

Party Packs

Each pack consists of 8 tacos, chips and salsa.
You may do a half/half combo: the price will be
the higher of the two.

Any choice of Chicken Tacos	\$37.75
Sober Spicy Shrimp	\$44.50
Vegetarian	\$33.75
Craft Cheeeburger	\$40.50
Beer Fry	\$44.50
Rootstock Pork	\$43.75
Sampler Platter	\$51.95
(pick any 4 different tacos).	
Kids Cheesy Beef	\$26.95
Kids Deluxe	\$33.75

Kids Taco

Served with 1 taco and chips

Simply Cheesy Beef.	\$3.99
Kids Deluxe Taco	\$4.99
(choice of chicken or beef, lettuce, cheese, sour cream)	

Dessert

APPLE OR CHEESECAKE TACO

Fried taco shell dipped in cinnamon
and sugar, stuffed with apple pie or cheesecake
\$3.75

CANNOLI TACO

Fried taco shell dipped in confectionary sugar,
stuffed with cannoli filling.
\$4.75

Rustic Taco
NOT
your average taco

Everything is made
in-house from scratch
(except tortillas). Our tacos are infused with
spirits to enhance the flavor and provide you
with a unique fun menu. The alcohol is cooked
off and everything we serve is kid friendly.

DELIVERY

Within 5 mile radius

There is a \$20 minimum

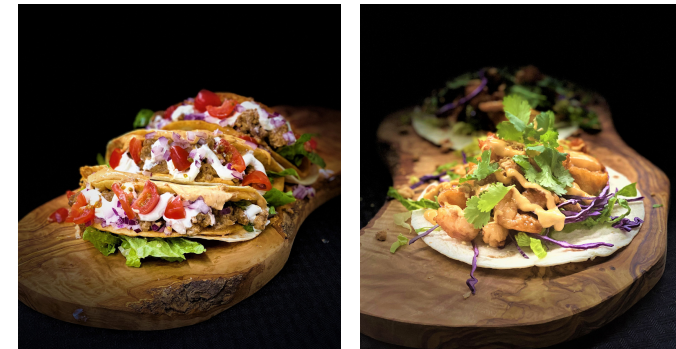
Delivery is free

Please take care of your driver

**MAKING TAKE-OUT
AND DELIVERY
SPECIAL
WITH GOOD FOOD**



**DELIVERY
OR TAKE-OUT**



153 Lake Road
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rustictacobar@gmail.com
www.rustictacobar.com

Starters

MEX WHITE CHICKEN CHILI

Topped with sour cream, monteray cheese, cilantro. Served with chipotle tortilla chips.
16oz. \$7

NACHO EGG ROLLS

Served with sriracha aioli and sour cream.
(4) \$7 or (6) \$9

ANCHO CHILI WINGS

Crispy chicken wings served with blue cheese, celery.
Dozen \$13.50

DRUNKEN NACHOS

Beer queso sauce, roasted corn, plum tomatoes, pickled onions, sriracha aioli, sour cream, scallions. Choices of meat are cheesy beef, pulled pork, or chicken. Toppings are served on the side to prevent the nachos from getting soggy during transport. \$9.75

Sides

BEER QUESO SAUCE

8oz. \$2.99

CHIPS AND SALSA

\$3.50

CHIPS AND QUESO

\$4.99

Tacos

SERVED WITH TWO OF THE SAME TACOS, CHIPS, AND SALSA

CRAFT CHEESEBURGER TACO

Angus beef, craft beer cheese sauce, romaine lettuce, plum tomatoes, red onions, chipotle aioli, sour cream, double wrapped in a hard and soft shell.

\$11.75

VEGETARIAN "WINO" TACO

Cajun roasted sweet potatoes, lettuce, garlicky white wine black beans, queso sauce, roasted corn, cilantro-lime crema, scallions

\$9.75

SAUCY VODKA TACO

Panko encrusted chicken,, vodka sauce made with Tree Vodka from Apple Country Spirits in Williamson. Sundried tomato salsa, fresh mozzarella and basil, garlic buttered tortilla.

\$10.75

ROOTSTOCK PORK TACO

Pork slow cooked in Rootstock Original Hard Cider from Defisher Farms in Williamson. Ginger lettuce mix, pickled red onions, chipotle aioli, scallions.

\$11.75

3-B'S TACO

Buttermilk chicken, beer batter, roasted garlic buffalo sauce, lettuce, creamy blue cheese, celery bits, crumbly blue cheese, garlic buttered tortilla.

\$10.75

BEER FRY TACO

Beer battered cod, sweet coleslaw, malt vinegar aioli, sweet potato french fries, scallions.

\$12.50

Tacos

SOBER SPICY SHRIMP TACO

Fried shrimp tossed in a spicy sauce, ginger lettuce mix, chopped honey roasted peanuts, sriracha aioli, cilantro,
\$12.50

MANGO MARGARITA CHICKEN TACO

Chicken thighs slow cooked in a margarita brine, romaine lettuce, mango salsa, cilantro-lime crema, cilantro
\$10.75

Salads

Add seared or panko encrusted chicken for \$3 or sautéed shrimp for \$4

FLAMBE PEAR SALAD

Bosc pear flambéed in pear brandy from Apple Country Spirits in Williamson. Spring mix and romaine lettuce, caramelized pecans, dijon vinaigrette, crumbly blue cheese, scallions.
\$9.75

APPLE JACK FRIED GOAT CHEESE SALAD

Beets glazed in Apple Jack brandy from Apple Country Spirits in Williamson. Spring mix and romaine lettuce, fried goat cheese, ribboned carrots, balsamic glaze and vinaigrette.
\$9.75