# TACO CHELO

## 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, vg

**RICE AND BLACK BEANS** $8 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 AVAILABLE!**
from our kitchen to your table!
**order online at www.tacochelo.com**

ARIZONA TACO FEST 2026 WINNER
BEST TACO (PEOPLE'S CHOICE)
BEST TACO (JUDGE'S CHOICE)
BEST EXPERIENCE (PEOPLE'S CHOICE)
BEST EXPERIENCE (JUDGE'S CHOICE)

ARIZONA REPUBLIC BEST TACO 2026

## 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, 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

**V** vegan **GF** gluten free
**VG** vegetarian **DF** dairy free

**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.

TACO CHELO

# LA BARRA

## CLASSICS

HH **HOUSE MARGARITA** $12
blanco tequila, triple sec, lime, agave, salt rim
+ flavor $.50
(strawberry, mango, passion fruit, peach)
+ spicy $1

HH **FROZEN HOUSE MARGARITA** $12
blanco tequila, triple sec, lime, agave, salt rim

HH **MICHELADA** $9
tecate light, housemade mix, tajin rim
+ upgrade beer $1.50
+ spicy $1

**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**

$7 house or frozen margarita
$5 michelada
$4 selected draft beers
$4 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
michelob ultra $8
rotating seasonal $9

**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



**POMEGRANATE MARGARITA** $17
lime juice, jasmine tea syrup, pomegranate liquor, cointreau, mezcal fidencio,tequila corazón



**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, espresso, frangelico, corn liquor, tequila añejo.



**PINEAPPLE PALOMA** $16
pineapple juice, lime juice, jarrito de piña, orange syrup, mezcal fidencio



**JAMAICA ICED TEA** $15
hibiscus & black tea syrup, agave syrup, lime juice, jaggermeister, tito's vodka, mezcal fidencio, mineral water, tequila añejo



**GINGER RANCH WATER** $15
lime juice, ginger cordial, corazón tequila, mineral water

**upgrade to a premium tequila (price varies)**

LIMANTOUR BY: JOSE LUIS LEON



## EL CANTARITO

**HOUSE MARGARITA** $38
blanco tequila, triple sec, lime, agave, grapefruit soda, salt rim
+ flavor $2.00
(strawberry, mango, passion fruit, peach)

(SERVES 2-4)


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