

# The TACO PROJECT

Follow along our journey

@TACOPROJECT

## 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



## 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.

Please advise your server of any allergies when ordering.

Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness.

## 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