

NEW YEAR'S DAY TACO MADNESS

all day, every monday - declare your independence from taco tuesday

ALL YOU CAN EAT TACOS* \$20 per person

CITRUS MARINATED GRILLED CHICKEN salsa roja | fresca

CARNITAS smoked chile salsa | guacamole | onion | cilantro

AL PASTOR adobo pork | pineapple jicama salsa

ENSENADA cabbage slaw | chipotle tartar sauce | crema

SEASONAL VEGGIE inquire with your server for today's selection

UPGRADE YOUR TACO

YUCATAN PORK achiote braised | black bean panucho | avocado | pickled onions \$.50 ea.

CARNE ASADA arbol salsa | arugula | crispy shallot | guacamole \$.50 ea.

CHEF'S SECRET TACO inquire with your server for today's selection \$.50 ea.

GRILLED FISH jicama radish slaw | avocado | grapefruit | chimole \$.75 ea.

MARGARITA PITCHERS \$20

BLANCO MARGARITA tequila blanco | agave nectar | fresh lime

UPGRADE YOUR MARGARITA

ADD A FLAVOR mango | strawberry | corazon \$3

MAKE IT A CADILLAC \$5

* 2 hour time limit on 'All You Can Eat Tacos' per table. Tacos and margarita specials available for groups of 15 or under.

Dine-in, Cantina area only; Forum Shops location exclusively

FOOD SAFETY*

Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please advise us of any food allergies.

CHEF | JAIME COVARRUBIAS GM | JENNIFER HOLLEY

