

appetizers

TRIPLE THREAT \$10

taco, tequila shot, tecate

CHICHARRONES \$7

crispy fried pork rinds, chipotle ranch seasoning

GUACAMOLE \$9

avocado, lime, cilantro, onion

CHILE CON QUESO "BOB ARMSTRONG" \$9

creamy melted cheese, ground beef, guacamole, sour cream

HOLY GRAIL NACHOS \$10

ground beef on bean and cheese nachos, jalapeno, guacamole, sour cream

SHRIMP COCKTAIL \$12

avocado, cucumber, jalapeno, chipotle "cocktail" sauce

CRAB TOSTADA \$12

crispy corn tortilla, jumbo lump crab, avocado, pickled fresno chile

CHICKEN TORTILLA SOUP \$6

avocado, cilantro, cheese

sides

ELOTES \$5

off the cob corn, cotija cheese, lime, cilantro, mayonnaise, red chili

RICE & BEANS \$4

cilantro and green chili rice, seasoned black beans

ESCABECHE \$4

pickled cauliflower, carrots and jalapenos, avocado, oregano vinaigrette

JICAMA SLAW \$4

jicama, red and green cabbage

TUCO'S famous fajitas

CHICKEN \$17

SHRIMP \$21

COMBO OF 2 \$21

STEAK \$19

POBLANO, MUSHROOM & ONION \$14

FAJITAS GORDAS \$15

double the meat

Tuco's famous fajitas come out sizzling hot. Served with rice and beans, guacamole, roasted onions and peppers, housemade flour tortillas

taco platters

3 tacos served with rice and beans. Choice of flour or corn tortilla

GROUND BEEF \$13

seasoned ground beef, lettuce, taco cheese, tomato

CHICKEN TINGA \$14

slow cooked chicken, chipotle and onion sauce

FISH \$16

grilled fresh fish, onion, cilantro

CHILI BRAISED SHORT RIB \$16

cabbage, pickled red onion

AL PASTOR \$14

marinated and grilled pork, roasted pineapple

TIJUANA PICNIC \$22

one of each taco, choice of side

salad

THE BLONDIE SALAD \$14

grilled fajita chicken, romaine lettuce, tomato, onions, corn, cotija and cheddar cheese, black beans, chipotle ranch

TUCO'S TACO SALAD \$13

ground beef, iceberg lettuce, tomato, avocado, black beans, cheddar creamy cilantro dressing

CAESAR SALAD \$11

romaine hearts, spicy caesar dressing, cotija cheese, cornbread croutons

EL JARDIN \$10

cucumber, avocado, jicama, pickled red onion, citrus-tequila vinaigrette

plates

CARNE ASADA \$25

10 oz. grilled, chili rubbed butcher steak, rice and beans

PESCADO VERACRUZ \$24

roasted mahi mahi, tomato sauce, golden raisins, green olives, escabeche

ADOBO PORK TENDERLOIN \$22

al pastor marinated, grilled, jicama slaw, escabeche

BORDER STYLE CHICKEN \$17

grilled chicken breast, tortilla sauce, cheese, rice and beans

enchiladas

2 enchiladas served with rice and black beans

CHICKEN ENCHILADA \$14

slow roasted chicken, red or green sauce, sour cream

BEEF ENCHILADA \$14

seasoned ground beef, red or green sauce, sour cream

VEGETABLE ENCHILADA \$13

mushrooms, roasted poblano peppers and onions, red or green sauce, sour cream

desserts

FRIED ICE CREAM \$7

sweet honey

CHURROS \$8

crispy fried, vanilla cream, chocolate sauce

MARGARITA PIE \$8

tequila, lime and orange custard, whipped cream

Sip & Swig

margaritas

CLASSIC \$9

CORRALEJO BLANCO, COINTREAU, HOUSEMADE SOUR, LIME

CADILLAC \$14

DON JULIO ANEJO, GRAND MARNIER, LIME, AGAVE

MEZCAL \$12

DEL MAGUEY, COINTREAU, AGAVE, OJ

BLACK CHERRY \$11

PIEDRA AZUL REPOSADO, GRAPEFRUIT, PEYCHAUDS

PASSION FRUIT \$11

PIEDRA AZUL BLANCO, MANDARIN NAPOLEON, LIME

SKINNY \$11

CORRALEJO, COINTREAU, LIME

PITCHERS \$36

CADILLAC + \$10

bebidas

BLOODY MARY \$10

HOMEMADE MIX, VODKA. CORONITA BACK, CHORIZO, QUESO FRESCO, OLIVE, LIME

BLOODY MARIA \$10

HOMEMADE MIX, TEQUILA. GARNISHED WITH JALAPENO, QUESO FRESCO, LIME

SMOKIN' MARY \$11

HOMEMADE MIX, MEZCAL, ORANGE GARNISH

MICHELADA \$8

RED SANGRIA \$7

JARRITOS BOTTLED SODA \$4

FRUIT PUNCH, MANDARIN, TAMARIND

cocktails

MARIA \$12

CORRALEJO REPOSADO TEQUILA, COINTREAU, GIFFARD PECHE, LEMON, FLORES, CAVA

EL DIABLO \$12

PIEDRA AZUL TEQUILA, CHILE LIQUEUR, LIME, CASSIS, GINGER BEER

“SHORTY” JACKSON DAIQUIRI \$12

EL DORADO 3YR RUM, MARASCHINO, GRAPEFRUIT, LIME

LA PALOMA \$12

TEQUILA BLANCO, FIORENTE, GRAPEFRUIT

THE MAN WITH NO NAME \$12

DEL MAGUEY MEZCAL, GIFFARD PECHE, MARASCHINO, EL GUAPO BITTERS

ANGEL EYES \$12

FINNS GIN, BLOOD ORANGE, GIFFARD PECHE, FIORENTE, GRAPEFRUIT

ONE-ARMED BOUNTY HUNTER \$12

TEMPLETON RYE, VERMOUTH, CHILE LIQUEUR, CHIPOTLE CHOCOLATE

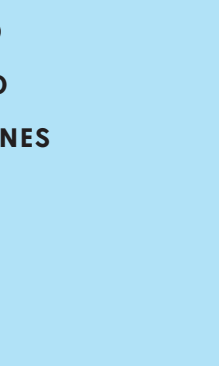
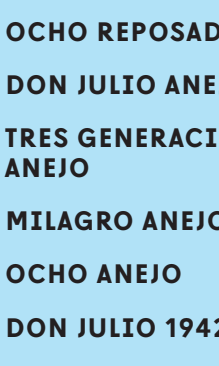
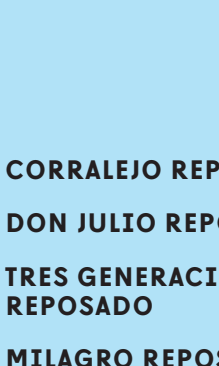
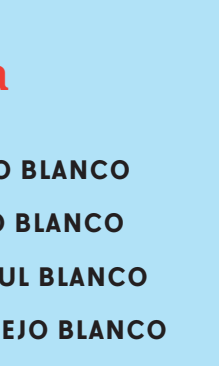
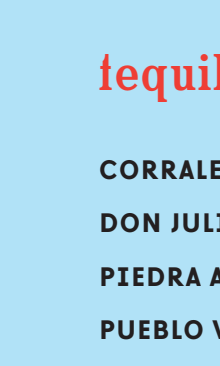
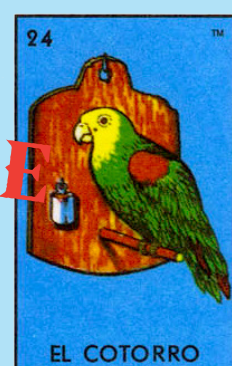
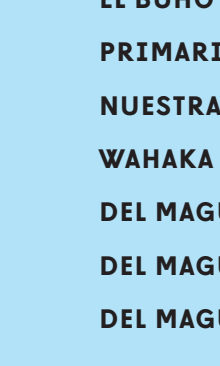
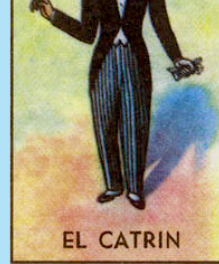
frozen cocktails

CLASSIC MARGARITA \$10

GRANDE MARGARITA \$15

SERVED WITH A CORONITA GARNISH

EL DIABLO \$12



mezcal

EL JOLGORIO PECHUGA

EL JOLGORIO ESPADIN

EL BUHO

PRIMARIO MEZCAL JOVEN

NUESTRA SOLEDAD MEZCAL JOVEN

WAHAKA MEZCAL JOVEN

DEL MAGUEY - VIDA

DEL MAGUEY - CHICHICAPA

DEL MAGUEY - CREMA DE MEZCAL

**TUCO
AND
BLONDIE**

tequila

CORRALEJO BLANCO

DON JULIO BLANCO

PIEDRA AZUL BLANCO

PUEBLO VIEJO BLANCO

TANTEO JALAPENO

TRES GENERACIONES
PLATA

OCHO PLATA

MILAGRO SILVER

PATRON SILVER

CORRALEJO REPOSADO

DON JULIO REPOSADO

TRES GENERACIONES
REPOSADO

MILAGRO REPOSADO

OCHO REPOSADO

DON JULIO ANEJO

TRES GENERACIONES
ANEJO

MILAGRO ANEJO

OCHO ANEJO

DON JULIO 1942