

The TACO PROJECT

House Starters

Guacamole 10.95

with house-made yellow corn tortilla chips

Fire Roasted Salsa 6.95

with house-made yellow corn tortilla chips

Project Nachos 10.95

corn tortilla chips with melted queso, black beans, pico de gallo, guacamole, jalapeños, sour cream, scallions

+ Beef 3 + Steak 5 + Chicken 3

Birria

Birria Tacos 16.95

3 tacos, slow cooked beef brisket, with melted oaxaca cheese, white onion, and cilantro, served on corn tortillas dipped in consommé and grilled pressed

Birria Burrito 16.45

slow cooked beef brisket in flour tortilla and served with rice beans, oaxaca cheese, white onion, and cilantro

Birria Bowl 18.45

slow-cooked beef brisket in a flour tortilla shell served with rice, beans, oaxaca cheese, white onion and cilantro

Birria Quesadilla 19.45

slow cooked beef brisket in flour tortilla served with, oaxaca cheese, white onion, and cilantro

Rice & Beans 6.95

spiced mexican rice and black beans served with queso fresco, sour cream, radish, and cilantro

Sidewinder Fries 8.95

sidewinder cut potatoes created with craft beer batter and served with chipotle aioli and ketchup

Sweet Fried Plantains 6.45

with side of queso fresco and sour cream



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Project Wings

(6) 12.95 | (12) 23.95

premium chicken wings in our thai chili sauce or house-made buffalo sauce topped with scallions side of celery and house-made ranch dressing

Mexican Corn 7.95

fire roasted on the cob with cotija, mayo, sour cream, lemon, chili pepper



+ Hard Shell 0.50

Tacos

all tacos are two-to-an-order, and served on yellow corn tortillas

Taco of the Month M/P

Chef's culinary creation. Each month a portion of sales will be donated to a selected charity.

Chicken 10.95

free range chicken rolled in chipotle topped with chipotle aioli, cilantro, jicama, and radish

Grilled Chicken 12.95

grilled chicken breast with guacamole, white onions and tomatillo, radish, and cilantro served on a soft flour tortilla

Fish 12.45

atlantic cod topped with red cabbage slaw, guaca-salsa, cilantro, and radish. your choice of tempura battered or sautéed

Steak 12.95

skirt steak topped with guaca-salsa, cilantro, and radish

Shrimp 12.45

tempura battered shrimp topped with mango salsa, tomatillo sauce, cilantro, and radish

BBQ Pulled Pork 10.95

slow cooked pork shoulder marinated in house-made bbq sauce with caramelized onion, cilantro, and radish

Classic Beef 10.95

seasoned ground beef, cheddar cheese, salsa, lettuce, sour cream served on a hard corn tortilla shell

Grilled Salmon 17.95

Atlantic Salmon seasoned then grilled with chipotle aioli and topped with avocado cabbage slaw and accompanied with black beans salsa.

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Salads

Field Green & Smoked Corn 12.45

smoked corn, queso fresco, grape tomatoes in a jalapeño cilantro vinaigrette, served with tortilla crisps

- + Chipotle Chicken 3
- + Grilled Chicken 3
- + Battered Shrimp 5
- + Grilled Shrimp 5
- + Steak 6

Mexican Caesar 11.50

romaine greens with house-made caesar dressing, croutons, pickled jalapeños, and shaved cheese

- + Grilled Chicken 5
- + Shrimp 5

Quesadillas

flour tortillas with cheese with side of sour cream and pico de gallo

Cheese 11.45

Chipotle Chicken 14.45

Grilled Chicken 16.45

Steak 16.95

Battered Shrimp 14.95

Vegetable 14.95



Burritos

choice of protein, rice, beans, sour cream and cotija cheese

Steak 16.95

Chicken 12.95

Battered Shrimp 13.45

Vegetable 12.45



Kids

Quesadilla Box 12.45

miniature cheese quesadilla with sidewinder fries, rice & beans, and drink

Burrito Box 12.45

miniature burrito with sidewinder fries, salad, and drink

Taco Box 12.45

1 taco with sidewinder fries, rice & beans, and drink

Chicken Fingers Box 12.45

chicken fingers with sidewinder fries, rice & beans, and drink

Burrito Bowls

choice of protein, rice, beans, sour cream, queso fresco topped with cilantro and radish

Steak 17.95

Chicken 13.95

Battered Shrimp 14.95

Vegetable 13.95



Dessert

Caramel Flan 8.95

house-made caramel custard flan, whipped cream, caramel sauce

Coconut Tres

Leches Cake 8.95

house-made with caramel sauce, toasted coconut, and homemade whipped cream

Churros 8.95

house-made fried churros rolled in cinnamon sugar served with chocolate mole and caramel dipping sauce