



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 blend 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

FRIJOLE 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 gf, df, 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

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, tomato 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, 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, dijonnaise, 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

HH

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

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, with 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 \$13
blanco tequila, lime, strawberry, mango, choluta, tajin rim

OAXACA MULE \$14
mezcal, spicy mix, ginger beer, lime, ginger syrup, tajin rim

RUMTINI \$15
cold brew, coffee liquor, horchata, agave, rum

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

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