



THE FIESTA	\$8.99
A little bit of everything - small corn quesadilla, flautas, nachos, guacamole, queso, and sour cream	
THE HAVEN NACHOS	\$8.99
Tostadas topped with beans, chopped sausage, chile con queso, onions, and jalapeños	
QUESO FLAMEADO	\$7.99
Queso Monterey mixed with chorizo mexicano, served with corn tortillas or tostadas	
NACHOS COMPUESTAS	\$8.99
Tostadas topped with beans, chicken or picadillo and cheese, served with guacamole, sour cream and jala	peños
EL CHINGON FAJITA NACHOS	\$9.99
Tostadas (12 pcs.) topped with beans, your choice of beef, chicken, or pork fajitas, bell peppers,	
and onions, served with guacamole, sour cream, and jalapeños	
Combination of all three meats	\$10.99
Substitute shrimp fajitas	\$11.99
QUESADILLAS	
Toasted or deep fried flour tortillas stuffed with Monterey Jack cheese, served with guacamole, and sour	r cream
Stuffed with chicken, beef, pork, pollo guisado or picadillo	\$8.00
Stuffed with shrimp	
CHIPS AND SALSA	



LARGE BOWL \$6.99
SMALL BOWL \$5.00
TORTILLA SOUP - Shredded chicken, queso blanco, fried chips, avocado slices and veggies
CALDO DE RES - Cabbage, carrots, celery and beef

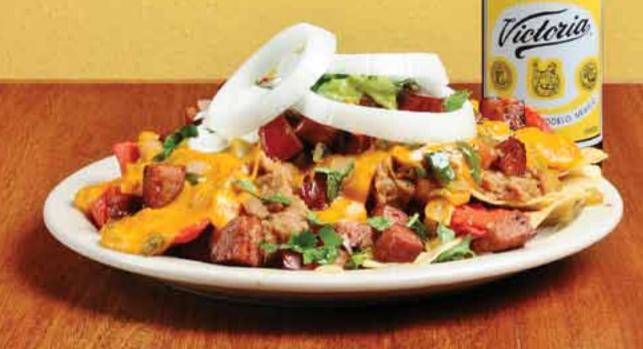
MENUDO - Beef tripe and hominy
CALDO DE POLLO (Friday only) - Chicken soup, pasta & vegetables
CALDO DE ALBONDIGA (Thursday only) - Meatball soup
CHILE CON CARNE - Served with crackers, bread or tortillas

Join us for Flappy Flour!

~ 4:30 - 7:30 ~

\$2.00 Off Menu Prices on

All Appetizers





All plates served with refried beans, rice and (2) tortillas. Choice of American, Monterey Jack or cheddar cheese.

Add SHRIMP, BEEF, CHICKEN or PORK FAJITAS Add \$2.50 Add PICADILLO or SHREDDED CHICKENAdd \$1.00

TACO HAVEN ENCHILADA PLATE	
served with guacamole	* *
BIG DAVE'S ENCHILADA SPECIAL	\$9.50
(2) Cheese enchiladas, (1) soft or crispy taco with beef or chicken and a strip of carne asada,	•
JERRY'S MEXICAN DINNER	\$7.99
(2) Cheese enchiladas with beef gravy, (1) soft or crispy taco with beef or chicken	
CHEESE ENCHILADA PLATE	\$7.99
(3) Cheese enchiladas with beef gravy	
JALAPEŃO CREAM CHEESE CHICKEN ENCHILADAS	\$9.25
(3) Enchiladas stuffed with shredded chicken, topped with Monterey Jack cheese and sour cr	
ENCHILADAS EN MOLE	\$9.25
(3) Enchiladas stuffed with shredded chicken, topped with Monterey Jack cheese, mole sauce	e and sour cream
ENCHILADAS ENTOMATADAS	\$9.25
Great for vegans and vegetarians! (3) Enchiladas filled with Monterey Jack cheese, topped wi	th
our special tomato sauce and sour cream.	
ENCHILADAS VERDES DE POLLO	\$9.25
(3) Enchiladas stuffed with shredded chicken, topped with Monterey Jack cheese, special gree	en tomato sauce
and sour cream	

Full Bar available Have a cold beer or a margarita with your meal! Ask your server for a Bar Menu.







OLGA'S SPECIAL TACO SALAD\$8.25
Taco salad bowl filled with lettuce, tomatoes, bell peppers and onions, topped with your choice of beef, chicken or
pork fajitas, guacamole, cheese and sour cream
Substitute shrimp fajitas
REGULAR TACO SALAD\$7.75
Taco salad bowl filled with lettuce and tomatoes, topped with your choice of shredded chicken or picadillo,
guacamole, cheese and sour cream
TACO BOWL CHEF SALAD\$7.75
Taco salad bowl filled with lettuce, tomatoes, carrots and celery, topped with avocado slices and your choice of
ham or chicken.
Substitute shrimp
GUACAMOLE SALAD\$7.00
Bed of lettuce and tomatoes, topped with guacamole and cheese
Add shrimp
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## Seniors & Children

Children 12 and under, seniors 55 and older All plates served with refried beans, rice and (2) tortillas. ONE CHEESE ENCHILADA ......\$4.99 One cheese enchilada topped with beef gravy TWO CHEESE ENCHILADAS.....\$5.99 Two cheese enchiladsa topped with beef gravy CARNE GUISADA PLATE.....\$5.99 Beef tips in gravy PICADILLO PLATE......\$5.99 Ground hamburger meat mixed with potatoes CHICHARRONES PLATE.....\$5.99 Pork skins cooked with salsa

### Seniors & Childrens' Breakfast

CHORIZO CON HUEVO PLATE served with refried beans or potatoes and (2) tortillas

**PORK SAUSAGE & EGG** 

served with refried beans or potatoes and (2) tortillas

**BEEF SAUSAGE & EGG** 

served with refried beans or potatoes and (2) tortillas

\$4.50



# Ala Carte Beverages

All plates served with tossed salad.

The places served with tossed surad.	
Flautas (2)	\$6.00
Puffy Tacos - Beef or Chicken (2)	\$6.00
Gorditas (2)	\$6.00
Crispy Tacos - Beef or Chicken (2)	\$5.50
Soft Tacos Rancheros - Beef or Chicken (2)	\$5.50
Cheese Enchiladas (2) with beef gravy	\$5.50
Beef or Chicken Enchiladas (2)	\$6.50
Shrimp Enchiladas Entomatadas (2)	\$8.00
Bean & Cheese Chalupas (2)	\$5.50
Beef or Chicken Chalupas	\$6.50
Shrimp Chalupas	\$8.00
RALPHIE'S SPECIAL	\$6.50

Coffee	1.75
Hot cocoa (16 oz.) topped with	
whipped cream and cinnamon	2.25
Chocolate milk (16 oz.)	2.25
Fruit Juices (16 oz.)	2.50
Jarritos® (Mexican soda)	2.00
Soda	
MilkSmall \$1.75; Large \$	2.25
Vanilla Cappucino	2.25
Tea (32 oz.)	2.25
Homemade Horchata	3.00
Homemade Lemonade	3.00
Strawberry Lemonade	3.00
Cucumber Lemonade	3.00

### Desserts

(3) Tacos filled with chicken, fish, carnitas de puerco,

carnitas de res and marinated cabbage

### CAPIROTADA ......Small \$3.25 / Large \$4.95 Traditional mexican bread pudding, mixed with raisins, cinnamon, brown sugar and melted cheese TRES LECHES CAKE ......\$4.25 CARROT CAKE......\$4.25

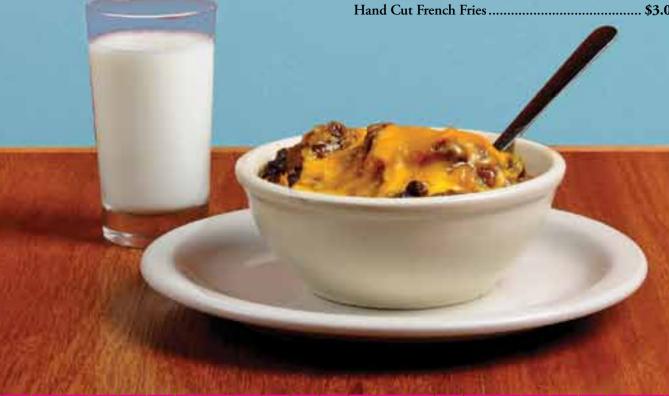
SOPAPILLAS (12).....\$5.25 Deep fried flour dough puffed and sprinkled with cinnamon and sugar, served with strawberries and

chocolate syrup	
EMPANADAS	\$1.75

Deep fried flour dough stuffed with your choice of apple, pineapple or strawberry, sprinkled with sugar

## Side Orders

	Small	Large
Guacamole (mashed or sliced)	.\$4.25	\$5.50
Grilled pork chop		\$4.00
Carne Guisada		
Tripas Fritas	• • • • • • • • • • • • • • • • • • • •	\$6.00
Lengua Guisada		
Picadillo		
Carne Asada (2 slices)		
Lengua Asada		
(2 slices, grilled and topped with be		
Pollo Guisada		
Mexican Rice		
Frijoles a la Charra		
Refried Beans		
Bacon (2 slices)		
Country Sausage (1 link)		
Pork Sausage (2 patties)		
Grilled Ham		
Fried Potatoes		
Papas con Chile		
_		
Hand Cut French Fries		<b>\$3.00</b>



## Sex-Mex Dinners

All dinners served with rice, plain or ranchero beans, salad and 2 tortillas. Sorry, no substitutions.

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CARNE GUISADA PLATE	\$8.99
Beef tips in gravy	
PICADILLO PLATE	\$8.99
Ground beef mixed with poquito papas	
CARNE DE PUERCO EN CHILE COLORADO PLATE	\$8.99
Pork tips in red chile gravy	
CHICHARRONES EN SALSA PLATE	\$8.99
Cooked pork skins with salsa	
LENGUA GUISADA PLATE	\$9.99
Beef Tongue Tips with Salsa	
TACOS SUAVES PLATE	\$8.99
(3) Tacos filled with your choice of picadillo or pollo guisado; topped with lettuce, tomato and cheese	
TACOS SUAVES RANCHEROS PLATE	\$8.99
(3) Tacos filled with your choice of picadillo or pollo guisado; topped with ranchera sauce	
CRISPY TACO PLATE	\$8.99
(3) Tacos filled with your choice of picadillo or pollo guisado; topped with lettuce, tomato and cheese	
PUFFY TACO PLATE	\$8.50
(2) Tacos filled with your choice of picadillo or pollo guisado; topped with lettuce, tomato and cheese	
GORDITAS	\$8.50
(2) Gorditas filled with your choice of picadillo or pollo guisado; topped with lettuce, tomato and cheese	

### **RALPHIE'S TACO PLATE**

(3) Tacos filled with your choice of chicken, fish, beef, pork carnitas or shrimp; topped with marinated cabbage, tomato and lemon; served with rice, beans and tortillas,
\$9.99

(with shrimp, add 75¢)

### "JUANITAS SPECIAL" FIDEO BOWL

Fideo, picadillo and frijoles rancheros; served with two tortillas \$8.99

### **CHILE RELLENO PLATE**

(Thursday thru Sunday only)
Poblano pepper stuffed with picadillo especial, topped with melted Monterrey Jack cheese and salsa ranchera; served with rice, beans, salad and tortillas
\$10.99

### **BASKET OF CHIPS & SALSA**

Served upon request · 6am to 5pm \$2.50



"Chac Mool @ Taco Haven" by Blas Lopez



## - Live Music & Happy Hour ~

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### LIVE MUSIC FRIDAY NIGHTS!

8:00 pm - MIDNIGHT

Join us for some of the best in the local music scene - JAZZ, BLUES, CONJUNTO, R&B, and more!

### JOIN US FOR HAPPY HOUR from 4:30 'til 7:30 \$2.00 OFF MENU PRICES ON ALL APPETIZERS

THE FIESTA\$6.99
A little bit of everything - small corn quesadilla, flautas, nachos, guacamole, queso, and sour cream
THE HAVEN NACHOS\$6.99
Tostadas topped with beans, chopped sausage, chile con queso, onions, and jalapeños
QUESO FLAMEADO\$5.99
Queso Monterey mixed with chorizo mexicano, served with corn tortillas or tostadas
NACHOS COMPUESTAS\$6.99
Tostadas topped with beans, chicken or picadillo and cheese, served with guacamole, sour cream and jalapeños
EL CHINGON FAJITA NACHOS\$7.99
Tostadas (12 pcs.) topped with beans, your choice of beef, chicken, or pork fajitas, bell peppers,
and onions, served with guacamole, sour cream, and jalapeños
Combination of all three meats
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Combination of all three meats \$8.99 Substitute shrimp fajitas \$9.99
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Combination of all three meats \$8.99 Substitute shrimp fajitas \$9.99 QUESADILLAS \$5.00 Toasted or deep fried flour tortillas stuffed with Monterey Jack cheese, served with guacamole, and sour cream
Combination of all three meats \$8.99 Substitute shrimp fajitas \$9.99 QUESADILLAS \$5.00 Toasted or deep fried flour tortillas stuffed with Monterey Jack cheese, served with guacamole, and sour cream Stuffed with pollo guisado or picadillo \$6.00
Combination of all three meats \$8.99  Substitute shrimp fajitas \$9.99  QUESADILLAS \$5.00  Toasted or deep fried flour tortillas stuffed with Monterey Jack cheese, served with guacamole, and sour cream Stuffed with pollo guisado or picadillo \$6.00  Stuffed with chicken, beef, pork or shrimp fajitas \$7.00

### Drink Specials Every Day During Happy Hour!

\$2.00 OFF ALL DRINKS - WELL, CALL & TOP SHELF ASK ABOUT OUR SUPER PREMIUM SPIRITS!





BASIC BREAKFAST TACOS.....\$1.75

(Add ons - 50¢)

Bacon con Huevo Chorizo con Huevo Country con Huevo

Ham con Huevo Weenie con Huevo Bean con Queso Bean

Pork Sausage con Huevo

Papas con Huevo

REGULAR BREAKFAST TACOS ......\$2.25

Chili con Queso

**Guacamole Tacos** 

(Add ons - 50¢)

**Nopalitos** Nopalitos con Huevo Chorizo con Frijoles

Chicharrones con Huevo Machacado con Huevo Migas con Huevo Huevos a la Mexicana Papas con Chile

Chorizo con Papas

MEAT EATER TACOS.....\$2.75

(Add ons - 50¢)

Morcilla Steak a la Mexicana Carnitas de Res Barbacoa

Tripas Carne Guisada Picadillo

Plain Country Sausage Lengua Guisada

**Beef Fajitas** Chicken Fajitas Pork Fajitas Carne Asada

Puerco en Chile Cascabel Chicharrones Guisados

Pollo Guisado Country Sausage Guisado

SPECIALTY BREAKFAST TACOS ....... \$3.00 each

(Add ons - 50¢)

**CHILAQUILES TACO** 

Corn chips mixed with cheese, salsa and huevo **MIGAS ESTILO TACO HAVEN** 

Corn chips mixed with egg and chorizo a la Mexicana

**LENGUA ASADA** 

Grilled beef tongue with onions and bell peppers LENGUA LAMPREADA

Beef tongue breaded in egg and fried **GRILLED PORK CHOP** 

Thick-sliced grilled pork chop GRILLED SHRIMP

SIGNATURE TACOS ......\$2.75 THE HAVEN TACO

Papas con chili topped with chili queso THE GRINGO TACO

Fried potatoes mixed with your choice of bacon, pork, sausage or country sausage and topped with cheddar cheese, sour cream and green onions THE TORRES TACO

Bean and cheese with slice of bacon and avocado

#### PANCHO VILLA SPECIALTY

(2) Eggs your choice, topped with country sausage guisado; served with refried bean and papas fritas

\$6.99

#### **HUEVOS RANCHEROS**

(2) Eggs (any style), topped with salsa ranchera; served with papas con chile, refried beans and (2) tortillas

\$3.99

#### **BIG MAN'S SPECIAL**

(2) Pancakes, (2) eggs (any style) and (2) choices of bacon, ham, beef sausage or pork sausage \$7.99

#### **REGGIE'S SPECIAL**

- (2) Eggs (any style), papas con chili, barbacoa,
- (2) small quesadillas; served with refried beans

\$7.99

#### TACO HAVEN TEX MEX OMELETTE

(3) Eggs mixed with choice of ham, bacon, pork or beef sausage, topped with cheese and salsa ranchera; served with potatoes and Texas toast

\$7.25

Sorry, no substitutions on breakfast plates.





SPECIAL BREAKFAST PLATES
All plates served with your choice of (2) tortillas
MIGAS ESTILO TACO HAVEN\$6.25
Corn tortillas mixed with huevo and chorizo a la
mexicana; served with beans and papas fritas
MACHACADO CON HUEVO\$6.25
Carne seca (dry beef), mixed with eggs, tomatoes and
onions; served with beans and potatoes
HUEVOS A LA MEXICANA\$6.25
Eggs mixed with tomatoes, onions and chile; served with
beans and potatoes
CHILAQUILES CON HUEVO\$6.25
Corn tortilla chips mixed with eggs, topped with melted
cheese and salsa ranchera; served with potatoes and
refried beans
MIGAS CON HUEVO\$6.25

Corn tortilla mixed with eggs, served with potatoes and

CHORIZO CON HUEVO MIXED.....\$6.25

Small (16 oz.) ......\$4.50

Large (32.oz.) .....\$6.50

Served with potatoes and refried beans

refried beans

### The Taco Haven Story



We would like to share a part of our history, in appreciation to you, our customer. For without you, Taco Haven would never have existed. We are deeply thankful for your years of loyalty. We could not continue without mentioning our first love - Jesus Christ. Had it not been for his sacrifice, nothing would be possible.

topped with powdered sugar

served with toast and jelly

OATMEAL or ARROZ CON LECHE

Looking back nearly half a century, it was a long shot. It was 1969, Nixon was in office and the nation was painfully divided by turbulence in the cities and war overseas. Rising inflation was a worldwide problem, yet our parents had faith, believing that with hard work and dedication, anything was possible. The building where Taco Haven stands today was once occupied by Studer's Photography. Taco Haven was not always a large restaurant. In fact, today's "To-Go" area is where the original

Taco Haven stood. We have fond memories of our parents telling us about their first days there. They worked so hard toward opening day. Our father used what is now a Singer sewing machine, constructing a homemade comál. The antique is what Taco Haven's first homemade tortillas were made on. Once they were ready, they walked across the street to what once was a Handy Andy grocery store and purchased \$25.00 worth of beans, cheese, eggs and all that was necessary to start a restaurant. They finished early and had the rest of the day free before the grand opening the following day.

Our parents were so excited, that they opened the restaurant that evening. Our father was nervous. Naturally, he'd never admit it, our mother would tell us, with a smile. The neighborhood was nothing like it is today. It was very quiet. This, of course, did not help our father, so he decided to take a ride to calm his nerves. While on the road, he thought "What am I doing? I should be there with my wife, just in case she needs my help." He hurried back to an awesome sight - a line of customers outside waiting to be served. Taco Haven was born and in the middle of her first rush. Within five years, our parents bought the building and moved Taco Haven to its present, permanent location.

Our family has had the pleasure of serving San Antonio, as well as customers from all over country and the world. It has been our unique honor to have served every person who has embraced our humble home. We still see lines outside Taco Haven these days. It's hard not to think of our parents' humble beginnings, though we know that our parents often do.

Our parents taught all of us to be grateful - first to God, secondly, to each and every customer, especially those who have been loyal year in and year out. Those customers have been there when things were well, as well as when there were trying times and loss. Many customers were as constant as the sun rising. For this, we are grateful.

Our parents tell us that one of the greatest joys of running a restaurant is the memory of their children, through the years, working as a family. The years spent together as a family serving you, San Antonio, is sincere joy to each and every one of us.

De parte de la familia Torres - Jerry y Elida, Jerry, Patricia, Isabel, David, Mark, Antonio y Tomás





### Arte de Blas E. Lopez

The artwork, the multi-colored gems that grace our walls, are the creations of widely-collected local artist Blas E. Lopez. His work has been represented throughout Texas, Arizona and New Mexico. Collectors from across the United States and around the globe have acquired his vibrant works. If you're interested in adding a B.E. Lopez original to your collection, please email him - lopezblas@sbcglobal.net or call (210) 656-5439. You may also ask wait staff for assistance. View more of his work at blaslopezart.com. Prices are affordable and installment payments are available. \*Gracias\*!