

SNACKS

made-to-order guacamole 7.50

chili con queso (mike's cheese dip)

sustainable? no. local? nope. delicious? yep. 7.25

aztec chicken soup shredded chicken, chile pasilla-tomato broth, avocado, cotija cheese, crispy tortilla 7.45

fried sweet plantains rancho gordo heirloom beans, cumin crema 7.25

empanadas caramelized red onions, swiss chard, crimini mushrooms, oaxaca cheese, salsa verde 7.95

marina girl salad romaine, avocado, cucumber, radishes, pumpkin seeds, cotija cheese 9.95

add grilled chicken + 3.95 / grilled shrimp + 4.95

grilled squid veracruz tomato-caper sauce, olives, garbanzo beans, jalapeño, cilantro 9.95

roasted butternut squash apples, toasted hazelnut, queso fresco, pomegranate molasses 9.95

albacore tuna tostadas "contramar-style" crispy leeks, chipotle mayo, avocado 10.95

enchiladas de pollo salsa ranchera, oaxaca and cotija cheese, cumin crema, avocado, cilantro 7.95

crispy chicken wings chile de arbol caramel, lime, cilantro, fresno chile 9.95

taquitos dorados crispy tortilla, shredded beef, lettuce, crema, guacamole 8.95

shrimp a la diablo spicy roasted tomato-chile sauce, crema, potatoes, cilantro, flour tortillas 10.95

an 18% gratuity will be added to parties of 6 or more
please no phony "allergies", let us know about serious ones!

CHUPITOS 4 for 12. / 8 for 22. / 12 for 30.

margarita picante tequila, lime, red chili-pepper

flor de jamaica tequila, hibiscus tea, lemon, lime

mucho gusto tequila, pineapple, coconut water, lime

pasión habanero tequila, passion fruit, lime

nopal tequila, prickly pear, citrus

tickle me telmo tequila, agave nectar, lime, orange

TACOS 1 for 3.95 / 4 for 13. / 10 for 31.

butternut squash, peppers, swiss chard, nopales, spicy pepitas ancho chile recado

fried local rock cod cabbage, tangy crema

shot-and-a-beer braised chicken

cochinita pibil

traditional carnitas

guajillo braised beef short rib

chicken en mole colorado

filet mignon caramelized onions (add \$3.00)

SIDES

drunken beans bacon, onion, pickled things 5.

rancho gordo rio zape beans oregano, garlic 5.

semi-traditional refried beans cotija cheese 5.

rice-o-licious 5.

broccoli rabe ancho recado, lemon 7.

tacolicious uses beans exclusively from
ranch gordo and tortillas from la palma

TACO OF THE WEEK

Come check out what chef Telmo has come up with this week! Or find it on facebook or twitter.

DESSERTS

traditional churros mexican hot chocolate 7.

chocolicious taco waffle shell, vanilla ice cream 7.

toasted coconut flan fresh pineapple 7.

paletas ask about today's popsicle flavors! 3.5.

laiola's pan con chocolate valrhona chocolate, sciabica's sevellano olive oil, maldon sea salt 8.

we use hormone free meats that have been humanely raised,
sustainable fish and in many cases, organic vegetables.

we love and support the ferry building farmer's market.

find us there thursdays from 10am – 2pm

tacolicioussf.com (www)

[@tacolicioussf](https://twitter.com/tacolicioussf) (tweet)