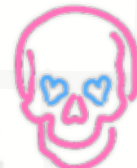




4410 Main Street
267-331-5874



Cupid was
Here

TAQUERIA AMOR

Mon-Thurs 11:30 AM - 9 PM

Friday 11:30 AM - 10 PM

Saturday 11 AM - 10 PM

Sunday 11 AM - 8 PM



Find us on socials!
@taqueriaamor





GUACAMOLE

served with tortilla chips & morita salsa

- Guacamole Traditional** 13.95
avocado, jalapeño, onion, cilantro **family size \$21.95**
- Guacamole Loco** 15.95
roasted corn, bacon, lime aioli, cotija cheese, chili pequin
- Seafood Guacamole** 18.95
crab, shrimp, diced tomato, chipotle glaze

ANTOJITOS

smaller plates

- Coco Loco Shrimp** 10.95
five coconut and panko crusted shrimp, topped with chives, side of sriracha mayo
- Chicken Taquitos** 13.95
four crispy corn tortillas filled with chipotle-tomato chicken, topped with queso fresco, crema, avocado, charred tomatillo salsa verde
- Chorizo Fundido** 11.95
chorizo, melted queso mixto, poblano rajas, side of flour tortillas

QUESADILLAS

- Chicken Tinga Quesadilla** 14.95
chipotle-tomato chicken, cumin, oaxaca cheese, topped with crema & tomatoes, side of salsa verde
- Shrimp Quesadilla** 15.95
shrimp, oaxaca cheese, radish, topped with habanero crema
- Cheesesteak Quesadilla** 15.95
chopped beef, cooper cheese, mushrooms, onions, radish, side of ketchup crema
- Mushroom Quesadilla** 13.95
3 corn tortillas, oaxaca cheese, queso mixto, epazote, topped with fresh jalapeños & crema

BURGERS

served with french fries

- Cheeseburger** 16.95
double beef patty, american cheese, dijon mayo, bibb lettuce, onion, tomato, brioche bun, pickle on the side

SALSA

served with tortilla chips

- Chips & Salsa** 7.95
salsa morita, salsa verde **family size \$9.95**
- Salsa Trio** 9.95
salsa arbol, salsa verde, chipotle-poblano

NACHOS DE LA CASA

loaded house nachos

corn tortilla chips, queso mixto, black bean puree, poblano rajas, pickled jalapeños, spicy salsa arbol, tomatoes, crema, radish, cilantro

15.95

- Chicken Tinga +3** **Braised Beef +3**
Chorizo +3

SOPAS

- Tortilla Soup**
chicken tinga, avocado, crema, queso fresco, corn tortilla strips
- Black Bean Soup**
crema, pico de gallo, cilantro

6.95

ENSALADAS

- Kale Salad**
kale, frisee, cotija cheese, crispy garbanzo beans, green apples, cucumber, lemon vinaigrette
- Chop Salad**
romaine, tomato, avocado, green apples, cucumber, chayote, red onions, pepitas, queso fresco, chipotle vinaigrette

12.95

- Grilled Chicken +5.95** **Grilled Shrimp +6.95**
Steak +7.95

20% gratuity will be added to all dine-in checks above \$50





TACOS & BOWLS



all options can either be served **as tacos on corn tortillas (3)**
OR as a bowl over red rice

Fish "Ensenada Style"

14.95

(2 flour tortillas)

tempura battered tilapia (available grilled),
avocado, chipotle mayo, cabbage slaw, radish

Pork Carnitas

14.95

pulled pork, avocado, salsa roja, cilantro,
onions

Chicken Tinga

14.95

chipotle-tomato chicken, avocado, pickled
cabbage, queso fresco, crema

Blackened Mahi-Mahi

18.95

mahi-mahi, avocado, sweet onion & garlic
braised kale, ancho chile crema

Korean BBQ Broccoli

14.95

broccoli, kimchee, sambal vinaigrette,
black bean puree

Chipotle Steak

15.95

flank steak, avocado, chipotle crema,
queso fresco, pico de gallo, crispy onions

Pork Al Pastor

14.95

spicy roasted pork, avocado,
pineapple, pickled red onions

Brisket Al Suadero

15.95

braised brisket, salsa de arbol, cilantro

Carolina BBQ Shrimp

15.95

shrimp, sweet chile BBQ, chipotle
cabbage slaw

Cauliflower

14.95

cauliflower, red chile garbanzo bean
puree, avocado, cucumber, tomatoes,
honey-lime yogurt dressing

ENCHILADAS

all enchiladas are topped with
crema, cotija cheese, radish, cilantro
pickled jalapeños & onions,

Enchiladas de Pollo

14.95

chicken, oaxaca cheese, marinated onion

Choose a sauce:

ranchera, verde, or mole poblano (+1)

Brisket Enchiladas

15.95

brisket, mushroom, oaxaca cheese, poblano rajas

verde and ranchera sauces

Seafood Enchiladas

16.95

shrimp, crab, oyster mushroom, oaxaca cheese

poblano cream sauce

FAJITAS

all fajitas are served with
flour tortillas, peppers & onions,
melted queso mixto, sides of
avosalsa verde, crema, pico de gallo

Grilled Chicken

21.95

Grilled Shrimp

22.95

Grilled Beef

27.95

Fajita Sampler

get all three proteins!
steak, chicken, & shrimp

37.95

SIDES

Mexican Street Corn "Esquites"

corn **off the cob**, lime
mayo, queso fresco,
chili pequin

6.95

Sweet Plantains

fried sweet plantains
topped with crema and
queso fresco

4.95

Beans & Rice

choice of **black beans**
or refried beans

4.95

Black Beans

4.95

Refried Beans

4.95

topped with **queso fresco**

Red Rice

3.95

French Fries

8.95

20% gratuity will be added to all dine-in checks above \$50





LUNCH SPECIALS



**\$8.95 Amor
& Frozen Margs**



**\$2 off
all tacos**



**\$39 Amor Marg
Pitcher
add fruit for +4**



PICK DOS LUNCH SPECIAL

\$13.95



only available Monday through Friday from 11:30 AM to 3PM

STEP 1: CHOOSE A CUP OF SOUP OR A HALF SALAD

Cup Tortilla Soup

chicken tinga, avocado, crema, queso fresco, corn tortilla strips

Cup Black Bean Soup

crema, pico de gallo

1/2 Kale Salad

kale, frisee, cotija cheese, crispy garbanzo beans, green apples, cucumber, lemon vinaigrette

1/2 Chop Salad

romaine, tomatoes, avocado, green apples, cucumber, chayote, red onions, pepitas, queso fresco, chipotle vinaigrette

STEP 2: CHOOSE A TACO

1 Pc. Fish Taco

tempura battered tilapia (available grilled), avocado, chipotle mayo, cabbage slaw, radish

2 Pc. Pork Carnitas

pulled pork, avocado, salsa roja, onions, cilantro

2 Pc. Chicken Tinga

chipotle-tomato chicken, avocado, pickled cabbage, queso fresco, crema

2 Pc. Pork Al Pastor

spicy roasted pork, avocado, pineapple, pickled red onions

2 Pc. Chipotle Steak

flank steak, avocado, chipotle crema, queso fresco, pico de gallo, crispy onions

2 Pc. Brisket Al Suadero

braised brisket, scallions, salsa de arbol

2 Pc. Carolina BBQ Shrimp

shrimp, sweet chile BBQ, chipotle cabbage slaw

2 Pc. Korean BBQ Broccoli

broccoli, kimchee, sambal vinaigrette, black bean puree

2 Pc. Cauliflower

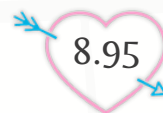
cauliflower, red chile garbanzo bean puree, avocado, cucumber, tomatoes, honey-lime yogurt dressing

KIDS MENU

**all kids' entrees come with a
fountain beverage, iced tea, or lemonade**

Cheese Quesadilla	8.95
Chicken & Cheese Quesadilla	10.95
Cheese Nachos	8.95
Cheeseburger & Fries	11.95
Mac & Cheese Tacos	7.95
Peanut Butter, Jelly, & Fluff Quesadilla	8.95

DESSERT



8.95

Tres Leches Cake

sponge cake soaked in 3 milks, topped with with strawberries, whipped cream, shaved coconut

Sweet Plantain Sundae

fried sweet plantains, topped with vanilla ice cream, chocolate syrup, whipped cream, cherry

20% gratuity will be added to all dine-in checks above \$50





TEQUILA

enjoy any tequila in a margarita +4
margarita pitcher prices vary
+4 to add fruit to any pitcher



BLANCO

unaged tequila

- 1800 Blanco 10
- Cabo Wabo Blanco 10
- Casamigos Blanco 13
- Casa Obsidiana Blanco 24
- Cazadores Blanco 9
- Corralejo Silver 9
- Don Julio Blanco 15
- Espolòn Blanco 10
- Herradura Silver 12
- Hornitos Plata 9
- Jose Cuervo Tradicional Plata 9
- Juarez Silver 9
- Lunazul Blanco 10
- Olmecca Altos Plata 10
- Patron Silver 13
- Teremana Blanco 9
- Tres Agaves Blanco 11
- Tres Generaciones Plata 11

REPOSADO

aged 1 month - 1 year

- 1800 Reposado 11
- Cabo Wabo Reposado 11
- Casamigos Reposado 14
- Casa Obsidiana Reposado 24
- Cazadores Reposado 11
- Clase Azul Reposado 27
- Don Julio Reposado 16
- Espolòn Reposado 11
- Herradura Reposado 13
- Hornitos Reposado 11
- Jose Cuervo Tradicional Reposado 10
- Lunazul Reposado 11
- Olmecca Altos Reposado 11
- Teremana Reposado 10
- Tres Agaves Reposado 11
- Tres Generaciones Reposado 12
- Casamigos Flight 18
- Get a taste of the Blanco, Reposado,
& Anejo from Casamigos!

AÑEJO

aged for more than 1 year

- 1800 Añejo 13
- Casamigos Añejo 16
- Don Julio 1942 28
- Don Julio Añejo 17
- Hornitos Black Barrel Añejo 12
- Jose Cuervo Tradicional Añejo 13
- Teremana Añejo 13
- Tres Generaciones Añejo 13

MEZCAL

made from roasted agave,
smoky flavor

- Casamigos Mezcal 14
- Del Maguey Vida Mezcal 11
- Fosforo Ensemble Mezcal 11
- Illegal Mezcal 12
- Illegal Reposado Mezcal 13
- Vicio Mezcal 15
- Montolobos Mezcal 13



WINE

7.95 per glass



RED

- Cabernet Sauvignon Albertoni / California 2023
- Malbec 90+ Cellars / Argentina 2024

WHITE

- Pinot Grigio Italy 2024

ROSE

- Rosè Raywood / California 2025

SPARKLING

- Sparkling Wine St. Kilda Brut Cuvée / Australia

BEER

DRAFT

- Modelo Especial 5.75
- Rotating Drafts Market Price



City Wide \$10

- Love City
- Lager & a
- shot of
- Homitos
- Reposado



BOTTLES & CANS

- Tecate 4.75
- Corona 5.75
- Corona Light 5.75
- Negra Modelo 5.75
- Pacifico 5.75
- Dos XX Amber 5.75

N/A BEER

- Athletic Brewing Run Wild IPA 5.75
- Heineken 0.0 5.75

BOTTLES & CANS

- Miller Lite 4.75
- Love City Lager 5.75
- Down East Cider 5.75
- Lawson's Little Sip IPA 5.75
- Surfside 7.74
- Iced Tea + Vodka or Iced Tea & Lemonade + Vodka
- Lawson's Sip of Sunshine IPA 7.50
- Guinness 7.00

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MARGARITAS



MANGO PASSIONFRUIT BLOOD ORANGE STRAWBERRY PINEAPPLE GUAVA

add your choice of fruit flavor! +4 to add fruit to any pitcher

Amor Margarita

classic margarita on the rocks

silver tequila, orange liqueur, lime juice, sour

glass/pitcher
11.75/52

Three Chili Margarita

spicy jalapeño margarita

silver tequila, lime juice, house chile syrup, jalapeño, spicy Tajin salt

12.95/54

Mezcal Margarita

classic margarita with smoky mezcal

Fosforo Ensemble mezcal, orange liqueur, lime juice, sour

12.95/54

Cadillac Margarita

reposado margarita

Cazadores reposado, Bauchant liqueur, lime juice, sour

15.95/64

Margarita Grand Supreme

reposado blood orange margarita

Espolòn reposado, orange liqueur, blood orange, lime juice, sour

16.95/68

Frozen Margarita

by the glass 11.75

frozen style classic margarita

silver tequila, orange liqueur, lime juice, sour

Spinarita

by the glass 12.50

refreshing Taqueria classic

swirl of frozen margarita & red sangria

Mango Habanero Margarita

13.95/58

sweet & spicy margarita

Teremana blanco, orange liqueur, mango, habanero syrup, lime juice, spicy Tajin salt

Phanatic Margarita

12.95/54

for the best mascot in baseball!

Lunazul blanco, melon liqueur, cucumber, mint, lime juice, sour, red salt rim

Frozen Pineapple Dole Whip

12.95

perfect warm-weather treat

don q coconut rum, silver tequila, pineapple, lime, cream of coconut

COCKTAILS

Mojito

classic rum cocktail with mint

silver rum, fresh mint, lime, simple syrup, soda

12.95

Sangria

fruity red wine punch

red wine, orange liqueur, brandy, orange, apple, cranberry

11/44

Ranch Water

Texas classic

Espolòn blanco, lime juice, Topo Chico

12.95

Warsaw Buck

12.95

for each sold, \$1 is donated to the Travis Manion Foundation

Tito's vodka, orange liqueur, passionfruit, cucumber, ginger syrup, lime juice, gingerale

Pink Pony Club

12.95

cocktail of the summer!

silver tequila, aperol, grapefruit, lime, sour, soda



MOCKTAILS



alcohol free! 7.95

Pineapple Ginger Mule

pineapple puree, ginger syrup, lime, ginger beer

Guava Lychee Fresca

guava puree, lychee juice, lime, sour, soda

Blackberry Mint Refresher

blackberry puree, muddled mint, lime, agave, soda



NON-ALCOHOLIC BEVS



Fountain Soda

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda

3.00

Mexican Coke

3.75

Grapefruit Jarritos

3.75

Fruit Punch Jarritos

3.75

Topo Chico

3.75

Virgin Margarita

4.25

Unsweetened Iced Tea

3.00

Lemonade

4.00

Apple Juice

2.50

Chocolate Milk

2.50

Coffee/Hot Tea

3.25

20% gratuity will be added to all dine-in checks above \$50

