TACOS *Signature*

One per order served with 2 salsas on a fresh, hand-pressed corn tortilla.

BATTLE ROYAL $28
Appetite of a Luchador? Get ALL 6 tacos!



EL VISTADOR $4.67
Al pastor Trompo-style, spit-roasted marinated pork with pineapple, cilantro, onions



EL LOQUITO $4.67
Adobe chicken cooked Trompo-style, pickled onions & cilantro



EL CHARRO $5.63
Thinly-sliced Rib Eye steak, flash-seared on plancha over grilled cheese with avocado salsa verde



EL VOLADOR $5.63
Blackened shrimp, over a layer of jalapeño aioli, red cabbage & mango slaw, salsa macha (has peanuts) Flour tortilla



EL GUARDIAN $5.63
Grilled Salmon with charred corn pico de gallo, guacamole, diced grilled pineapple, chipotle crema on a flour tortilla



LA MARIPOSA $4.67
Sweet potato & poblano pepper, black beans, cheese, pickled jalapeños, salsa macha

SIDES *Sabroso*

NACHOS $12.12
Mixed cheese, black beans, pickled jalapenos, pico de gallo, queso cotija, cilantro, avocado salsa, served on crispy tortilla chips

GUACAMOLE TRADITIONAL $12
Red onions, tomatoes, jalapeno, cilantro, lime juice served with tortilla chips



GUACAMOLE ESPECIAL $12
Traditional guac, green apple, blue cheese, smoked almonds, fresno peppers, mint served with tortilla chips

WILD MUSHROOMS $5
Locally sourced mushrooms, sauteed with epazote, onions, poblano peppers, crispy garlic

BEANS $4
Black beans cooked with sofrito topped with fresh queso fresco

CORN RIBS $7.63
Chipotle mayo, queso fresco, lime, chile piquin.

Yes - you really eat them like a rib!



DRINKS *Sips*

House-made Beverages $4.67

FRESH-SQUEEZED
LEMONADE
HORCHATA
AQUA FRESCA



Bottled Beverage $3.50

COCA COLA
JARRITOS
MINERAGUA

BYOB, baby!

you bring cervesas, we provide limes

TREATS *Frozen*

VISTA CRUNCH $5

Taco shaped waffle shell filled with vanilla swirl ice cream dipped in chocolate topped with peanuts or mexican-colored sprinkles



THE ORIGIN OF THE *Trompo* STREET TACO

If Mexico City, and by extension Mexico, were to have an iconic taco, it would be the taco al pastor.

This bantam assembly of marinated pork shaved from a trompo (a vertical rotisserie) on a corn tortilla with pineapple, cilantro, onions and salsa is the object of lust for many taco enthusiasts.

What's not to love when you get all this in one bite:

- Spikes of heat
- Patches of char
- Citrus pep



DID YOU KNOW?

Cooking the meat gradually allows different layers to develop different textures, while the marinade provides the characteristic savory, spicy flavor associated with al pastor.



Craving CATERING?

Offering family taco kits, warehouse meals, taco boxes... let's taco 'bout it

CONTACT US
FOR PRICING

VISTA TACO

info@vistataco_pburg.com
908-750-9150

VISTA TACO

MEXICAN FOOD *And* RIVER VIEWS