

taco joint

URBAN TAQUERIA AND CANTINA

1969 N Halsted | Chicago, IL 60614

p 312.951.2457 | f 312.951.7243 | tacojoint.com

REGIONAL MEXICAN STREET FARE

MARGARITAS Y MAS

ZOCALO Margarita / \$7

Lunazul Blanco Tequila, triple sec, and fresh lime juice; served up on the rocks or frozen with a salt rim

Tropical Margarita / \$8

Tradicional Blanco Tequila, triple sec, fresh lime juice with choice of: prickly pear, passion-mango, blood orange or guava; served up on the rocks or frozen with a salt rim

Partida Organic Margarita / \$10

Partida Reposado Tequila, fresh lime juice, and 100% organic agave nectar; served up or on the rocks

Black & Green Margarita / \$8

Negra Modelo draft over frozen ZOCALO Margarita

Grapefruit Margarita / \$9

Gran Centenario Reposado Tequila Cointreau, citrus-chile infused agave nectar, fresh ruby red grapefruit & lemon juice, dash of bitters; served on the rocks with a chile piquin rim

Citrus Cazuela / \$8

Cuervo citrus tequilas, aguardiente and white wine with citrus juices and a splash of Squirt citrus soda; served in a traditional terra cotta bowl

Moi's Sangria / \$7

Red or white wine, blanco Tequila, triple sec, mango and guava nectar with fresh apple, orange and cantaloupe with a splash of sparkling water

Zocalo Flight / \$12

A sampling of three signature drinks: ZOCALO Margarita, Citrus Cazuela and Moi's Sangria

Hibiscus Cooler / \$7

Svedka Citron Vodka, fresh squeezed lemon juice and hibiscus blossom; served on the rocks

Cilantro Mojito / \$9

Muddled limes & cilantro, pepper cured tequila, simple syrup with a splash of pineapple juice and soda

CERVEZAS

Importada / \$5

Tecate Can, Corona, Corona Light, Victoria

Cerveza Draft / \$6

Modelo Especial, Negra Modelo, Dos Equis Lager

Seasonal & Craft

Ask us about this month's selections

Micheladas Zocalo / \$7

Choice of Mexican beer served over ice with fresh squeezed lime juice, homemade sangrita and chile piquin rim

TACOS

Enjoy a selection of braised and grilled meats, home-made salsas and hand-made tortillas in a variety of tacos and flavorful sides.

Barbacoa / \$3

Braised beef brisket garnished with cilantro & onion and roasted red jalapeño salsa

Tinga / \$2

Marinated shredded chicken garnished with red cabbage and "guaca-salsa"

Cochinita / \$3

Yucatan style pulled pork garnished with pickled red onions and spicy habanero salsa

Fajita / \$3

Marinated grilled steak with onion, green & red bell peppers and "ranchera" salsa; served on a flour tortilla

Ceviche / \$2

Citrus cured tilapia with tomato, cilantro, red onion, roasted red pepper, orange and avocado; served on a crispy tortilla

Birria / \$3

Jalisco style lamb and pork stew with spicy cascabel-morita salsa

Al Pastor / \$3

Marinated grilled chicken breast garnished with Serrano-pineapple pico and tangy tomatillo salsa

Carnitas / \$3

Crispy duck confit garnished with cilantro & onion and ancho chile salsa

Rajas / \$2

Strips of Poblano peppers and onions, sautéed with creamy tomatillo salsa; served over a black bean spread

Especial del Dia / Ask us about today's REGIONAL STREET FARE special

TORTAS & HUARACHES masa "flatbreads"

Black bean spread, "pico de gallo" and fresco cheese with your choice of:

Papas con Chorizo

Homemade chorizo with roasted red bliss potatoes and "molcajete" salsa
torta / \$6 huarache / \$5

Cecina

Thinly sliced, marinated and cured grilled steak; roasted red jalapeño salsa and guacamole
torta / \$7 huarache / \$6

Hongos

Sautéed mushrooms and roasted corn simmered in a citrus-guajillo salsa
torta / \$6 huarache / \$5

OTROS ANTOJITOS

"Antojitos" are considered street "snacks" meant to satisfy a craving

Elotes / \$4

Grilled corn on the cob with mayonnaise, cotija cheese and chile piquin

Flautitas / \$6

Four crispy Mexico City style taquitos with chicken tinga, tomatillo salsa, red cabbage, fresco cheese, "guaca-salsa" and sour cream

Queso Fundido / \$7

Melted Chihuahua cheese, roasted poblano strips and homemade chorizo

GUACAMOLES

Served with corn, sweet plantain and malanga chips

Tradicional

Avocado with tomatoes, red onion, cilantro and serrano

Rojo

Avocado with roasted tomatoes, roasted onion and roasted red jalapeño salsa

Fruta

Avocado with papaya, mango, habanero and walnuts

Especial

Ask us about today's special guacamole preparation

SALADS & EXTRAS

Ensalada Verde / \$7

Mixed greens, romaine, caramelized & toasted pumpkin seeds, sliced avocado, mango and green apple; served with a creamy avocado-serrano dressing

Taco Joint Salad / \$10

Pan fried breaded chicken breast with spinach, mushrooms, toasted almonds and tomatoes; served with an agave-morita vinaigrette

Uno...\$3 / Dos...\$6 / Tres...\$8

Changes or modifications politely declined. All prices include tax.

Poblano Rice / \$2

Refried Black Beans / \$2

Chips & Salsas / \$3

Rompope Tres Leches / \$3

Seasonal Flan / \$3

Paletas / \$3