



QUESABIRRIA

DOUBLE CORN TORTILLAS FILLED WITH BIRRIA-STYLE BRAISED BEEF, CHEESE, CILANTRO + ONIONS, SERVED WITH DIPPING BROTH

[3 QUESABIRRIAS FOR \$13,
5 FOR \$20]

Wednesday + Weekends
Only. While Supplies Last

MENUDO

TRADITIONAL MEXICAN BEEF TRIPE SOUP
[SERVED WITH LIMES, YOUR CHOICE
OF MEAT AND TORTILLA] \$16.00

Saturday + Sunday Only

MARISCOS [SEAFOOD]

- > OSTIONES (OYSTERS) (served raw on the half shell w/ chili + lime)
 - > 6 pieces - \$14
 - > 12 pieces - \$26
 - > Add 5 shrimp + \$5
- > CEVICHE (tilapia cooked in fresh lime juice, mixed with cilantro, tomato, red onion, serrano pepper & topped with avocado.
 - > \$14.00
- > COCTEL DE CAMARON (cooked shrimp served chilled in a tomato sauce with onion, cilantro + avocado. w/ saltine crackers or tostadas
 - > \$20.00
- > CAMARONES A LA DIABLA (shrimp cooked in a fiery red pepper sauce served w/ rice, lettuce, tomato, onion & avocado + tortillas
 - > \$20.00
- > CAMARONES AL MOJO DE AJO (shrimp in buttery garlic sauce topped with rice, lettuce, tomato, onion and avocado on the side)
 - > \$20.00

SALAD

- > GRILLED PINEAPPLE & AVOCADO (grilled pineapple & meat on mixed greens, red onions, cheese, avocado, tortilla strips)
 - > \$13.00
- > CHIPOTLE STEAK (grilled steak, pico de Gallo, shredded cheese, creamy chipotle sauce, topped with fresh avocado & tortilla strips)
 - > \$13.00
- > HOUSE SALAD (shredded iceberg lettuce, bell peppers, tomato, red onion & shredded cheese)
 - > \$9.00

Add a protein for \$3

CALI FRIES

- > CALI FRIES (fries topped w/ queso, sour cream, pico de gallo + guacamole)
 - > \$12.00

Make it flamin' for \$1

Choose from: Chicken, Picadillo, Al Pastor, Asada, Chorizo or Rajas (Veggie)

ALAMBRES

Choose from: Chicken, Al Pastor, Asada or Hawaiian (Ham, Chicken + Pineapple)

- > ALAMBRE (Sautéed peppers + onions, crispy bacon + shredded cheese spread on top of six double-layer corn tortillas on a skillet)
 - > \$20.00
- > ALAMBRE DE CAMARON (SHRIMP) (Alambre w/ grilled shrimp)
 - > \$22.00



PLATILLOS

All platters served with rice, beans + your choice of corn or flour tortillas.

- > CARNE ASADA (two grilled, hand-cut sirloin steaks, served with lettuce, pico de Gallo, avocado, fried jalapeños + onion)
 - > \$20.00
- > MAR Y TIERRA (SURF+TURF) (grilled sirloin with sautéed shrimp, served w/ pico de Gallo + avocado, fried jalapeños + green onions)
 - > \$24.00
- > CARNITAS (large tender chunks of braised pork, served with lettuce, pico de Gallo, fresh jalapeños + onions)
 - > \$18.00
- > CHILE VERDE (slow cooked pork, chicken or steak, simmered in a green tomatillo sauce, topped w/ cilantro + onions)
 - > \$18.00

Make it SPICY

KIDS MENU

[Kids 12 & under. Drink included]

\$7

- > QUESADILLA (Filled with cheese & served with rice + beans) [ADD CHICKEN OR STEAK +\$1]
- > TACO (Chicken or ground beef w/ lettuce + cheese on a flour tortilla and served with rice + beans)
- > BURRITO (Chicken or ground beef w/ lettuce + cheese in a flour tortilla and served with rice + beans)
- > CHICKEN TENDERS + FRIES

DESSERTS

- > CHURROS (Fried dough with cinnamon-sugar topped with caramel sauce + whipped cream)
 - > \$6.00
- > FLAN (A blend of vanilla, caramel, sugar + milk, like a mexican creme brûlée)
 - > \$6.00
- > TRES LECHE CAKE (Mexican wet cake. Similar to "tiramisu" with fruit in the center)
 - > \$6.00



THE TAQUERIA

MEXICAN STREET FOOD

WHERE PASSION MEETS
FLAVOR, SERVICE & TRADITION

Sunday-Thursday: 11am - 9pm
Friday & Saturday: 11am - 10pm

OSHKOSH, WI

1838 Oshkosh Avenue,
Oshkosh, WI 54902

GREEN BAY, WI

2409 Monroe Road Ste #2
De Pere, WI 54115



APPETIZERS

- > BEAN DIP > \$8.00/each
- > CHORIQUESO > \$10.00/each
- > SALSA > 6oz - \$5.00 > 10oz - \$7.00
- > QUESO (CHEESE DIP) > 6oz - \$7.00 > 10oz - \$10.00
- > GUACAMOLE > 6oz - \$8.00 > 10oz - \$11.00
- > JUST CHIPS > Small (\$2.00) > Large (\$3.00)

All appetizers come with small size tortilla chips

STREET CORN

Corn with sour cream and mayo mix, topped with cotija cheese & chili powder.

- > ELOTE > \$5.00/each
- > FLAMIN' ELOTE (TOPPED WITH CRUSHED FLAMIN' HOT CHEETOS) > \$6.00/each

MARGARITAS

ORIGINAL-LIME, MANGO, STRAWBERRY, CUCUMBER, "FROZEN" OR "ON THE ROCKS" [12OZ-\$6, 16OZ-\$8, 32OZ-\$15]



Fresh Hand-Made Authentic Flavored Drinks

DRINKS

- > AGUAS FRESCAS (Horchata, Jamaica or Tamarindo) > Small (\$4.00) > Large (\$6.00)
- > MANGONADA (fresh mango smoothie w/ chamoy, tajin + tamarind candy stick - sweet & sour) > \$6.00/each
- > MEXICAN COCA COLA > \$3.00/each
- > BOTTLED WATER > \$2.00/each
- > BOTTLED SOFT DRINKS > \$3.00/each
- > FOUNTAIN DRINKS > Small (\$2.50) > Large (\$3.25)

ALCOHOLIC BEVERAGES

- > DOMESTIC BEER > \$4.00/each
- > IMPORTED BEER > \$5.00/each
- > CAGUAMA (32OZ MEXICAN BEER) > \$9.00/each
- > MICHELADA > Small (\$7) > Large (\$14) > NA (\$6)
- > CANTARITOS (reposado tequila over ice, fresh squeezed orange-lime juice, grapefruit-soda) > Small (\$12) > Large (\$20)
- > PALOMA (cazadores tequila served with grapefruit soda, lime + salt) > Small (\$9)



TACOS

\$3

Available on Flour or Corn Tortilla. Mexican or American Style.

- > PICADILLO (ground beef)
- > AL PASTOR (marinated pork)
- > CARNITAS (pulled pork)
- > ASADA (grilled sirloin)
- > TRIPA (crispy, fried beef intestines)
- > CHORIZO (pork sausage)
- > POLLO (chicken)
- > LENGUA (beef tongue)
- > CABEZA (beef cheek)
- > RAJAS (grilled poblano peppers mushrooms & onions)

SPECIALITY TACOS (\$4.00/EACH)

- > CAMARON (shrimp on flour tortilla with cabbage, creamy chipotle sauce & pico de gallo)
- > PESCADO (breaded cod on flour tortilla with cabbage, creamy chipotle sauce & pico de gallo)
- > TROPICAL (grilled chicken & pineapple on a flour tortilla with cilantro & creamy chipotle sauce)
- > BBQ (shredded BBQ pork on a flour tortilla with cabbage, chipotle sauce & pico de gallo)
- > ROLLED TACOS (rolled & deep fried tacos stuffed with shredded chicken, topped with lettuce, tomato, sour cream & cotija cheese)
 - > 3 tacos - \$7.00
 - > 5 tacos - \$10.00
 - > Add rice & beans for \$3.00

TACO TRAY

20 TACOS. YOUR CHOICE OF PROTEIN. MEXICAN OR AMERICAN STYLE. SERVED W/ FRIED JALAPEÑOS & GREEN ONIONS

\$60 [SPECIALITY TACOS +1.00/TACO]

TOSTADAS

\$5

Flat, Crunchy Corn Tortilla topped with beans, choice of protein, lettuce, sour cream, tomato & Cotija cheese

- > TOSTADA (w/ your choice: chicken, beef, al pastor, chorizo, steak or rajas (veggie))

SOPE

FRIED "MASA" DOUGH TOPPED WITH REFRIED BEANS, CHOICE OF PROTEIN, SHREDDED LETTUCE, SOUR CREAM, DICED TOMATO & COTIJA CHEESE > 1 Sope - \$5.00

TAMALES

\$5

Home-Made Tamales

- > TAMAL VERDE (Shredded Chicken with Green Mole Sauce)
- > TAMAL ROJO (Shredded Pork with Red Mole Sauce)

SPECIALITY TAMALE (+\$2.00)

- > SUPER TAMALE (Choice of tamale topped with shredded lettuce, sour cream, diced tomato + cotija cheese)



BURRITOS/BOWLS

\$14

Available in a burrito or a bowl. Your choice of meat.

- > REGULAR (Rice, beans, shredded cheese, sour cream, pico & lettuce)
- > BREAKFAST (French fries, eggs, cheese, sour cream, avocado & pico)

SPECIALITY BURRITOS/BOWLS (+\$1.00/EACH)

- > CALIFORNIA (Fries, guacamole, sour cream, pico de gallo & cheese)
- > CHORIPOLLO (Rice, queso, pollo, chorizo, lettuce, pico de gallo & sour cream)
- > KETO (Lettuce, fajita veggies, guacamole, sour cream, pico de Gallo & shredded cheese)

SEAFOOD BURRITOS/BOWLS (+\$3.00/EACH)

- > BREADED COD OR SHRIMP (Rice, grilled peppers & onions, cabbage, chipotle sauce & fresh avocados)



MAKE IT FIRE! FRIED FRESH JALAPEÑOS & HOUSE-ROASTED CHILE DE ÁRBOL +\$2 [DOUBLE THE MEAT FOR \$3.00]

QUESADILLAS

\$12

- > QUESADILLA (grilled flour tortilla filled with melted cheese & meat)
- > QUESADILLA DE RAJAS (VEGGIE) (roasted poblano peppers, grilled mushrooms + onions in a flour tortilla)

SEAFOOD QUESADILLA (+\$3.00/EACH)

- > QUESADILLA DE CAMARON (SHRIMP) (grilled shrimp, cheese, peppers + onions in a flour tortilla)

All quesadillas served with lettuce, sour cream + tomato

TORTA

MEXICAN SANDWICH SERVED ON A TOASTED BUN, WITH BEANS, LETTUCE, SOUR CREAM, AVOCADO, CHEESE, TOMATO

[PROTEIN: POLLO, AL PASTOR, CARNITAS, MILANESA, ASADA OR HAWAIIANA] \$11.00 (Sandwich with Fries +\$3.00) Pickled Jalapeño on the side

NACHOS

\$13

ALL Nachos include house-made tortilla chips & choice of protein.

- > NACHOS LIBRE (Topped with queso sauce, lettuce, sour cream, pico de gallo & guacamole)
- > STREET CORN NACHOS (Topped with creamy Mexican street corn, grilled chicken, fresh cilantro, lime + cotija cheese)
- > BBQ NACHOS (Topped with BBQ Grilled Pork, cheese dip, red onion, fresh cilantro, sliced jalapeños + chipotle sauce)

CATERING & PRIVATE ROOMS

VISIT OUR WEBSITE, CALL US OR CONNECT WITH US ON SOCIAL MEDIA TO FIND OUT MORE ABOUT WHAT WE HAVE TO OFFER!