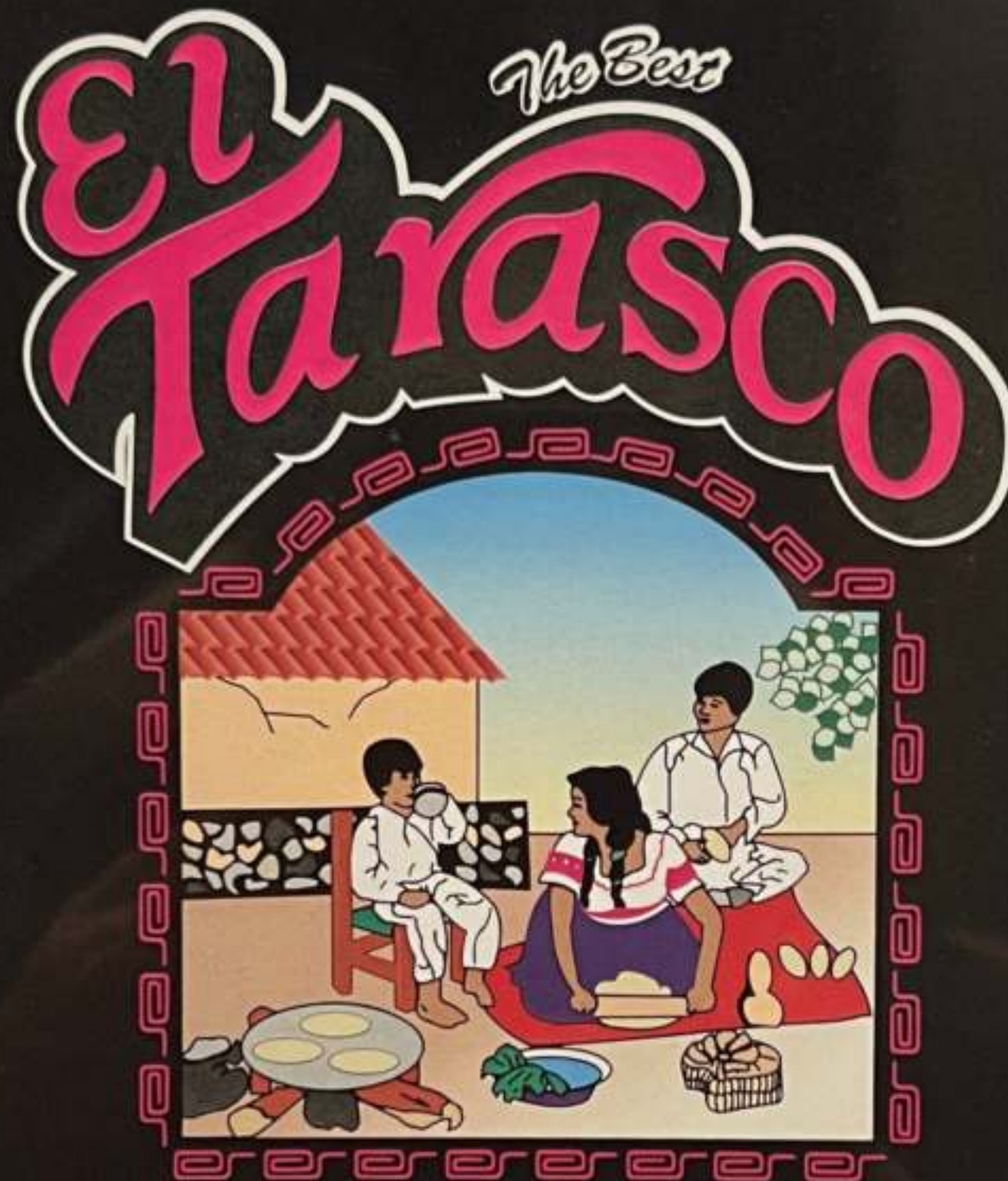


WHAT DOES EL TARASCO MEAN?
IT'S AN INDIAN TRIBE IN THE MEXICAN STATE OF MICHOACAN.
THEY SPEAK THE NATIVE TARASCO DIALECT
LIKE THE MAYAN & AZTEC INDIANS



Authentic Mexican & Seafood Cuisine

We are proud to serve homemade corn tortillas, sauces and salsa - made fresh daily. Our recipes have been handed down for generations in the Espinoza family, reflecting the pride of the genuine family-style cooking.

We also use the finest local ingredients from the abundant Central Valley in the preparation of our unique dishes.

Please enjoy this time with your family - and ours - while we prepare your meal. We hope to see you soon!



ANTOJITOS

(APPETIZERS)

TARASCO TEMPTATIONS

A medley of charbroiled fish tender strips of skirt steak and sauteed jumbo prawns. Topped with a tangy tomatillo salsa and served with a side of beans and our lime marinated cabbage- 28.99

CAMARONES AHOGADOS

(Lime marinated prawns) Prawns immersed in lime juice then tossed with tomatoes, mango, cucumber, onions and jalapeno slices- 31.99

FLAUTAS

Fresh corn tortillas filled with your choice of shredded chicken or beef rolled up, deep fried and cut in half. Served with guacamole, sour cream on a bed of our special cabbage- 17.99

CEVICHE AVOCADO SHELL

Half an avocado filled with your choice of ceviche. Choose from shrimp, fish or crab- 19.99

CAMARONES RELLENOS A LA CARTE

Shrimp stuffed with cheese and chorizo wrapped with bacon and teriyaki sauce- 21.99



Ceviche Avocado Shell

BUFFALO WINGS

Spiced up chicken wings (we use a red sauce) served with crunchy celery and smooth ranch dressing- 16.99

MONTEREY BEAN AND CHEESE DIP

Homemade refried beans topped with melted Monterey jack cheese. Great for scooping- 11.99 Add chorizo- 2.99

OSTIONES FRESCOS

Fresh oysters served on the half shell over a bed of ice with lime wedges. Dozen or half a dozen- Market Price

GUACAMOLE

Fresh avocados mashed and blended with a fresh tomato salsa and lime juice. Small or large- Market Price



Camarones Rellenos



Camarones Ahogados

NACHOS

Crispy homemade corn tortilla chips layered with refried beans and melted Monterey jack cheese

HOUSE NACHOS

Topped with fresh tomato salsa and sour cream- 16.99

NACHOS CON TODO

Filled with your choice of steak, charbroiled chicken or chile verde. Topped with tomato salsa, sour cream, guacamole and jalapenos- 18.99

Asada Fries- 19.99

Nachos Con Todo



TOSTADAS DEL MAR (SEAFOOD TOSTADA)

Our ceviche is made with your choice of seafood that is marinated in fresh lime juice and combined with pico de gallo, cucumber and topped with sliced avocado - 10.99 each

Choose from the following:

CAMARONES

(Fresh Diced Shrimp)

PESCADO

(Diced Fish)

CRAB

(Imitation Crab)



Tostadas de Ceviche

COCTELES (COCKTAILS)

All cocktails are made with our homemade seafood broth, diced cucumber, avocado, onion, tomato, cilantro and your choice of seafood.

CAMARONES

Fresh whole shrimp-20.99

CAMPECHANA

Whole shrimp and slices of octopus- 21.99

VUELVE A LA VIDA

Whole shrimp, sliced octopus and abalone- 23.99

Add 3 oysters- 9.99



Our food may contain spicy seasoning

Substitutions occur additional charges

18% gratuity added on a party of 8 or more. No split checks.



CERVEZAS (BEER)

DOMESTIC

Coors Light, Budweiser,
Bud Light, Michelob Ultra

IMPORTED

Tecate, Corona, Dos Equis, Negra Modelo,
Modelo Especial, Pacifico



Shrimp Michelada

MARGARITAS

HOUSE MARGARITA

The fiesta begins with our delicious house margarita. House tequila, triple sec, sweet and sour & lime juice served blended or on the rocks

Try any of our flavors: Banana, Mango, Peach, Raspberry and Strawberry

THE ULTIMATE MARGARITA

Cazadores silver tequila served on the rocks with cointreau and sweet and sour. The best margarita in the house

CADILLAC MARGARITA

Our classic with a twist, made with Jose Cuervo Tradicional, triple sec, a splash of sweet and sour and topped with Grand Marnier

BLUE MOON MARGARITA

Sauza Hornitos tequila, sweet and sour and a splash of Blue Curacao on the rocks or blended. A margarita that comes once in a blue moon

GUAYABA MARGARITA

House tequila, agave nectar, fresh guayaba & lime juice

INFUSED MARGARITA

Hand shaken fruit infused tequila, fresh squeezed lime juice and simple syrup. Refreshing specialty margarita served over ice

SPECIALTY COCKTAILS

TARASCO WATER

If you can't decide on a drink, try this one. It has a little bit of everything. Similar to a Long Island, but much more. Made with flavored liquors and sweet tropical juices. Our house specialty

LONG ISLAND

Our mixture of several liquors, sweet and sour and a splash of coke, served on the rocks in a large glass

PIÑA COLADA

Fresh pineapple chunks blended with coconut cream and pineapple juice to make the perfect homemade pina colada

STRAWBERRY DAIQUIRI

A medley of rum and strawberries blended and topped with whipped cream

NEW

SEXY LADY

Peach whiskey, vodka, dragon fruit puree & pineapple juice

MALIBU BAYBREEZE

There's a beach in your soul - find it with this breezy mixture of Malibu rum and pineapple and cranberry juices

TRY OUR OTHER SPECIALTIES

Alabama Slammer, Midori Sour, Sex on the Beach, Bloody Mary, White Russian, Mai Tai and More

TEQUILAS 101

HOW TO CHOOSE YOUR TEQUILA

Enjoy our selection of 100% agave tequilas, including:

SILVER TEQUILAS

(unaged)

AÑEJO TEQUILAS

(aged for a minimum of one year in barrels)

REPOSADO TEQUILAS

(aged for a minimum of two months and up to one year in oak barrels)

MEZCAL

(made from multiple varieties of agave)

Served by the shot, in a margarita or your favorite drink.

We carry over 150 premium Tequilas! Try some of our favorites

• Platinum

• Patron

• Herradura

• Herradura

• Corralejo

• Cabo Wabo

• Aman

• Jose Cuervo

• Casamigos

• Cuervo 1800

• Cazadores

• Agavero

• Sauza Hornitos

• Tres Generaciones

• Komos

• Gran Centenario

• Don Julio Real

• Don Julio 1942

• Don Julio 70

• Milagro

• Clase Azul



EL TARASCO PLATOS ESPECIALES

TARASCO SPECIALTY PLATES

Includes rice, beans and tortillas

PARRILLADA (SEAFOOD COMBINATION)

If you love seafood, this is the platter for you! A combination of prawn, sliced abalone and octopus, sauteed fajita style in butter, chipotle chiles, onions, bell pepper, tomatoes and select seasonings. Topped with a charbroiled fish fillet and fried crab legs- 56.99



Parrillada

CACHETON PLATE

A large platter, charbroiled steak and chicken breast strips. Served with a side of tangy green salsa, cilantro, onion and our jalapeno toreado on the side. A perfect plate for two- 52.99

Cacheton Plate



CAMARONES

(SHRIMP DISHES)

(Fresh Shrimp)

Served with rice, beans and tortillas

A LA DIABLA

A delicious combination of homemade spicy sweet sauce with habanero and onions. - 20.99

AL MOJO DE AJO

Sauteed in real butter, fresh diced garlic cloves and seasonings, finger licking good- 20.99

EMPANIZADOS

Lightly breaded and fried. Served with a side of homemade red salsa for dipping- 20.99

RELLENOS

Stuffed with cheese, chorizo and wrapped with bacon - 24.99

Camarones al Mojo de Ajo



FILETES DE PESCADO

(FISH FILLETS)

A fresh fillet of charbroiled fish served with rice, beans and tortillas

BASS AL ESTILO EL TARASCO

Topped with green tomatillo butter sauce and served with a side of guacamole and sour cream- 20.99

BASS A LA DIABLA

A delicious combination of homemade spicy sweet sauce with habanero and onions. - 20.99

BASS RELLENO

Topped with sauteed shrimp, octopus, diced ham and bacon. Served with bell pepper, onion and chipotle chiles. All wrapped in a foil pocket- 27.99

PESCADO DORADO

A whole fish, deep fried, with your choice of sauce:

A la diablo or al mojo de ajo.

Served with rice, beans and tortillas.

MOJARRA Perch- 20.99

Mojarra



ENCHILADAS

Served with rice and beans

(2) ENCHILADAS DE LA CASA

Your choice of chicken, shredded beef or cheese served with a side of shredded lettuce, salsa fresca and sour cream-18.99

(2) ENCHILADAS SUIZAS

Filled with cheese and topped with cheese in a green tomatillo sauce- 18.99 Add Meat- 1.99

(2) ENCHILADAS TARASCAS

Stuffed with charbroiled chicken and topped with mouth-watering homemade mole sauce-18.99

(2) ENCHILADAS DE CAMARON

Two rolled tortillas in an enchilada sauce stuffed with sauteed shrimp, topped with special cabbage, sour cream and guacamole- 23.99

Enchilada Tarascas



CALDOS (SOUPS)

All soups prepared with homemade broths

*CALDO DE MARISCOS

A seafood lover's soup. A medley of prawns, fish, octopus, abalone, vegetables and crab legs- 29.99

*CALDO DE CAMARONES

Prawns simmered with vegetables- 20.99

*CALDO DE PESCADO

Bass simmered with vegetables- 20.99

*ALBONDIGAS

Meatball soup with vegetables and a side of rice- 17.99

CHICKEN TORTILLA

Fried tortillas strips layered with Jack cheese and diced avocado in a savory broth with chicken and rice- 15.99

POZOLE

Tender pieces of pork simmered to perfection with fresh hominy in a red chile broth. Served with a side of shredded cabbage and tomato salsa- 17.99

*served with tortillas

Caldo de Mariscos



BURRITOS

Our burritos are stuffed big and bold to satisfy your hunger. Pick your favorite from our creations

HOUSE FILLING

Filled with your choice of seasoned: shredded chicken or beef, carne asada, charbroiled chicken, chile verde or carnitas. With rice & beans inside- 15.99

BEAN AND CHEESE

Homemade refried beans with melted Monterey jack cheese- 11.99 with rice add- 2.00

EL TARASCO

Our biggest burrito ever! Filled with a house filling, shredded lettuce, guacamole, pico de gallo, cheese, sour cream, rice and beans- 17.99

SHRIMP

Succulent shrimp sauteed in a green tomatillo butter sauce with whole beans, tomatoes and melted cheese- 19.99

WET

Filled with one of our house fillings, rice and beans. Smothered with melted cheese and topped with a red or green sauce- 16.99

POLLO CHIPOTLE

Chicken breast in a creamy sauce with poblano chiles, chipotle chiles & onions. Rice and beans inside- 18.99

Shrimp Burrito



TACOS

All items served with rice and beans

(2) CAMARON (SHRIMP)

Shrimp sautéed in a butter cilantro sauce accompanied by our special cabbage and a creamy chipotle sauce- 19.99

(2) BAJA FISH

Crispy fish, lime marinated cabbage and a creamy chipotle sauce. A fish lover's favorite- 18.99

(2) TACOS GOVERNADOR

Corn tortillas with shrimp & fish sautéed in garlic butter, Monterey Jack & special cabbage with an avocado slice - 20.99

FAVORITOS DE LA CASA

(HOUSE FAVORITES)

Served with rice and beans

STEAK RANCHERO

Strips of steak charbroiled with green onions and roasted tomato salsa. Served with warm tortillas- 18.99

CHILE VERDE

Tender morsel of pork simmered in a tomatillo sauce. Served with warm tortillas. A house specialty! -18.99

ALAMBRES PLATE

Charbroiled steak or chicken grilled with onions, green bell peppers, bacon and ham mixed with chipotle topped with melted cheese. Served with warm tortillas- 18.99

ENFRIIOLADAS DE MAMA

(2) Rolled homemade corn tortillas sauteed in bean sauce, stuffed with refried beans, topped with Mexican cheese, avocado slices, sour cream, and served with rice and salad- 17.99 Add Meat- 1.99

CARNITAS PLATE

Tender pieces of marinated pork simmered in citrus juices, and served with warm tortillas- 18.99

Enfrioladas De Mama



STEAKS

Succulent choice Rib Eye Steak cooked to your preference. Served with rice, beans, tomatillo sauce, guacamole and warm tortillas

STEAK AND SHRIMP

A charbroiled rib-eye accompanied with jumbo shrimp grilled to perfection- 40.99

RIB-EYE - 32.99

Steak & Shrimp



PECHUGA DE POLLO ASADO

(CHICKEN BREAST)

Strips of charbroiled chicken breast served with rice, beans and tortillas

MOLE POBLANO

Spicy sweet dark sauce made with a variety of spices and Mexican chocolate- 18.99

POLLO SUIZO

A zesty blend of green tomatillos and garlic butter topped with cheese- 18.99

POLLO CHIPOTLE

A creamy sauce with poblano chile, chipotle and onion- 18.99

Chicken Chipotle



FAJITAS

(THE BEST IN TOWN)

Your choice of meat or seafood sautéed in our Guajillo salsa and served with sliced bell pepper, carrots, tomatoes and onion. Served on a sizzling platter with a side of rice, beans, guacamole and tortillas for wrapping

CHICKEN BREAST - 22.99

STEAK STRIPS - 22.99

PRAWNS - 24.99

COMBINATION - 27.99

Steak, prawns and chicken

ENSALADAS

(SALADS)

TACO SALAD

A large flour tortilla shell filled with your choice of house filling with fresh assorted greens, topped with sour cream, guacamole, salsa and shredded cheese- 17.99

STEAK OR CHICKEN SALAD

Steak or charbroiled chicken breast sliced and served on a bed of fresh greens- 17.99

PRAWN SALAD

Grilled seasoned prawns with fresh assorted greens. Topped with avocado & tomato slices-19.99

FRESH GARDEN SALAD

Our house fresh assorted greens, avocado, cucumber & tomato- 10.99

Prawn Salad



GOOD FOR YOU

(HEALTHY CHOICE)

Served with whole beans & steamed vegetables

#1 CHARBROILED CHICKEN BREAST-17.99*

#2 CHARBROILED STEAK STRIPS-18.99*

#3 CHARBROILED BASS FILET-20.99*

#4 (3) LETTUCE WRAP TACOS-19.99

Choice of house filling



Lettuce Wrap Tacos

A LA CARTA

House Filling:

Your choice of shredded chicken, shredded beef or cheese. Substitute asada, charbroiled chicken or chile verde. Seafood add- 2.00

ENCHILADA - 5.99

SOPE - 5.99

TACO - 5.99

TOSTADA - 9.99

CHILE RELLENO - 11.99

BOWL OF CHILE VERDE - 12.99

Torta de Asada



HAMBURGERS

Served with French fries

TEPEQUE STYLE

A jumbo Angus beef patty with cheese, lettuce, tomato, onions, avocado slices and jalapeno peppers-17.99

TORTA

Your choice of asada, carnitas or pollo with tomatoes, lettuce, onion, jalapenos and avocado-17.99

EXTRAS

FLOUR TORTILLAS (3)-3.99

HANDMADE CORN TORTILLAS (3)- 3.99

REFRIED BEANS- 4.50

SPANISH RICE- 4.50

PICO DE GALLO- 4.99

First basket of chips always complimentary

ADDITIONAL CHIPS- 4.99

DRINKS

SOFT DRINKS

Includes two free refills - 4.50

FRUIT JUICES

Guava, Mango and Orange Juice - 5.50

ICED TEA - 4.50

HOT TEA - 4.50

COFFEE - 4.50

MILK - 4.50

HOT CHOCOLATE - 5.99

(Abuelita)



Sope & Taco

LUNCH SPECIALS

Served Monday - Friday

After 3 PM add 2.00

Served with rice and beans- 16.99

House Filings

Your choice of Shredded Chicken or Beef, Ground Beef, Cheese, Carne Asada, Pollo Asado or Al Pastor (Pork) Substitute Shrimp or Fish add- 2.00 (on each item)

#1 SOPE AND TACO

#2 SOPE AND ENCHILADA

#3 TWO SOPES

#4 ENCHILADA AND TACO

#5 TWO ENCHILDAS

#6 TWO TACOS (Crispy or Soft)

#7 HALF ORDER OF CHILE VERDE

UNA SOLA COSA (ONE ITEM)

Served with rice and beans. Your choice of taco, enchilada, sope, chile relleno or tostada- 13.99

SI ACABAS DE LLEGAR
BIENVENDIO!

SI YA TE VAS
VUELVE PRONTO...

COMBINACIONES

(COMBINATIONS)

Served with rice, beans.

House fillings

Shredded Chicken or Beef, Carne Asada,

Charbroiled Chicken or Al Pastor (Pork)

Substitute sautéed Shrimp or Fish add 2.00 extra on each item.

#1 RELLENO & TACO- 18.99

#2 RELLENO & ENCHILADA- 18.99

#3 CHILE VERDE & RELLENO- 19.99*

*Served with tortillas

QUESADILLAS

All our quesadillas are made with two flour tortillas filled with Monterrey Jack cheese. Served with a side of guacamole, sour cream and fresh pico de gallo.

QUESADILLA HANFORD

A cheese quesadilla- 16.99

QUESADILLA CON TODO

Your choice of diced charbroiled chicken, steak or chile verde (Pork)- 17.99

QUESADILLA DE CAMARON

Filled with shrimp sautéed in a garlic butter tomatillo salsa- 19.99

Quesadilla de Camaron



PLATILLOS VEGETARIANOS

(VEGETARIAN SPECIALS)

Served with rice and whole beans

#1 Veggie Burrito

Stuffed with carrots broccoli, cauliflower, whole beans and cheese. Sautéed in tomatillo sauce- 18.99

#2 Burrito

Stuffed with beans, rice and cheese. Topped with guacamole and tomato salsa- 19.99

#3 Veggie Fajitas

Sautéed broccoli, cauliflower, bell peppers, carrots and onions in our guajillo sauce. Served on a sizzling plate with side of guacamole and warm tortillas- 21.99

WE USE CANOLA AND OLIVE OIL.

Minimum order of 8 or more. No split checks.