



*Over 25 years of family tradition, serving
authentic Mexican food made with Love*



VIDA ETERNATM
TEQUILA

**BORN IN FARMINGTON. CRAFTED IN MEXICO. FAMILY-OWNED TEQUILA
COMING SOON.**

APPETIZERS

Dip Trio ✓

Poblano Cheese Dip + Guacamole
+ Salsa 10

Ceviche de Camaron

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

Papas Locas ✓

French fries topped with your choice of meat, queso dip, pico de gallo, sour cream, and guacamole. 10 +Steak* 4
+Chorizo 3

Chicken Tortilla Soup

Shredded chicken, sweet corn, queso fresco, avocado, sour cream & tortilla chips. 10

Guacamole ✓ ✓

8oz fresh guacamole and chips. \$10

Poblano Cheese Dip ✓

8oz Melted cheeses, mild poblano peppers, and chips. 10

Esquites ✓ ✓

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 complimentary (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

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

TACO DE CAMARON

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

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.

✓ Vegan options by request. ✓ Vegetarian options by request.

*Contains raw or undercooked ingredients. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."



MANJARES MEXICANOS

(Mexican Specialties)

RIBEYE ASADO*

Tender grilled Ribeye topped with onions and peppers, served with rice, guacamole, pico, and a potato taco dorado, corn or flour tortillas. 28

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

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. 39

SALMON AL GUAJILLO

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

BRUNCH & LUNCH

(12pm to 3:30pm)

EGG QUESADILLA

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

HUEVOS DIVORCIADOS

Two eggs over crispy fried corn tortillas, one with red salsa and one with green salsa, served with refried beans and queso fresco. 10

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
+Shredded Chicken 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

 Vegan options by request.  Vegetarian options by request.

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ENTREES

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 BURRITO

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

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

House Salad

Lettuce with roasted bell pepper, onion, tomato, squash, corn, queso fresco, honey mustard dressing, and orange slices. 10 + Grilled Chicken 4 +Shrimp 5

KIDS MENU

3 to 12 years old

CHICKEN TENDERS

Chicken tenders served with French fries. 10

KIDS TACO

One taco with flour tortilla, cheese and choice of meat, served with rice and beans or french fries. 10

- 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. 10

-Ground beef -Shredded chicken -Grilled chicken

SIDES

-Mexican Rice

8oz 4

-Refried Beans

8oz 4

-Whole pinto beans

8oz 4

-Pico de Gallo

2oz 1 8oz 4

-Chipotle Ranch

2oz 1 8oz 5

-Mild house Salsa

2oz 1 8oz 5

-Hot house Salsa

2oz 1 8oz 5

-French fries 4

-Sweet potato fries 5

-Tortilla Chips 4

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TOP SHELF MARGARITAS

TAQUES' MARGARITA

Tequila Exotico silver, triple sec, agave, lime-lemon juice

Small 12 Large 18 Pitcher 50

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

EL PATRON

-Patron Silver Tequila, Grand Marnier, lime-lemon juice,
agave. 19

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

ICY HAVEN

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

COCKTAILS

ESPRESSO MARTINI

Baileys, coffee liqueur, and espresso coffee. 15

-Tequila - Vodka -Rum

TIKI PIÑA COLADA

Bacardi, coconut, pineapple juice. 15

TIKI STRAWBERRY DAIQUIRI

White rum, strawberries, lime, and simple syrup. 15

CARAJILLO

Espresso coffee, and Liquor 43. 15

PALOMA

Tequila Exotico silver, grapefruit juice, agave, squirt.
15

OAXACA OLD FASHIONED

Tequila añejo, mezcal, agave. 15

MOJITO

White rum, fresh mint, simple syrup. 15

-Lime -Strawberry -Cucumber

MOCKTAILS

TIKI PIÑA COLADA 8

MOJITO 8

TIKI STRAWBERRY/MANGO DAIQUIRI 8

BLUE LAGOON LEMONADE 8

BEVERAGES

- Coca-Cola Products 3
- Mexican Coca-Cola 4
- Jarritos 3
- Coffee 3
- Iced tea 3
- Kids Apple Juice 3
- Sparkling Lemonade 3

TAQUES TOWER

House Margarita 19
Strawberry Daiquiri
Piña Colada
Same day refill 15



Flaming Shots

TULUM

Tequila, lemon and orange juice,
blue curacao 7

TROPICANA

Vodka, mango and orange juice 7

GRANADA

Rum blanco, pomagranate 7

TEQUILA

- 1800 Añejo 12
- 1800 Reposado 14
- 1800 Blanco 9
- Casamigos Blanco 17
- Casamigos Reposado 18
- Casamigos Añejo 19
- Don Julio 1942 Añejo 43
- Don Julio Añejo 21
- Don Julio Reposado 19
- Don Julio Blanco 18
- Don Julio 70 21
- Maestro Dobel Blanco 13
- Maestro Dobel Reposado 16
- Maestro Dobel Añejo 17
- Exotico Blanco 7
- Exotico Reposado 7
- Herradura Añejo 19
- Herradura Reposado 16
- Herradura Blanco 16
- Patron Silver 14
- Patron Reposado 16
- Patron Añejo 19
- Tanteo Jalapeno 11
- Clase Azul Reposado 43
- Clase Azul Blanco 35
- Padre Azul Blanco 24
- Padre Azul Reposado 27
- Padre Azul Añejo 30

VODKA

- Titos 7
- Grey Goose 6
- Grey Goose Citron 6
- Ketel One Cucumber 7

WHISKEY

- 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

DRAFT BEER

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

BOTTLED/CAN

- Corona Extra 5
- Corona Light 5
- Negra Modelo 5
- Modelo Especial 5
- Pacifico 5
- Coors Light 4
- Miller Lite 4
- White Claw 4

WINE/SANGRIA

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

RUM

- Captain Morgan Spiced 6
- Captain Morgan White 6
- Bacardi 6

MEZCAL

- Illegal Reposado 14
- Banhez Joven 7

DESSERTS

CHURROS

Churros filled with caramel and coated in cinnamon and sugar. Served with vanilla ice cream. 10

Flan

Baked custard dessert with a layer of caramel on top. 10

FRIED ICE CREAM

Vanilla ice cream coated in a crispy, golden shell. 10

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.

A REFRESHED
TAQUES EXPERIENCE
IS ON THE WAY.
NEW DISHES,
NEW LOOK, AND OUR
FAMILY-CRAFTED
TEQUILA FROM
MEXICO
COMING SOON.

Happy Hour
Tuesday - Friday
3pm - 5pm
20% off
Entire Menu
+
Taco Tuesday
\$5 Off Street Tacos
All Day