

CINCO DE MAYO



FOR THE TABLE

Classico Guacamole Hass Avocado, Onion, Jalapeño, Cilantro 12

Yucateco Guacamole Hass Avocado, Mango, Habañero Chile, Red Onion, Bell Pepper, Cilantro 13

Crab Guacamole Hass Avocado, Jumbo Lump Crab, Arbol Chile, Cilantro 16

Guacamole Trio Classico, Yucateco, and Crab 18

Chips and Salsa Pistachio, Verde, Tomatillo 6

APERTIVOS

Alitas de Pollo* Chicken Wings, Cascabel Chile, Cilantro, Creamy Dipping Sauce 10

Quesadilla Blue Corn Tortilla, Queso Chihuahua, Rajas De Chile Poblano, Salsa Pasilla 10 **ADD CHICKEN 13 BRISKET 14**

Tocolo Chopped Bibb and Romaine Lettuce, Grilled Chicken, Roasted Corn, Jicama, Avocado, Cucumbers, Green Chile Lime Vinaigrette 11

Queso Fundido Queso Chihuahua, Refried Black Beans, Fresno Chilies 10 **ADD CHICKEN 4 CHORIZO 3**

ACOMPANAMIENTOS

Red Rice 4 . Black Beans 4 . Yucca Fries 5
Mexican Street Corn 6 . Sweet Plantains & Crema 6

ESPECIALIDADES DE LA CASA

ENCHILADAS Romaine Lettuce, Queso Oaxaca, Pickled Jalapenos, Radishes, Cilantro, Crema

Shrimp Chipotle Marinated Shrimp, Chorizo, Spinach, Queso Chihuahua, Rajas, Pumpkin Tomatillo Sauce 25

Chicken Traditional Tinga Sauce 20

Brisket Adobe Braised 21

Vegetable Roasted Market Vegetables 18

SALMON YUCATECO Pan Seared Filet of Salmon, Mango, Habanero Chile, Red Onion, Bell Pepper, Cilantro 22

FAJITAS Served with Peppers and Onions, Guacamole, Pico De Gallo, Queso Chihuahua, and Warm Corn Tortillas

Steak Fajita Sizzling Skirt Steak 28

Chicken Fajita Char Grilled Chicken Breast 24

Shrimp Fajita Grilled Marinated Shrimp 26

TACOS 2 for Appetizer 4 for Entree

Carne Asada* Grilled Beef Tenderloin, Arbol Salsa, Pico de Gallo, Fried Onion 12/24

Chicken Grilled Marinated Chicken Thigh, Pico de Gallo, Guacamole Verde, Queso Fresco 11/22

Carnitas Pork Shoulder, Fried Jalapeño, Charred Onion, Salsa Ranchera 11/22

Grilled Fish Grilled Market Fish, Mango Salsa 13/26

Baja Fish* Tempura Style, Red Fresno Lime Mayo 11/22

Vegetable Market Vegetables 9/18

Shrimp Taco Spicy Tomato Marmalade, Scallion, Hass Avocado 13/26

FAMILY STYLE MENU \$34/person++

FOR PARTIES OF 6 OR MORE

FIRST COURSE

Guacamole and Assorted Salsas for the Table

SECOND COURSE

For the Table

Brisket or Chicken Quesadilla

Queso Fundido
Alitas de Pollo

 *All Menu Items are Gluten Free Unless Indicated*

THIRD COURSE

Assortment of Our Signature Tacos

(Select 3)

Carne Asada, Chicken, Grilled Fish, Baja Fish, or Carnitas

ASSORTED SIDES TO SHARE

Rice and Beans, Sweet Plantains or Yucca Fries

CINCO DE MAYO



MARGARITAS DE LA CASA

Tocolo Tradicional Blanco, Agave, Orange Liqueur, Lime Juice 11/39 **ADD** Blood Orange, Guava, Lychee, Mango, Passion Fruit, Pineapple, Strawberry 2/8

Tocolo Frozen Blanco Tequila, Triple Sec, Fresh Lime 10 Glass / 37 Pitcher

Perfecto Maestro Dobel Silver, Grand Marnier, Organic Blue Agave, Lime Juice 13 Glass / 48 Pitcher

Mango Habanero El Jimador Reposado, Mango Habanero Emulsion, Chipotle Powder, Lime Juice 13

Grilled Pineapple Maestro Dobel Humito, Grand Marnier, Muddled Grilled Pineapple, Agave, Fresh Lime 14

Cucumber Jalapeno Tradicional Blanco, Jalapeno, Cucumber, Lime Juice 12

Pomegranate Lunazul Reposado, Pama Liqueur, Cointreau, Lime Juice 13

CERVEZAS

Drafts Corona Light / Modelo Especial / Negra Modelo/ Long Island Seasonal 7

Bottled Corona/ Pacifico/ Dos Equis Amber/ Victoria/ Blue Moon/ Ensenada Red Agave IPA/ Daura Lager (GF) 7

SANGRIA

Red Sangria 9

White Sangria 9

VINO

Pinot Noir, Coast & Barrel California 9

Chardonnay, Nicolas Idiart France 9

COCTELES DE LA CASA

Havana Mule Havana Club Anejo, Ginger Beer, Fresh Lime Juice 11

Sandia Cazadores Reposado, Triple Sec, Fresh Watermelon, Lime Juice 13

Paloma Hendricks Gin, Fresh Grapefruit, Fresh Lime, Agave 12

Mojito Bacardi Rum, Lime, Fresh Mint, Sugar, Splash of Soda 13

TACO TUESDAY · THURSDAY NIGHT MUSIC CLUB · HAPPY HOUR · CATERING · TAKEOUT · PRIVATE EVENTS

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