

TACO TACO

Authentic
TACOS
Traditional

FRESH
and
LOCAL



SNACKS N' STARTERS

TORTILLA CHIPS & SALSA	\$6.00
TORTILLA CHIPS & GUACAMOLE	\$10.00
TORTILLA CHIPS, GUACAMOLE, AND SALSA	\$12.00
TORTILLA CHIPS AND QUESO	\$8.00
ROASTED STREET STYLE CORN GRILLED SHUCKED EARS OF CORN COVERED WITH A CHIPOTLE AIOLI AND COTIJA CHEESE	\$8.00
CRISPY ROCK SHRIMP	\$14.00
SPICY CHICKEN WINGS TOSSED IN SRIRACHA GARLIC SAUCE, MANGO HABANERO, SPICY BBQ OR BUFFALO AND SERVED WITH RANCH DRESSING	\$12.00
JALAPEÑO POPPERS FRESH JALAPEÑOS STUFFED WITH A BLEND OF CHEESES BATTERED & FRIED UNTIL CRISPY GOLDEN BROWN SERVED WITH CHIPOTLE LIME DIPPING SAUCE	\$10.00
CALAMARI CRISPY SERVED WITH CHIPOTLE LIME SAUCE	\$12.00
TACO TACO SAMPLER WINGS, JALAPENO POPPER, CALAMARI	\$18.00



SALADS

A BIG BOWL OF MIXED GREENS, CORN, TOMATO, ONIONS, PEPPERS, QUESO, AVOCADO, TORTILLA STRIPS, PICO DE GALLO, AND CILANTRO LIME VINAIGRETTE DRESSING. **\$15.00**

PULLED CHICKEN	+ \$6.00
GRILLED CHURRASCO STEAK	+ \$8.00
CRISPY CALAMARI	+ \$6.00
GRILLED GULF SHRIMP	+ \$8.00
MAHI MAHI LOCAL CAUGHT	+ \$8.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

FOR YOUR CONVENIENCE, A 14% AUTO-GRATUITY AND A 6% SERVICE CHARGE HAS BEEN ADDED TO YOUR CHECK.
PARA SU CONVENIENCIA, SU CUENTA INCLUYE: 14% DE PROPINA Y UN 6% DE CARGO DE SERVICIO.
POU KONVENYANS OU A, YON 14% OTO-GRATUITY AK 6% CHAJ SEVIS KI TE AJOUTE NAN CHEK OU.

NACHOS

A BIG PLATE OF HOMEMADE TORTILLA CHIPS SMOTHERED WITH QUESO CHEESE AND TOPPED WITH BLACK BEANS, PICO DE GALLO, HOMEMADE GUACAMOLE, SOUR CREAM & JALAPEÑOS

CHEESE	\$14.00
MUSHROOMS	\$15.00
GROUND SIRLOIN BEEF	\$16.00
PULLED CHICKEN	\$16.00
CARNITAS	\$18.00
GRILLED CHURRASCO STEAK	\$18.00

TACOS

SERVED ON YOUR CHOICE OF HOMEMADE SOFT CORN OR CRUNCHY TORTILLAS, MARINATED CABBAGE SLAW, AIOLI, CILANTRO, PICO DE GALLO, CHEESE, AND GARNISHED WITH SLICED RADISH.

GROUND SIRLOIN BEEF	\$6.50
PULLED CHICKEN	\$6.50
CARNITAS	\$7.00
MUSHROOM	\$6.50
GRILLED GULF SHRIMP GRILLED WITH MANGO SALSA	\$7.00
LOADED GUACO TACO	\$7.50
GRILLED CHURRASCO STEAK	\$8.00
MAHI-MAHI LOCAL CAUGHT YOUR CHOICE OF GRILLED OR BAJA STYLE	\$8.00
KOREAN SHORT-RIB	\$8.00
CRISPY ROCK SHRIMP WITH PINEAPPLE SALSA	\$8.00

QUESADILLAS

OVERSIZED FLOUR TORTILLA FILLED WITH QUESO, AND TOPPED WITH HOMEMADE AIOLI. SERVED WITH PICO DE GALLO ON THE SIDE.

CHEESE	\$14.00
MUSHROOM	\$15.00
VEGGIE	\$15.00
GROUND SIRLOIN BEEF	\$16.00
PULLED CHICKEN	\$16.00
CARNITAS	\$16.00
GRILLED CHURRASCO STEAK	\$18.00
KOREAN SHORT-RIB	\$20.00
GRILLED GULF SHRIMP	\$20.00

HAVING FUN? TAG US @TACOTACOSOUTHBEACH



SIZZLING FAJITAS

VEGGIE MUSHROOMS, PEPPERS, ONIONS, TOMATO	\$19.00
PULLED CHICKEN	\$24.00
GRILLED CHURRASCO STEAK	\$27.00
GRILLED GULF SHRIMP GRILLED GULF SHRIMP TOPPED WITH MANGO-PINEAPPLE SALSA	\$28.00
MAHI-MAHI LOCAL CAUGHT	\$28.00

SERVED WITH GRILLED PEPPERS, ONIONS, SALSA, SOUR CREAM, RICE & BEANS & CHOICE OF WARM FLOUR OR CORN TORTILLAS.

BOWLS

BLACK BEANS AND RICE, QUESO, MARINATED CABBAGE SLAW, AVOCADO, PURPLE ONIONS, AND OUR HOMEMADE PICO DE GALLO.

PULLED CHICKEN	\$18.00
GRILLED CHURRASCO STEAK	\$20.00
CRISPY CALAMARI	\$18.00
GRILLED GULF SHRIMP	\$20.00
MAHI MAHI LOCAL CAUGHT	\$22.00

BURRITOS

OVERSIZED FLOUR TORTILLA GRILLED & STUFFED WITH RICE, BLACK BEANS, QUESO, MARINATED CABBAGE SLAW, ROASTED PEPPERS AND ONIONS, AND OUR HOMEMADE PICO DE GALLO.

MUSHROOM	\$16.00
GROUND SIRLOIN BEEF	\$16.00
PULLED CHICKEN	\$17.00
CARNITAS	\$17.00
GRILLED CHURRASCO STEAK	\$19.00
KOREAN SHORT-RIB	\$20.00
GRILLED GULF SHRIMP CRISPY TOPPED WITH MANGO PINEAPPLE SALSA	\$17.00
MAHI-MAHI LOCAL CAUGHT YOUR CHOICE OF GRILLED OR BAJA STYLE	\$18.00

BEER

DOMESTIC \$7	IMPORTED \$8
BUCKET \$30	BUCKET \$35

**CORONA EXTRA , MODELO ESPECIAL , DOS EQUIS XX ,
STELLA ARTOIS , VEZA SUR IPA , BUD LIGHT**

SIDES

RICE & BEANS	\$4.00
RICE & MUSHROOMS	\$6.00
JALAPEÑOS	\$5.00
GUACAMOLE	\$8.00
PICO DE GALLO	\$3.00
SOUR CREAM	\$3.00
AVOCADO	\$4.00

DESSERTS

CHURROS: WITH CINNAMON SUGAR	\$10.00
NUTELLA BANANA QUESADILLA	\$10.00
CLASSIC KEY LIME PIE	\$10.00
TRIPLE CHOCOLATE CAKE	\$10.00

COCKTAILS

SOBE PALOMA TEQUILA, GRAPEFRUIT JUICE, SODA WATER, LIME JUICE.	\$15.00
MARGARITA TEQUILA, TRIPLE SEC, LIME JUICE.	\$15.00
MIAMI MULE TEQUILA, LIME JUICE, GINGER BEER, BITTERS.	\$15.00
LIMEADE MARGARITA TEQUILA, FRESH MINT, SUGAR AND LIME JUICE.	\$17.00
PASSION FRUIT MARGARITA MEZCAL OR TEQUILA, PASSION FRUIT PUREE, COINTREAU, LIME, AGAVE.	\$17.00
CLASSIC MOJITO WHITE RUM, LIME, MINT, CLUB SODA.	\$15.00
BLOODY MARIA TEQUILA, TOMATO JUICE, LIME, TABASCO, TAJIN.	\$15.00
JALAPEÑO MARGARITA TEQUILA, TRIPLE SEC, LIME JUICE, FRESH JALAPEÑO.	\$17.00
MAS RUM GONE WILD OLD FASHIONED MAS RUM, BITTERS.	\$15.00
PINACOLADA WHITE RUM, COCONUT, PINEAPPLE.	\$15.00
STRAWBERRY DAIQUIRI WHITE RUM, STRAWBERRY.	\$15.00
SPICY BRAZILIAN CACHACA, LIME, SUGAR, FRESH JALAPEÑO, SODA WATER	\$16.00
MIAMI VICE (32 OZ) LIGHT RUM, LIME JUICE, PINA COLADA & STRAWBERRY DAIQUIRI	\$35.00
CORONA RITA (32 OZ) MARGARITA WITH A CORONA TWIST	\$35.00

SHOTS

BORDER HITCHHIKER \$10.00
TEQUILA CHILLED WITH PINEAPPLE AND JALAPEÑO. TOPPED WITH SUGAR COATED RIM

BLOW JOB \$12.00
KALUA, IRISH CREAM, TOPPED WITH WHIPPED CREAM.

GREEN TEA \$10.00
IRISH WHISKEY, PEACH SCHNAPPS, LIME JUICE, SPRITE.

CANDY SHOT \$10.00
VODKA, PEACH SCHNAPPS, APPLE SOUR LIQUEUR AND SPLASH OF CRANBERRY JUICE.