



# TACO GUILD

## STARTERS

- \* **GF SHRIMP CEVICHE 14**  
Shrimp marinated with lime, jicama, cucumber, tomato, cilantro and red onion & garnished with avocado
- GF GUACAMOLE 8**  
Made daily with jalapeño, cilantro, fresh lime, red onion, tomato & garnished with cotija  
Add Jalapeño Bacon 3 or Chorizo 4
- GF EMPANADA 13**  
House-made empanadas stuffed with mashed potato, carnitas, and pickled jalapeño. Garnished with cotija, crema & pico de gallo
- GF GREEN CHILI QUESO 11**  
Fire roasted green chilis, pico de gallo & cilantro  
Add Jalapeño Bacon 3 or Chorizo 4
- GF PORK WINGS 16**  
Crispy pork wings tossed in urfa biber salsa
- GF CHICHARRONES 7**  
House-fried pork skin seasoned with Tajín & served with a lime wedge

## ENTREES

- QUESADILLA 13**  
14 inch flour tortilla with cheese blend served with pico de gallo, cilantro & sour cream
- TORTA 14**  
Sliced cochonita pibil on Noble Bread, pickled nopales cactus, crema, and watercress served with Mexican slaw & roasted jalapeño on the side
- GF SOUTHWEST SALAD 14**  
Chopped romaine tossed with a watercress lime vinaigrette topped with cotija, avocado, pico de gallo & corn nuts
- GF GUILD BOWL 13**  
Rice, beans, pico de gallo, corn, cabbage & cheese blend
- NACHOS 14**  
House-made chips topped with queso, beans, pico de gallo, pickled jalapeños, sour cream & cilantro
- GRILLED BURRITO 15**  
14 inch flour tortilla stuffed with rice, beans, pico de gallo & cheese blend served with Mexican slaw & roasted chili on the side
- CHILI RILLENNO 15**  
Ground beef and plantain stuffed poblano pepper topped with queso and tequila soaked raisins served with rice & beans

Chicken Tinga-4.50 Chipotle Cherry Steak-6.50  
Carnitas-4 Lamb-5 Grilled Shrimp-5.50  
Barbacoa-5 Duck-6 Cauliflower-3.50

**GF GLUTEN FREE**

**PLANT BASED OPTION**

## TACOS

Choose from House-made corn tortillas, flour or lettuce cups

- GF DUCK CONFIT 9.50**  
Slow cooked duck leg tossed with huitlacoche mole, garnished with manzano salsa & pickled manzano peppers
- GF STREET STYLE CARNITAS 7.50**  
Twelve hour braised pork, garnished with red onions & cilantro
- GF CRISPY PORK BELLY 8.50**  
Topped with house made kimchi & gochujang aioli
- \* **BARBACOA 8.50**  
Braised Angus beef garnished with pickled red onion & cilantro
- \* **CHIPOTLE CHERRY STEAK 9**  
Chipotle cherry glazed skirt steak, garnished with bleu cheese, poblano & onion straws with chipotle aioli
- GF CAULIFLOWER 7.50**  
Crispy cauliflower floret garnished with pickled cactus, mojito aioli & cotija
- \* **LAMB 8.50**  
Guajillo braised lamb leg garnished with poblano aioli & sweet potato hay
- \* **BAJA FISH 8.50**  
Tempura fried cod, garnished with salsa baja & Mexican slaw
- \* **GF LOBSTER 13.50**  
Butter poached lobster with a borracho bean aioli, and garnished with popcorn shoots
- \* **GF GRILLED SHRIMP 8**  
Blackened shrimp topped with pineapple relish, mango aioli & scallion
- GF CHICKEN TINGA 7.50**  
Marinated grilled chicken thigh garnished with cotija, red onions, cilantro & seasoned pepitas

## SIDES

- CHEFS RICE 5**
- CHEFS BEANS 5**
- STREET CORN 7**  
Guild Style - Habanero butter, chipotle aioli & cotija  
Street Style - Butter, crema, Tajín, cotija & cilantro

## DESSERTS

- STUFFED CHURRO 13**  
Fried to order churros with caramel filling and topped with caramel sauce and a scoop of dulce de leche ice cream
- CHOCOLATE CAKE 12**  
Spiced rum dark chocolate cake served with caramel sauce and dulce de leche ice cream

### MENU BY CHEF NICK KUBISCH

\*DISCLAIMER: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION