

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 of the Chicken Tacos	\$37.75
Sober Spicy Shrimp	\$47.75
Craft Cheeeburger	\$43.75
Beer Fry	\$44.50
Rootstock Pork	\$41.50
Simple Tacos	\$27.99
Sampler Platter (pick 4 different tacos).	\$51.95

Sides

SALSA (8OZ)	\$2.99
CHIPS & SALSA	\$4.50
BEER QUESO SAUCE (8OZ)	\$3.50
CHIPS & BEER QUESO	\$4.99

Dessert

APPLE OR CHEESECAKE TACO

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

CANNOLI TACO

Fried taco shell dipped in confectionary sugar and
chocolate, 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.

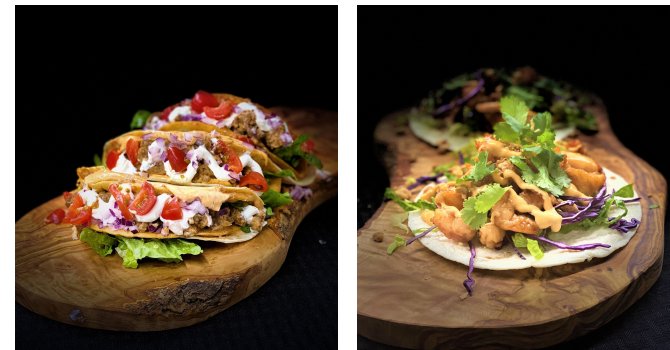
**MAKING TAKE-OUT
SPECIAL
WITH GOOD FOOD**



TAKE-OUT

Wed-Sat: 11:30AM-8PM

Sun: 12-7PM



153 Lake Road
Ontario, NY, 14519

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315-333-1267

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

Everything in the beef nachos rolled into a wonton shell and fried. Served with sriracha aioli, sour cream.
(4) \$7 or (6) \$9

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

Tacos

All Specialty tacos served with two of the same tacos, chips, and salsa. Tacos are made with flour tortillas. Corn, flour hard shells, or double wrapped tortillas are available on request.

SOBER SPICY SHRIMP TACO

Fried shrimp tossed in a spicy sauce, ginger lettuce mix, chopped honey roasted peanuts, sriracha aioli, cilantro.
\$13.50

Tacos

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.
\$12.50

MANGO MARGARITA CHICKEN TACO

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

SAUCY VODKA TACO

Italian breadcrumb 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

Tacos

BEER FRY TACO

Beer battered cod, sweet coleslaw, malt vinegar aioli, sweet potato french fries, scallions.
\$12.50

SIMPLE SINGLE TACO

One taco served with chips. Choice of cheesy angus beef, pulled pork, or chicken. Choice of lettuce, shredded cheese, sour cream, tomatoes, or onions.
\$3.99

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