



**AN INTERNATIONALLY INSPIRED  
TACOS INFUSED with SPIRITS**

We are ecstatic to welcome you to our new restaurant. To provide you with the finest service we have made the decision to begin with our original menu. New items will be added to our menu weekly, we can not wait for you to see what we have been working on.

**SIMPLE TACOS**

**SIMPLE/KIDS TACOS**

Cheesy beef, pulled pork or chicken. Choice of lettuce, shredded cheese, sour cream, tomato's, onions. **\$6.00**

**SAUCES FOR CHIPS**

Our chips are fried in house and tossed with our Rustic Seasoned Salt

**RUSTIC KOLSCH CHEESE SAUCE**

Rustic Kolsch made by Noble Shepherd Craft Brewery, based out of Bloomfield, NY. **4.75**

**GUACAMOLE**

**7.00**

**TACOS**

All tacos served on soft flour tortillas. Corn, hard shells (flour), or our infamous double wrapped (hard/soft shell combo) is available for specific tacos.

**CRAFT CHEESBURGER TACO**

Our most popular taco. Angus beef, Rustic Kolsch cheese sauce, lettuce, tomatoes, red onions, chipotle aioli, sour cream. Double wrapped. **\$7.75**

**SOBER SPICY SHRIMP TACO**

Fried Shrimp in a spicy sauce, ginger lettuce mix, chopped honey roasted peanuts, sriracha aioli, cilantro **\$8.25**

**ROOTSTOCK PORK TACO**

Pulled pork cooked in Rootstock Original Cider from Apple Country Spirits in Williamson, NY. Ginger lettuce mix, pickled red onions, chipotle aioli, scallions. **7.75**

**POSH TRASH TACO**

The most sophisticated meat sauce in town, simmered in red wine, with cheesy Angus beef, thick cut fries, sweet Mac salad, red onions. **7.00**

**RUSTIC BEER FRY TACO**

Cod dipped in our Rustic Kolsch beer batter, sweet coleslaw, malt vinegar aioli, sweet potato fries, scallions. **8.25**

**WHISKEY BARREL BBQ TACO**

Sweet Coleslaw, pulled pork smothered in a whiskey BBQ sauce, fried onions, candied jalapeños. **7.75**

**MANGO MARGARITA CHICKEN TACO**

Lime Margarita glazed pulled chicken, spring mix, mango salsa, cilantro-lime crema, cilantro. **7.00**

**3-B'S TACO**

Buttermilk chicken, Beer batter, Buffalo sauce with roasted garlic, spring mix, garlic paste, creamy blue cheese, crumbly blue cheese, celery bits. **7.00**

**VEGGIE "WINO" TACO**

Spring mix, garlicky wine black beans, roasted corn, sweet potato fries, queso, cilantro lime crema, scallions. **6.00**

**• TO SHARE •**

**DRUNKEN**

**NACHOS..... 16.25 PULLED PORK +2.00**

Cheesy Angus beef or chicken. Rustic Kolsch cheese sauce, roasted corn, tomato's, pickled onions, sriracha aioli, sour cream, scallions.

**NACHO EGG ROLLS (6)..... 9.75**

Everything in our beef nachos rolled into a wonton shell and fried. Served with sriracha aioli and sour cream.

**BOURBON BBQ WAFFLE NACHOS.. 12.50**

Waffle fries, pulled pork, cheese sauce, bourbon BBQ sauce, sour cream, candied jalapeños, scallions.

# • SWEETS •

<b>CANNOLI TACO</b> .....	5.00
In a chocolate dipped fried tortilla shell topped with whip cream	
<b>CHEESECAKE TACO</b> .....	6.25
In a cinnamon/sugar shell, topped with graham cracker crumbs and whip cream.	

## BEVERAGES

<b>SODA</b> .....	4.00
Coca Cola, sprite, and Fanta in a Mexican glass bottle.	
<b>SODA</b> .....	4.00
Bottles of pepsi, Diet Pepsi.	
<b>PURELEAF ICE TEA</b> .....	3.00
Sweetened, Unsweetened, and Raspberry.	
<b>LEMONADE</b> .....	2.50
<b>JUICE</b> .....	4.00
Pineapple, grapefruit.	
<b>COFFE, TEA</b> .....	2.75
Tazo: chamomile or earl grey	

More coming  
soon!

## MOCKTAILS

<b>PALOMA NOMO</b>	5.50
Grapefruit, lime, agave. Served in mason jar with half salted rim.	
<b>PEACH COBBLER</b>	5.50
Peach, pineapple, lime, soda. Served in a mason jar	
<b>NOBOO RITA</b>	5.50
Pineapple, lime, agave, sliced jalapeños. Served in salted mason jar.	
<b>SUNDOWNER</b>	5.50
White grape juice, soda, thyme. Served in wine glass	