



716-631-2222

<http://www.takeoutcab.com>

# Deep South Taco Hertel

## Salsa & Guacamole

Salsa (1)	\$4.50
<i>Choose 1</i>	
Salsa (3)	\$5.50
<i>Choose 3</i>	
Guacamole	\$9.50
<i>Toasted Pumpkin Seed, Cotija and Radish served with House Chips.</i>	
Tortilla Soup	\$7.50
<i>Made with Chicken, Tomato, Chihuahua Cheese, Cilantro, Avocado.</i>	

## El Tiny Plates

### Queso and Dips

Shrimp Ceviche	\$12.50
<i>Domestic white shrimp, mango, jalapeno, tomato, avocado, lime and citrus served with house chips.</i>	
Chicharron	\$5.50
<i>Crispy Pork Skin with special seasoning</i>	
Pablano & Cheese Bites	\$8.50
<i>Sweet Chili Dip</i>	
Grilled Sea Salt and Lime	\$4.50
Jalapenos	
Tres Cheese Tequila Queso	\$8.50
<i>With chips</i>	
Texas Queso	\$9.50
Pinto Bean, Puree	\$8.50
<i>Tequila queso, guacamole dip, with chips</i>	

## Vegetales Adicionales

Frijoles Charros	\$4.50
Elotes (Street Corn)	\$6.50
Black Bean & Corn	\$4.50
Cilantro Lime Rice	\$4.50

## Nacho Libre Platter

Nacho Libre Platter	\$17.00
<i>Three cheese tequila queso, fresh jalapeno, tomato, green onion, charro beans, cotija cheese and cilantro.</i>	

## Quesadilla

**Served with Salsa, Fresca and Guacamole**

Smoked Cheddar, Chihuahua	\$11.50
Cheese and Queso Fresco with Pinto Bean Puree Quesadilla	
<i>Served with salsa fresca and guacamole.</i>	
Pollo Molido, Carne Molido or	\$13.25
Marinated Mushroom Quesadilla	
Marinated Skirt Steak or	\$15.00
Domestic White Shrimp Quesadilla	

## Burritos

Mexi-Rito (1 LB)	\$9.00
<i>Comes with rice, Beans, Chihuahua Cheese, Salsa Fresca, Cabbage, Cilantro, Green Onion &amp; Jalapeno.</i>	
Mexi-Rito (3 LB)	\$16.00
<i>Comes with Rice, Beans, Chihuahua Cheese, Salsa Fresca, Cabbage, Cilantro, Green Onion &amp; Jalapeno.</i>	
Thinking about sharing? Try The Lucha-Rito (7 LB)	\$37.50
<i>Choice of protein, Cilantro Rice, Charro Beans, Ghost Pepper Cheese, Chihuahua cheese, Three Cheese Tequila Queso, Salsa Fresca, Cabbage, Jalapeno, Green Onion and Cilantro. Smothered in Red Chili Mole sauce and Cotija Cheese.</i>	

## Tacos

**Served on your choice of masienda heriloom Mexican yellow corn tortilla or flour tortilla served on lettuce cup**

Tacos Vegetales a La Parilla	\$4.25
<i>grilled seasonal vegetables, onions, poblano, avocado crema, fresh tomato, cilantro, radish.</i>	
Papas Con Rajas	\$4.75
<i>Potato, rajas chipotle, cotija cheese, onion, cilantro</i>	
Taco El Asado Coliflor	\$5.25
<i>roasted cauliflower, citrus, and cilantro crema, marinated mushroom, yellow corn, grilled onion, and poblano, cilantro, radish.</i>	
Taco Pescado	\$6.25
<i>Crispy or grilled wild atlantic cod, chipotle mayo, cabbage, red onion, lime, cilantro.</i>	
Taco Baja Shrimp	\$6.25
<i>Spiced shrimp, avocado crema, grilled onion, Austin salsa, cabbage, cilantro, radish</i>	
Taco Ahi Tuna	\$7.25
<i>Cubed Ahi, Sweet Soy, Sesame oil, Sesame seed, Avocado, Mango, Tomato and Cabbage.</i>	
Taco Lobster	\$10.50
<i>Crispy or grilled, Avocado, salsa fresca, cabbage, Chipotle Crema.</i>	
Taco Pollo Molida	\$4.25
<i>Ground white chicken, diced tomato, shredded cabbage, spicy ranch.</i>	
Taco Pollo Verde	\$4.25
<i>Green Chili braised chicken, queso fresco, onion, cilantro</i>	
Taco Carne Molida	\$4.25
<i>Ground Sirloin, smoked cheddar, salsa fresca, shredded cabbage.</i>	
Taco Pollo Pibil	\$4.25
<i>Chicken thigh steamed in banana leaf, achiote citrus marinade, avocado crema, pickled red onion, cilantro.</i>	

## Specialty Tacos

Texas Taco	\$5.75
<i>Chunk brisket chili, charro beans, Chihuahua cheese, cabbage, diced tomato, fresh jalapeno on flour tortilla.</i>	
Scorpion Taco (Worlds Hottest Ever)	\$9.25
<i>Scorpion red chili chicken, ghost pepper cheese, habanero slaw, diced jalapeno, scorpion chili dust, cilantro, served luchador style with bean puree.</i>	
Walking Taco	\$4.25
<i>Chips, spicy pinto bean dip, tamazula sauce, crema queso, Chihuahua cheese, onion, cilantro.</i>	
Tostada de Hongos	\$5.25
<i>Stewed mushroom, fresh tomato and jalapeno salsa, goat cheese, marinated greens.</i>	

## Sizzling Fajitas

Fajitas	\$15.50
<i>Sirloin, Chicken or Combo served on peppers and onions with chihuahua cheese, guac, and salsa fresca</i>	

## Salads

Ensalada Entree	\$10.00
<i>Romaine, Cabbage, Radish, Cilantro, Cotija, Salsa Fresca and Crispy tortilla strips, with your choice of dressing.</i>	
Casa Small Ensalada	\$8.00
Mexi Wedge	\$13.00
<i>Crispy iceburg, diced tomato, red onion, pork belly cracklins, smoky blue cheese dressing.</i>	
Taco Salad	\$15.00
<i>Choose carne or pollo molida dual lettuce-cabbage mix, Chihuahua cheese, Salsa Fresca, Guacamole, Radish and Crema with Spicy ranch or lime vinaigrette in a crispy taco bowl.</i>	
Avocado Salad	\$10.00
<i>Half avocado, salsa fresca, charro beans, shredded lettuce, lime and goat cheese.</i>	

Taco Carne Asada	\$6.25
<i>Grilled steak, roasted tomato, garlic salsa, onion, cilantro</i>	
Taco Costilla de Res	\$6.25
<i>Guajillo braised beef short rib, salsa de tomatillo, queso fresco, onion, cilantro.</i>	
Taco al Pastor	\$5.25
<i>Marinated, grilled pork, grilled pineapple, grilled onion, cilantro.</i>	
Taco Tocino	\$4.25
Taco de Carnitas	\$4.25
<i>Pork carnitas, guajillo serrano salsa, onion, cilantro.</i>	
Taco de Chorizo	\$5.25
<i>Chorizo house-made pork sausage, poblanos, pumpkin seeds, sesame seed, potato, chihuahua cheese, onion, cilantro.</i>	