

GLUTEN-FRIENDLY MENU

APPETIZERS

unholy guacamole Made fresh at your table **-12**

chili con queso **sm 6 | lg 8**

Creamy cheeses melted with tomatoes and roasted green chiles

add: Grilled chicken / \$1

bacon wrapped jalapeños **-9**

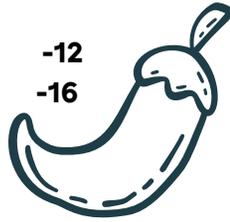
Roasted jalapeños filled with cheese and wrapped in bacon. Served with avocado ranch

loaded nachos - dinner only

Not your lazy nachos! Nachos prepared the traditional Texas way. Served with lettuce, pico de gallo, sour cream, jalapeños, guacamole and...

bean, cheese, and chicken **-12**

bean, cheese, and beef brisket **-16**



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 **-8**

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 \$8

Fajita Chicken \$4 or try Slow Roasted Brisket \$7

Homemade Dressings: Chipotle Ranch, Honey Cilantro Lime, Balsamic Vinaigrette, Buttermilk Ranch, 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

add your choice of: Grilled Shrimp **-15**

Fajita Chicken **-14**

Slow Roasted Brisket **-17**

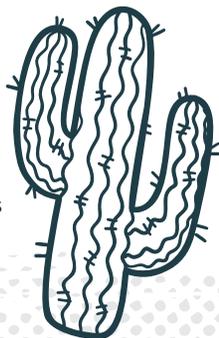
*Salmon a la Plancha **-18**

SIDES

\$3 Refried Beans, Red Rice, Black Beans, Citrus Chipotle Slaw, Charro Beans

\$4 Barbecue Buttered Corn, Fire Roasted Vegetables

\$5 One taco



TACOS

Served in small plate (2 tacos) or large plate (3 tacos) portions and topped with cilantro
Feel free to mix and match

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

Sm | Lg

paco's taco **17 | 20**

A 10-hour slow roasted chili rubbed beef brisket with caramelized onions, queso fresco and chipotle barbecue sauce. Available with or without cabbage

wood grilled chicken

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

al pastor

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

wood grilled mahi-mahi

Shredded cabbage, pico de gallo, chipotle ranch & Cholula

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 12 | D 22**

Wood grilled marinated chicken breast, zucchini, yellow squash and mushrooms

vegetable **L 10 | D 14**

Sauteed spinach, fresh diced tomatoes with zucchini, yellow squash, mushrooms and corn

***outlaw steak** **L 15 | D 30**

Fire grilled marinated skirt steak, zucchini, yellow squash and mushrooms

***criminal combo** **- | D 26**

Pick 2 of your favorites

*Steak, Chicken, Shrimp or Vegetable

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 15**

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

GF traditional cheese **L 9 | D 14**

Topped with our signature red enchilada sauce, mixed cheeses & chopped raw onions and cilantro

GF brisket enchilada **L 11 | D 15**

10-hour slow roasted chili rubbed beef brisket with caramelized onions topped with melty queso

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.

NOTICE: Items marked with * may be cooked to order. Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 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 - APRIL 2022.

A \$2 split fee is assessed for all shared entrées. Gift Cards are available