITA OF THE WEEK - 8
A new margarita every week. Always crafted and created in house

DRAFT BEER - 6
Pick any from our extensive selection:

- PHX BEER CO - ARIZONA GOLD
- CORONA - PREMIER
- DOS XX - LAGER
- HISTORIC - SPARE MOMENT IPA
- FOUR PEAKS - JOY BUS HEFEWEIZEN
- MODELO - NEGRA
- HUSS BREWING - PAPAGO ORANGE BLOSSOM
- THE SHOP BEER CO - CHURCH MUSIC JUICY IPA
- DRAGOON - SANTA CRUZ’R GOLDEN ALE
- MOTHER ROAD - CONSERVE & PROTECT KÖLSCH
- STONE BREWING - BUENA VEZ SALT & LIME LAGER
- PACIFICO - MEXICAN PILSNER STYLE

ASK ABOUT OUR SEASONAL ROTATORS

DISCLAIMER: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.
ALTHOUGH OUR STAFF ARE CAREFUL TO AVOID CROSS CONTAMINATION, WE ARE NOT A 100% GLUTEN FREE FACILITY. CERTAIN ITEMS MAY HAVE CROSS CONTAMINATION. PLEASE ASK YOUR SERVER FOR FRESH CUT VEGGIES WITH YOUR SALSA TO AVOID ANY FLOUR CONTAMINATION IN OUR FRYERS!