

UNTACOS^(TM)

chips & salsa (choose 2)	4
tomatillo, pineapple or spicy roasted tomato	
+ traditional guacamole	8
+ goat cheese-poblano guacamole	9
queso fundido & chorizo	6
street corn-on-a-stick	4
caesar salad	5.5
masa croutons, queso fresco, pepitas	
chopped salad	5.5
pioco, queso fresco, tortilla strips, ancho ranch	
chicken and rice soup	4.5
cheese quesadilla	7
sour cream, pico de gallo	
add chicken 2 steak 3	
chicken nachos	8
sour cream, mexi cheese, pico de gallo	



roasted half chicken	12.5
served with rice & beans	
the coastal burger	9
two 1/4 pound patties, cheddar cheese, mayo, lettuce & tomato (add fries 1.5)	

TACOS!

market fish updated daily 3.5

pork al pastor 3.5	grilled steak 3
slow roasted, pineapple salsa	chimmichurri, shedded red cabbage
chicken tinga 3	crispy shrimp 3
pico, lime crema, queso fresco	jicama slaw, chipotle crema
mahi mahi 3	spanish lentil 2.5
house spiced, pico, chipotle crema	chimmichurri, red cabbage
baja blue cod 3	short rib 4
jalapeno slaw, chimmichurri	crispy shallot & carrot

TACO TEN PACKS 25

(choose two kinds, 5&5): pork al pastor, chicken tinga, mahi mahi, baja blue cod, grilled steak, spanish lentil

BOLS

choice of spanish or brown rice & black beans

chicken tinga	7
queso fresco, pico de gallo, lime crema	
smoked portabella	7
pico de gallo, chipotle crema	
mahi mahi	8
shredded red cabbage, chipotle crema	
grilled steak	8
queso fresco, pico de gallo, chimmichurri	
crispy shrimp	8
jicama cucumber slaw, chipotle crema	

STREET SIDES 2.5 each

black beans, brown rice, spanish rice, salsa choice, jalapeno slaw

CHEF'S BIG BOARD 38

chef's choice of 10 tacos served with salsa, queso, rice & beans

DESSERT 6.5

mango sorbet	fried ice cream
apple empanada cinnamon ice cream	churros

consuming undercooked or raw meats, poultry, seafood, shellfish or eggs
may increased your risk of foodborne illness 3.22.17

MARGARITAS

house margarita 7.5 CT margarita 9

build your own damn margarita 15

patron silver, patron citronge, lime juice, agave syrup

VINO

ESPUMOSOS / BLANCOS

cava - poema, spain 6 / 24

sauvignon blanc - nicolas, france 7 / 28

chardonnay - silk oak, lodi, california 10 / 40

TINTOS

pinot noir - elouan, willamette valley, oregon 12 / 46

cabernet sauvignon - Margret vineyards, chile 12 / 46

malbec - santa julia organic, argentina 7 / 28

DULCES

moscato - mia cantina, italy 7 / 28

blanc de blanc - schramsberg, california 125

SPECIALTY COCKTAILS 9

coastal breeze

absolute mango, acia-mango puree, cranberry
juice, lemon juice, simple syrup

Get a carafe - 49

pomela rosa

patron silver tequila, patron citronge,
grapefruit juice, lime and sugar

caprinina

leblon cachaca, agave nectar, fresh lime, soda

mojito

bacardi rum, mint simple syrup, fresh lime,
splash of soda

CERVEZA

CANS

tecate 3.5

leinenkugel's summer
shandy 6

sibling revelry seasonal 6
founders all day ipa 7
platform 6

modelo especial lager 5

bells two hearted ipa 7

tallboys miller lite 4

coors light 4

labatt blue 4

budwiser 4

bud light 4

BOTTLES

pacifico lager 5

kona longboard lager 5

dos equis lager 5

great lakes dortmuder 5

great lakes seasonal 5

ballast point pineapple

sculpin 8

flying dog truth imperial

ipa 6.5

corona 6

corona light 6

blue moon 6

angry orchard cider 6

st pauli NA 4



CATERING MENU

STREET SIDES

items below serve 6 - 10 guests per order

chopped salad \$48
pico, queso fresco, tortilla strips,
ancho ranch

caesar salad \$48
pepitas, polenta croutons

queso with chips \$58
melted queso, crumbled chorizo

salsa with chips \$24
salsa verde or roasted tomato

pico de gallo with chips \$30
tomatoes, onions, cilantro

guacamole with chips
traditional \$68
with goat cheese \$74

street corn \$36
char-grilled sweet corn, ancho butter,
lime aoli drizzle

black beans \$24

white rice \$24

brown rice \$24

DESSERTS

items below are sold individually

churros \$8
served with mexican chocolate

mango sorbet \$8
diced pineapple & mango

fried ice cream \$8
cinnamon sugar tortilla,
whipped cream, honey drizzle

TACO 10-PACKS

items below serve 6 - 10 guests per order

10 chicken tinga tacos \$36
pico de gallo, lime crema

10 grilled steak tacos \$36
chimmichurri, onion, pickled red cabbage

10 pork al pastor tacos \$42
slow roasted, pineapple salsa

10 mahi mahi tacos \$48
house spiced, pico de gallo, chipotle crema

10 baja blue cod tacos \$48
jalapeno slaw, chimmichurri, mojo sauce

10 spanish lentil tacos \$36
pickled veggie slaw

10 short rib tacos \$48
crispy shallot & carrot



get your party started with our
coastal taco catering menu...
email party@coastaltacobar.com
for more information

A \$200 deposit is required to hold your date and will be deducted from the total bill on the day of your event.

Each event is allotted for 2 hours of room time; any time over the 2 hours will be charged \$50 for every 30 minutes over the allotted time.

There are NO room rental fees, although food and beverage minimums will need to be met. These will depend on the date, time and number of guests attending your event, please inquire with your event coordinator for more details.

Your menu and all event details must be submitted 7 days prior to your event to allow for proper staffing and ordering.

We offer a variety of desserts on the menu but guests may bring cakes for milestone celebrations. If you would like to request a different dessert please inquire with our event coordinator.

You may arrive 1 hour before the event to decorate, and all decorations must leave with you the same day of the event. Please inquire with your event coordinator about additional decor that Coastal Taco may offer.

All events are customized for the individual event, and we can accommodate other needs that you may not see on the menu. Please inquire with your event coordinator if you have any special requests.