

# SMOKE N' TACOS

<b>Carnitas</b>	<b>\$4.50</b>
<b>Asada</b>	<b>\$4.50</b>
<b>Vegan Impossible Taco</b>	<b>\$6.00</b>
<b>Spicy Chicken</b>	<b>\$4.50</b>
<b>Birria</b>	<b>\$4.50</b>
<b>Lengua</b>	<b>\$6.00</b>
<b>Tortas</b>	<b>\$14.00</b>
<b>Burrito</b>	<b>\$13.00</b>
<b>Taco Salad Bowl</b>	<b>\$13.00</b>
<b>Burrito Bowl</b>	<b>\$13.00</b>
<b>Nachos</b>	<b>\$9.00</b>
<i>Add Meat +\$4</i>	
<b>Pozole</b>	<b>\$6.50</b>
<b>Quesadilla</b>	<b>\$13.00</b>

<b>Soda</b>	<b>\$3.00</b>
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Pepsi, Starry, Mountain Dew

Orange Crush, Root Beer, Manzanita Sol

Jarritos - Mandarin or Guava, Sangria Seniorial

Sidral Mundet Green Apple, Mineral Water

<b>Specialty Drinks</b>	<b>\$5.00</b>
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Rock Star, Coconut Water, Lipton Iced Tea

San Pellegrino - Limonata, Aranciata

Dark Morello Cherry & Pomegranate

<b>Beer</b>	<b>\$6.50</b>
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Budweiser, Bud Light, Coors Light

<b>Premium</b>	<b>\$6.50</b>
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805, Corona, Modelo Especial

# SMOKE N' TACOS

## House Smoked & Rotisserie Entrées

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**Half Chicken** \$9.00

1.5 lbs Brined and Rubbed with our Signature Rosemary Blend

**Linguica** \$10.00

**Half Pound Baby Back Ribs** \$12.00

Pork Ribs, House-Smoked for 5 hours with Peach Wood

**Half Pound - Brisket** \$11.00

Premium Angus Brisket, Smoked for 12 hours  
with Hickory Wood

**Homemade Fried Chicken** \$10.00

1 of each: Wing, Breast, Thigh & Leg

**NEW BBQ Sampler Platter** \$15.00

Pork Ribs, House-Smoked for 5 hours with Peach Wood  
Premium Angus Brisket, Smoked for 12 hours  
with Hickory Wood, Linguica, Mashed Potatoes, Gravy

## Sides

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**One Side** \$6.00

**Two Sides** \$9.00

### Choices:

Ranch Beans • Mac & Cheese

Apple Coleslaw • Mashers w/ Gravy

Spanish Rice • Refried Beans

## Desserts

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**Mazapan Polvorones** \$5.50

**Tres Leches** \$6.00

**All Prices Include Tax. Portion Sizes Are Fixed.  
Additional Fee Required For Added Portions.**