

ALAMBRES

Your choice of meat served with grilled bell peppers, onions, and melted Mexican cheese blend served in a skillet with rice, refried beans, guacamole, pico, and soft corn or flour tortillas. 26

-Steak -Chorizo -Grilled chicken +add shrimp 4 - Shrimp Only 30

ENCHILADAS

Three corn tortillas smothered with red or green salsa, with a choice of ground beef or shredded chicken, topped with melted Mexican cheese blend. Served with refried beans, rice, lettuce, and sour cream. 18

GOLDEN BURRITOS

A hand-rolled fried flour tortilla filled with your choice of ONLY Ground Beef or shredded chicken, rice, refried beans, and cheese, and topped with lettuce, pico, sour cream, and queso fresco. 16

PASTA POBLANA

Fettuccini pasta, creamy poblano sauce, fresh roasted corn, and queso fresco. 12 + Grilled Chicken 4 +Shrimp 6

COCHINITA PIBIL

Yucatan-style roasted pork marinated in spices served with rice, refried beans, pickled onions, radishes, corn, or flour tortillas. 17

FLAUTAS

Four deep-fried rolled corn tacos with your choice of shredded chicken or potato served with non-spicy green salsa, lettuce, sour cream, tomatoes, guacamole, and queso fresco. 13

QUESABIRRIAS

Three corn birria quesadillas, consommé dip, queso fresco, radishes, onions, Jalapenos, rice, and beans. 20

QUESADILLA &

12" Flour tortilla, melted cheese, avocado salsa, pineapple pico de gallo, and sour cream. 10

+ Grilled Chicken 4 +Steak 6 +Shrimp 7 +Pastor 4 +Birria 4

TAQUES SALAD

A Deep-fried flour tortilla bowl layered with refried beans, rice, grilled veggies, lettuce, pico, guacamole, queso fresco, and a side of ranch. 11

+Ground beef 4 +Shredded chicken 4

+ Grilled Chicken 5 + Shrimp 7

TORTA 🍼

Mexican-style grilled bun filled with your choice of meat, cheese, onion, cilantro, and jalapeño. 10
-Steak -Grilled Chicken - Pastor

APPETIZERS

POBLANO CHEESE DIP

80z Melted cheeses, mild poblano peppers, and chips. 10

CHICKEN TORTILLA SOUP

Shredded chicken, sweet corn, queso fresco, avocado, sour cream & tortilla chips. 14

GUACAMOLE VS

80z fresh guacamole and chips. 11

SOPES 🗸

Four handmade corn tortillas, fried until golden, filled with lettuce, tomato, queso fresco, sour cream, refried beans, and your choice of meat. 16

-Chorizo -Steak* -Chicken -Pastor

CEVICHE DE CAMARON

Shrimp, lime, and spices mixed with tomato, onion, cilantro, fresh jalapeños, avocado, and cucumber. 17

ESQUITES V G

Corn, grilled onions, poblano peppers, and queso fresco served with tortilla chips. 10 +chorizo 3

CHORI-QUESO

Mexican house cheese melted over sizzling chorizo and served with flour tortillas and tortilla chips. 14

NACHOS &

Crispy corn tortilla chips smothered in pinto beans, cheese, pico de gallo, guacamole, sour cream, and jalapeños. 12

+Chicken 4 +Ground beef 4 +Steak* 6 +Shrimp 7

First round of Chips & Salsa complementary (dine-in only) Extra Chips 2 Salsa 1

TACOS

STREET TACOS

4 Tacos per order, corn tortillas, onion, cilantro, limes, side of grilled onions, and jalapeno. 16

-Steak -Pastor -Grilled chicken -carnitas -Birria -Chorizo

TAQUITOS

Six crispy corn shell small Tacos with your choice of meat topped with lettuce, pico, sour cream, and queso fresco. 15 -Ground beef

-Shredded chicken -Half and half

TACO DE CAMARON

Corn tortilla, soft flour tortilla, or lettuce wrap served with shredded cabbage, pineapple pico de gallo, and chipotle ranch. 8ea

-Tempura shrimp -Grill shrimp

TACO DE PESCADO

Flounder fish, breaded and fried with your choice of corn tortilla, soft flour tortilla, or lettuce wrap, served with shredded cabbage, pineapple pico de gallo, and chipotle ranch. 8ea

TACOS DORADOS

Five crispy corn shells stuffed with your choice of ground beef or potato topped with refried beans, sour cream, shredded cabbage, tomatoes, guacamole, and green salsa on the side. 15



MOLCAJETE*

Grilled Chicken, steak, shrimp, onion, cactus leaves, queso fresco, and jalapenos served in a traditional rock bowl with red salsa. Served with rice, refried beans, guacamole, pico de gallo, and corn or flour tortillas. 35

TAMPIQUEÑA*

Seasoned skirt steak, one red chicken enchilada, and one ground beef taco dorado served with lettuce, pico, sour cream, queso fresco, guacamole, rice, refried beans, and corn or flour tortilla. 25

TAMALES

Three chicken Tamales topped with green salsa, sour cream, and served with refried beans and rice. 16

CARNE CON CHILE

Succulent cubes of pork stewed in tomatillo spicy salsa served with refried beans, rice, and corn or flour tortilla. 17

SALMON AL GUAJILLO

Grilled salmon filet marinated in a rich and smoky guajillo sauce, served with grilled vegetables, pineapple pico, and rice. 25

POZOLE

Traditional pork stew with hominy and garnished with shredded red cabbage, radishes, and onions served with tortilla chips. 15

BIRRIA

Beef slow-cooked to perfection with a combination of savory flavors and served with rice, pinto beans, cilantro, onion, radishes, and corn or flour tortillas. 20

CHILE RELLENO &

Poblano pepper, stuffed with cheese, smothered in mild red sauce, and sour cream, served with rice, refried beans, and corn tortillas. 20

KIDS MENU
3 to 12 years old

KIDS TACO

One taco with flour tortilla, cheese and choice of meat, served with rice and beans or french fries. 9
- Ground beef -Shredded chicken -Grilled chicken

KIDS QUESADILLA 🥱

One grilled flour tortilla, melted cheese, choice of meat, served with rice and beans or french fries. 9
-Ground beef -Shredded chicken -Grilled chicken

CHICKEN TENDERS

Chicken tenders served with french fries. 9

Happy Hour
Monday - Friday
3pm - 5pm
20% off
Entire Menu

For online Menu, Orders, or Reservations, scan or go to www.taquesbarandgrill.com 248-482-8320



NO SUBSTITUTIONS
For the convenience of our valued guests, a service charge of 20% will be automatically added to the final bill for parties of 6 or more, and NO split checks please.

STDES

Mexican Rice
80z 4
Refried Beans
80z 4
Whole pinto beans
80z 4
Pineapple pico de gallo
20z 2 80z 6
Pico de Gallo
20z 1 80z 4

Chipotle Ranch
20z 1 80z 5
Mild house Salsa
20z 1 80z 5
Hot house Salsa
20z 1 80z 5
Avocado Sauce
20z 3 80z 11
French fries 4
Tornado fries 5
Tortilla Chips 4

BRUNCH & LUNCH

(12 p m t o 3:30 p m)

CHILAQUILES*

Tortilla chips smothered with red or green salsa, two

eggs, onion, refried beans, rice queso fresco, melted

cheese, sour cream, and avocado slices. 10 +ShreddedChicken 2 +Steak* 3

HUEVOS CON CHORIZO*

Two scrambled eggs with chorizo, rice, refried beans, and avocado slices, served with a cheese quesadilla and tortillas. 12

EGG QUESADILLA

Flour tortilla, scrambled eggs, melted Mexican cheese blend, served with sour cream, and guacamole. 10

BREAKFAST BURRITOS

Flour tortilla, egg, cheese, onion, and bell peppers served with tornado fries. 9 +add chorizo 3

QUESABIRRIAS

Two corn birria quesadillas, consommé dip, queso fresco, radishes, onions, Jalapenos, rice, and bean. 13

ENCHILADAS

Two corn tortillas smothered with red or green salsa, with a choice of ground beef or shredded chicken, topped with melted Mexican cheese blend. Served with refried beans, rice, lettuce, and sour cream. 10

BEVERAGES

- Iced tea 3
- Coffee 3
- Coca-Cola Products 3
- Sparkling Lemonade 3
- Piña Colada 7
- Mojito 7
- Strawberry or Mango Daiquiri 7





MARGARITAS TAQUES' MARGARITA

Tequila Exotico silver, triple sec, agave, lime-lemon juice S10 L16 P50

-Strawberry - Mango - Tamarind - Hibiscus - Pomegranate -Passion Fruit -Skinny

SPICY MARGARITA*

Tanteo Jalapeño, Cointreau liquor, lime juice, and agave 19 -Regular Lime - Mango - Tamarind

MEZCAL MARGARITA 🛠

Mezcal Banhes, hibiscus, agave, Grand Marnier, orange-lime juice 19

CADILLAC MARGARITA

Tequila El Mayor añejo, Grand Marnier, agave, orange-lime juice, and a splash of hibiscus 19

LA MEXICANA

Tequila 1800 cucumber & Jalapeno, Cointreau, agave, lime juice, passion fruit. 19

COCKTAILS TIKI-CANTARITO

Tequila Exotico reposado, orange-lime-grapefruit Juice and squirt. 18

CARAJILLO

Espresso coffee, and Liquor 43. 13

PALOMA

Tequila Exotico silver, grapefruit juice, agave, squirt. 14

OAXACA OLD FASHIONED

Tequila añejo, mezcal, agave. 15

MOJITO

White rum, fresh mint, simple syrup. 15 -Lime -Strawberry -Cucumber

ESPRESSO MARTINI

Baileys, coffee liqueur, and espresso coffee. 13

-Tequila - Vodka -Rum

PIÑA COLADA

Bacardi, coconut, pineapple juice. 14

STRAWBERRY DAIQUIRI

Vhite rum, strawberries, lime, and simple syrup. 14

CLASSIC MULE

Vodka, ginger beer, lime juice. 14

Cielo Azul

White rum, blue curacao, coconut cream, pineapple juice. 15

Flaming Shots **TULUM**

Tequila, <mark>lemon a</mark>nd orange juice, <mark>blue curac</mark>ao 7

TROPICANA

Vodka, mango and orange juice 7

GRANADA

Rum blanco, pomagranate 7

EATURED SEASONAL COCKTAIL

Icy Haven 🖈

Tequila Patron Silver, Cointreau, Coconut flakes, Agave, hibiscus, cranberry and lime juice. 19



	12oz	20oz	Pitcher
 Modelo Especial 	5	8	18
• Pacifico	5	14.8	18
 El Rojo Griffin Claw 	6	9	19
Dechutes IPA	5	8	18

- Corona Extra 5
- Corona Light 5
- Dos XX Amber/ Lager 5
- Negra Modelo 5
- Modelo Especial 5
- Pacifico 5

- Angry Orchard 5
- Coors Light 4
- Miller Lite 4
- White Claw 4

WINE/SANGI

- House Red Sangria 8
- House White Sangria 8
- Chardonnay 7
- Pinot Grigio 7
- Cabernet Sauvignon 7
- Moscato 7

EOUILA

- 1800 Añejo 12
- 1800 Reposado 14
- 1800 Blanco 9
- Camarena Reposado 7
- Casamigos Añejo 19
- Casamigos Reposado 18
- Don Julio 1942 Añejo 43
- Don Julio Añejo 21
- Don Julio Rreposado 19 Don Julio Blanco 18
- Adictivo Reposado 19
- Adictivo Añejo 21
- Mi Familia Flores Plata 19
- Mi Familia Flores Reposado 20

- Exotico Blanco 7 Exotico Reposado 7
- Grand Corralejo Añejo 28
- Herradura Añejo 19
- Herradura Reposado 16
- Heeradura Blanco 16
- Patron Añejo 19
- Patron Reposado 16
- Tanteo Jalapeno 11
- Casino Azul Jaguar 38
- Clase Azul Reposado 43
 - Clase Azul Blanco 35

- Titos
- Grey Goose
- **Grey Goose Citron**
- Ketel One Cucumber

- Crown Royal Apple 9
- Bulleit 95 RYE 8
- Bulleit Bourbon 8
- Jameson 9
- Jack Daniels Bonded 12
- Johnnie Walker Black 11
- Johnnie Walker Red 7

- Captain Morgan Spiced
- Captain Morgan White
- Bacardi 6

MEZCA

- Ilegal Reposado 14
- Banhez Joven 7