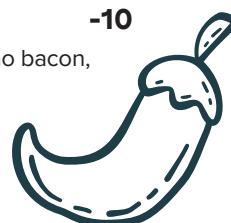


GLUTEN-FRIENDLY MENU

APPETIZERS

unholy guacamole	Made fresh at your table	-10
smoked jalapenos	Smoked jalapeños filled with cheese and wrapped in bacon. Served with avocado ranch	-7
chili con queso	Creamy cheeses melted with tomatoes and roasted green chiles add: Grilled chicken or Paco's ground beef / \$1	sm 6 lg 8
volcano queso	a blend of cheeses melted with pineapple, jalapeño bacon, with onions and poblano peppers	-10



SOUP & SALAD

chicken tortilla soup	cup 3 bowl 5
Made with poached chicken, carrots, onions, tomatoes, potatoes and chilies. Garnished with cilantro, avocado, jalapeno, lime and tortilla strips	
chopped salad	-7
Romaine, chopped tomato, jicama, sweet onion, avocado, scallions, garbanzo beans, cucumbers, corn, roasted red peppers and queso fresco tossed in a chipotle ranch dressing	

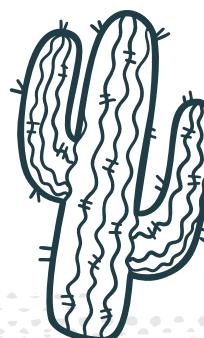
Add: *Grilled Salmon \$8 Grilled Shrimp \$6 *Fajita Steak \$5.5
Fajita Chicken \$4 or try Smoked Brisket \$5

Homemade Dressings: Chipotle Ranch, Honey Cilantro Lime, Balsamic Vinaigrette, Honey Mustard, Avocado Ranch and Creamy Chili Lime

TEXAS FEATURES

fiesta bowl	No tortilla! Layers of cabbage, red rice, black beans, corn, pico de gallo, mixed cheese & avocado with sour cream	
with Grilled Shrimp		-14
Fajita Chicken or Smoked Brisket		-13.5

campfire brisket
A 16 hour smoked beef brisket, bbq corn, citrus chipotle slaw and homemade soft corn tortillas



SIDES

\$2 Refried Beans, Red Rice, Black Beans, Citrus Chipotle Slaw, Charro Beans	
\$3 BBQ Buttered Corn, Fire Roasted Vegetables	
\$4.5 One taco	

This menu and the information on it are provided as a service to our customers. Paco's Tacos and Tequila goes to tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in house. However, we cannot be responsible for individual reactions to any food products or guarantee that the food we serve is free from any allergen. Our wait staff and cooks are not professionally trained on the intricacies of Celiac Disease or gluten intolerance and cannot be expected to provide recommendations or other advice on this issue, but have taken necessary precautions to provide you with a gluten-free meal and will attempt to accommodate your individual requests. This menu, in no way should be considered medical advice. Paco's Tacos and Tequila disclaims all responsibility related to the use of this information. If you have any questions regarding particular foods that cause allergic reactions, these should be discussed with your physician.

TACOS

TWO \$11.50 THREE \$13.50

Choice of soft corn tortilla or crispy corn taco shell. Served with red rice and citrus chipotle slaw and your choice of charro, black or refried beans

pacos taco **add \$.50/taco - slightly spicy**

A 10 hour slow roasted chili rubbed beef brisket with caramelized onions and chipotle bbq sauce. Available with or without cabbage

wood grilled chicken

Onions and bell peppers, lettuce, pico de gallo, guacamole and mixed cheeses

smokey and the brisket **add \$.50/taco**

Smoked brisket topped with Johnny pico de gallo

al pastor

Shredded achioite pork, cabbage, pineapple pico de gallo with a Mexican crema

FAJITAS

Cooked to order on a wood burning grill. Served with onions, green peppers, charro beans, lettuce, red rice, pico de gallo, sour cream, guacamole, jalapeños, shredded cheese, Mexican butter and soft corn tortillas

alamo chicken **L 11 | D 18**

A giant portion of wood grilled marinated chicken breast, zucchini and mushrooms

vegetable **L 8 | D 12**

Sautéed spinach, fresh diced tomatoes with zucchini, mushrooms and corn

*outlaw steak **L 12 | D 20**

A giant portion of wood grilled marinated skirt steak, zucchini and mushrooms

ENCHILADAS

All enchiladas are corn tortillas filled with cheese served with red rice and your choice of charro, black or refried beans.

enchiladas de dennis **L 9.5 | D 13.5**

Roasted chicken, fresh spinach & mixed mexican cheese enchiladas topped with queso blanco, finished with avocado & red pepper crema

traditional cheese **L 9 | D 13**

Topped with our signature Texas beef chili & chopped raw onions

NOTICE: Items marked with * may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Menu is subject to change - August 2018.
A \$2 split fee is assessed for all shared entrées. Gift Cards are available