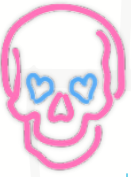


4410 Main Street  
267-331-5874



CYNTHIA 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** 6.95  
chicken tinga, avocado, crema, queso fresco, corn tortilla strips
- Black Bean Soup**  
crema, pico de gallo, cilantro

## ENSALADAS

- Kale Salad**  
kale, frisee, cotija cheese, crispy garbanzo beans, green apples, cucumber, lemon vinaigrette
- Chop Salad** 12.95  
romaine, tomato, avocado, green apples, cucumber, chayote, red onions, pepitas, queso fresco, chipotle vinaigrette

- 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**

<b>Fish "Ensenada Style"</b> (2 flour tortillas) tempura battered tilapia (available grilled), avocado, chipotle mayo, cabbage slaw, radish	14.95	<b>Chipotle Steak</b> flank steak, avocado, chipotle crema, queso fresco, pico de gallo, crispy onions	15.95
<b>Pork Carnitas</b> pulled pork, avocado, salsa roja, cilantro, onions	14.95	<b>Pork Al Pastor</b> spicy roasted pork, avocado, pineapple, pickled red onions	14.95
<b>Chicken Tinga</b> chipotle-tomato chicken, avocado, pickled cabbage, queso fresco, crema	14.95	<b>Brisket Al Suadero</b> braised brisket, scallions, salsa de arbol	15.95
<b>Blackened Mahi-Mahi</b> mahi-mahi, avocado, sweet onion & garlic braised kale, ancho chile crema	18.95	<b>Carolina BBQ Shrimp</b> shrimp, sweet chile BBQ, chipotle cabbage slaw	15.95
<b>Korean BBQ Broccoli</b> broccoli, kimchee, sambal vinaigrette, black bean puree	14.95	<b>Cauliflower</b> cauliflower, red chile garbanzo bean puree, avocado, cucumber, tomatoes, honey-lime yogurt dressing	14.95

## ENCHILADAS

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

<b>Enchiladas de Pollo</b>	14.95
chicken, oaxaca cheese, marinated onion	
<b>Choose a sauce:</b> <b>ranchera, verde, or mole poblano (+1)</b>	
<b>Brisket Enchiladas</b>	15.95
brisket, mushroom, oaxaca cheese, poblano rajas <b>verde and ranchera sauces</b>	
<b>Seafood Enchiladas</b>	16.95
shrimp, crab, oyster mushroom, oaxaca cheese <b>poblano cream sauce</b>	

## FAJITAS

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

<b>Grilled Chicken</b>	21.95
<b>Grilled Shrimp</b>	22.95
<b>Grilled Beef</b>	27.95

### Fajita Sampler

**get all three proteins!**  
**steak, chicken, & shrimp**

37.95

## SIDES

<b>Mexican Street Corn "Esquites"</b> corn <b>off the cob</b> , lime mayo, queso fresco, chili pequin	6.95	<b>Sweet Plantains</b> fried sweet plantains <b>topped with crema and</b> <b>queso fresco</b>	4.95	<b>Beans &amp; Rice</b> choice of <b>black beans</b> <b>or refried beans</b>	4.95	<b>Black Beans</b>	4.95
						<b>Refried Beans</b>	4.95
						topped with <b>queso fresco</b>	
						<b>Red Rice</b>	3.95
						<b>French Fries</b>	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

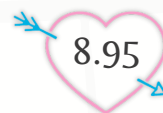
cauliflower, red chile garbanzo bean puree, avocado, cucumber, tomatoes, honey-lime yogurt dressing

## KIDS MENU

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

<b>Cheese Quesadilla</b>	8.95
<b>Chicken &amp; Cheese Quesadilla</b>	10.95
<b>Cheese Nachos</b>	8.95
<b>Cheeseburger &amp; Fries</b>	11.95
<b>Mac &amp; Cheese Tacos</b>	7.95
<b>Peanut Butter, Jelly, &amp; Fluff Quesadilla</b>	8.95

## DESSERT



#### 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

### BOTTLES & CANS

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

### City Wide \$10



- Love City Lager & a shot of Homitos Reposado



### 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

Craig's Way Here

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





# 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

## Frozen Margarita

frozen style classic margarita

silver tequila, orange liqueur, lime juice, sour

by the glass 11.75

## Three Chili Margarita

spicy jalapeño margarita

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

12.95/54

## Spinarita

refreshing Taqueria classic

swirl of frozen margarita & red sangria

by the glass 12.50

## Mezcal Margarita

classic margarita with smoky mezcal

Fosforo Ensemble mezcal, orange liqueur, lime juice, sour

12.95/54

## Mango Habanero Margarita

sweet & spicy margarita

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

13.95/58

## Cadillac Margarita

reposado margarita

Cazadores reposado, Bauchant liqueur, lime juice, sour

15.95/64

## Phanatic Margarita

for the best mascot in baseball!

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

12.95/54

## Margarita Grand Supreme

reposado blood orange margarita

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

16.95/68

## Frozen Pineapple Dole Whip

perfect warm-weather treat

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

12.95

## COCKTAILS

## Mojito

classic rum cocktail with mint

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

12.95

## Warsaw Buck

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

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

12.95

## Sangria

fruity red wine punch

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

11/44

## Pink Pony Club

cocktail of the summer!

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

12.95

## Ranch Water

Texas classic

Espolòn blanco, lime juice, Topo Chico

12.95



## 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

## Virgin Margarita

4.25

## Mexican Coke

3.75

## Unsweetened Iced Tea

3.00

## Grapefruit Jarritos

3.75

## Lemonade

4.00

## Fruit Punch Jarritos

3.75

## Apple Juice

2.50

## Topo Chico

3.75

## Chocolate Milk

2.50

## Coffee/Hot Tea

3.25

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

