

# SMOKE N' TACOS

**Carnitas** \$2.75

**Asada** \$2.75

**Al Pastor** \$2.75

**Lengua** \$3.25

**Vegan Impossible Taco** \$3.25

**Spicy Chicken** \$2.75

**Burrito** \$8.25

**Nachos** \$6.00  
*Add Meat +\$3*

**Soda** \$2.00

Pepsi, Sierra Mist, Mountain Dew,  
Orange Crush, Root Beer, Iced Tea, Manzanita Sol,  
Jarritos - Mandarin or Guava, Sangria Senorial,  
Sidral Mundet Green Apple, Mineral Water

**Specialty Drinks** \$4.00

Rock Star, Coconut Water,  
San Pellegrino - Limonata, Aranciata

**Beer** \$6.00

Budweiser, Bud Light, Coors Light

**Premium** \$6.00

805, Corono, Peroni, Modelo Especial

# SMOKE N' TACOS

## House Smoked & Rotisserie Entrées

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**Half Chicken** \$6.25

1.5 lbs brined and rubbed with our signature rosemary blend

**Half Rack - Pork Ribs** \$9.25

Pork Ribs, house smoked for 5 hours with peach wood

**Half Pound - Brisket** \$8.25

Premium Angus Brisket, smoked for 12 hours with hickory wood.

**Homemade Fried Chicken** \$7.25

1 of each: Wing, Breast, Thigh & Leg

## Sides

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**One Side** \$3.00

**Two Sides** \$4.50

### Choices:

Ranchero Beans • Mac & Cheese

Coleslaw • Mashers w/ Gravy

Spanish Rice • Refried Beans

## Desserts

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**Peach Cobbler** \$3.50

**Dulce Macaron** \$5.00