

RUSTIC TACO

153 Lake Road, Ontario, NY 14519
585-545-4335, rustictacobar@gmail.com

At Rustic we strive to provide you with fresh, high quality ingredients, everything (except our tortillas) are made from scratch.

STARTERS

Nacho Egg Rolls Everything in our beef nachos rolled into a wonton shell and fried. Served with sriracha aioli & sour cream.	(4) \$8.00 (6) \$10.00	Saki Sushi Taco (4) Sushi grade ahi tuna tossed in a saki marinade, wasabi seaweed, jasmine rice, ginger soy glaze, cucumber & avocado salsa, sriracha aioli, sesame seeds, wasabi.	\$15.75
Drunken Nachos Choice of cheesy angus ground beef, pulled pork, or pulled chicken. Beer cheese sauce, roasted corn, tomatoes, pickled onions, sriracha aioli, sour cream, scallions.	\$12.75	White Mex Chicken Chili (12oz) Topped with shredded Monterey cheese, sour cream and cilantro. Served with Chips,	\$8.50

SPECIALTY TACOS

All meals served with 2 of the same fully loaded tacos, chips and salsa.

All tacos (except cheeseburger taco) are made with soft flour tortillas. Corn, hard shells, (made with flour tortillas), or double wrapped (hard/soft shell combo) are available on request.

Craft Cheeseburger Taco Angus beef, craft beer cheese sauce, lettuce, tomatoes, red onions, chipotle aioli, sour cream. Double wrapped in a hard and soft shell.	\$16.25	Whiskey Barrel BBQ Taco (may request gf) Sweet coleslaw, pulled pork smothered in a spicy whiskey BBQ sauce, fried onions, candied jalapeños.	\$15.25
Sober Spicy Shrimp Taco (may request gf) Fried shrimp in a spicy sauce, ginger lettuce mix, chopped honey roasted peanuts, sriracha aioli, cilantro.	\$16.25	Beer Fry Taco Beer battered cod, sweet coleslaw, sweet potato French fries, malt vinegar aioli, scallions.	\$16.25
The Trash Taco Crispy potatoes, angus cheesy ground beef, sweet and spicy meat sauce, sweet mac salad, red onions.	\$16.25	Mango Chicken Taco (may request gf) Garlic-soy glazed pulled chicken, spring mix, mango salsa, cilantro-lime crema, cilantro.	\$15.25
Rootstock Pork Taco (may request gf) Pulled Pork cooked in Rootstock Original Cider from Apple Country Spirits in Williamson, NY. Ginger lettuce mix, pickled red onions, chipotle aioli, scallions.	\$15.25	Veggie "Wino" Taco (may request gf) Spring mix, sweet potato french fries, queso, garlicky wine black beans, roasted corn, cilantro-crema, scallions.	\$13.75
3-B's Taco Buttermilk chicken, Beer batter, roasted garlic Buffalo sauce, spring mix, creamy blue cheese, celery bits, crumbly blue cheese, garlic buttered tortilla.	\$15.25	Pino-Colada Tilapia Taco Cheesy encrusted tortilla, cajun pan seared tilapia, sweet coleslaw, Pino colada salsa, habanero crema, coconut, lime wedge.	\$14.25

SINGLE TACO

One taco served with chips, and salsa. Choice of cheesy angus ground beef, pulled pork, or pulled chicken.

Choice of lettuce, shredded cheese, tomatoes, onions, sour cream.

\$7.00

SIDES

Salsa /with Chips	\$3.25/\$5.25
Beer Cheese Sauce /with Chips	\$4.75/\$6.75
Guacamole /with Chips	\$8.50/\$11.50

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RICE BOWLS

Made with jasmine rice. Turn your favorite taco into a rice bowl.

18 oz. \$12.50 28oz. \$15.95

Select Protein

Cheesy angus ground beef, chicken, pulled pork, fried or sautéed shrimp (up-charge)

Select 3 Toppings

candied jalapeños, chopped roasted peanuts, cilantro, diced Roma tomatoes, garlic wine black beans, mango salsa, minced red onion, pickled red onions, roasted corn, salsa, scallions, shredded Monterey cheese, shredded lettuce.

Select up to 2 Sauces

balsamic vinaigrette (gf, df, Lf), chipotle aioli (gf, df), cilantro-lime crema (gf), dijon vinaigrette (gf, df, Lf), guacamole aioli (gf, df), sour cream, and sriracha aioli (gf, df)

Ability to Select Additional Toppings

(gf) = gluten free, (df) = dairy free, (Lf) = low fat

PARTY PACKS

Consist of 8 tacos total, served with chips and salsa. May do a half/half combo, price is higher of the two.

Simple Tacos	\$49.50
Any Chicken or Pork Specialty Taco	\$50.75
Any Beef or Seafood Specialty Taco	\$57.50
Veggie "Wino" Taco	\$48.50
Sampler Platter (4 different options)	\$60.00

SALADS

Seared or panko encrusted chicken for \$4 or sautéed shrimp for \$6

Flambe Pear Salad	\$ 11.75
Bosc pear flambéed in a pear brandy from Rootstock Cider and Spirits in Williamson. Spring mix and romaine lettuce, caramelized pecans, dijon vinaigrette crumbly blue cheese, scallions.	
Fried Goat Cheese Salad	\$ 11.75
Beets glazed in Apple brandy from Apple Country Spirits based in Williamson, NY. Spring mix and romaine lettuce, fried goat cheese, carrots, balsamic glaze and vinaigrette..	

DESSERT

Apple pie or Cheesecake Taco Cinnamon sugar dipped fried tortilla shell, whip cream.	\$5.00
Cannoli Taco Chocolate dipped fried tortilla shell, whip cream.	\$5.25

- prices prior to 9/1/22 are no longer valid