

ANTOJITOS MEXICANOS

Don't get hungry. Warm up your taste buds with a delicious Mexican Appetizer!

Fresh Guacamole

Prepared fresh daily from real Mexican avocados, with fresh tomatoes, onions, cilantro & spices. M 5.49 / L 8.99

QUESO FUNDIDO

House-made chorizo, double cheese, pico de gallo & your choice of handmade corn or flour tortillas. 7.99

Choriqueso

Gratin cheese covered with our house-made chorizo, & garnished with pico de gallo & your choice of handmade corn or flour tortillas. 11.99

ESQUITES - MEXICAN STREET CORN

Mexican-roasted street corn with Takiza spice blend of mayo, lime, chile & topped with cotija. 5.49

CHILE RELLENO TRIO

Three roasted poblano peppers stuffed with cheese. One shrimp, one carne asada & one carne molida with warm handmade corn or flour tortillas. Topped with ranchero sauce & queso dip. 13.99

TAKIZA SALSA FLIGHT

Enhance your authentic Mexican dining experience with a Takiza Salsa Flight! 3.99

ENJOY THREE OF TAKIZA'S HOUSE-MADE FRESH SALSAS:

- **SPICY ARBOL**
Roasted tomatillo hot sauce
- **MORITA**
Fresh-smoked chipotle sauce
- **CREAMY JALAPENO SAUCE**

Queso Dip

House-made & locally famous white cheese sauce. M 4.99 / L 7.99

DIPPING TRIO

House-made guacamole, fresh pico de gallo & sour cream. 5.99

FRIJOLE DIP

Refried beans topped with melted white queso sauce. 5.99

APPETIZERS

CALAMARI

Fried & garnished with cilantro & fresh jalapeños with a side of marinara sauce. 11.99

LOADED FRIES

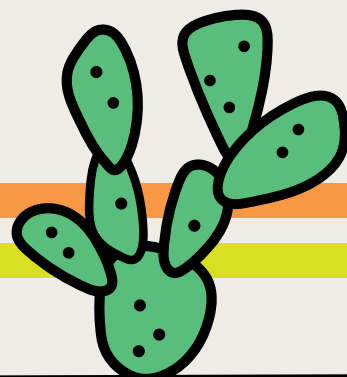
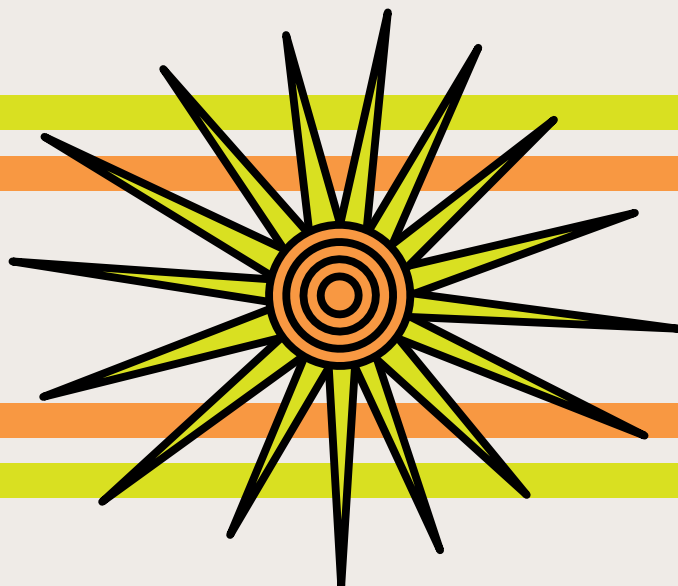
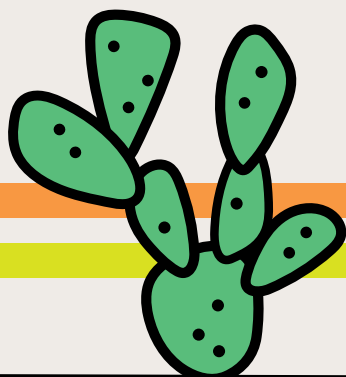
French fries topped with your choice of meat, double cheese, sour cream & pico de gallo. 13.99

AMERICAN TACOS

Three hard shell tacos filled with seasoned ground beef (Molida), topped with lettuce, cheese, tomatoes & sour cream. 11.49

CHEESE FRIES

French fries topped with double melted cheese. 7.99





STREET TACO COMBOS

Enjoy the best tacos around! Choose from your favorite Mexican meats with handmade corn or flour tortillas. Garnished with limes, radishes & cucumber.

Taco Dinner Combo

Two handmade corn or flour tortillas with your choice of Mexican meats topped with cilantro & onions or lettuce & shredded cheese or all four toppings. Includes two side options. 12.79

Tacos De Pescado Combo

Two handmade corn or flour tortillas with grilled or breaded tilapia & topped with pico de gallo & chipotle aioli. Includes two side options. 14.99

SIDE OPTIONS:

Arroz Mexicano (Mexican Rice)
Mixed Vegetables, Frijoles Choice (Black, Pinto or Refried Beans)
Consomé de Birria (Beef Broth),
Pozole Verde (Chicken & Hominy Soup), Mexican Salad, Papas a la Mexicana (Mexican Potatoes),
French Fries, Esquite (Mexican Street Corn)

Takiza Taco Feast

Enjoy an authentic Takiza taco party!
Your choice of 25 tacos to share with your friends, family or co-workers. 119.99

Choose up to 5 house-made Takiza Street Tacos. Filled with your choice of Mexican meat or vegetarian tacos & garnished with cilantro & onions or lettuce & shredded cheese.
Add \$1/ea for shrimp tacos.

Served with your choice of five group sides & the Takiza Salsas! Call ahead for carryout.



SOLO STREET TACOS

Filled with your choice of Mexican meat & garnished with cilantro & onions, lettuce & shredded cheese or all four toppings. Customize it to your taste buds!

CARNE ASADA

House-seasoned & seared sirloin steak. 3.99

AL PASTOR

Marinated & roasted pork. 3.99

POLLO ASADO

House-seasoned & grilled chicken. 3.99

TAKIZA CARNITAS

House-seasoned & braised pulled pork. 3.99

CARNE MOLIDA

Mexican-seasoned ground beef. 3.99

CHORIPOLLO

Grilled chicken & house-made chorizo. 3.99

CABEZA

Roasted beef off the bone. 3.99

CHORIZO

House-made Mexican pork sausage. 3.99

CAMARON

House-seasoned & grilled shrimp. 4.99

LENGUA

Only for experts. 3.99

BARBACOA

Birria-style shredded beef. 3.99

HARD SHELL AMERICAN

Seasoned ground beef (Molida), topped with lettuce, cheese, tomatoes & sour cream. 3.99

VEGETARIAN

Mix of grilled bell pepper, onion, tomato, zucchini, carrot, & mushroom. 3.99

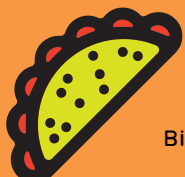
CAMPECHANO

Seared sirloin steak & house-made chorizo. 3.99

TAKIZA SALSA FLIGHT

ENJOY THREE OF TAKIZA'S HOUSE-MADE FRESH SALSAS:

- SPICY ARBOL
Roasted tomatillo hot sauce
- MORITA
Fresh-smoked chipotle sauce
- CREAMY JALAPENO SAUCE



Taco Add-Ons
50c/taco

Guacamole + Avocado + Pico de Gallo + Sour Cream, Grilled + Pickled or Fresh Jalapeños + Roasted Corn + Fresh Lettuce + Grilled Onions + Grilled Cactus + Sautéed Mushrooms + Queso Fresco

BURRITO DINNERS

Large flour tortillas filled with your choice of Mexican meat, Mexican rice, refried beans & shredded Monterey Jack cheese, covered with queso sauce & served with a side of lettuce, sour cream & pico de gallo.

BURRITO FAJITA

Choice of carne asada, pollo asado or both with grilled onions, tomatoes & bell peppers. 14.99

CARNE ASADA

House-seasoned & seared sirloin steak. 14.99

AL PASTOR

Marinated & roasted pork. 13.99

TAKIZA CARNITAS

House-seasoned & braised pulled pork. 13.99

CHORIPOLLO

Grilled chicken & house-made chorizo. 13.99

CAMPECHANO

Seared sirloin steak & chorizo. 14.99

POLLO ASADO

House-seasoned & grilled chicken. 13.99

CHORIZO

House-made Mexican pork sausage. 13.99

CABEZA

Roasted beef off the bone. 14.99

CAMARON

House-seasoned & grilled shrimp with grilled fajita vegetables. 14.99

CARNE MOLIDA

Mexican-seasoned ground beef. 13.99

POLLO DESHEBRADO

Traditional-blend & simmered shredded chicken. 13.99



BURRITO SPECIALS



Takiza's specialty burritos! Large flour tortillas wrapped with our specialty flavors.

BURRO CALIFORNIA

Carne asada, guacamole, shredded cheese & french fries, smothered with queso sauce. Choose one side. 14.99

Burrito Ranchero

Carne asada, pollo asado & house-made chorizo filled with Mexican rice & refried beans. Choose hot or mild & smothered with queso sauce. Choose one side. 14.99

BURRITO CHILE VERDE

Tender braised pork simmered in chile verde roasted tomatillo sauce filled with Mexican rice & refried beans & smothered with queso sauce. Choose one side. 14.99

SALMON BURRITO

Burrito filled with grilled salmon, Mexican rice, mango salsa, your choice of pinto or black beans, shredded cheese, topped with cheese sauce. Served with a side of French fries or papas a la Mexicana. 18.49

BURRITO MEXICANO

Two burritos filled with carne asada or pollo asado or both mixed with grilled peppers, onions & tomatoes, smothered with queso sauce & topped with lettuce, tomatoes & sour cream. Served with Mexican rice & refried beans. 14.99

BURRITO COLORADO

Carne asada & onions simmered in mild or hot ranchero sauce filled with Mexican rice & refried beans & smothered with queso sauce. Choose one side. 14.99

DOS BURRITOS

Two burritos filled with carne molida or pollo deshebrado, smothered in ranchero sauce, topped with shredded cheese, lettuce, tomatoes & sour cream. Served with Mexican rice & refried beans. 14.99

Cheese Steak Wrap

Classic burrito with carne asada & grilled onions, smothered with queso sauce, side of lettuce, tomatoes & sour cream. Served with Mexican rice, refried beans or both. 13.99

GRILLED BIRRIA WRAP

Grilled burrito filled with beef birria, Mexican rice, shredded cheese, onions, cilantro & lime. Served with a side of consomé broth for dipping & french fries or papas a la Mexicana. 14.99

GRILLED RELLENO WRAP

Grilled burrito filled with a chile relleno, carne asada, Mexican rice, refried beans & triple cheese. Served with a side of French fries or papas a la Mexicana. 14.99





..... COCINA



Tradicional Mexicana

From our family to your table! Enjoy our original Mexican recipes & Takiza family favorites.

MOLE RANCHERO

Grilled chicken simmered in mole sauce garnished with roasted sesame seeds, fresh onions & cilantro. Served with Mexican rice, refried beans & warm handmade corn or flour tortillas. 16.49

ZARAPE

Choice of carne asada, pollo asado, pastor or Takiza carnitas combined with grilled house-made chorizo, poblano peppers, onions, corn, & queso sauce. Served with Mexican rice, refried beans & warm handmade corn or flour tortillas. 16.49

Chile Verde

Tender pork, simmered in a mild roasted tomatillo sauce. Served with Mexican rice, refried beans & warm handmade corn or flour tortillas. 16.49

CARNE ASADA

House-seasoned & seared sirloin steak with onions. Served with Mexican rice, refried beans, three cheese quesadillas & a side of guacamole. 16.99

CHORIPOLLO

Grilled chicken breast topped with house-made chorizo & smothered with queso sauce. Served with Mexican rice, refried beans & warm handmade corn or flour tortillas. 16.49

Chile Colorado

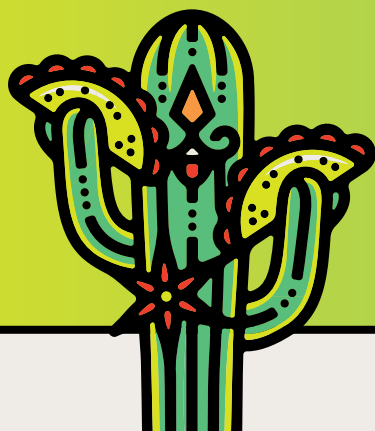
Grilled sirloin steak & onions, simmered in mild or hot ranchero sauce. Served with Mexican rice, refried beans & warm handmade corn or flour tortillas. 16.49

POZOLE VERDE

Comforting Mexican soup, this family recipe is simmered from a base of shredded chicken, hominy & a flavorful salsa with roasted tomatillos, poblano peppers & blend of green spices, vegetables & herbs. 16.99

POLLO CON ARROZ

Pollo asado on a bed of rice, smothered with queso sauce. Served with guacamole & sour cream. 14.99



Quesabirrias

Birria quesadillas on handmade corn tortillas, stuffed with cheese, paired with warm consomé broth for dipping, garnished with lime, cilantro & onions. Served with Mexican rice & refried beans. 16.49

STEAK A LA MEXICANA

Tender sirloin steak, tomatoes, onions & jalapeño peppers, garnished with queso fresco & avocado. Served with Mexican rice, refried beans & warm handmade corn or flour tortillas. 16.99

SOPES DINNER

A popular street snack! Two sopos combo made from a corn flour crust, topped with your choice of meat, refried beans, lettuce, sour cream, tomatoes & queso fresco. Choose one side. 13.99

TAKIZA CARNITAS

Slightly sweet crispy, tender, & juicy Mexican pulled pork with grilled onions, garnished with pico de gallo & cilantro. Served with Mexican rice, refried beans & handmade corn or flour tortillas. 16.49

Burrito Bowl

Choice of Mexican meat or vegetables with roasted corn, fresh lettuce, black beans, Mexican rice, pico de gallo, shredded cheese & avocado. 15.49

POLLO ASADO

Grilled chicken breast topped with grilled onions. Served with Mexican rice, refried beans, Takiza house salad & two cheese quesadillas. 16.49

TELERA

The famous torta! This Mexican sandwich is filled with your choice of pollo deshebrado, carnitas, or barbacoa with refried beans, avocado, cheese, onions, jalapeños, tomatoes, & mayo. 13.99

ARROZ CON QUESO

Your choice of Mexican meat on a bed of rice, smothered with queso sauce. Served with lettuce, tomatoes, sour cream & warm handmade corn or flour tortillas. 14.99

Alambre

Carne asada, pollo asado & house-made chorizo with grilled onions & poblano peppers & smothered with gratin cheese. Served with rice, refried beans, avocado & warm handmade corn or flour tortillas. 16.99

STEAKS

CORTES DE ASADA

Enjoy Takiza's Mexican Steak Specials!

COOK TEMP OPTIONS*: Rare, Medium-Rare, Medium, Medium-Well or Well-Done. Cooked to order, please allow 20 min prep time.

CHOOSE BETWEEN TWO GREAT CUTS:

16OZ T-BONE STEAK

Always a delicious choice! USDA choice cut T-Bone steaks are a lean package with optimal tenderness & flavor.

14OZ RIBEYE STEAK

One of the best cuts! Choice USDA ribeye steaks are rich, juicy & tender with generous marbling & exceptional taste.

Add grilled onions or mushrooms. 1.49 each

BISTEC ASADO

House-seasoned & seared cut of your choice with grilled onions. This feast comes with three cheese quesadillas & a side of guacamole. Served with Mexican rice & refried beans. 32.99

Bistec in Roasted Tomatillo

House-seasoned & seared cut of your choice simmered in a mild roasted tomatillo sauce with potatoes & cactus. Served with Mexican rice, refried beans & warm handmade corn or flour tortillas. 29.99

BISTEC ALAMBRE STYLE

House-seasoned & seared cut of your choice grilled with house-made chorizo, onions, poblano peppers & smothered with gratin cheese. Served with Mexican rice, refried beans, avocado & warm handmade corn or flour tortillas. 32.99

Bistec Zarape Style

House-seasoned & seared cut of your choice with grilled house-made chorizo, onions, poblano peppers, corn, & smothered with queso sauce. Served with Mexican rice, refried beans & warm handmade corn or flour tortillas. 30.99

BISTEC A LA MEXICANA

House-seasoned & seared cut of your choice grilled with tomatoes, onions & jalapeño peppers, topped with queso fresco & avocado. Served with Mexican rice, refried beans & warm handmade corn or flour tortillas. 30.99

Bistec in Roasted Guajillo

House-seasoned & seared cut of your choice simmered in mild or hot ranchero sauce with grilled onions & mushrooms. Served with Mexican rice, refried beans & warm handmade corn or flour tortillas. 29.99

BISTEC VAQUERO

House-seasoned & seared cut of your choice. Served with French fries or papas a la Mexicana & side of cactus salsa. 26.49

Bistec A La Tampiquena

House-seasoned & seared cut of your choice. This feast is paired with 2 handmade red cheese enchiladas, a side of green chilaquiles, guacamole & refried beans. 32.99

BISTEC AZTECA

House-seasoned & seared cut of your choice served with your choice of two sides. 26.99

TAKIZA SALSA FLIGHT

ENJOY THREE OF TAKIZA'S HOUSE-MADE FRESH SALSAS:

- **SPICY ARBOL**
Roasted tomatillo hot sauce
- **MORITA**
Fresh-smoked chipotle sauce
- **CREAMY JALAPENO SAUCE**



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

QUESADILLA DINNERS

Cheesy + Crispy + Delicious! Flour tortillas filled with your choice of flavors, shredded Monterey Jack cheese & grilled.

All Quesadilla Dinners include your choice of two side options OR Takiza's Dipping Trio of house-made guacamole, fresh pico de gallo, & sour cream. Choose both +3.99.

Get any solo 10" quesadilla with no sides for \$5 off.

SIDE OPTIONS:

Arroz Mexicano (Mexican Rice) Mixed Vegetables, Frijoles Choice (Black, Pinto or Refried Beans) Consomé de Birria (Beef Broth), Pozole Verde (Chicken & Hominy Soup), Mexican Salad, Papas a la Mexicana (Mexican Potatoes), French Fries, Esquite (Mexican Street Corn)



LENGUA

Only for experts. 15.49

CAMARON

Marinated & grilled shrimp with fajita vegetables. 15.99

BARBACOA

Birria-style shredded beef. 15.49

CAMPECHANO

Seared sirloin steak & house-made chorizo. 14.99

Grilled Fajita

Choice of carne asada, pollo asado or both, filled with cheese, grilled bell peppers, onions & tomatoes. 14.99

AL PASTOR

Marinated & roasted pork. 13.99

TAKIZA CARNITAS

House-seasoned & braised pulled pork. 14.99

POLLO ASADO

House-seasoned & grilled chicken. 13.99

CHEESE QUESADILLA 11.99

Mazatlan

Battered & fried shrimp or tilapia, two handmade corn or flour tortillas, filled with cheese, topped with pico de gallo, chipotle aioli & garnished with lime. Served with your choice of two sides. 14.99

MINI CORN QUESADILLA

One small handmade corn tortilla filled with your favorite Mexican meat. Flour tortillas available upon request. 4.99

CABEZA

Roasted beef off the bone. 13.99

CHORIPOLLO

Grilled chicken & house-made chorizo. 13.99

CHORIZO

House-made Mexican pork sausage. 13.99

Carne Asada

House-seasoned & seared sirloin steak. 14.99

CARNE MOLIDA

Mexican-seasoned ground beef. 13.99

POLLO DESHEBRADO

Traditional-blend & simmered shredded chicken. 13.99

HANDMADE
MADE *Everyday* FRESH
TORTILLAS

HOUSE NACHOS

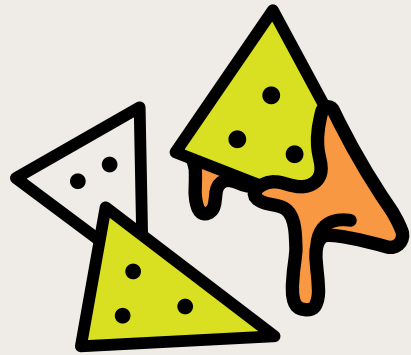
Takiza nachos start with a pile of our house-made corn tortilla chips, smothered with Monterey Jack & house-made queso sauce & paired with your favorite Mexican meats. Top it with the flavors of your choice!

TAKIZA SALSA FLIGHT

Enhance your authentic Mexican dining experience with a Takiza Salsa Flight! 3.99

ENJOY THREE OF TAKIZA'S HOUSE-MADE FRESH SALSAS:

- **SPICY ARBOL**
Roasted tomatillo hot sauce
- **MORITA**
Fresh-smoked chipotle sauce
- **CREAMY JALAPENO SAUCE**



MAKE IT SUPREME!

Add lettuce, tomatoes, jalapenos & sour cream 1.49

NACHOS MACHOS

Choice of carne asada, pollo asado or both, mixed with grilled jalapeños, onions & tomatoes. 14.99

NACHOS CAMPECHANOS

Carne asada & house-made chorizo topped with refried beans, sour cream & pico de gallo. 15.99

Discada Nachos

Bacon, Takiza carnitas, house-made chorizo & carne asada mixed with grilled peppers, onions, tomatoes & avocado. 16.99

OSHKOSH NACHOS

Takiza carnitas, refried beans, pico de gallo, sour cream & jalapeños. 15.99

NACHOS FAJITAS

Choice of pollo asado or carne asada seared with grilled onions, peppers & tomatoes. 14.99

Nachos Rancheros

Camaron, carne asada, pollo asado, & house-made chorizo, topped with refried beans, sour cream & pico de gallo. 16.99

NACHOS AMERICANOS

Carne molida or pollo deshebrado topped with fresh lettuce, sour cream, fresh tomatoes & pickled jalapeños. 14.99

NACHOS BOMBA

Carne asada topped with roasted corn, black beans, tomatoes, double cheese & sour cream. 15.99

Nachos Choripollo

Grilled chicken & house-made chorizo topped with refried beans, sour cream & pico de gallo. 15.99

CAMARON NACHOS

House-seasoned & grilled shrimp topped with onions & tomatoes. 16.99

MÁS NACHOS

NACHOS DE QUESO

Just the basics. Monterey Jack & queso sauce. 10.99

NACHOS FRIJOL

Refried pinto beans. 11.99

NACHOS CARNITAS

House-seasoned & braised pulled pork with refried beans. 14.99

NACHOS CARNE ASADA

House-seasoned & seared sirloin steak. 15.49

NACHOS POLLO ASADO

House-seasoned & grilled chicken. 14.99

NACHOS BARBACOA

Birria-style shredded beef topped with fresh cilantro & onions. 15.49

ENCHILADA DINNERS

Made with handmade corn tortillas. Served with Mexican rice & refried beans.

Real Mexican Enchiladas

Stuffed with your choice of Mexican meat & cheese, covered in a savory sauce of your choice: roasted tomatillo, ranchero or queso sauce & topped with sour cream, queso fresco, cilantro & onions. 16.49

MOLE ENCHILADAS

Three shredded chicken enchiladas, covered with mole salsa, topped with toasted sesame seeds, sour cream, queso fresco, cilantro & onions. 15.49

TOUR OF ENCHILADAS

Four enchiladas! One cheese, one bean, one traditional-blend shredded chicken & one Mexican-seasoned ground beef, covered with enchilada sauce & topped with lettuce, sour cream & tomatoes. 15.49

Enchiladas Suizas

Three shredded chicken enchiladas covered with a creamy tomatillo sauce & gratin cheese, garnished with cilantro & onions. 15.49

CHIMICHANGA DINNERS

Fried flour tortilla, stuffed with Mexican meat or vegetables & topped with queso sauce. Served with a side of Mexican rice, refried beans, lettuce, sour cream & tomatoes

CARNE MOLIDA

Mexican-seasoned ground beef. 13.99

Barbacoa

Birria-style shredded beef. 14.99

POLLO DESHEBRADO

Traditional-blend & simmered shredded chicken. 13.99

Takiza Carnitas

House-seasoned & braised pulled pork. 14.49

CAMARON

House-seasoned & grilled shrimp. 14.99

CAMPECHANO

Seared sirloin steak & house-made chorizo. 14.99

POLLO ASADO

House-seasoned & grilled chicken. 14.49

CARNE ASADA

House-seasoned & seared sirloin steak. 14.99

CHORIPOLLO

Grilled chicken & house-made chorizo. 14.49

FAJITA DINNERS

Served sizzling with grilled peppers, onions & tomatoes, with Mexican rice, refried beans, warm handmade corn or flour tortillas. Garnished with shredded cheese, fresh lettuce, pico de gallo & sour cream.

RANCHERA

Seared sirloin steak, grilled chicken, house-made chorizo & grilled shrimp. 21.49

JALISCO

Grilled chicken, seared sirloin steak & grilled shrimp. 20.49

MIXED

Grilled chicken & seared sirloin steak. 20.49

CARNE ASADA

House-seasoned & seared sirloin steak. 19.99

CARNE AND CHORIZO

Seared sirloin steak & house-made chorizo. 19.49

SHRIMP

House-seasoned & grilled shrimp. 21.49

FISH AND SHRIMP

Grilled tilapia & shrimp with bell pepper, onion, tomato, zucchini, carrot & mushroom. 21.49

POQUITA FAJITA

Small portion with your choice of sirloin steak, grilled chicken, Takiza carnitas or grilled shrimp (+1.00). 15.99

PARRILLADA

Combination of carne asada, pollo asado, Takiza carnitas, house-made chorizo & grilled shrimp. 22.49

DISCADA NORTEÑA

Bacon, Takiza carnitas, house-made chorizo, carne asada, avocado & extra shredded cheese. 22.49

TAKIZA CARNITAS

House-seasoned & braised pulled pork. 18.49

POLLO ASADO

House-seasoned & grilled chicken. 18.49

CHORIPOLLO

Grilled chicken & house-made chorizo. 18.99

SEAFOOD DINNERS

CHIPOTLE SHRIMP

Smokey-seasoned, grilled shrimp tossed in a creamy chipotle sauce with handmade corn or flour tortillas. Served with a side of Mexican rice, refried beans & Takiza house salad. ~20min prep time. 18.99

SHRIMP COCKTAIL

Tender & juicy, poached prawn in a cocktail sauce, mixed with pico de gallo, cucumbers & carrots. Served chilled with crackers. ~20min prep time. 16.99

CABOS SHRIMP

House-seasoned & grilled shrimp atop a bed of rice, smothered with our locally-famous queso sauce & served with a house salad. 18.99

MOJARRA FRITA

Head-on, whole fried tilapia with handmade corn or flour tortillas. Served with a side of Mexican rice, whole pinto beans & Takiza house salad. ~20min prep time 17.99

Al Mojo De Ajo

Grilled shrimp in garlic sauce with handmade corn or flour tortillas. Served with a side of Mexican rice, whole pinto beans & house salad. ~20min prep time. 18.99

SHRIMP DIABLA

Fresh shrimp simmered in red ranchero & diablo sauce, prepared mild or spicy with handmade corn or flour tortillas. Served with a side of Mexican rice, whole pinto beans & Takiza house salad. ~20min prep time. 18.99

Tropical Salmon

Grilled salmon seasoned with our house-made Takiza spice blend & topped with mango salsa. Served with a side of Mexican rice, whole pinto beans & house salad. 18.99

VEGETARIAN

Grilled veggie blend of bell pepper, onion, tomato, zucchini, carrot & mushroom. Our Mexican rice & refried beans are always vegetarian!

VEGGIE QUESADILLA

10" grilled tortilla stuffed with shredded cheese & grilled vegetables, paired with lettuce, pico de gallo & sour cream. Served with Mexican rice & refried beans. 13.99

Vegetarian Fajita

Sizzling vegetables served with a side of Mexican rice, refried beans, fresh lettuce, pico de gallo, sour cream & your choice of handmade corn or flour tortillas. 16.99

VEGGIE BURRITO

Filled with grilled vegetables, your choice of pinto or black beans, Mexican rice, shredded cheese & smothered with queso sauce. Served with a side of sour cream, lettuce & tomatoes. 13.99

VEGGIE NACHOS

Corn tortilla chips topped with grilled vegetables, black beans, shredded cheese & queso sauce. 13.99

VEGGIE TACO

Choice of handmade corn or flour tortilla, filled with grilled vegetables, topped with cilantro & onions or lettuce & cheese or all four toppings. 3.99

BEAN BURRITOS

Two bean burritos topped with shredded cheese & queso sauce. 7.99

VEGGIE CHIMICHANGA

Filled with grilled vegetables, with a side of Mexican rice, refried beans, sour cream, lettuce & tomatoes. 13.99

Topped with your choice of corn tortilla strips or croutons.

SALADS

Salmon Salad

Grilled salmon on a bed of fresh mixed greens with onions, tomatoes, carrots, radishes, cucumbers, avocado & queso fresco. 17.99

TAKIZA HOUSE SALAD

A fresh blend of mixed greens with onions, tomatoes, carrots, radishes, cucumbers, avocado & queso fresco. 10.99

TACO SALAD FAJITA

Crispy flour tortilla bowl filled with your choice of fajita style meat (carnitas, carne asada, or pollo asado), fresh lettuce, sour cream, tomatoes, shredded cheese & a side of queso sauce. 13.99
Not topped with tortilla strips or croutons.

SHRIMP SALAD

Grilled shrimp on a bed of fresh mixed greens with onions, tomatoes, carrots, radishes, cucumbers, avocado & queso fresco. 15.99

GRILLED CHICKEN SALAD

Grilled chicken breast on a bed of fresh mixed greens with onions, tomatoes, carrots, radishes, cucumbers, avocado & queso fresco. 14.99

Southwest Salad

A fresh blend of mixed greens with mango salsa, roasted corn, black beans, avocado & queso fresco. 11.99

Add Chicken 15.99, Shrimp 16.99, Salmon 18.99

TEX-MEX

Mild Mexican flavors for our amigos.

CHOOSE ONE OF OUR HOUSE-COOKED TEX-MEX MEATS:

CARNE MOLIDA

Mexican-seasoned ground beef.

POLLO DESHEBRADO

Traditional-blend & simmered shredded chicken.

ENCHILADAS TEX-MEX

Two handmade corn tortillas filled with carne molida or pollo deshebrado, smothered with enchilada sauce & garnished with lettuce, tomatoes & sour cream. Served with a side of Mexican rice & refried beans. 13.49

TACOS TEX-MEX

Two hardshell tacos made with your choice of carne molida or pollo deshebrado & topped with shredded cheese, lettuce, tomatoes & sour cream. Served with a side of Mexican rice & refried beans. 12.49

TEX-MEX BURRITO

Flour tortilla with your choice of carne molida or pollo deshebrado, topped with ranchera sauce, shredded cheese, lettuce, tomatoes & sour cream. Served with a side of Mexican rice & refried beans. 13.49

QUESADILLA TEX-MEX

Grilled flour tortilla stuffed with shredded cheese & choice of carne molida or pollo deshebrado & garnished with lettuce, tomatoes & sour cream. Served with a side of Mexican rice & refried beans. 13.49

Gonzales

Pick two, between an enchilada, taco, burrito, chile relleno, tostada, tamale, quesadilla, or chimichanga. Made with your choice of carne molida or pollo deshebrado. Served with a side of Mexican rice & refried beans. 14.49

TEX-MEX TACO SALAD

Crispy flour tortilla bowl filled with your choice of carne molida or pollo deshebrado, queso sauce & topped with shredded cheese, fresh lettuce, tomatoes & sour cream. 12.99

TEX-MEX BURRITO BOWL

Your choice of carne molida or pollo deshebrado with roasted corn, pico salsa, Mexican rice, whole pinto beans, shredded cheese, lettuce & sour cream. 14.49

TEX-MEX NACHOS

House-made corn tortilla chips smothered with double cheese, your choice of carne molida or pollo deshebrado. Topped with refried beans & sour cream. 13.49



SIDES

ARROZ MEXICANO

Our family recipe, Mexican white rice seasoned with traditional blend of tomato, garlic & onion. 4.49

CONSOME DE BIRRIA

Flavorful beef birria broth made with roasted Mexican chiles, herbs & spices. Served with lime, cilantro & onions. 4.99

Pozole Verde

Comforting Mexican soup with shredded chicken, hominy & flavorful blend of tomatillos, cilantro & chiles. 5.49

FRENCH FRIES

Classic & delicious. 5.49

MIXED VEGETABLES

Grilled blend of bell peppers, onions, tomatoes, zucchini, carrots & mushrooms. 4.49

FRIJOLES CHOICE

Always vegetarian. Choose our family recipe refried, whole pinto or black beans. 4.49

Esquite

Mexican street corn with Takiza spice blend, mayo, lime, chile & topped with cotija. 5.49

MEXICAN SALAD

Lettuce, pico de gallo & sour cream. 4.49

PAPAS A LA MEXICANA

Grilled potatoes, onions & jalapeños. 4.99





Desserts

CHURROS

Sweet, crispy fried pastry, rolled with cinnamon & sugar. 7.49

CHOCOFLAN

Also known as impossible cake. Chocolate cake on the bottom fused with a rich, creamy flan on the top. 7.49

FLAN

The classic Latin custard, smooth & silky custard gently cooked & topped with a caramel glaze. 5.49

FRIED ICE CREAM

Creamy vanilla ice cream coated with a thin shell, flash-fried to a crisp and dunked in a flaky blend of cinnamon & sugar. 7.49

ULTIMATE CHOCOLATE CAKE

Velvety chocolate mousse between layers, chocolate cookie crust, chocolate ganache & chocolate chips. 7.99

NON ALCOHOLIC DRINKS



JARRITOS

Classic Mexican soda. Choose from Pineapple, Mandarin, Fruit Punch, Lime, Tamarindo, Grapefruit, Guava, Apple, Sangria, Strawberry, Mango. (Not all flavors available daily). 3.49

PEPSI PRODUCTS

Pepsi, Dr. Pepper, Cherry Pepsi, Diet Pepsi, Mountain Dew, Diet Dew, Mug Root Beer, Starry, Lemonade. 3.49

MEXICAN COKE

A bottle of the classic. 3.99

HORCHATA

Classic Mexican drink, rice based, sweet milk, cinnamon, vanilla. 3.99

ICED TEA

Brewed fresh! 3.99

SHIRLEY TEMPLE

3.99

SANGRIA PREPARADA

Sangria soda non-alcoholic with Takiza michelada mix. 7.99

FLAVORED LEMONADE

Strawberry, Mango, Peach, Raspberry, Blue Raspberry, Guava, Watermelon & Pasionfruit. 4.99

ARNOLD PALMER

3.49

BOING

Mexican bottle juice. Guava or Mango. 3.49

JAMAICA

Fresh hibiscus flower water. 3.99



CUSTOMIZE MEAL WITH ADD ONS

GUACAMOLE 2.99

QUESO DIP 2.99

SOUR CREAM 1.49

SHREDDED CHEESE 1.99

PICKLED JALAPEÑOS 1.49

FRESH JALAPEÑOS 1.49

GRILLED JALAPEÑOS 1.49

CHILES TREADADOS

Three whole fried jalapeños. 2.99

HALF AVOCADO 2.99

PICO DE GALLO 1.99

GRILLED ONIONS 2.99

GRILLED CACTUS WITH ONIONS 2.99

QUESO FRESCO 1.99

SAUTEED MUSHROOMS 2.99

HAND-MADE CORN TORTILLAS (3) 1.99

DOZEN HOUSEMADE CORN TORTILLAS 4.99

HAND-MADE FLOUR TORTILLAS (3) 1.99

DIPPING TRIO

House-made guacamole, fresh pico de gallo & sour cream. 5.99

Signature Cocktails

Tequila

PALOMA

Tequila blanco, salt, fresh lime juice, grapefruit soda & Tajin rim. 7.49

TEQUILA SUNRISE

Tequila reposado, orange juice & grenadine. 7.49

VAMPIRO

Tequila blanco, sangrita, lime juice, salt & Tajin rim 7.49

CANTARITO

Tequila reposado, fresh citrus, lime, orange & grapefruit. 8.99

PESO PALOMA

Tequila blanco, passion fruit purée, lime juice, club soda. 7.99

AVENTURA

Tequila blanco, mango, strawberry & passion fruit purée, club soda. 7.99

Rum

PINA COLADA

Rum, coconut & pineapple blend. 8.49

DAIQUIRI

Strawberry or mango flavor, made with rum. 8.49

MOJITO

Bacardi rum, lime juice, mint & sugar. 7.49

MALIBU PINEAPPLE

Fresh handcrafted with coconut liquor. 7.49

CUBA LIBRE

Bacardi rum, fresh lime juice, Coke. 7.49



Signature Margaritas

CORONARITA

Corona beer mixed with a lime margarita on the rocks. 9.49

GOLDEN, CADILLAC OR UPSHELF MARGARITA

Mixed by hand with fresh citrus. 12.49

Classic

LONG ISLAND ICED TEA

Vodka, gin, triple sec, tequila, rum, lime juice & cola. 8.49

WHITE RUSSIAN

Kahlúa, creamer, Smirnoff vodka. 7.49

MOSCOW MULE

Vodka, lime juice, ginger beer. 7.49

ROYAL FLUSH

Crown Royal, peach schnapps, cranberry juice. 7.49

COSMOPOLITAN

Absolut vodka, cranberry & lime juice, orange liquor. 7.49

Brunch

MICHELADA

Lime juice, salt, Clamato, Tajin, chamoy & cerveza. 11.49

MIMOSA

Brut champagne, with orange or pineapple juice. 6.49

BOTTLE SERVICE MIMOSA

Brut champagne, with orange or pineapple juice. 21.49

