

WORLD INSPIRED CRAFT TACOS

Call for Delivery! 414-897-8137

Open Tues-Sun Noon-8:00pm

APPETIZERS

QUESO FUNDIDO \$7.95 V

Homemade white queso topped with pico de gallo

QUESADILLA \$8.95 V

Monterey Jack and cheddar cheese, queso and pico de gallo

PROTEIN CHOICES: PORK \$2.95, STEAK* \$3.95 CHICKEN \$2.95

GUACAMOLE MARKET PRICE ♥

Housemade guacamole served with tortilla chips

HAYSTACK ONIONS \$6.95 V

Crispy fried haystack onions served with honey mustard

CHICKEN TENDERS \$9.95

Crispy fried chicken tenders served with haystack onions and your choice of dipping sauce

SAUCES: BBQ, ranch, bleu cheese, honey mustard, Buffalo, sweet chipotle, coyote BBQ, extra spicy ghost chang

SOUP OF THE MOMENT \$4.95

CHIPS AND SALSA \$2.50 ♥

(1) House made salsa

SALSA FLIGHT \$5.95 ♥

Chips served with your choice of (3) specialty house made salsas

WISCONSIN CURDS \$9.95 V

House battered deep fried Wisconsin cheese curds. Served with your choice of dipping sauce

LOADED NACHOS \$9.95 V

Tortilla chips smothered in queso, sour cream, pico de gallo, with black bean jalapeño salsa PROTEIN CHOICES: PORK \$2.95, STEAK* \$3.95 CHICKEN \$2.95

SIGNATURE WINGS \$10.95

Choices: BBQ, cajun lime dry rub, sweet chipotle, Buffalo, coyote BBQ, or extra spicy ghost chang

Served with ranch or bleu cheese dipping sauce

SALADS

HOUSE SALAD \$8.95 ♥

Romaine with cucumbers, tomatoes and red onions SALAD DRESSINGS: ranch, bleu cheese, honey mustard, golden Italian, lime vinaigrette, raita crema, red wine vinaigrette

TACO SALAD \$9.95 V

Lettuce, tomato, shredded cheese, avocado, black bean jalapeño salsa

PROTEIN CHOICES: PORK \$2.95, STEAK* \$3.95 CHICKEN \$2.95

CHICKEN TIKKA SALAD \$10.95

Our house greens with crispy tenders tossed in tikka masala sauce, topped with onions, tomatoes, cilantro, carrots, served with raita crema dressing

WEST COAST SALAD \$11.95

Our Cali inspired salad. House recipe chicken, romaine lettuce, pico de gallo, Mexican Slaw and cotija cheese. Tossed in red wine vinaigrette

WRAPS AND BOWLS

CHICKEN BACON WRAP \$10.95

Romaine, crispy chicken, tomatoes, mixed cheese, bacon and house made ranch

Served with soup of the moment or haystack onions and dipping sauce

BUFFALO CHICKEN WRAP \$10.95

Romaine, crispy chicken, tomatoes, bleu cheese and house made Buffalo ranch

Served with soup of the moment or haystack onions and dipping sauce

CALIFORNIA RICE BOWL \$11.95

House recipe chicken, cilantro lime rice, Mexican slaw, pico de gallo, ancho chili aioli, chimichurri, cilantro and cotija cheese

MAUI SHRIMP BOWL \$12.95

A tropical delight. Sauteed shrimp, cilantro lime rice, cucumbers, pineapple mango salsa and coconut lemongrass cream sauce

 $VEGAN = \heartsuit$ VEGETARIAN = V

FOOD SPECIALS NOT AVAILABLE FOR FISERV FORUM EVENTS - DINE IN ONLY *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SMOTHERED BURRITOS

Refried beans, cilantro lime rice, corn pico, mixed cheese and your choice of meat. Topped with queso and cilantro

ROASTED PEPPER TRIO \$10.50 V CHICKEN

STEAK*
(marinated steak may include onions)

\$12.50 \$13.50

SPICE LEVEL=

WORLD INSPIRED CRAFT TACOS

CHICKEN

Chef's grilled chicken recipe

WEST COAST \$3.25 \(\phi\)

Our Cali inspired grilled chicken taco, pico de gallo, Mexican slaw and cotija cheese on a flour tortilla

EAST COAST \$3.75

Crispy fried chicken, Buffalo ranch, topped with bleu cheese crumbles, shredded cabbage and carrots on a flour tortilla

SPICY CHICKEN \$4.50

Crispy fried chicken, with spicy Gochujung Korean sauce, topped with cabbage, carrot and cotija cheese on a flour tortilla

BACK YARD BBQ TACO \$3.50

Our summer inspired taco. House recipe grilled chicken, corn pico, cotija cheese, cilantro and BBQ sauce on a flour tortilla

TIKKA CHICKEN \$3.75

Crispy fried chicken tossed in a tikka masala sauce, cilantro, served with cilantro lime rice and raita crema on a flour tortilla

JAMAICAN ME TACO \$3.50 🕀 🖍 🧸

House recipe grilled chicken with Jamacian spice, banana pepper relish, onions and carrots on a flour tortilla

PORK

Our house recipe marinated pork

SOUTH COAST \$3.75

House marinated pork with a gold Carolina BBQ sauce, a jalapeño coleslaw and cojita cheese on a flour tortilla

BANH MI PORK \$3.75

Banh Mi caramelized pork with cucumbers, carrots, daikon radish, cilantro and jalapeño on a flour tortilla

THE GREEK FREAK \$3.50 🚓

Marinated pork with a Greek seasoning, feta cheese, and Greek salsa with onion, tomato, Kalamata olives on a corn tortilla

Our house marinated steak (marinade may include onions)

PORK

MIDWEST \$4.50

Marinated steak, lettuce, tomato, cheese and sour cream on a flour tortilla

PHILLY \$4.75

Marinated steak, green pepper, onion and queso on a flour tortilla

KEEP IT STREET \$4.50

Marinated steak, cilantro and onions on a corn tortilla

VEGGIE

SANTA FE VEGGIE \$3.25 🕸 🛩 V

Fire roasted pepper trio with a black bean jalapeño salsa, queso and cilantro on a corn tortilla

FANCY PANTS POTATO \$3.50 ⇔ ♥ V

Roasted sweet potato paired with a black bean jalapeño salsa on a flour tortilla

SOUTH SEAS PLANTAINS \$3.75 V

Warm sweet plantains with pico de gallo, jalapeño cilantro crema and cotija cheese on a corn tortilla

BLACK BEAN AND CORN \$4.25

Tasty blend of black beans, corn, fresno pepper, red onions, avocado, cilantro and house made chimichurri on a flour tortilla

FROM THE SEA

GARLIC SHRIMP \$4.75

Garlic shrimp topped with Mexican slaw, fresh avocado and ancho chile aioli on a flour tortilla

TROPICAL SHRIMP \$4.50

Sautéed shrimp with mango and pineapple salsa, cilantro, coconut lemongrass cream sauce and cilantro lime rice on a flour tortilla

CAJUN TILAPIA \$3.75 🖍 🕁

Seared house seasoned blackened tilapia, ancho chile aioli, black bean mango salsa and cilantro on a flour tortilla

PICO DE GALLO \$1.95 ♥

Made fresh in house! Onions, tomato, cilantro and jalapeños

REFRIED BEANS \$1.95 V

Topped with mixed cheese and cilantro

CANTINA RICE \$1.95 🛩 🗢

Chef's special house rice with a little kick

CILANTRO RICE \$1.95 ♥

White rice with a hint of lime and cilantro

SWEET PLANTAINS \$2.50 ♥

Fried Spanish banana slices