



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 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, 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, 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
- FROZEN HOUSE MARGARITA** \$12
blanco tequila, triple sec, lime, agave, salt rim
- MICHELADA** \$9
tecate light, housemade mix, tajin rim
+ upgrade beer \$1.50
- PRICKLY PEAR MARGARITA** \$15
reposado tequila, lime, triple sec, agave, prickly pear puree, salt rim
- PIÑA COLADA (FROZEN)** \$14
rum, pineapple juice, coconut cream, evaporated milk

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
squir

CERVEZA

DRAFT

la chela de chelo \$8
modelo negra \$8
modelo especial \$8
ipa \$8

CANNED + BOTTLED

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

HOUSE SPECIALTY COCKTAILS



SPICY MARGARITA \$15

spicy agave, lime juice, cucumber & serrano cordial, tequila corazon blanco



POMERGRANATE MARGARITA \$17

lime juice, jasmine tea syrup, pomegranate liquor, cointreau, mezcal fidencio, corazon tequila



RASPBERRY NAKED \$18

raspberry, lime juice, aperol, maleza cempasuchitl, mezcal fidencio



PRICKLY PEAR VAMPIRO \$18

agave syrup, squirt, prickly pear sangrita, lime juice, tequila corazon, mezcal fidencio



HORCHATA CARAJILLO \$18

horchata purée, expresso, frangelico, corn whiskey, tequila añejo.



PINEAPPLE PALOMA \$16

pineapple juice, lime juice, jarrito de piña, orange syrup, mezcal fidencio



JAMAICA ICE TEA \$15

hibiscus & black tea syrup, agave syrup, lime juice, jaggermeister, tito's vodka, mezcal fidencio, tequila añejo



GINGER RANCH WATER \$15

lime juice, ginger cordial, corazón tequila, mineral water

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)

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