

AUSTIN TACO PROJECT

TACOS & TAP

BAR SNACKS

CEVICHE GF \$9.95

Spiced mango puree, radish, sweet drop

FRIED BRUSSELS VEGAN \$6.95

Soy glaze, pickled fresno, smoked almonds

ELOTE V/GF \$6.25

Charred corn, chipotle aioli, queso fresco, cilantro

RIBS \$8.50

General Tso, cashews

DEVILED EGGS \$5.75

Pickled mustard seed, bacon

CHIPS & SALSA V/GF \$6.00

Chips with in-house salsa
ADD GUACAMOLE FOR \$4.00

CHORIZO FONDUE \$8.75

Smoked fondue, spicy nduja

TOTS \$9.50

Fried cheese curd, poblano gravy, sunny egg

NAKED WINGS \$8.75

Your choice of hot sauces

TACOS 2 TACOS PER ORDER

HOME-STYLE TACOS

BRISKET GF \$11.95

Smoked brisket, fresh cabbage, spiced pineapple relish

POLLO \$7.50

Braised chicken, pico de gallo, crema

CARNITAS GF \$9.75

Marinated pork, salsa verde, cilantro

CHIMICHURRI GF \$11.95

Marinated and grilled steak, spanish pesto, queso fresco

AL PASTOR GF \$8.95

Pork, pineapple, onion, cilantro

BARBACOA GF \$9.50

Braised pork, mole, cilantro

TWISTED TACOS

CARNE ASADA \$12.50

Grilled steak, spicy fries, pico de gallo, cream foam, candy zest

UMAMI TOFU VEGAN/GF \$9.95

Mushroom mix, fennel salad, candied ginger

SWEET AND SOUR FISH \$11.95

Breaded Haddock, sweet & sour sauce, carrot salad, garlic aioli

CURRY SHRIMP \$14.95

Curry marinated shrimp, thai basil, papaya salad

WHAT-A-TACO \$8.50

Ground beef, leaf lettuce, smoked cheddar, patty melt sauce

TAC-OMAKASE \$31.75

"TRUST ME WITH YOUR TACO"

Chef's 5 favorite tacos with a side of Elote

DESSERTS

CHURROS \$7.00

Salted caramel, chocolate ganache, crème brûlée, Mexican chocolate

BREAD PUDDING \$7.95

Doughnut, bourbon caramel, pecan pie crumble, vanilla bean ice cream

BEVS \$4.00

MEXICAN COKE

MEXICAN FANTA ORANGE

TOPO CHICO SPARKLING WATER

FRESH SQUEEZE

SOFT DRINKS