



SPECIALTY TACOS INFUSED WITH SPIRITS

\$7.95 FOR 1 TACO (OR)
\$13.95 FOR 2 PER PERSON

- CRAFT CHEESBURGER TACO**
Our most popular taco. Angus beef, Rustic Kolsch cheese sauce, lettuce, tomatoes, red onions, chipotle aioli, sour cream. Double wrapped.
- PINA-COLADA TILAPIA TACO**
Cheesy encrusted tortilla, cajun seared tilapia in a mango habanero glaze, sweet coleslaw, Pina colada salsa, shredded coconut, lime wedge.

SPECIALTY TACOS BELOW SERVED ON FLOUR TORTILLA. MAY REQUEST CORN OR DOUBLE WRAPPED (HARD/SOFT SHELL COMBO)

- SOBER SPICY SHRIMP TACO**
Fried Shrimp in a spicy sauce, ginger lettuce mix, chopped honey roasted peanuts, sriracha aioli, cilantro
- ROOTSTOCK PORK TACO**
Pulled pork cooked in Rootstock Original Cider from Apple Country Spirits in Williamson, NY. Ginger lettuce mix, pickled red onions, chipotle aioli, scallions.
- POSH TRASH TACO**
The most sophisticated meat sauce in town, simmered in red wine, with cheesy Angus beef, thick cut fries, sweet Mac salad, red onions.
- RUSTIC BEER FRY TACO**
Cod dipped in our Rustic Kolsch beer batter, sweet coleslaw, malt vinegar aioli, sweet potato fries, scallions.
- WHISKEY BARREL BBQ TACO**
Sweet Coleslaw, pulled pork smothered in a whiskey BBQ sauce, fried onions, candied jalapeños.
- MANGO MARGARITA CHICKEN TACO**
Lime Margarita glazed pulled chicken, spring mix, mango salsa, cilantro-lime crema, cilantro.
- 3-B'S TACO**
Buttermilk chicken, Beer batter, Buffalo sauce with roasted garlic, spring mix, garlic paste, creamy blue cheese, crumbly blue cheese, celery bits.
- VEGGIE "WINO" TACO**
Spring mix, garlicky wine black beans, roasted corn, sweet potato fries, queso, cilantro lime crema, scallions.

SIMPLE TACOS

- SIMPLE/KIDS TACOS**
Cheesy beef, pulled pork or chicken. Choice of lettuce, shredded cheese, sour cream, tomato's, onions. **6**

• APPETIZERS •

GUACAMOLE.....	7	DRUNKEN NACHOS.....	16.25	PULLED PORK +2		BOURBON BBQ WAFFLE NACHOS.....	12.5
RUSTIC KOLSCH BEER CHEESE SAUCE..	4.75	Cheesy Angus beef or chicken. Rustic Kolsch cheese sauce, roasted corn, tomato's, pickled onions, sriracha aioli, sour cream, scallions.				Waffle fries, pulled pork, cheese sauce, bourbon BBQ sauce, sour cream, candied jalapeños, scallions.	
Made with Rustic Kolsch by Noble Shepherd Craft Brewery, based out of Bloomfield, NY.							
WHITE CHICKEN CHILI (12OZ).....	GF 8	SAKI SUSHI TACO.....	RAW 15.75			BASKET OF FRIES.....	SMALL 4.5 LARGE 7.5
Slow cooked overnight. Topped with Monterey cheese, sour cream, and cilantro.		Sushi grade ahi tuna tossed in a saki marinade, wasabi seaweed, jasmine rice, ginger soy glaze, guacamole, sriracha aioli, sesame seeds, wasabi on side.					
LOBSTER BISQUE.....	12.50						

• SIDE DISHES •

FIVE CHEESE MAC & CHEESE..... 6.95
Homemade, topped with
toasted panko bread crumbs.

LOBSTER FIVE CHEESE MAC &
CHEESE..... NEW 12.95

CHIPOTLE BLACK
BEANS..... NEW VG V GF 5.25
Black beans simmered in a
chipotle sauce, drizzled
with tahini and topped with
avocado slices, candied
jalapeños, and cilantro.

NEW ADDITIONS COMING SOON

SWEETS

CANNOLI TACO

In a chocolate dipped fried tortilla
shell, topped with whip cream. 7

CHEESECAKE TACO

In a cinnamon/sugar fried tortilla
shell, topped with whip cream and
graham cracker crumbs. 7

MOCKTAILS

PALOMA NOMO 5.5

Grapefruit, lime, agave. Served in
mason jar with half salted rim.

PEACH BELLINI 5.5

Peach, sprite, agave. Served in a
champagne glass and garnished with a
sugared peach gummy.

NOBOO RITA 5.5

Pineapple, lime, agave, candied
jalapeños. Served in salted mason
jar.

RICE BOWLS
Turn your favorite
taco into a
jasmine rice bowl
+5

BEVERAGES

SODA (FREE REFILLS)..... 3.5

Pepsi, Diet Pepsi, Sierra
Mist, Mountain Dew.

SODA IN A MEXICAN GLASS BOTTLE..... 4

Coca Cola, Sprite, and Fanta.

ICE TEA: UNSWEETENED, SWEET & RASPBERRY 3.5

LEMONADE..... 3.5

JUICE..... 4

Orange Juice, pineapple,
grapefruit.

COFFE, TEA..... 2.5

Tazo: chamomile or earl grey

KIDS SODA (FREE REFILLS)..... 2.25