

# TACO ESCOBARR

## FOOD MENU

WINTER  
POP-UP!



# Sunday River®

www.tacoescobarr.com



## STARTERS

### CHICKEN WINGS

FRESH CHICKEN WINGS, DEEP FRIED, SERVED WITH OUR HOUSE MADE CILANTRO RANCH, CARROTS, AND CELERY. CHOICE OF SAUCE: SRIRACHA LIME, HONEY CHIPOTLE, CHILI CHEESE.

### CHIPS & GUACAMOLE

FRESH AND MADE IN HOUSE.

### CHIPS & SALSA ROJA

FRESH AND MADE IN HOUSE.

### CHIPS & SALSA TRIO

PICO DE GALLO, ROASTED TOMATILLO, AND MANGO HABANERO.

### CHIPS & QUESO

HOUSE MADE CHEESE SAUCE.

### QUESO COMBO

OUR HOUSE MADE QUESO PAIRED WITH PICKLED JALAPENOS, PICO DE GALLO, AND A BASKET OF CHIPS.

### AVOCADO FRIES

LIGHTLY SEASONED PANKO BATTERED AVOCADO SLICES, FRIED, AND SERVED WITH JALAPENO LIME AIOLI.

### MEXICAN CORN

DEEP FRIED AND TOPPED WITH HOUSE MADE LIME MAYO, QUESO FRESCO, CHILI POWDER, AND CILANTRO.

### QUESO FUNDITO

MELTED QUESO CHIHUAHUA, QUESO FRESCO, PICKLED JALAPENOS, PICO DE GALLO, RADISHES, AND SALSA ROJA. SERVED IN A HOT SKILLET WITH A SIDE OF CHIPS.

### QUESADILLA

FLOUR TORTILLA, QUESO CHIHUAHUA, PICO DE GALLO, PICKLED JALAPENOS, AND CILANTRO. SERVED WITH CREMA AND SALSA.

### ARUGULA SALAD

ARUGULA TOSSED IN MANGO SALSA, BLACK BEANS, SLICED AVOCADO, PICO DE GALLO, CRISPY TORTILLA STRIPS, RED CABBAGE, AND QUESO FRESCO.

### EL JEFE'S NACHOS

CHIPS, RED CABBAGE, PICKLED JALAPENOS, PICO DE GALLO, ONION, RADISH, QUESO CHIHUAHUA, QUESO FRESCO, CILANTRO, GUACAMOLE, AND CREMA.

13

7

14

ADD MEAT: 5

10

ADD MEAT: 5

18

ADD MEAT: 5

19

ADD MEAT: 7

18  
ADD SHRIMP: 4 ADD BACON: 5

18

14

6

12

9

13

\* Groups of 8 or more will have a 20% gratuity added.

# CHOICE OF FILLINGS

## POLLO CHIPOTLE

SLOW BRAISED CHICKEN, SAVORY WITH A TOUCH OF HEAT

## CHORIZO

HOUSE MADE SPICY MEXICAN PORK SAUSAGE

## AL PASTOR

SLOW BRAISED PORK WITH PINEAPPLE AND GUAJILLO CHILIES

## BISTECK

SLOW BRAISED SHREDDED BEEF WITH FLAVORS OF ROASTED POBLANO PEPPERS AND GARLIC

## VERDUE

ANCHO CHILI ROASTED BUTTERNUT SQUASH WITH BLACK BEANS AND ARUGULA VE

## FRIED AVOCADO\*

LIGHTLY PANKO BATTERED AND DEEP FRIED WITH JALAPENO LIME AIOLI. V

## CARNE ASADA\*

TRADITIONALLY MARINATED SIRLOIN GRILLED TO ORDER

## SHRIMP\*

GRILLED JALAPENO AND LIME MARINATED SHRIMP. TOPPED WITH PICKLED ONIONS, AND CHIPOTLE CREMA

\* due to market prices these items are subject to an up charge.

## SOFT TACO

SERVED WITH CHOICE OF FILLING ATOP TWO LAYERED FRESH HANDMADE WARM CORN TORTILLAS. QUESO FRESCO, CILANTRO, AND SCALLIONS.

2 FOR 13

## CRISPY TACO

CHOICE OF FILLING SERVED ON GRIDDLE FRIED CORN TORTILLAS WITH MELTED CHIHUAHUA CHEESE, GREEN ONIONS, RED CABBAGE, AND CILANTRO. (NOT VEGETARIAN FRIENDLY)

2 FOR 12

## PUFFY TACO

CHOICE OF FILLING IN FRESH HANDMADE DEEP FRIED CORN TORTILLA SHELLS, QUESO FRESCO, CABBAGE, CILANTRO, AND PICO DE GALLO

2 FOR 12

## ENCHILADAS

CHOICE OF FILLING WRAPPED IN THREE CORN TORTILLAS SMOTHERED IN MELTED QUESO CHIHUAHUA AND CHOICE OF SAUCE. TOPPED WITH PICO DE GALLO, QUESO FRESCO, AND CILANTRO.

CHOICE OF SAUCE: SALSA ROJA, SALSA VERDE, OR QUESO SAUCE.

18

## BURRITO

CHOICE OF FILLING, FLOUR TORTILLA, QUESO FRESCO, PINTO BEANS, RICE, RED CABBAGE, PICO DE GALLO, GUACAMOLE AND CREMA. BURRITO BOWLS ARE AVAILABLE UPON REQUEST.

18

SMOTHER YOUR BURRITO: 3

## FAJITAS

MARINATED FLANK STEAK OR POLLO CHIPOTLE, SEARED POBLANO PEPPERS, ONIONS AND GARLIC. SERVED WITH RICE, BEANS, WARM TORTILLAS, PICO DE GALLO, CABBAGE, CREMA, AND GUACAMOLE.

18

ADD SHRIMP: 4

## KID ZONE:

### NACHOS

CHIPS, QUESO CHIHUAHUA, QUESO FRESCO, AND HOUSE CHEESE SAUCE.

9

ADD MEAT: 3

### QUESADILLA

FLOUR TORTILLA, QUESO CHIHUAHUA. SERVED WITH CREMA AND SALSA.

10

ADD MEAT: 3

## CHURROS

MEXICAN FRIED DOUGH TOPPED WITH CINNAMON, HOUSE MADE CARAMEL, AND POWDERED SUGAR.

## SODA

SPRITE - GINGERALE - COKE

### SIDES:

SIDE SALAD	7
PINTO BEANS WITH SMOKED BACON	7
BLACK BEANS	6
RICE	6
BAJA PICKLED SLAW	5
PICKLED JALAPENO	4
SIDE GUACAMOLE	LG 14 SM 7
SIDE OF HOUSE MADE QUESO	LG 10 SM 5
HOUSE MADE CREMA	LG 2 SM 1
HOUSE MADE CILANTRO RANCH	LG 2 SM 1
SALSA	LG 6 SM 3

# TACO ESCOBARR

## DRINK MENU



### CLASSIC MARGARITAS

#### EL JEFE'S

Patron silver,  
Cointreau, Grand Marnier,  
fresh lime juice, and agave  
\$17

#### THE HOUSE

Silver Tequila, triple sec, fresh  
lime juice, and agave  
\$11

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## MARGARITAS

### STRAWBERRY JALAPENO

HOUSE MADE STRAWBERRY JALAPENO INFUSED SILVER  
TEQUILA, STRAWBERRY PUREE, TRIPLE SEC, FRESH LIME  
JUICE, AND AGAVE.  
\$14

### PRICKLY PEAR

HOUSE MADE PINEAPPLE POBLANO INFUSED  
SILVER TEQUILA, PRICKLY PEAR PUREE, TRIPLE SEC, FRESH  
LIME JUICE, AND AGAVE.  
\$14

### HABANERO PEACH

HOUSE MADE HABANERO INFUSED SILVER TEQUILA, PEACH  
PUREE, TRIPLE SEC, FRESH LIME JUICE,  
AND AGAVE.  
\$14

### TOASTED COCONUT

HOUSE MADE TOASTED COCONUT INFUSED SILVER TEQUILA,  
SPLASH OF PINEAPPLE, TRIPLE SEC,  
FRESH LIME JUICE, AND AGAVE.  
\$14

### MANGO TANGERINE

HOUSE MADE MANGO-TANGERINE INFUSED SILVER TEQUILA,  
MANGO PUREE, TRIPLE SEC, FRESH LIME JUICE, AND AGAVE  
\$14

### CUCUMBER GUAVA

CUCUMBER INFUSED TEQUILA, GUAVA PUREE, FRESH LIME  
JUICE, AND TRIPLE SEC. TRY A SALTED RIM!  
\$14

## TEQUILA

CASAMIGOS MEZCAL  
\$17.25

CASAMIGOS ANEJO  
\$17

CASAMIGOS REPOSADO  
\$17.25

CASAMIGOS BLANCO  
\$17.25

DON JULIO BLANCO  
\$15

PATRON SILVER  
\$15.75

ESPOLAN  
\$15.25

SAUZA HORNITOS  
REPOSADO  
\$12

SAUZA SILVER  
\$10

ADD TO MARGARITA FOR:  
\$6 \$5 \$3 \$2

## INFUSIONS

HABANERO

PINEAPPLE POBLANO

STRAWBERRY JALAPENO

ORANGE MANGO

TOASTED COCONUT

CUCUMBER

GREEN TEA

JALAPENO

## BOTTLED BEER

CORONA

PACIFICO

DOS EQUIS

MODELO NEGRA