



## BOTANA

### CHIPS, SALSA + GUACAMOLE \$6.50 df

salsa asada, guacamole, salsa verde

### CHICHARRONES \$8

cholula, guacamole, lime, cotija cheese, chimayo chile

### FLAMINGO \$12

crispy rolled flour tacos stuffed with cheese and roasted anaheim pepper. topped with lettuce, sour cream, avocado salsa, pico de gallo and cotija cheese

+ choice of meat \$4

### \*SHRIMP CEVICHE \$15 df

mexican wild shrimp, cucumber, tomato, cilantro, onion, avocado, tortilla chips, chiltepin sauce

### TACO CHELO SALAD \$13 vg, gf

romaine, jicama, orange, cucumber, avocado crema, cilantro, mint, lemon vinaigrette, pepitas, cotija cheese, radishes, chimayo chile

+ choice of meat \$4

+ shrimp \$5

### EL JARDIN SALAD \$13

romaine, kale, apple, radishes, avocado, cilantro, bacon, buttermilk dressing, salsa macha, pepitas, tortilla strips, lemon vinaigrette, cheddar cheese

+ choice of meat \$4

+ shrimp \$5

## SIDES

### FRIJOLES A LA CHARRA \$5 df

topped with pico de gallo

### REFRIED BEANS \$5 df, gf

### PICKLED VEGGIES \$5 df, gf, v

### RICE AND BLACK BEANS \$8 df, gf, vg

served with guacamole, roasted salsa and lime

## POSTRES

### TRES LECHES DE COCO \$8 vg

whipped cream, toasted almonds, coconut flakes, orange segments

### MEXICAN CHOCOLATE

### POT DE CREME \$8 gf, vg

rich chocolate custard, cocoa nibs, whipped cream

### CATERING NOW AVAILABLE!

from our kitchen to your table!

order online at [www.tacochelo.com](http://www.tacochelo.com)

## TACOS

all tacos come on handmade tortillas.

### VEGETABLE \$4.75 vg, gf

roasted sweet potato, romesco sauce, feta cheese, toasted pepitas seeds, green onions

### FISH \$5.25

beer battered fish, cabbage, morita crema, pico de gallo, pickled onion

### CRISPY TACO (2 TACOS) \$9 df

stuffed with minced shrimp and topped with guacamole, cabbage, guajillo salsa, pickled onion

### TACO GOBERNADOR \$5.75

smoked marlin, shrimp, cheese, cabbage, avocado, pickled onion, salsa negra (contains soy sauce)

### CHICKEN \$3.75 gf

adobo marinated chicken, avocado salsa, pico de gallo, sour cream

### CARNITAS (PORK) \$3.75 df

onion and cilantro

### AL PASTOR (PORK) \$3.75 df, gf

(WEDNESDAY ONLY)

onion, cilantro, pineapple

### SONORAN TACO (BEEF) \$3.85

carne asada, cabbage, sonoran salsa, avocado salsa, served on a flour tortilla

### COSTRA (BEEF) \$4.50

carne asada, caramelized cheese, caramelized onion, served on a flour tortilla

### BARBACOA (BEEF) \$3.75 df, gf

onion, cilantro, salsa tlaquepaque

### CARNE ASADA (BEEF) \$3.75 df, gf

avocado salsa, onion, cilantro

## Y MAS...

### CHORIZO TORTA \$13

chorizo, refried pinto beans, cheese, avocado, sour cream

### TORTA DE ASADA \$14

asada, roasted tomato, crispy onion, dijonaise, guacamole

### QUESADILLAS \$2 vg

flour or corn tortilla, cheese + choice of meat \$1.75

### BEAN BURRITO \$9.50

refried beans, cheese (contains pork product) + choice of meat \$4

We cook exclusively with olive oil, butter, and beef tallow - No seed oils!

\*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

V vegan GF gluten free  
VG vegetarian DF dairy free





# LA BARRA

## CLASSICS

- ++ HOUSE MARGARITA \$12**  
blanco tequila, triple sec, lime, agave, salt rim  
+ flavor \$.50  
(strawberry, mango, passion fruit, peach)  
+ spicy \$1.00
- ++ FROZEN HOUSE MARGARITA \$12**  
blanco tequila, triple sec, lime, agave, salt rim
- ++ MICHELADA \$9**  
tecate light, housemade mix, tajin rim  
+ spicy \$1.00  
+ upgrade beer \$1.50



**HAPPY HOUR: 4pm - 6 pm daily**  
**TACO TUESDAY ALL DAY**

- \$5 house or frozen margarita
- \$5 michelada
- \$3 selected draft beers
- \$3 tecate light

## NON-ALCOHOLIC

### HOUSE MADE AGUA FRESCAS

- horchata \$4
- strawberry horchata \$6
- piña \$4
- lemonade \$4
- strawberry lemonade \$6
- jamaica \$4
- piña colada \$7

### CANNED + BOTTLED \$3.50

- coke
- diet coke
- sprite
- jarritos - various flavors
- unsweet iced tea
- mineral water
- squirt

## CERVEZA

### DRAFT

- la chela de chelo \$8
- modelo negra \$8
- modelo especial \$8
- ipa \$9
- wow wheat \$9
- michelob ultra \$8
- seasonal beer \$9

### CANNED + BOTTLED

- bucket of 5 \$25
- tecate light \$6
- corona \$6
- pacifico \$6
- dos Equis \$6

## HOUSE SPECIALTY COCKTAILS

### PRICKLY PEAR MARGARITA \$15

- reposado tequila, lime, triple sec, agave, prickly pear puree, salt rim

### MEZCAL MARGARITA \$14

- mezcal, jamaica, triple sec, lime, agave, tajin rim
- + spicy \$1.00

### MEZCAL PALOMA \$14

- mezcal, blanco tequila, lime juice, grapefruit juice, ginger syrup, salt rim

### PICA PIÑA \$14

- mezcal, agave, lime, agua de piña, tajin rim

### PICOSA \$14

- blanco tequila, lime, strawberry, mango, cholula, tajin rim

### OAXACA MULE \$14

- mezcal, spicy mix, ginger beer, lime, ginger syrup, tajin rim

### RUMTINI \$15

- cold brew, coffee liquor, horchata, rum, agave

### FRIDARITA \$14

- frozen margarita, jamaica float, tajin rim

### PIÑA COLADA (FROZEN) \$14

- rum, pineapple juice, coconut cream, evaporated milk

upgrade to a premium tequila (price varies)

## EL CANTARITO (SERVES 2-4)



### HOUSE MARGARITA \$38

- blanco tequila, triple sec, lime, agave, grapefruit soda, salt rim
- + flavor \$2.00  
(strawberry, mango, passion fruit, peach)
- + spicy \$3.00

**PHOENIX**  
501 E. ROOSEVELT ST.  
PHOENIX, AZ 85004  
(602)368-5316

**TACOCHELO.COM**  
@TACOCHELO

**TEMPE**  
521 S. COLLEGE AVE  
TEMPE, AZ 85281  
(480) 209- 1731