

# starters



## Fresh Tortilla Chips

Our famous house made tortilla chips served warm with our fire roasted tomato salsa or super fresh guacamole.

Salsa • half \$2.25 full \$4.50

Guacamole • half \$5 full \$10

## Nachos • side \$6 • full \$14

House made chips, queso blend, frijoles, pickled jalapeños, salsa verde, farm sauce

## Fries Supreme • \$13

Hand cut russets, queso, ground beef, pickled jalapeños, crema, pico de gallo, salsa

## Pickle Jar • \$4.50

Tequila bar staple; jalapeño, carrot, cauliflower, onions, celery

## Queso Fundido • \$13

Melting hot cheese skillet: a blend of 3 locally made Mexican cheeses topped with your choice of chorizo or Vera cruz sofrito. Share it with chips or warm tortillas!

## Calamari Salad • \$12

Chilled marinated calamari with grilled pineapple, habanero, cilantro, fried onions and chips

## Fried Chicken • \$14

3 pieces, finished with tequila, Rosewood wildflower honey, lime, black pepper OR Shaved Ambrosia Mexican chocolate, 3 chili sauce, sesame seeds, lime

## Tortilla Soup • \$8

Rich smoked pork bone and chicken broth, Oaxaca cheese, avocado, pickled onions, cilantro, lime, shredded chicken, chips

## Taquitos • \$10

Smoked sweet potato filled tortilla rolls, fried crisp, served with crema and lime

## Arugula Salad • side \$6 • full \$11

Arugula, avocado, pineapple, tomato, roasted pepitas, lime, queso blando

# tacos

We make our own fresh tortillas every day! They are gluten free, no additives & no preservatives.

## Chicken Pibil • \$5

Citrus-achiote-banana leaf stewed chicken, pickled onion, guacamole

## Frijoles • \$4.50

Refried pinto beans, queso blando, bell pepper salsa, cumin fried onion

## Smoked Chicken • \$6

Smoked chicken thighs, lime-onion salsa, queso blando, crema, Jake's chili garlic sauce

## Farmhouse Chorizo • \$5

Taco Farm house made chorizo, vera cruz sofrito, tomatillo salsa, arugula

## Fried Fish • \$5

Crispy fried cod with cabbage crudito, farm sauce, cilantro, Jake's chili-garlic sauce

## Smoked Pork Belly • \$5

"Full Fat" pineapple-habanero smoked pork belly, grilled pineapple salsa, farm sauce

## Gringo Taco • \$5

Seasoned ground beef, farm sauce, lettuce, salsa, cheese

## Camarón • \$6.25

Grilled shrimp, creamy chipotle, avocado

## Carnitas • \$5

Well spiced pork shoulder, pico de gallo, guacamole

## Grilled Cheese & Mushroom Quesadilla • \$6.50

Melted three queso blend, smoked mushrooms, mole poblano, salsa verde

## Build Your Own Taco Platter • \$20 • \$37 combo for 2

A selection of our fresh garnishes, warm tortillas and your choice of 3 proteins (taco meats above). Vegetarian option available. Grilled Shrimp add \$2 per person

other than  
tacos

## The Real Meal • \$19

Mexican rice, refried beans, fried plantain, tomato-arugula salad and your choice of one protein (taco meats above). Vegetarian option available. Grilled Shrimp add \$4

## Chimichurri Beef Belly • \$23

An extremely flavourful cut, grilled with our special chimichurri sauce and served with hand cut fries and tomato-arugula salad.

after  
tacos

## Ice Cream & Sorbet • \$3/scoop

Ask us about today's flavours

## Churros • \$3.50 each

Mexican doughnuts with choice of dulce de leche, or spiced chocolate

retail

T-Shirts • \$20

Farm Chips • \$4.75

Fresh Tortillas

12 for \$3.50 24 for \$6.00

Ask your server about our house made hot sauces.

## Sides (In case you need a little extra)

Avocado • \$2

Bell Pepper Salsa • \$2

Cabbage Crudito • 50¢

Creamy Chipotle • \$1

Farm Sauce • \$2

Fried Plantain • \$3

Guacamole • \$2

Chili Garlic Sauce • 75¢

Lime-Onion Salsa • \$2

Mexican Rice • \$3

Mole Poblano • \$1.50

Pickled Jalapeños • \$1

Pickled Onions • 75¢

Pico de Gallo • \$1.25

Pineapple Salsa • \$1.25

Queso Blend • \$1.25

Refried Beans • \$4

Salsa Verde • \$1.50

Tortilla Shells • 75¢ (3)

## drinks

Margaritas

Discover the world of **TEQUILA** with our selection of over 40 distinctive varieties. They are all made from **100% AGAVE** & we use them in all our margaritas & tequila cocktails.

**Farm citrus:** a blend of fresh lime, orange & agave nectar.

**Traditional • \$10**

So good it's on tap! Small batch premium tequila blanco from Canadian founded Tromba mixed with our delicious farm citrus.

**Pineapple & Guajillo Chile • \$10**

Grilled pineapple purée, lime juice, tequila reposado, guajillo chile drizzle, guajillo chile rim

**Avocado Margarita • \$12**

Fresh avocado, tequila reposado, cointreau, farm citrus, simple syrup, mint

**Flor de Jamaica • \$11**

Hibiscus flower infused tequila blanco, hibiscus tea, farm citrus, hibiscus rim

Cocktails

**Farm Island Iced Tea • \$9**

Tequila blanco, rum, vodka, gin, farm citrus, splash of coke

**Mexican Mule • \$8**

Tequila blanco, ginger beer, lime, turbinado

**Bourbonade • \$10**

Bourbon, farm citrus, rosemary syrup, orange bitters

**Mojito • \$11**

Demerera rum, fresh mint, lime juice, mint syrup, soda

**Sangria**

**mason jar \$27 • glass \$12**  
Rosewood Estates Riesling, hibiscus tea, citrus brandy, farm citrus, fresh fruit, soda

Wine

Featuring Rosewood Estates Winery, Beamsville

**White • 2013 "Süssreserve" Riesling**

**\$9/g • \$27/.5l • \$34/b**

If a margarita was a wine, it would be a Riesling! Bright, crisp & zesty.

**Red • 2013 "Long Rows Red"**

**Pinot Noir/Merlot**

**\$9/g • \$27/.5l • \$34/b**

Smooth with lots of berry flavours.

## Beer & Cider

Check out our daily "Farm Features" menu for additional local brews on tap & in bottles

**ON TAP • Pint \$7.25 • Mason Jar \$12.25 • Pitcher \$24**

Swing taps always featuring Ontario craft beer

**BOTTLES/TALL BOYS**

Feature Ontario Craft Cider • **\$7.50**

Feature Ontario Craft Beer • **\$5.95**

Dos Equis Lager • **\$5.95** | Modelo Especial Lager • **\$5.95**

**Agua Fresca • \$4**

Fresh house made refreshments with fruit and/or herbs. Ask for today's features

**Mexican Hibiscus Cold Tea • \$2.50**

**Eby Manor Milk • \$3**  
2% White or Chocolate

**Soft Drinks • \$2**

**Sparkling Water • \$3/\$5**

Non-Alcoholic



**TACO FARM:** An interpretation of Canada's Mexico, a combination of one of the world's great cuisines & our connection to the land around us. We cook without borders or rules. We are not Mexican, El Salvadorian or even Latin American; we are farmers.....TACO FARMERS!

As TACO FARMERS we support small, local farms. We stock our shelves the same way we do at home, with foods we feel safe & proud to serve to our own families. If you're curious about where your food comes from, & you should be, please ask us. We make everything in house, or on the FARM! If you ate it here we made it, from our famous tortillas to our infamous hot sauces, bar mixes & infusions. We truly live the HOUSE MADE philosophy!

A quick word on GLUTEN...our food doesn't contain it! From the fried chicken to the battered fish, our tortillas & our sauces! The only item on our menu that isn't gluten free is the churro, but beyond that you're GLUTEN FREE GOLDEN!

@TACOFARMCO Please note tables of six and over are subject to a 15% gratuity.