

STARTERS

Fresh Tortilla Chips • Our famous house made tortilla chips served with our fire roasted tomato salsa or super fresh guacamole. Salsa • half **\$2.25** • full **\$4.50** Guacamole • half **\$5** • full **\$10**

Triple Threat Starter Plate • half **\$10** • full **\$18** •  Try the perfect combo! Guac, tomato salsa, our “must try” spicy pickled veggies and warm chips!

ROADHOUSE NACHO PLATE! Aka the Patrick Swayze! side **\$6** • full **\$14** • add **\$4** any protein (**\$6** shrimp) Gringo salted chips, melted cheese, “roadhouse salsa”, farm sauce, onion-bell pepper salsa

Fries Supreme • **\$15** • Hand cut russets, queso, ground beef, pickled jalapeños, crema, tomato radish salsa • Vegetarian • **\$13**

Queso Fundido • **\$13**/veg • **\$15**/chorizo • Melting hot cheese skillet: a blend of 3 cheeses topped with your choice of chorizo or Vera cruz sofrito. Share it with chips or warm tortillas!

Calamari • **\$12** • Crispy calamari, chipotle crema, pickled jalapeño

Fried Chicken Appetizer • **\$11**/4 pieces • Crispy dredged chicken thighs! Tequila, wildflower honey & lime sauce

Crispy Smoked Pork • **\$13** • Smoked pork shoulder fried crisp, pineapple salsa, farm sauce, lime, iceberg lettuce

Tortilla Soup • **\$8** • combo **\$14** • Rich smoked pork bone broth, Oaxaca cheese, avocado, pickled onions, cilantro, lime, shredded chicken, chips • **combo**: add a house side and a taco of your choice

Taco Salad • **\$9** • add **\$4** any protein (**\$6** shrimp) Iceberg lettuce, tomato, cucumber, salsa, shredded queso, farm sauce, lime chipotle dressing, chips

TACO PLATTERS • Pick your size, tacos & 2 house sides
2 taco platter • **\$14** | 3 taco platter • **\$19** | 4 taco platter • **\$23**

Buffalo Cauliflower • Crispy fried cauliflower, chipotle hot sauce, guacamole, pico de gallo

Mole Chicken • Apricot and cocoa mole braised chicken, farm sauce, queso blanco, pineapple salsa

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

Gringo Beef • Seasoned ground beef, farm sauce, lettuce, salsa, cheese

Smoked Chicken •  Smoked chicken thighs, lime-onion salsa, queso blanco, crema, Jake’s chili garlic sauce

Carnitas • Well spiced & slow braised pork shoulder, pico de gallo, guacamole

Frijoles • Refried pinto beans, queso blanco, bell pepper salsa, cumin fried onion

Camarón •  Grilled shrimp, creamy chipotle, guacamole

Fried Fish •  Crispy fried cod, cabbage crudito, farm sauce, cilantro, Jake’s chili-garlic sauce

Build Your Own Taco Platter • **\$20 per person**

Your choice of 3 taco flavours, unlimited fresh tortillas & 5 toppings: queso blanco, tomato salsa, guacamole, farm sauce & lettuce

Smoked Mushroom Quesadilla • **\$16** • Smoked mushrooms, cheese & mole poblano layered between crisp tortillas served with rice, frijoles & pickled veggies

Enchiladas • **\$18** • Corn tortillas stuffed with your choice of 1 taco flavour, refried beans & cheese, baked to perfection with more cheese & salsa! Rice, arugula & pineapple salad & crema.

 = Spicy!

House Made Sides:
rice, refried beans, arugula & pineapple salad,
spicy pickled veggies, fried plantain

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.

BEER

Check out our daily feature board for a variety of draught, bottles & cans

MARGARITAS (1.5oz) • All our margaritas are made with 100% Blue Weber Agave Tequilas. We offer you the choice of which tequila level to explore.

Traditional • fresh lime & orange juice, agave syrup and choice of tequila

Hibiscus

Hibiscus tea, lime & orange juice, agave syrup and your choice of tequila

Tequilas: Bar Rail, El Jimador • \$8 | Premium, Tromba • \$11 | Top Shelf, Clase Azul • \$18

TEQUILA FLIGHTS (1.5oz) • Discover the world of tequila with our selection of over 40 varieties! Fasten your seat belt and take off with one our carefully curated tasting flights & follow a long history of Mexican tradition!

Blanco Flight • \$15 • all about the terroir, this flight highlights the different tastes of pure and unaged tequila • Espolón, Don Julio, Clase Azul

Reposado Flight • \$17 • just a bit of barrel age, these tequilas show off the best of both worlds! • Espolón, Tromba, Patrón

Añejo Flight • \$24 • the Donald Sutherland of flights, well aged and distinguished! • Cazadores, Casamigos, Jose Cuervo Reserva De La Familia

The “all ages” Flight • \$20 • blanco to añejo taste the tequila rainbow in each of its iterations • Casamigos Blanco, Cabo Wabo Reposado, Tromba Añejo

Mezcal Flight • \$17 • tequilas hipster and funky smelling brother!
• Ask your server for this week's selections

Not seeing what you want here, ask your server or our resident expert “El Profesor Nick” and we will put something special together for you!

FAT SPARROW
GROUP

is



COCKTAILS (1.5oz)

Farm Island Iced Tea • \$9 • Tequila blanco, rum, vodka, gin, farm citrus, splash of coke

Bourbonade • \$10 • Bourbon, farm citrus, rosemary syrup, orange bitters

Mexican Mule • \$8 • Tequila blanco, ginger beer, lime, turbinado

Hibiscus Sangria • \$12 • Rosewood Estates Riesling, hibiscus tea, citrus brandy, farm citrus, fresh fruit, soda

Verdita Sangria • \$12 • Brickworks cider, tequila, pineapple and citrus juices, mint and jalapeño

Mojito • \$11 • Demerara rum, fresh mint, lime juice, mint syrup, soda

“Mono de Latón” Aka Brass Monkey • \$10
Brickworks cider, smokey Creyente Mezcal

Farm Michelada • \$5 • Traditional spicy beer cocktail with lime juice, house made spice blend, salt rim

The Real Tequila Sunrise • \$9 • Tequila blanco, hibiscus syrup, orange juice, cherry

WINE • Featuring Rosewood Estates Winery, Beamsville

White • 2016 “Süssreserve” Riesling \$9/6oz • \$27/.5l • \$34/750ml

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

Red • 2015 “Locked & Loaded” Merlot blend \$9/6oz • \$27/.5l • \$34/750ml

Juicy with plum and berry flavours

Agua Fresca • \$4 • Fresh house made refreshments with fruit/herbs. *Ask for today's features*

Hibiscus Cold Tea • \$3 | **Horchata** (Mexican Cinnamon Rice Beverage) • \$3.50

Jarritos Soda \$3.50 | **Topo Chico Mineral Water** • \$3.25

Soft Drinks • \$2 | **Milk 2% White or Chocolate** • \$3 | **House Sweet Tea** • \$2.50

Mexican Inspired, Locally Sourced. Mexican cuisine with a 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! We support small, local farms. We stock our shelves with foods we feel safe & proud to serve to our own families. We make everything in house. Our food is gluten free and celiac safe, 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! Please always inform your server about any dietary restrictions and allergies.

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