

4410 Main Street
267-331-5874

Cupid was
HERE

TAQUERIA AMOR

Mon-Thurs 11:30 AM - 9 PM
Fri & Sat 11:30 AM - 10 PM
Sunday 12 PM - 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 9.95

five coconut and panko crusted shrimp, topped with chives, side of sriracha mayo

Chicken Taquitos 12.95

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 14.95

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 15.95

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

SALSA

served with tortilla chips

Chips & Salsa 6.95

salsa morita, salsa verde **family size \$9.95**

Salsa Trio 8.95

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 Brisket +3

Chorizo +3

SOPAS

Tortilla Soup

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

6.95

Black Bean Soup

crema, pico de gallo

ENSALADAS

Kale Salad

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

10.95

Chop Salad

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 \$75

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

16.95

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

14.95

braised brisket, scallions, salsa de arbol

Carolina BBQ Shrimp

14.95

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, pickled jalapeños,
onions, radish, & cilantro**

Enchiladas de Pollo

14.95

chicken, oaxaca cheese, marinated onion

Choose your sauce:

ranchera, verde, or mole poblano (+1)

Brisket Enchiladas

14.95

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 salsa verde, crema, & pico de gallo**

Grilled Chicken 21.95

Grilled Shrimp 22.95

Beef Sirloin 29.95

Fajita Sampler 37.95

steak, chicken, & shrimp

CARNE ASADA

steak entrée

29.95

beef sirloin topped with chimichurri, served with
fingerling potatoes, chipotle aioli, queso fresco,
scallions, & a serrano chile

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 4.95

French Fries 7.95

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LUNCH SPECIALS

♥ \$8.95 Amor
& Frozen Margs

♥ \$2 off
all tacos

♥ \$35 Amor
Marg Pitcher
add fruit for +2

Pick Dos Lunch Combo

\$12.95

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

DESSERTS

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

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TEQUILA

enjoy any tequila in a margarita +4
margarita pitcher prices vary

Blanco

unaged tequila

1800 Blanco	10
818 Blanco	11
Cabo Wabo Blanco	10
Casamigos Blanco	13
Casa Noble Blanco	12
Casa Obsidiana Blanco	24
Cazadores Blanco	10
Corralejo Silver	10
Don Julio Blanco	15
Espolòn Blanco	10
Herradura Silver	12
Hornitos Plata	10
Jose Cuervo Tradicional Plata	9
Juarez Silver	9
Lunazul Blanco	10
Olmeca 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
818 Reposado	12
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
Hornitos Reposado	11
Jose Cuervo Tradicional Reposado	10
Lunazul Reposado	11
Olmeca 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
Casa Obsidiana Añejo	29
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	16
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 2017
Malbec / 90+ Cellars / Argentina 2020

White

Pinot Grigio / Albertoni / California 2019

Rosé

Rosé / Le Campuget / France 2023

Sparkling

Champagne / Ma Maison / New York

BEER

Draft

Modelo Especial	5.75
Rotating Drafts	Market Price

Bottles & Cans: Mexican Beer

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
Hornitos
Reposado



N/A Beer

Athletic Brewing Run Wild IPA	5.75
Heineken 0.0	5.75

Bottles & Cans

Miller Lite	5.50
Love City Lager	5.75
Linvilla Orchards Hard Cider	6.50
Lawson's Hazy Ray's IPA	7.50
Surfside	7.74
Iced Tea + Vodka or Iced Tea & Lemonade + Vodka	
Lawson's Sip of Sunshine IPA	5.75

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MARGARITAS

Mango Blood Orange Strawberry Passionfruit Pineapple Guava

add your choice of fruit flavor! +2 to add fruit to any pitcher

Amor Margarita

classic margarita on the rocks

silver tequila, orange liqueur, lime juice, sour

Three Chili Margarita

spicy jalapeño margarita

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

Mezcal Margarita

classic margarita with smoky mezcal

Fosforo Ensamble mezcal, orange liqueur, lime juice, sour

Cadillac Margarita

reposado margarita

Espolòn reposado, Grand Marnier, lime juice, sour

Margarita Grand Supreme

top-shelf blood orange margarita

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

glass/pitcher

11.75/47

12.95/52

12.95/52

15.95/64

16.95/68

Frozen Margarita

frozen style classic margarita

silver tequila, orange liqueur, lime juice, sour

Spinarita

refreshing Taqueria classic

swirl of frozen margarita & red sangria

Mango Habanero Margarita

sweet & spicy margarita

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

Gritty Margarita

let's go Flyers!

Lunazul blanco, orange liqueur, mango, blood orange, lime juice, sour, black salt rim

Phanatic Margarita

baseball's best mascot

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

by the glass 11.75

by the glass 12.50

14.50/58

12.95/52

12.95/52

COCKTAILS

Ranch Water

Texas classic

Espolòn blanco, lime juice, Topo Chico

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

12.95

Sangria

fruity red wine punch

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

Mojito

classic rum cocktail with mint

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

11/44

12.95

MOCKTAILS

alcohol free! 7.95

Grapefruit Rosemary Spritz

grapefruit juice, orange, lemon, rosemary syrup, bitters, soda

Pineapple Ginger Mule

pineapple puree, ginger syrup, lime, ginger beer

Blackberry Mint Refresher

blackberry puree, muddled mint, lime, agave, soda

NON-ALCOHOLIC BEVERAGES

Fountain Soda

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

Mexican Coke

Grapefruit Jarritos

Fruit Punch Jarritos

Topo Chico

3.00

3.75

3.75

3.75

3.75

Virgin Margarita

Unsweetened Iced Tea

Lemonade

Apple Juice

Chocolate Milk

Coffee/Hot Tea

4.25

3.00

4.00

2.50

2.50

3.25

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