

STARTERS

Chips & Salsa	3.50
with Hass Avocado Guacamole	7.50
Skinny Guac - served w/ cucumbers, jicama, radish & carrots.	7.50
Nachos son muy Grande	10.50
Pinto beans, Monterey Jack cheese, pico de gallo, jalapeños, guacamole & Mexican sour cream.	
con chicken, carnitas or chorizo	14.00
con carne asada	14.75
North of the Border Chicken Wings	9.95
Buffalo wings with Frank's Red Hot Sauce. Served with carrots, celery & blue cheese dressing.	
Grilled Corn & Black Bean Taco Salad	9.25
Romaine lettuce, grilled corn, black beans, cilantro, onions & tomatoes tossed in a cilantro-lime vinaigrette, topped with guacamole, tortilla strips and a touch of cotija.	
with chicken/carnitas/chorizo	13.50
with steak, grilled fish or shrimp	14.75
Sopa De Tortilla	8.95
Homemade chicken soup with tomatoes, onions, Jack cheese, avocado, tortillas & lime.	
Elote con Queso	4.20
Fresh corn on the cob brushed with lime salsa & dusted with cotija cheese & cayenne pepper.	

Extra / Side of...

Cotija Cheese	.75	N/A
Sour Cream	.75	1.50
Guacamole	2.50	4.25
Pinto Beans	1.00	2.50
Spanish Rice	1.00	2.50
Rice & Beans	N/A	2.50
Carnitas/Pollo/Chorizo	3.00	5.25
Fish, Shrimp or Carne - Asada	4.00	6.50

TACOS

Mexican "Street Style" Tacos	7.95
Authentic Mexican tacos. Choose three from the following: carne asada, carnitas, pollo, chorizo or veggie topped with cilantro & onions on small corn tortillas	

Nick's Way

One taco with a grilled crispy corn tortilla wrapped in a soft corn tortilla with Monterey Jack cheese, pinto beans, pico de gallo & guacamole.

Carne Asada	<i>Snake River American Kobe Beef</i>	5.75
Carnitas	<i>Snake River Berkshire Pork</i>	5.25
Pollo	<i>Mary's Farm Free Range</i>	5.25
Chorizo	<i>Created Inhouse</i>	5.25
Vegetariano		4.00

From The Sea

"Baja Style"	5.50
Beer battered fish in soft corn tortillas with cilantro, cabbage, red onions, roasted tomato & lime salsa.	
Grilled Fish or Shrimp	5.50
Marinated fish or shrimp in soft corn tortillas with cilantro, cabbage, red onions, pico de gallo & tomatillo salsa.	
Add "Nick's Way"	+1.75
Crispy corn tortilla, cheese and guacamole.	

QUESADILLAS

A crispy wheat tortilla with your choice of meat, melted Jack cheese, and Pico de gallo.

Carne Asada	10.25
Carnitas	9.50
Chicken	9.50
Chorizo	9.50
"Poco Queso"	4.75
Just melted Jack cheese folded in a crispy wheat tortilla.	
Add Suiza	2.75
sour cream and guacamole	

BURRITOS

Served with your choice of meat and rolled in a wheat tortilla.
Pick your favorite style from up and down the coast.
All Burritos Available in a bowl.
No substitutions.

San Francisco Burrito

The Mission style favorite! Rice, beans, pico de gallo, cheese, guacamole, and Mexican sour cream.

Carne Asada	10.95
Carnitas or Chicken	10.25
Chorizo	10.25

Mexican Burrito

Pinto beans, pico de gallo, and your choice of meat.

Carne Asada	9.25
Carnitas or Chicken	8.50
Chorizo	8.50
Con Todo guacamole, cheese & sour cream	3.00

San Diego Burrito

No rice or beans! Your choice of meat with cheese, guacamole, and pico de gallo.

Carne Asada	10.50
Carnitas or Chicken	9.75
Chorizo	9.75

California Burrito

A SoCal special. Your choice of meat, French fries, cheese, and pico de gallo.

Carne Asada	10.75
Carnitas or Chicken	9.95
Chorizo	9.95

Cheeseburger Burrito

In-house ground American Kobe beef, French fries, cheese, pico de gallo, guacamole and pickled jalapeño.

"Baja Style"	10.95
Beer battered fish with cilantro, cabbage & red onions.	
Roasted tomato & lime salsa.	

Grilled Mahi Mahi or Gulf Shrimp	10.95
Marinated and grilled with cilantro, cabbage, red onions, Pico de gallo & tomatillo salsa.	

Grilled Vegetable Burrito	9.50
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Seasonal veggies, Monterey Jack cheese, pinto beans, pico de gallo and guacamole

Vegetariano	7.75
Pinto beans, Monterey Jack cheese, pico de gallo, guacamole, cabbage and red onions.	

Bean and Cheese	4.95
Pinto beans & Monterey Jack cheese.	

BREAKFAST

(Burritos only served on weekends, till 4:30)

"La Bomba" Breakfast Burrito	8.50
Housemade chorizo, bacon, scrambled eggs, Monterey Jack cheese, potatoes & pico de gallo.	
Santa Fe Breakfast Burrito	8.00
Roasted green chilies, scrambled eggs, potatoes, Monterey Jack cheese & pico de gallo.	
Carne Asada Breakfast Burrito	9.95
Carne Asada, scrambled eggs, Monterey Jack cheese, potatoes & pico de gallo,	
Taco Shop Bloody Mary	8.00
with New Amsterdam Vodka and Taco Shop "Mix"	
Sangre de Maria	8.00
with Arette Blanco, 100% agave tequila and Taco Shop "Mix"	

COFFEE DRINKS

Made with Ann Arbor's own, Zingerman's Coffee & whipped cream	8.50
Mexican: Tequila + Kahlúa	
Irish: Jameson's Irish Whiskey	
Spanish: Rum + Tia Maria Liqueur	
Russian: Vodka + Kahlua	
Italian: Amaretto di Saronno	

SOFT STUFF

Coffee	3.00
Homemade Agua Fresca	3.00
Coke, Diet Coke, Sprite, Orange,	2.50
Mexican Coke	3.00
Iced Tea	2.00

DESSERT

Mexican Chocolate Mousse	6.00
Featuring Ghirardelli Chocolate & our very own housemade whip cream	

CRAFT DRAFTS

STYLE	BREWERY	ABV
Amber - The Chronic California Lager	Pizza Port (San Diego)	4.9%
Bavarian Style Pilsner	Anchor Brewing (SF)	4.9%
Dry Hopped Pale Ale	Sudwerk (Davis)	5.3%
IPA - JC Flyer	Drakes (San Leandro)	5.5%
	Iron Springs (Fairfax)	7.0%
	6.00 / 20.00 pitcher	
Belgian Style White	Allagash Brewing (Portland)	5.1%
	7.00 / 24.00 pitcher	
Double West Coast IPA	Green Flash (San Diego)	8.1%
	7.00 / 24.00 pitcher	
XX Lager Especial	Dos Equis (Monterrey, MX)	4.7%
	5.00 / 16.00 pitcher	
Mighty Hard Dry	Golden State Cider (Sebastopol)	6.9%
	6.00 / 20.00 pitcher	
Old Rasputin Stout (nitro)	North Coast (Mendocino)	9.0%
	7.00 / 26.00 pitcher	

BOTTLED BEERS

	(buckets include six beers)	
Tecate Cans		4.00 / 20.00 bucket
Bud, Bud Light, Coors Light		4.00 / 20.00 bucket
Modelo Especial, Negra Modelo, Pacifico		5.00 / 25.00 bucket
Anchor Steam, Anchor "Los Gigantes" Mexican Lager, Founders All Day IPA (GR, MI), PBR 24 oz		
Arrogant Bastard - American Strong Ale (16 oz, 7.2% ABV)		7.00 / 35.00 bucket

Ace Pear Cider (5% ABV)	6.00 / 30.00 bucket
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VINO

Beaujolais or Malbec	8.00 gls / 24.00 btl
Pinot Grigio, Sauv Blanc, Rose	8.00 gls / 24.00 btl
Sangria	7.00 gls / 28.00 pitcher
Wine, Captain Morgan's Rum, apples, oranges, lemon	



KITCHEN OPEN 7 DAYS
11:30 AM - 10:00 PM (MON)
11:30 AM - 12:00 AM (TUE - SAT)
9:00AM - 10:00 PM (SUN)

"Here at The Taco Shop, we are committed to using the finest ingredients available. Whenever possible, our food is sourced from local & organic family run farms. As a professional chef, I believe it is your right to be able to eat slow food fast."

Gracias,

Nick Fasanella

Online Ordering & Catering Available
 visit us at: www.tacoshopssf.com

415.566.8700
 1824 IRVING STREET
 SF, CA 94122

Gift Cards Available: Ask Server/Bartender