EAT

12 HALF | 17 FULL

STARTERS

NACHOS HOUSE-MADE CHIPS, CHIPOTLE CHICKEN, BLACK BEANS, CHIHUAHUA CHEESE SALSA VERDE, PICO DE GALLO, SOUR CREAM, GUACAMOLE, JALAPEÑOS

CHIPS MADE IN-HOUSE DAILY	
+ GUAC TAQ'S FAMOUS	10
+ ELOTE CORN CREAMY & CHEESY	8
+ PICO DE GALLO MILD	7
+ SALSA VERDE SPICY	7

TACOS CHICKEN

UIIIUI\LIN
GRIEGO LEMON-HERB CHICKEN W/ HOMEMADE TZATZIKI, FRESH VEGGIE PICO, FETA CHEESE
ITALIANO VERDE REIMAGINED - PESTO CHICKEN W/ BALSAMIC TOMATOES, PINE NUTS, PARMIGIANO
THAI GINGER-SOY MARINATED CHICKEN W/ CRISPY SLAW, SPICY PEANUT SAUCE
FRITO FLASH-FRIED PANKO-DUSTED CHICKEN W/ ZESTY DILL SAUCE, FRESH RADISHES
BEEF
BARBACOA SLOW-COOKED BARBECUE CHUCK SHORT RIBS W/ FRESH ONION, AVOCADO
CHIPOTLE OUR TAKE ON CARNE ASADA - CHIPOTLE RUBBED SKIRT STEAK W/ GUAC, COTIJA CHEESE
SÉSAMO asian-inspired grilled sirloin in sesame soy w/ house-pickled cucumber slaw
PORK
PASTOR grilled guajillo chile pork shoulder w/ charred pineapple, sliced fresnos
BARRIGA crispy spicy barbecue pork belly w/ radicchio, jalapeños, sriracha aioli
SEAFOOD
PESCADO GRILLED CHILE MAHI W/ GREEK YOGURT CREMA, MANGO-PINEAPPLE SALSA, AVOCADO
CAMARÓN Blackened cajun shrimp w/ corn-black bean salsa, cotija cheese, avocado
VEGETARIAN
TOFU Blackened local tofu W/ spicy vegan avocado crema, veggie slaw
HONGO grilled wild mushrooms, bell peppers and onions w/ crispy salad, avocado
FRIJOL Black beans, sweet potatoes and poblano peppers w/ chihuahua cheese, avocad
BERENJENA PANKO-DUSTED EGGPLANT W/ SPICY CITRUS ARUGULA SALAD, AVOCADO
COLIFLOR BUFFALO STYLE CAULIFLOWER FLORETS W/ GORGONZOLA CHEESE, VEGGIE STICKS



SPECIALS

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MON: CARNITAS SLOW-BRAISED PORK SHOULDER W/ ONIONS, TOMATOES, SERRANOS, AVOCADOS	6
TUE: FLAUTAS Shredded chicken taquito-style w/ salsa verde, lettuce, crema, queso	6
WED: COREANO KOREAN-STYLE CHICKEN W/ BELL PEPPERS, CUCUMBERS, CARROTS, SCALLIONS	6
THU: BRUSELAS CRISPY ROASTED BRUSSELS SPROUTS W/ SPICY PEANUT SAUCE, JALAPEÑOS, AVOCADO	6
FRI: CAMPECHANO GRILLED SIRLOIN, CHORIZO, ONIONS, AND JALAPEÑOS W/ FRESH AVOCADO SLAW	6
SAT I SUN: HAMBURGUESA CHEESEBURGER TACO W/ GRILLED ONIONS, LETTUCE, TOMATO, PICKLE, SPECIAL SAUCE	6
DESSERT	
TRES LECHES CAKE SOFT CAKE SOAKED IN THREE MILKS W/ TOASTED COCONUT, HOMEMADE WHIPPED CREAM	8
MEXICAN BROWNIE RICH CHOCOLATE BROWNIE W/ CINNAMON-CHILE, HOMEMADE WHIPPED CREAM	8
BRUNCH SATURDAY & SUNDAY 12PM - 3PM	
SAVORY SERVED IN OUR CORN TORTILLAS FROM THE ANN ARBOR TORTILLA FACTORY	
TOCINO HOUSE-REFRIED BLACK BEANS, THICK-CUT BACON, AVOCADO, SUNNY SIDE EGG	6
SALCHICHA scrambled eggs w/ spicy chorizo, manchego cheese, pico de gallo, jalapeños	6
BLANCO EGG WHITES W/ CARAMELIZED ONIONS, SUN-DRIED TOMATOES, ARUGULA, FETA CHEESE	6
AGUACATE "AVOCADO TOAST" W/ CITRUS ARUGULA SALAD, PICKLED ONIONS, CHILE FLAKES	6
MIGAS CHILAQUILES-STYLE EGGS, FRIED TORTILLAS, SALSA VERDE, LETTUCE, CREMA, QUESO	6
SWEET SERVED IN HOMEMADE, MADE-TO-ORDER CINNAMON-VANILLA WAFFLE SHELLS	
POLLO Y WAFFLE Flash-fried chicken breast W/ Thick-cut bacon, real michigan maple syrup	6
TODO cheesy scrambled eggs, crispy chorizo bits, pico de gallo, crema, avocado	6
YOGUR Honey-lavender greek yogurt, fresh crunchy granola, seasonal berry	6
VAINILLA LEMON-VANILLA CUSTARD W/ BLUEBERRIES, TOASTED COCONUT, WHIPPED CREAM	6
CHOCOLATE CHOCOLATE HAZELNUT MOUSSE W/ BANANAS, TOASTED HAZELNUTS	6

FAQ OF TAQ TAQ = TAQUERIA (NOUN): \ TÄ-KƏ-'RĒ-Ə \ A RESTAURANT SPECIALIZING IN TACOS

EVERYTHING ON THE MENU IS A TACO, SO GET READY FOR THE ULTIMATE TACO ADVENTURE! MIX AND MATCH THE ONES THAT SOUND BEST TO YOU, OR ASK YOUR SERVER FOR SOME IDEAS.

TACOS ARE ORDERED INDIVIDUALLY, BUT THEY'RE NOT YOUR TYPICAL "STREET TACOS." THEY'RE STUFFED, 6-INCH TORTILLAS - MOST ORDER 3 AS A MEAL (MAYBE A STARTER, TOO).

WE CALL THEM "FUSION CRAFT TACOS" BECAUSE SOME OF OUR FLAVORS ARE NON-TRADITIONAL. TAQ DOESN'T CLAIM TO BE THE MOST AUTHENTIC - JUST THE MOST DELICIOUS!

TRY YOUR TACOS GREEN - NO CHARGE TO SUBSTITUTE LETTUCE LEAVES FOR TORTILLAS! DUE TO THE SIZE OF OUR DINING AREAS, WE CANNOT ACCOMMODATE MOVING ANY FURNITURE. OUR TACOS ARE UNIQUE, JUST LIKE US... SO SIT BACK, RELAX, IN TACOS WE TRUST.

NRIN

MARGARITA TAO CLASSIC

8
0
10
12
MKT
1

CRAFT FLAVORS +1

SPICY	CUCUMBER	FRESH BL
SPICY	GRAPEFRUIT	CITRUS V
SPICY	PINEAPPLE	STRAWBE
SPICY	MANGO	BLOOD O

LUEBERRY NATERMELON ERRY LIME IRANGE COCONIIT

COCKTAIL

BUMBU MOJITO ESPRESSO MARTINI WHISKY SMASH RASPBERRY GIN FIZZ MEZCAL NEGRONI APEROL REFRESHER

13 BUMBU XO RUM, SWEET VANILLA, MINT, LIME, CHAMPAGNE 13 CÎROC FROST VODKA. COLD ESPRESSO, KAHLÚA 13 MAKER'S MARK WHISKY, HOUSE MADE LEMON SYRUP, MINT 13 BOMBAY SAPPHIRE GIN, LEMON, RASPBERRY, CHAMPAGNE 13 SMOKY MEZCAL ILEGAL, CAMPARI, SWEET VERMOUTH 13 CASAMIGOS TEQUILA, APEROL, LIME, CHAMPAGNE

MINTY CUCUMBER SMOKY PALOMA

12 RITUAL ZERO PROOF "GIN," FRESH CUCUMBER, MINT 12 RITUAL ZERO PROOF "TEQUILA," IN-HOUSE GRAPEFRUIT SODA

RFFR LOCAL DRAFT 6

BELL'S OBERON WHEAT ALE BELL'S TWO HEARTED IPA ARBOR STRAWBERRY ALE

WINF

RFD

CABERNET PINOT NOIR GRENACHE

WHITE

CHARDONNAY PINOT GRIGIO RIESLING

SPECIALTY

SANGRIA SPARKLING ROSÉ

TOMARESCA - ITAL CAPOSALDO - ITAL TAYBOR HILL - MIC

UNCLE JOHN'S HARD CIDER

WOLVERINE NZ PILSNER

ALTES DETROIT LAGER

WHITE OR SPARKLING **GRUET - NEW MEXICO** LA ROULERIE - FRANCE

BOTTLE 5 CORONA EXTRA PREMIER MODELO ESPECIAL | NEGRA DOS EQUIS AMBAR LAGER PACIFICO

4

3

TOMARESCA - ITALY	DRY, APPLE, CITRUS	9
PARDUCCI - CALIFORNIA	BRIGHT, RED FRUIT, CHOCOLATE	8
TRES OJOS - SPAIN	SMOKY, CHERRY, CRANNBERRY	7
TOMARESCA - ITALY	DRY, APPLE, CITRUS	9
CAPOSALDO - ITALY	BRIGHT, CRISP, WHITE FRUIT	8
TAYBOR HILL - MICHIGAN	SWEET, FRUITY, SIMPLE	7

10 HOUSE INFUSION, FRESH FRUIT 8 BRUT, GREEN APPLE, CITRUS 8 LIGHT. BERRIES, CITRUS

SOFT SPFCIAITY

HOUSEMADE LEMONADE: STRAWBERRY-CUCUMBER | RASPBERRY-MINT BRIX BOTTLED SODA: ORANGE CREAM SODA | PINEAPPLE-COCONUT 3 FOUNTAIN PEPSI, DIET PEPSI, SIERRA MIST, ROOT BEER, GINGER ALE, DR. PEPPER, MOUNTAIN DEW, DIET MOUNTAIN DEW, LEMONADE, CRANBERRY, PINEAPPLE 3 BREWED STARBUCKS PIKE PLACE ROAST. GHIRADELLI DOUBLE CHOCOLATE HOT COCOA FRESH BREWED ICED TEA, HOT TEA (EARL GREY, LEMON-GINGER, GREEN, MINT)

WATFR

LIQUID DEATH - SPARKLING OR STILL



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○ ⑦ @TAQannarbor