

# TACO GUY

## RESTAURANT WEEK

### WEEK 1

January 20-23

2 COURSE MEAL & COCKTAIL \$35 PP

### WEEK 2

January 27-30

## APPS & TACOS

### GUACAMOLE

*lime, pico de gallo, cilantro macho, macha oil*

### WINGS

*valentina buffalo sauce, yuzu, cilantro macho*

### CEBICHE TOSTADA

*avocado, pico de gallo, lime juice, served on a corn tostada*

### FLAUTAS DE PAPA

*crispy tacos, mashed potatoes, salsa roja, crema, cabbage, pico de gallo, queso fresco, guacamole*

### CHICKEN TINGA TACOS

*lettuce, crema, queso fresco*

### AL PASTOR TACOS

*cilantro, onions, agave roasted pineapple*

### FISH TACOS

*cabbage, pico de gallo, morita mayo*

## MAINS

### CHICKEN TINGA QUESADILLA

*lettuce, oaxaca cheese, crema*

### FLANK STEAK TACO'DILLAS

*carne asada, chihuahua cheese, cilantro, onions on a handmade flour tortilla*

### BURITO SPICY PORK

*chihuahua and oaxaca cheese, morita aioli, roasted pineapple, avocado, cilantro, onion*

### AGUACHILE NEGRO

*shrimp, aguachile sauce, cucumber, avocado, red onion, lime juice, cilantro*

## COCKTAILS

### CLASSIC MARGARITA

*Casco Viejo tequila, giffard triple sec, lime, agave*

### SANGRIA

*White wine, pear vodka, prickly pear puree, pear, giffard strawberry, lime*

### FROZEN MARGARITA

*casco viejo reposado, elderflower liquer, pear puree, lime*