

HAPPY HOUR

\$2 STREET + CRISPY TACOS
\$6 HOUSE MARGS + \$30 PITCHERS
3PM - 6PM MON - FRI

TUESDAY \$2 TACOS

(FAJITA STEAK +\$1.00 PER TACO)
STREET + CRISPY TACOS
ALL DAY | DINE-IN ONLY
(*EXTRA CHARGE FOR ANY MODIFICATIONS)

\$8.95 ENCHILADAS WEDNESDAY

ALL DAY | DINE-IN ONLY

THURSDAY

\$6 RANCH WATERS
ALL DAY | DINE-IN ONLY

THINGS TO SHARE

SMOKY GRILLED QUESO.....7.95/9.95

pepper jack, roasted tomatillo salsa, pico

+ground beef 1.00

+brisket or fajita steak 1.95

HOUSE SMASHED GUACAMOLE.....9.95

tomatoes, red onion, cilantro, lime

HALF MOON NACHOS..... 10.50

house-mashed black beans, queso, jack cheese, corn pico, pickled baby bells, crema

+ground beef 12.50

+brisket, fajita chicken or steak 13.50

>>> RANCHO QUESADILLAS

steak 13.95

brisket 13.95

chicken 13.95

combo 13.95

house-mashed black beans, monterey jack, pico, guacamole, crema, chipotle sauce

ELOTE..... 7.50

chili crema, queso fresco, valentina sauce

SOUP + SALADS

TORTILLA SOUP..... 6.50/8.95

chicken, vegetables, tortilla strips, shredded cheese, fresh avocado

>>> CRISPY COBB..... 14.25

crispy chicken tenders, bacon, mixed greens, romaine, boiled egg, corn pico, habanero pickled red onions, avocado, tortilla strips, queso fresco, avocado ranch

SANTA FE CHICKEN..... 13.25

grilled chicken, crispy bacon, mixed greens, beans, tortilla strips, pico, jalapeño ranch

KIDDOS

Served with mexican rice + charro or house-mashed black beans

CHEESE QUESADILLA..... 5.95

chicken 6.95

CRISPY OR SOFT TACO..... 6.95

choice of ground beef or shredded chicken.

CHEESE ENCHILADA..... 6.95

chicken 7.95

CHICKEN TENDERS..... 7.50

served with mexican rice

SPECIALTY TACOS

Served with mexican rice + charro or house-mashed black beans

Two tacos per order.

>>> BEEF <<<

STEAK + AVOCADO..... 14.50

fajita steak, monterey jack cheese, grilled onions, diced avocado, pressed to order flour tortilla

CARNE ASADA..... 14.95

skirt steak, caramelized onions, guacamole, queso fresco, avocado verde sauce, jack cheese crusted pressed to order flour tortilla

SLOW ROASTED BRISKET..... 14.50

pickled habanero onions, queso fresco, guacamole, cilantro, avocado verde sauce, pressed to order flour tortilla

CHEESEBURGER TACO..... 14.50

fresh ground beef, black pepper bacon, american cheese, fancy sauce, pickles, lettuce, tomato, pressed to order flour tortilla

**served with seasoned fries

>>> CHICKEN <<<

BUFFALO..... 13.95

crispy chicken, buffalo sauce, bleu cheese crumbles, jalapeño ranch, celery, carrots, cilantro, pressed to order flour tortilla

SWEET & SPICY POLLO..... 13.95

grilled chicken, red onion jalapeño marmalade, roasted garlic, monterey jack, sweet potato straws, pressed to order flour tortilla

>>> PORK <<<

CARNITAS..... 13.95

pulled pork, pickled habanero onions, queso fresco, cilantro, avocado verde sauce, pressed to order flour tortilla

>>> SEAFOOD <<<

SWEET CHILI SHRIMP..... 14.95

napa slaw, sesame seeds, cilantro, pressed to order flour tortilla

CRISPY WHITEFISH..... 14.95

beer battered whitefish, remoulade slaw, cilantro, comeback sauce, pico, pressed to order flour tortilla

>>> VEGGIE <<<

TEMPURA AVOCADO..... 12.50

roasted corn pico, pickled peppers, toasted red quinoa, jalapeño sauce, pressed to order flour tortilla

COMBO TACOS..... 12.50 TO 14.95

TACOS

>>> STREET..... 13.95

Three tacos per order.

House-made corn tortillas, choice of: fajita steak, chicken or carnitas, topped with avocado verde sauce + cilantro. Served on the side: onions, mexican rice + charro or house-mashed black beans

+fajita steak 1.00 per taco

CRISPY..... 10.95

Three tacos per order.

Traditional ground beef or shredded chicken. Served with lettuce, cheese, pico de gallo, mexican rice + charro or house-mashed black beans

ENCHILADAS

CHEESE ENCHILADAS..... 10.95

two enchiladas topped with chili con carne. Served with mexican rice + charro or house-mashed black beans

BEEF ENCHILADAS..... 10.95

two enchiladas topped with chili con carne. Served with mexican rice + charro or house-mashed black beans

>>> CHICKEN ENCHILADAS..... 10.95

two enchiladas topped with sour cream sauce. Served with mexican rice + charro or house-mashed black beans

FAJITAS

All fajitas are served with peppers, onions, guacamole, pico, cheese, crema, jalapeño sauce, mexican rice + charro beans, warm pressed to order flour tortilla or house-made corn tortillas

chicken..... 17.95

steak..... 19.95

combo..... 18.95

SIDES

SEASONED FRIES..... 4.50

HOUSE-MASHED

BLACK BEANS..... 4.50

CHARRO BEANS..... 4.50

MEXICAN RICE..... 4.50

HOUSE SALAD..... 6.00

mixed greens, tomatoes, corn, queso fresco, cilantro citrus vinaigrette

DESSERTS

>>>

HOUSE-MADE CHURRO

DOUGHNUTS..... 8.95

served with horchata icing

BOOK THE LOFT

HAPPY HOUR, BIRTHDAYS, SOCIALS, WATCHING PARTIES, HOLIDAY PARTIES, ETC...YOU GET THE IDEA!
We can host all fiestas, up to 50 people.

BEER

ON TAP

DOS EQUIS LAGER	5.95
ABV: 4.2%	
MODELO ESPECIAL	5.95
ABV: 4.5%	
PACIFICO	5.95
ABV: 4.5%	
EL CHINGON	7.95
ABV: 7.8%	
DEEP ELLUM	
DALLAS BLONDE	6.50
ABV: 5.2%	
MICHELOB ULTRA	4.95
ABV: 4.2%	
SHINER BOCK	4.95
ABV: 4.4%	

BOTTLES

MODELO ESPECIAL	5.95
ABV: 4.5%	
MODELO NEGRA	5.95
ABV: 5.4%	
CORONA LIGHT	5.95
ABV: 4.1%	
MILLER LITE	4.95
ABV: 4.2%	
COORS LIGHT	4.95
ABV: 4.2%	
BUD LIGHT	4.95
ABV: 4.2%	

WINE

WHITE

ROSÉ, BIELER	9/34
watermelon granita, grapefruit, starfruit	
CHARDONNAY, LA CREMA	11/42
citrus, butterscotch, lemon	
SAUVIGNON BLANC, ST. SUPÉRY	9/34
passion fruit, citrus, lime	
PROSECCO, INFINITE MONKEY	8
pear, spice, citrus	
PROSECCO, MIONETTO	36
fruity, apple, honey	

RED

MALBEC, TINTONEGRO	8/30
blackberry, plum, blueberry	
CABERNET, JOEL GOTT	11/42
blackberry, cherry cola, vanilla	

MARGARITAS

HOUSE MARGARITA	9
frozen or on the rocks	
PITCHER	44
on the rocks (3 person minimum)	
TOP SHELF	12
sauza blue silver, grand marnier, agave nectar, fresh lime	
MELTDOWN	12
house frozen margarita topped with sauza blue silver + grand marnier	
STRAWBERRY OR MANGO	11
house frozen margarita with strawberry or mango	
SPICY HATCH CHILE	13
blanco tequila, fresh lime juice, muddled fresh chile, smoky hatch infused simple syrup	
ORGANIC SKINNY	13
organic puro verde silver tequila, orange curacao, agave nectar, fresh lime	
SWIRL	11
house frozen margarita with sangria	
WATERMELON JALAPEÑO	13
blanco tequila, watermelon, fresh lime, jalapeño	

TEQUILAS

CASAMIGOS BLANCO	13
CASAMIGOS REP	14
CLASE AZUL PLATA	18
CLASE AZUL REP	25
CLASE AZUL AÑEJO	60
DON JULIO SILVER	11
DON JULIO REPO	13
DON JULIO ANEJO	13
DON JULIO 1942	24
ESPOLON BLANCO	9
ESPOLON AÑEJO	12
HERRADURA BLANCO	10
LALO SILVER	15
LUNAZUL	8
PAINTED DONKEY SILVER	11
PAINTED DONKEY ANEJO	12
PATRÓN SILVER	12
PURO VERDE SILVER	10
PURO VERDE REPO	10
SAUZA	8

RANCH WATERS

COWBOY	10
silver tequila, fresh lime, topo chico	
STRAWBERRY + BASIL	11
silver tequila, fresh strawberries, basil, agave, fresh lime, topo chico	
PINEAPPLE	11
silver tequila, pineapple juice, agave, topo chico	
WATERMELON + MINT	11
silver tequila, watermelon liquor, mint, agave, fresh lime, topo chico	

COCKTAILS

FROSÉ	9
MEXICAN CANDY SHOT	7.50
ROASTED STRAWBERRY LEMONADE	11
deep eddy vodka, strawberry, house-made roasted lemonade, elderflower liqueur	
MEXICAN MULE	11
lunazul, lime, agave nectar, ginger beer	
PALOMA	10
blanco tequila, squirt, lime, agave nectar	
ESPRESSO MARTINI	10
lunazul tequila, organic cold brew, Kahlúa, simple syrup	
OLD FASHIONED	11
bourbon, cane sugar, angostura	
MICHELADA	8
choice of any bottled beer, clamato, lime, tajin	
CARAJILLO	10
organic cold brew, Licor 43, rumchata	

MEZCAL

BANHEZ JOVEN	9
GRACIAS A DIOS ESPADIN	10
ILLEGAL JOVEN	15
EL SILENCIO	10
VAGO ELLOT	15
VAGO ESPADIN	15

NON-ALCOHOLIC

ICED BLACK TEA	3
HOUSE-MADE ROASTED LEMONADE	3.5
ARNOLD PALMER	3.5
CANNED SOFT DRINKS	2.5
DIET COKE	
SPRITE	
DR. PEPPER	
SQUIRT	
MEXICAN COKE	4
TOPO CHICO	3

TACO LINGO TEX-MEX

ASK ABOUT OUR GROUP DINING AND CATERING
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