

TACOS

NIXTAMAL CORN TORTILLA, ONION, CILANTRO, LIME 
TACOS ARE SERVED INDIVIDUALLY



AL PASTOR

DUROC PORK TROMPO, PINEAPPLE

\$5

AL VAQUERO

WAGYU STEAK TROMPO

\$6

POLLO ASADO

CHARCOAL- GRILLED CHICKEN THIGHS

\$5

SUADERO

CONFIT ROSE MEAT & BRISKET

\$5⁵⁰

LONGANIZA

MEXICAN PORK SAUSAGE

\$5⁵⁰

CAMPECHANO

A MIX OF SUADERO & LONGANIZA

\$5⁵⁰

AQUILES

WAGYU BEEF TENDON , CHICHARRON

\$6

COSTILLA

CERTIFIED ANGUS RIBEYE STEAK, GRILLED ONIONS

\$8⁵⁰

LENGUA

WAGYU BEEF TONGUE

\$8⁵⁰

POBLANO

KING OYSTER MUSHROOMS , CRISPY GOUDA

\$7

* ADD GOUDA CHEESE \$1⁵⁰ * ADD CHICHARRON \$0⁵⁰ *

TACOS BRING PEOPLE TOGETHER * ESTABLISHED IN 2020
FOLLOW US AT @THEWOLFOFTACOS

ESPECIAL

LARGER FLOUR TORTILLA AND GOUDA CHEESE
WE KINDLY REFUSE ALL MODS ON SPECIALS



GRINGA

AL PASTOR, ONION, CILANTRO, LIME, PINEAPPLE

\$9

GRINGO

AL VAQUERO, CANARY BEANS, GRILLED ONIONS

\$10

BOTANAS GF

SIDE DISHES. SOMETHING EXTRA.

GUACAMOLE CON TOTOPOS

MADE DAILY. SERVED WITH CORN TORTILLA CHIPS AF

\$6⁵⁰

CANARY BEANS VG V

COITJA CHEESE

\$4

ESCABECHE V

HOUSE-PICKLED JALAPENOS, CARROTS, POTATOES

\$1⁵⁰

TUETANO

WAGYU BEEF BONE MARROW

\$4

TOTOPOS AF

SIDE OF CORN TORTILLA CHIPS

\$2

GF GLUTEN-FREE

VG VEGETARIAN

V VEGAN

AF HAS ANIMAL FAT (TALLOW / LARD)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

DRINKS

HOMEMADE AGUA FRESCAS, CERVEZA, MEXICAN SODAS



AGUAS FRESCAS

\$6

JAMAICA HIBISUCS TEA

PINA PINEAPPLE, LIME

SEASONAL AGUA FLAVOR OF THE MONTH

CERVEZAS

NO MAMES LIGHT MEXICAN-STYLE LAGER

\$6

EVERHAZE IPA HOPPY IPA LOCAL

\$7

MONOPOLIO CLARA PILSNER

\$6

MAKE IT A MICHELADA \$2

HAPPY HOUR 4PM - 7PM : BEER BUCKET (5 BEERS FOR \$25)

SOFT DRINKS

MEXICAN COKE

\$5

MEXICAN SPRITE

\$5

JARRITOS MANDARIN, GUAVA, PINEAPPLE, TAMARIND

\$4⁵⁰

SIDRAL MUNDET APPLE CIDER SODA

\$4⁵⁰

DIET COKE

\$5

ACQUA PANNA STILL WATER

\$4⁵⁰

MINERAGUA SPARKLING WATER

\$4⁵⁰

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CATERING



BUILD -YOUR-OWN-TACO BOXES, PERFECT FOR LARGER PARTIES.

TROMPO BOX

2 LBS OF OUR FAMOUS AL PASTOR OR AL VAQUERO (OR BOTH)
DICED WHITE ONION, CILANTRO, AND LIMES
CHOICE OF 3 SALSAS
16 WARM CORN TORTILLAS

FEEDS 3-4 PEOPLE
\$70

TACO BOX

5 LBS TOTAL OF PROTEINS OF CHOICE: AL PASTOR, AL VAQUERO,
POLLO ASADO, SUADERO, LONGNIZA, OR POBLANO
DICED WHITE ONION, CILANTRO, AND LIMES
CHOICE OF 5 SALSAS
50 WARM CORN TORTILLAS
PARTY-SIZE GUACAMOLE CON TOTOPOS

FEEDS 10-12 PEOPLE
\$220

ADD-ONS PARTY-SIZE EXTRAS

MEXICAN RICE & CANARY BEANS	\$30
GUACAMOLE CON TOTOPOS	\$40
TOTOPOS	\$15
ESCABECHE	\$15
CANARY BEANS	\$15

TO PLACE AN ORDER, VISIT OUR WEBSITE!

FOR PRIVATE EVENT INQUIRIES, PLEASE FILL OUT THE
"REQUEST QUOTE" FORM ON OUR WEBSITE.

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MERCADO

OUR HOMEMADE SALSAS AND VEGGIES TO-GO.



SALSA VERDE

MILD RAW TOMATILLO-BASED SALSA
REFRIGERATED SHELF LIFE: 4 DAYS

CHILE MORITA

MILD ROASTED TOMATILLO & TOMATO SALSA
REFRIGERATED SHELF LIFE: 1-2 WEEKS

SALSA ROJA

MEDIUM CHILE PUYA & TOMATO SALSA
REFRIGERATED SHELF LIFE: 1-2 WEEKS

SERRANO EMULSION

HOT SERRANO SALSA
REFRIGERATED SHELF LIFE: 1 WEEK

CHILE DE ARBOL

EXTRA HOT CHILI VINEGAR
REFRIGERATED SHELF LIFE: A WHILE

ESCABECHE

HOUSE-PICKLED JALAPENOS, CARROTS, POTATOES
REFRIGERATED SHELF LIFE: A WHILE

CUP \$8 / PINT \$16

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