



Ark-Mex Style
OUR FAVORITE MEXICAN
AND TEX-MEX DISHES
SERVED UP WITH SIGNATURE
ARKANSAS STYLE.
EST. 2015



Hot Tortillas Served Now!
THERE'S NOTHING BETTER THAN A
FRESH, PILLOWY TORTILLA Y'ALL!
FT&T TORTILLAS ARE MADE
FROM SCRATCH ALL DAY.

FAYETTEVILLE TACO & TAMALES CO

DIP *and* PICK

Snacks, apps, salsas, and dips to share. Served with Arkansas's best freshly fried lime-salted chips.

SALSA & DIP TRIOS

Choose 3 of our daily-made dips.....5.00

- ★ **CREAMY JALAPEÑO-ONION DIP**
mild | rich & tangy | *highly addictive*
- ★ **GRILLED PINEAPPLE SALSA** (GF, VEG, VGN)
mild | fruity & bold | *a vibrant thing*
- 🔥 **RED HOUSE SALSA** (GF, VEG, VGN)
medium | classic | *the go-to salsa*
- 🔥 **HATCH GREEN CHILE SALSA** (VEG)
medium | served warm | *traditionally delicious*
- 🔥 **GARDEN VARIETY VERDE** (GF, VEG, VGN)
medium | herbaceous | *put it on everything!*
- 🔥🔥🔥 **DEVIL SAUCE** (GF, VEG, VGN)
spicy | citrusy | bright | *a hot lil' number*

HOUSE GUACAMOLE (GF, VEG, VGN) 9.50

MELTING POT CHEESE DIP (GF, VEG)
Inspired by the original recipes of Arkansas's five most legendary Cheese Dips 9.00

THE 50/50 CHEESE DIP (GF)
Cheese Dip served with your choice of Hatch Green Chile Salsa, Braised Ground Beef, or Braised Ground Beef Chili 9.50

FRIED GREEN TOMATILLOS PLATE (VEG)
Southern-fried Tomatillo Slices topped with Habanero Remoulade Sauce, Queso Fresco, Pico de Gallo, and Cilantro 14.00

SHRIMP SNACK BASKET
Your choice of Fried or Grilled Shrimp skewers served with Jalapeño-Cheddar Hush Puppies, Garlic-Herb Compound Butter, and Cracked Pepper Jalapeño Cocktail Sauce 18.00

CHARGRILLED CORN RIBS (GF, VEG)
A basket of Corn Ribs grilled and topped with Queso Fresco, Cilantro, Jalapeño, and Lime. Served with White BBQ Dipping Sauce 12.50

DELTA TAMALES

★ *Tamales from scratch every morning* ★

3 Tamales 7.50 | 6 Tamales 12.00
Add Cheese Dip..... +3.50
Add Beef Chili +3.00

PULLED PORK DELTA TAMALES
Filled with braised Pork and Beef.
Topped with Red Chile Broth. (GF)

SWEET POTATO DELTA TAMALES
Filled with Sweet Potato, Black Beans, Chipotle, and Corn. Topped with Tomatillo-Lime Broth.
(GF, VEG, VGN)

SALAD PLATES

DELICIOUSLY FRESH SALADS
MADE WITH PREMIUM INGREDIENTS.
DRESSINGS MADE FRESH DAILY.

CHILE-CITRUS SALMON SALAD
Roasted Salmon, Avocado, Poblano and Red Bell Peppers, Charred Sweet Corn, Cucumber, Mixed Lettuces, Pickled Onion, Watermelon Radish, Jalapeño, and Cilantro
Smoked Tomato Vinaigrette (GF)..... 18.00

PICKLE-FRIED CHICKEN SALAD
Romaine, Pickle Fried Chicken, Avocado, Black Beans, Cherry Tomatoes, Charred Corn, Red Cabbage, Tortilla Strips, Jalapeños, Cilantro, Queso Fresco, and Lime
Habanero Ranch 15.00

GRILLED PINEAPPLE & SHRIMP
Chargrilled Shrimp, Grilled Pineapple, Avocado, Pickled Onion, Fresh Jalapeño, Cilantro, and Mixed Lettuces
Lime Vinaigrette (GF)..... 16.50

TACO PLATES

Two tacos served with your choice of two side dishes.

PICKLE-FRIED CHICKEN TACOS
Buttermilk "Pickle-Fried" Chicken, Red Pepper Chow-Chow, Pico de Gallo, Cilantro, Habanero Ranch
flour tortillas / 16.50

SMOKED & PULLED PORK TACOS
House-Smoked Pulled Pork, *Delta-Q* Sauce, Tomato-Jalapeño Marmalade, fresh Jalapeños, Cilantro, Citrus Slaw
flour tortillas / 16.50

FRIED SHRIMP PO'BOY TACO
Fried Shrimp and Citrus Slaw topped with Pico de Gallo, Remoulade Sauce, Pickled Onion, Pickled Green Tomatoes, Cilantro, Jalapeños *flour tortillas* / 18.50

TUNA BONITA TACOS (GF)
Seared Sushi-Grade Ahi Tuna, Citrus Slaw, Cucumber, Guacamole, Habanero Sauce, and Pico de Gallo topped with Black Sesame Seeds, Cilantro, fresh Jalapeños
crispy corn shell / 19.00

FISH FRY TACOS
Fried Southern U.S.A. Farmed Catfish, Remoulade Sauce, Citrus Slaw, fresh Jalapeños, Cilantro, Pickled Green Tomatoes *flour tortillas* / 16.50

BACKYARD CHICKEN TACOS
Grilled Chicken, Jack and Cheddar Cheeses, Pico de Gallo, Guacamole, Cilantro, Sour Cream
flour tortillas / 16.50

CHARGRILLED STEAK TACOS
Chargrilled Ribeye, Jack and Cheddar Cheese, Pico de Gallo, Guacamole, Pickled Red Onion, Cilantro, Sour Cream
flour tortillas / 18.50

RUSS & SONS BEEF TACOS
Braised Ground Beef, Jack and Cheddar Cheese, Pico de Gallo, Sour Cream, Cilantro
crispy corn shell / 13.50

Ask your server about a la carte options

SIDE DISHES " 3.00

- **GREEN CHILE TOMATO RICE** (GF, VEG)
- **TOMATO, CUCUMBER & MINT SALAD** (GF, VEG, VGN)
- **COWBOY CAVIAR** (GF, VEG, VGN)
- **BLACK BEANS** (GF, VEG)
- **SMASHED SMOKY PINTO BEANS** (GF)
- **CHOW CHOW SLAW** (GF, VEG, VGN)

OH MY LARD, THAT TAMALES IS SO FINE





ENCHILADAS

BAKED TO PERFECTION AND SERVED IN A HOT SKILLET
Enchilada plates are served with your choice of two side dishes 16.00

ARK-MEX ENCHILADAS

topped with your choice of Red Chile Sauce or Beef Chili

Choose Two:

- Braised Ground Beef Enchiladas
- Cheese Enchiladas (VEG)

VERDE ENCHILADAS

topped with Green Chile-Tomatillo Sauce, Sour Cream Sauce, and Jack Cheese

Choose Two:

- Corn Spinach Zucchini Enchiladas (VEG)
- Chicken & Poblano Enchiladas

NACHO SKILLETS

A LAYER OF CHIPS WITH TASTY TOPPINGS BAKED TO PERFECTION AND SERVED IN A HOT SKILLET

SMOKED PORK NACHO SKILLET

A layer of our signature lime-salted chips topped with Smoked Pulled Pork, Jack Cheese, Jalapeños, Tomatoes, Onions, Sour Cream, and our classic Delta-Q Sauce (GF) 16.00

SADDLE UP NACHO SKILLET

A layer of our signature lime-salted chips topped with Smashed Smoky Pinto Beans, Jack and Cheddar Cheese, Melting Pot Cheese Dip, and Pickled Jalapeños. Topped with Sour Cream, Guacamole, and Pico de Gallo (GF) 12.50

- ★ Chargrilled Ribeye 12.00
- ★ Chargrilled Chicken 6.00

PLATES

SALMON VERDE PLATE 20.00

Our signature Grilled Salmon served on a colorful plate of Citrus Slaw, Avocado, Green Chile Tomato Rice, Black Beans, and Charred Corn. Topped with Pickled Onion, Cilantro, and & fresh Jalapeños. Served with Verde Salsa.

COWBOY STEAK PLATE 35.00

14oz Chargrilled Ribeye served with crispy Sweet Potato Fries, Red Slaw, and Smoky Cowboy Butter

PLATO 1947 24.00

- 1 Pork Tamale with Chili and Cheese
- 1 Cheese Enchilada with Red Chile Sauce
- 1 Backyard Chicken or Russ & Sons Beef Taco
- Guacamole Tostada
- Green Chile Tomato Rice
- Choose 1 Side Dish

No substitutions



FAJITAS

Sizzling skillets of Grilled Peppers, Tomatoes, and Onions topped with Jack Cheese. Served with hot, home-made flour tortillas and sides of Sour Cream, Guacamole, Pico, and Jalapeño.

- ★ MIXED VEGGIE ★ 18.00
- ★ CHARGRILLED CHICKEN ★ 22.00
- ★ CHARGRILLED SHRIMP ★ 25.00
- ★ CHARGRILLED RIBEYE ★ 30.00
- ★ PICK 2 COMBO ★ 30.00

All are Gluten Free when you request corn tortillas. Mixed Veggie can be made Vegan upon request.

SWEETS and TREATS

SOUR CREAM CHOCOLATE FUDGE CAKE

Layers of Cake and Vanilla Cream frosted with creamy Sour Cream Chocolate Frosting (VEG) 8.50

BRÛLÉED PINEAPPLE UPSIDE DOWN CHEESECAKE

House baked Cheesecake topped with brûléed-to-order fresh Pineapple (VEG) 10.00

LEMON LIME ICEBOX PIE

Tangy and sweet with a Graham Cracker Crust topped with Whipped Cream and Lime (VEG) 8.50

HOT SOPAPILLAS

Fried Sopapillas tossed in Cinnamon Sugar, drizzled with Honey, and served with Ice Cream (VEG)..... 9.00

WASH IT DOWN

Homemade Sips

MERCANTILE SODA

Pineapple Syrup, Cucumber Water, Lemon Juice, Soda Water

no free refills 4.00

TESOTE Black Tea, Lemon Juice, Mint Simple Syrup

no free refills 4.00

Check our Mocktail selections on the Cocktail Menu

Sodas & Tea

FROM THE FOUNTAIN

Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Lemonade, Fanta, Fruit Punch

free refills 3.50

Richard's Rainwater Austin, TX

Sparkling / Glass Bottle 12oz..... 3.00

Still / Recycled Aluminum Can 16oz 3.00

Iced Tea | Sweet or Unsweetened

free refills 3.50

Large Bottled Mexican Cokes..... 4.00

Sensitivity / Allergen Key

(GF) - Gluten Free · (VGN) - Vegan · (VEG) - Vegetarian

TACO SAY WHAT?

WIN THE INTERNET. AND TREATS.

Got the gift of gab?

Write your idea for our marquee sign on a napkin, a post-it, your forehead - you know, whatever's available - and share a photo of it using @fayettevilletacos

If we feature your quote on our marquee, we'll make you an internet sensation and treat you to a plate of hot sopapillas!



* OUR FRIENDLY HEALTH INSPECTOR asks us to remind you that consuming raw or undercooked meats, poultry, seafood, fish, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. All food is prepared in a shared kitchen space that handles flour, wheat, nuts, dairy, soy, and meats. Though unlikely, cross contamination is possible.