

TACO TUESDAY AT THE DECK

DRINKS SPECIALS

\$4 House Margarita

Blanco tequila, triple sec, house sour, and orange juice
Flavors: Blood Orange, Grapefruit, Guava, Mango, Peach, Pineapple, Prickly Pear, Raspberry, Strawberry, or Classic.
Frozen? Sure — but it's a pain in the butt. Add \$1.

\$9 Strawberry Mojito

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

\$3 Import Bottles

Corona, Corona Light, Dos Equis, Modelo, Pacifico

SPECIALTY PLATES

\$17 Queso Birria Plate

Slow-braised beef folded into crispy cheese-filled tortillas, served with house consommé for dipping, fresh radish, lime, onions, cilantro, salsa, and a side of rice.

\$14 Tacos Dorados Plate

Crispy corn tortillas filled with cheese, fried potatoes, and your choice of seasoned chicken or beef. Topped with shredded lettuce, pico de gallo, cotija cheese, crema, and fresh cilantro. Served with salsa, radish, lime, and rice.

\$17 Quesadilla Burger

Two smash patties layered with pepperjack, beer queso, Mexi-Ranch and pico de gallo, stacked between flour and corn tortillas with refried beans between the shells, grid-dled crisp. Served with sour cream and rice.

SIDES

\$5 Island Rice **\$7 Street Corn**
\$6 Beer Queso

SHARABLES

\$4 Chips & Salsa

\$20 Towering Nachos

2 ½ lbs. loaded with house-smoked pork, BBQ sauce, lettuce, tomatoes, corn, peppers, black beans, jalapeños, cheddar, mozzarella & house ale queso.

\$15 No Worries Nachos

Tomatoes, lettuce, cheddar, onions, pickled jalapeños, fresh cilantro, cilantro sour cream, and your choice of seasoned beef or Southwest chicken.

À La Carte Tacos

\$3 Beef Taco

Ground Angus beef, lettuce, tomato, and sharp cheddar.

\$3 Chicken Taco

Braised, crispy, or Southwest-style chicken with sweet slaw, cotija, and cilantro sour cream.

\$4 Fish Taco

Seared, blackened, or fried fish with mozzarella, slaw, black bean salsa, avocado, and cilantro sour cream.

\$4 Baja Fried Walleye Taco

Panko-crusting walleye, grilled corn, black bean salsa, lettuce, jalapeños, chipotle aioli, and cilantro sour cream.

\$4 Al Pastor Taco (Smoked Pork)

House-smoked pork braised in salsa verde with red cabbage, jalapeños, cilantro, and crème fraîche aioli.

\$5 Jerk Chicken Taco

Spicy jerk chicken, pineapple salsa, black bean salsa, braised red cabbage.

\$5 Grilled Shrimp Taco

Grilled jumbo shrimp, red cabbage, corn, black bean salsa, jalapeños, avocado, chipotle aioli, and cilantro.

\$4 Blackened Perch Taco

Blackened Michigan perch, coleslaw, tomato, red onion, jalapeños, cilantro, and cilantro sour cream.

\$5 Yucatan Shrimp Taco

Blackened jumbo shrimp, pineapple salsa, red cabbage, jalapeños, cilantro sour cream.

\$5 Double Decker Taco

A crispy flour and corn tortilla layered with refried beans, filled with seasoned ground beef or Southwest chicken lettuce, tomato, and cheddar cheese.