

# Taco Tuesdays

(All prices are per taco, all sauces not listed are an extra \$0.60, no substitutions allowed)

## DRINKS

### Pineapple Margarita

A blend of fresh pineapple juice, and tequila. Finished with shot of triple sec served over ice with a pink sugared rim. 7.00

### Peach Mojito

House specialty drink served shaken with fresh mint, lime, peach puree, simple syrup, Bacardi rum, peaches and topped with club soda. 9.00

## TACOS

### Angus Beef Taco

Flour or corn tortilla, filled with seasoned certified angus ground beef, lettuce, tomato, and sharp Cheddar cheese. 2.00

### Chicken Taco

Flour or corn tortilla, filled with chicken, prepared blackened, fried or pan seared. Topped with our house sweet slaw, shredded mozzarella, and finished with cilantro sour cream. 2.00

### Fish Taco

Flour or corn tortilla, filled with pan-seared, blackened, or deep-fried fish, mozzarella, red cabbage slaw, black bean salsa, avocado and cilantro sour cream. 2.50

### Baja Style Fried Walleye Taco

Flour or corn tortilla, filled with crispy panko crusted Michigan walleye, grilled corn, black bean salsa, shredded lettuce, and fresh jalapenos. Topped with signature chipotle aioli, and cilantro sour cream. 3.00

### Taco Al Pastor (Smoked Pork)

Soft corn tortilla filled with house smoked pork that is finished by braising it in a salsa verde. It is then topped with braised red cabbage, fresh jalapenos, cilantro, and a crème fresh aioli. 3.00

### Yucatan Shrimp Taco

Flour or corn tortilla, filled with blackened jumbo shrimp, roasted pineapple salsa, braised red cabbage, fresh jalapenos, cilantro sour cream, and finished with fresh cilantro. 3.00

### Grilled Shrimp Taco

Flour or corn tortilla, filled with grilled jumbo shrimp, red cabbage, grilled corn, black bean salsa, fresh jalapenos, chipotle aioli, and finished with fresh cilantro. 3.00

### Asian Shrimp Taco

Flour or corn tortilla, filled with flash fried shrimp, Asian spices, fresh grated ginger, cabbage blend, house made Yuzu glaze, sesame seeds, and scallions. 3.00

### Blackened Perch Taco

Blackened Michigan Yellow Perch, our house coleslaw, tomato, red onion, jalapenos, cilantro, and finished with our Cilantro Sour Cream. 3.00