

Taqueria Garcia – Curbside Carryout and Delivery

homemade and fresh

Eggs from Farmers Hen House in Kalona

Ground Beef from Twisted Oaks in West Branch

Ground Pork from Pavelka's Point Meats in Solon

Lamb from Pavelka's Point Meats

Mahi Mahi from responsibly fished sources

BREAKFAST - made with eggs from Farmers Hen House in Kalona

Breakfast Tacos - all served with shredded cheese, salsa, avocado and your choice of tortilla

Smoked Brisket & Egg **\$3** - with avocado salsa

Steak & Egg **\$3** - with five chile salsa

Portobello & Egg **\$3** - with roasted jalapeno salsa

Bacon & Egg **\$2.50** - with salsa ranchera

Chorizo & Egg **\$2.50** - with salsa ranchera

Carnitas & Egg **\$2** - with salsa verde

Potato & Egg **\$2** - with salsa verde

Breakfast Dishes

12" Breakfast Quesadilla **\$12** - A large flour tortilla stuffed with scrambled eggs, shredded cheese, rajas and your choice of carnitas, chorizo, machaca, veggies; bacon or steak (**add \$2**). Served with guacamole and sour cream!

Breakfast Burrito (or Bowl) **\$9** - A big flour tortilla stuffed with eggs, cheese, potatoes with rajas and your choice of carnitas, chorizo, machaca or veggies; bacon or steak (**add \$2**). Served with guacamole and sour cream. Smother your burrito in shredded cheese and a red or green sauce (**add \$3**)!

Brown Sugar & Oatmeal Pancakes **\$3 each / \$8 for three**

Served with butter and your choice of maple or mango syrup!

Add blueberries or chocolate chips for **\$1**

Enfrijoladas **\$8** - Two eggs cooked however you'd like, served with salsa verde, black beans, lettuce, queso fresco and corn tortillas!

Huevos Revueltos **\$9** - Three scrambled eggs served with rice, black beans, your choice of bacon, chorizo, machaca or migas (corn tortillas, onion, tomato, peppers) and your choice of tortillas!

Sunny-Side Plantains Bowl **\$8** - Two sunny-side up eggs, served with black beans, fried plantains and toast!

APPETIZERS

(V-gf) Chips and Salsa **\$5** - with two 8 oz salsas of the day

(V-GF) Nachos **\$10** - A large pile of tortilla chips with shredded cheese, black beans, lettuce, diced tomato, jalapeños, sour cream, guacamole and one of the following: carnitas, chorizo, ground beef, shredded chicken or portobello mushrooms. Add another topping for \$2!

(V-GF) Guacamole - Small **\$4** / Large **\$8**

Scorpions **\$9** - four handmade jalapeno poppers with a butterfly shrimp, and a side of guacamole

TACOS

Fried Perez Family Tacos - served on flour tortillas

Ground Beef or Shredded Chicken **\$3** - served with shredded cheese, lettuce and house salsa

Pork **\$3** - served with slaw and crema

Soft Flour Tacos

Ground Beef **\$2** - served with shredded cheese, lettuce and house salsa

Shredded Chicken **\$2** - served with shredded cheese, lettuce and roasted jalapeño salsa

Black Beans **\$3** - served with shredded cheese, lettuce and five chile salsa

Award-winning Lamb Barbacoa **\$4** - served with onion, radish habanero salsa, queso fresco, cilantro and lime

Street Tacos - all served with onion, cilantro, lime and salsa on corn tortillas

Smoked Brisket **\$3** - with avocado salsa

Ribeye Asada **\$3** with avocado salsa

Portobello **\$3** - with five chile salsa

Cochinita Pibil **\$2** - with radish habanero salsa

Al Pastor **\$2** - with five chile salsa

Chorizo **\$2** - with tomatillo salsa

Carnitas **\$2** - with arbol salsa

Cabeza Barbacoa **\$2** - with avocado salsa

Tacos Mariscos - both served with slaw, mango pico, crema and your choice of tortilla

Shrimp **\$3** - Grilled or Baja Style

Mahi Mahi **\$3** - Grilled or Baja Style; fresh catch using responsibly sourced fisheries!

BURRITOS/CHIMICHANGAS/BOWLS - Burritos and Chimichangas are wrapped with large flour tortillas. Bowls are served with corn tortillas!

(V) Green Gigantic **\$10** - filled with portobello mushrooms, zucchini, tomato, onion and spinach in chile colorado, as well as black beans, lettuce, cheese, sour cream and guacamole. Smothered in a red or green sauce and shredded cheese! (Vegan - omit cheese and sour cream!)

Ribeye Asada **\$12** - filled with ribeye asada, rice, black beans, lettuce, cheese, sour cream and guacamole. Smothered in a red or green sauce and shredded cheese!

Shredded Chicken and Chorizo in Chile Colorado **\$11** - filled with shredded chicken and chorizo, rice, black beans, lettuce, cheese, sour cream and guacamole. Smothered in a red or green sauce and shredded cheese!

Spicy Shrimp **\$12** - filled with spicy shrimp, rice, black beans, lettuce, cheese, sour cream and guacamole. Smothered in a red or green sauce and shredded cheese!

ENCHILADAS - All rolled in flour tortillas and topped with melted cheese, lettuce and sour cream. Served with your choice of red or green sauce!

Ground Beef Enchilada **\$4**

Shredded Chicken Enchilada **\$4**

Carnitas Pork Enchilada **\$4**

Choripollo (Chorizo and Chicken) Enchilada **\$4**

Spinach & Portobello Mushroom Enchilada **\$4**

Cheese Enchilada **\$4**

FAJITAS MEXICANA - All served with poblano peppers, onions, tomatoes and spices, as well as your choice of two side dishes and your choice of tortillas!

Chicken Fajitas **\$14**

Ribeye Fajitas **\$14**

Shrimp Fajitas **\$14**

QUESADILLAS

12" Quesadilla **\$12** - A large flour tortilla stuffed with shredded cheese, black beans, rajas, tomato and your choice of ground beef, shredded chicken, carnitas, chorizo or cheese; steak or shrimp (**add \$2**). Served with sour cream and guacamole on the side!

Plain Cheese Quesadilla **\$6** - A large flour tortilla stuffed with shredded cheese!

TAMALES AND RELLENOS

Pork Tamale **\$3** - served with salsa verde and crema

Chile Relleno **\$3** - served with lettuce and salsa ranchera

SIDES

4 oz. Sides \$3 each / Two for \$5

(V-GF) Calabacitas - sautéed zucchini with spices

(V-GF) Mexican Rice - with onions, corn and peas

(V-GF) Potatoes with Rajas

(V-GF) Refried Black Beans

(V-GF) Black Beans

Charro Beans - stewed pinto beans with bacon, chorizo and smoked pork, topped with queso fresco

Larger Orders of the Above Sides

24 oz. (serves 3-4) **\$12**

48 oz (serves 6-8) **\$20**

Miscellaneous Sides

Guacamole (2 oz.) **\$2**

Sour Cream (2 oz.) **\$0.75**

“The Pain” Hot Sauce (2 oz.) **\$0.50**

Salsa (4 oz.) **\$0.75** - your choice of House (Red), Verde, Roasted Jalapeno or Five Chile

ALCOHOLIC BEVERAGES - *available for curbside carryout only!*

Breakfast (or all day!) Beverages

Bloody Mary/Maria **\$7** - our housemade mix, Tito’s vodka (Mary) or El Jimador tequila (Maria), and 3 olives and a dill pickle on the side!

Margaritas - made with El Jimador tequila; your choice of House/Lime, Hibiscus, Spicy or Mango!

Single Margarita **\$7**

Margarita Pitcher **\$28** - Five margaritas for the price of four!

Sangria - red wine, bacardi rum and fresh squeezed citrus

Single Glass **\$5**

Half Carafe **\$12**

Full Carafe **\$20**

Mexican Beer

6 pack for **\$12** - your choice of Corona Extra, Corona Light, Estrella Jalisco, Modelo Especial, Negra Modelo, Pacifico or Sol

NON-ALCOHOLIC BEVERAGES

Jarritos Mexican Soda **\$2** - your choice of Lime, Grapefruit, Pineapple, Mango, Mandarin Orange, Fruit Punch, Strawberry or Tamarind

Mexican Coke 1/2 Liter **\$3**

Fountain Soda **\$2.50** - your choice of Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Unsweetened Iced Tea, Sierra Mist or Lemonade