

# SPECIALTY TACOS

GF=Gluten Free with Adjustments

**ALL SPECIALTY TACOS ARE \$7.50 EACH. SERVED ON FLOUR TORTILLA. MAY REQUEST CORN OR DOUBLE WRAPPED (HARD/SOFT SHELL COMBO)**

## CRAFT CHEESEBURGER TACO

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

## SOBER SPICY SHRIMP TACO **GF**

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

## ROOTSTOCK PORK TACO **GF**

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

## 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.

## RUSTIC BEER FRY TACO

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

## WHISKEY BARREL BBQ TACO **GF**

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

## MANGO MARGARITA CHICKEN TACO **GF**

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

## 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.



## SPECIALTY TACOS CONTINUED

## VEGGIE "WINO" TACO **GF**

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

## PINA-COLADA TILAPIA TACO

Cheesy encrusted tortilla, cajun seared tilapia in a mango habanero glaze, sweet coleslaw, Pina colada salsa, shredded coconut, lime wedge.

## SIMPLE TACOS

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Cheesy beef, pulled pork or chicken. Choice of lettuce, shredded cheese, sour cream, tomato's, onions. 6

## CHAMPAGNE BUTTERED LOBSTER TACO

NEW

Buttery hard shell, arugula, lobster poached in a champagne butter sauce, lemon caviar pearls. 15.25

## • APPETIZERS •

### GUACAMOLE

7

### RUSTIC KOLSCH BEER CHEESE SAUCE

Made with Rustic Kolsch by Noble Shepherd Craft Brewery, Based out of Bloomfield, NY.

4.75

### WHITE CHICKEN CHILI **GF**

Topped with Monterey cheese, sour cream, cilantro.

8

### SAKE SUSHI TACOS (4 MINI)

Sushi grade ahi tuna tossed in a saki marinade, wasabi seaweed, jasmine rice, ginger soy glaze, guacamole, sriracha aioli, sesame seeds, wasabi on side.

15.75 SAKE +3.75 SAKE BOTTLE +17.50

### BOURBON BBQ WAFFLE NACHOS

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

16.25

### DRUNKEN NACHOS

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

16.25 PULLED PORK +2

### LOBSTER BISQUE

Decadent blend of buttery lobster, cream, and sherry.

12.50



## • SIDE DISHES •

### CHIPOTLE BLACK BEANS VG V GF

Black beans simmered in a chipotle sauce, drizzled with tahini and topped with avocado slices, candied jalapeños, cilantro.

5.25

### CILANTRO JASMINE RICE NEW VG

Jasmine rice tossed in butter, seasoning, fresh cilantro.

3.5

### GARLIC RICE & BEANS NEW VG

Jasmine rice, tossed with our garlic buttered white wine black beans.

3.5

### FIVE CHEESE MAC & CHEESE

Homemade, topped with toasted panko bread crumbs.

6.95

### LOBSTER FIVE CHEESE MAC & CHEESE

12.95

### BASKET OF FRIES

Choice of french fries, sweet potato fries, or waffle fries. Served with your choice of sriracha aioli, chipotle aioli, ketchup, Bourbon BBQ sauce, or beer cheese sauce.

SMALL 5.25 LARGE 9.75

## SWEETS

### CANNOLI TACO

In a chocolate dipped fried tortilla shell, topped with whip cream.

7

### CHEESECAKE TACO

In a cinnamon/sugar fried tortilla shell, topped with whip cream and graham cracker crumbs.

7

## MOCKTAILS

### PALOMA NOMO

Grapefruit, lime, agave. Served in mason jar with half salted rim.

5.5

### PEACH BELLINI

Peach, sprite, agave. Served in a champagne glass and garnished with a sugared peach gummy.

5.5

### NOBOO RITA

Pineapple, lime, agave, candied jalapeños. Served in salted mason jar.

5.5

## KIDS MENU

### KIDS TACO

Choice of cheesy beef or chicken, lettuce, cheese.

4 SHREDDED PORK 5

### KIDS CHEESE QUESADILLA

Cheese quesadilla served with salsa and sour cream.

3.5 CHICKEN 4.75

### KIDS MAC & CHEESE

Homemade, five cheeses.

4

**RICE BOWLS**  
Turn your favorite  
taco into a  
jasmine rice bowl  
+5

## BEVERAGES

### SODA & BEVERAGES (FREE REFILLS)

Pepsi, Diet Pepsi, Starry, Mountain Dew, gingerale, unsweetened ice tea, sweet tea, raspberry tea, lemonade, cranberry juice.

3

### SODA IN A MEXICAN GLASS BOTTLE

Coca Cola, Sprite, and Fanta.

4

### JUICE

Orange Juice, pineapple, grapefruit.

3.5

### COFFE, TEA

Tazo: chamomile, earl grey, or green tea.

2

### KIDS SODA (FREE REFILLS)

2