

## STARTERS

**Fresh Tortilla Chips** Our famous house made tortilla chips served with our fire roasted tomato salsa or super fresh guacamole. Salsa • Half \$3 • Full \$5  
Guacamole • Half \$6 • Full \$11

### Triple Threat Starter Plate

half \$12 • full \$20 • 🌶️

Try the perfect combo! Guac, tomato salsa, our “must try” spicy pickled veggies and warm chips!

### Roadhouse Nacho Plate! Aka the Patrick Swayze!

Side \$7 • Full \$16

Add \$4 any protein (\$6 shrimp)

Gringo salted chips, con queso sauce, “roadhouse salsa”, farm sauce, onion-bell pepper salsa

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

**Queso Fundido** • \$15 • 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 el Diablo** • \$14 • 🌶️ • Crispy calamari, chili salt, arbol chili sauce, charred whole jalapeño!

### Fried Chicken Appetizer • \$13 •

Crispy dredged chicken thighs!  
Tequila, wildflower honey & lime sauce

**Tortilla Soup** • \$8 • \$14/combo • Rich smoked pork bone broth, Oaxaca cheese, avocado, pickled onions, cilantro, lime, shredded chicken, chips  
Combo: add a side pineapple arugula salad and a taco

### Million Layer Taco “Salad” • \$15

Rice, frijoles and gringo beef layered between crisp tostadas, piled high with iceberg lettuce, roadhouse salsa, cheese, farm sauce, chili garlic sauce

**Smoked Sweet Potato Taquitos!** • \$10  
Smoked sweet potato stuffed taquitos, deep fried crispy perfection, farm sauce, chili garlic sauce, lime

### Ceviche • market price

Daily ceviche made in limited quantities to be super fresh, ask your server for today’s feature!

## TACO PLATTERS • \$14

Tacos are best eaten hot and fresh and built the way you like it.

We now offer you this experience when you customize your own platter every time you visit us. Our famous farm made corn tortillas will keep coming to your table warm and freshly grilled. All platters come with our delicious refried beans

### Choose your protein (up to 2):

#### Buffalo Cauliflower

Fried cauliflower in chipotle-garlic hot sauce

#### Mole Chicken

Apricot and cocoa mole braised chicken

#### Farmhouse Chorizo

Taco Farm house made chorizo, vera cruz sofrito

#### Gringo Beef

Seasoned ground beef..... Ole

#### Crispy Eggplant

Marinated and fried eggplant topped with lime crema

#### Smoked Chicken • 🌶️

Smoked chicken thighs with lime juice

#### Carnitas

Well spiced & slow braised pork shoulder

#### Camarón • 🌶️

Grilled shrimp in creamy chipotle sauce (add \$2)

#### Fried Fish • 🌶️

Crispy fried cod

#### Plantain

Fried plantain, hibiscus “carnitas”, onion and cilantro

### Each platter comes with:

tomato-radish salsa • salsa verde • farm sauce • queso blanco • iceberg lettuce

### Or upgrade to the Premium Set for \$3:

pico de gallo • guacamole • farm sauce • queso oaxaca • salsa verde • iceberg lettuce

### Order Additional Salsas and More:

**\$1 each:** Pico de gallo • roadhouse salsa • table salsa • salsa verde • onion salsa • spicy pickled veg • bell pepper salsa • corn salsa • pickled onions • pickled jalapeño • cabbage crudito • jakes 3 chili banger • iceberg lettuce • arugula

**\$2 each:** Grilled pineapple salsa • farm sauce • queso blanco • queso fresco • queso oaxaca-chihuahua blend • guacamole

## NOT TACOS

**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 one taco filling, refried beans & cheese, baked to perfection with more cheese & salsa! Rice, arugula & pineapple salad & crema.

**Pork Al Pastor!** • \$35 • Thinly sliced and heavily marinated pork ribeye and loin, skewered with pineapple and onion grilled to perfection. Brought table-side for you to carve and build succulent tacos with farm sauce, pickled onions, iceberg lettuce, pico de gallo, pickled jalapeno and more pineapple

This one takes a few minutes and can feed two, so grab a platter of nachos to share and sit tight



## 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** • \$3.50/12 • \$6/24

Ask your server about our house made hot sauces



## BEER

Check out our daily feature board for a variety of draught, bottles & cans or try a flight of 5 draught

## MARGARITAS

NOW IN TWO SIZES!

LET US FARM SIZE YOUR FESTIVITIES!

Served in our standard rocks glass or get your own FARM SIZED shaker and fluted glass!

Choose your tequila: Standard 1.5oz / FARM SIZE 3oz

Bar Rail • **Jose Cuervo Tradicional** • \$9/\$15

Premium • **Tromba** • \$12/\$20

Top Shelf • **Patron** • \$20/\$33

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

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

**Verdita** • Pineapple verdita, farm citrus, lime and your choice of tequila

**Fantasma Negro** • Ancho Reyes liqueur, tequila, activated charcoal, fresh lime and orange juice, chili salt

## 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 of 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, Leyenda del Milagro, Don Julio**

**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!

**Sombra, Creyente, Leyenda Tlacuach**

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!

## 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, agave syrup

**Hibiscus Sangria** • \$12 • Rosewood Estates Red, hibiscus tea, citrus brandy, farm citrus, fresh fruit, ginger ale

**Pineapple Sangria** • \$12 • Rosewood Estates Riesling, citrus brandy, pineapple juice, mint syrup, fresh fruit, sprite

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

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

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

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

## WINE

Featuring Rosewood Estates Winery, Beamsville

**White** • 2017 Riesling AF

If a margarita was a wine, it would be a Riesling!

Bright, crisp & zesty

\$9/6oz • \$27/.5l • \$34/750ml

**Red** • 2017 The Looking Glass

\$9/6oz • \$27/.5l • \$34/750ml

Juicy with plum and berry flavours

## NON-ALCOHOLIC

**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/Juice/ Ginger Beer** • \$2.25

**Milk 2% White or Chocolate** • \$3

**Lemonade** • \$2.25

**Orange Pekoe 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 inform your server about any dietary restrictions and allergies.

Please note tables of six and over are subject to a 18% gratuity. @TACOFARMCO

FAT SPARROW  
GROUP