



All of our signature tacos, burritos, bowls, and salads are VEGAN and you can pick your cheese and protein.

Cheese (included) - jalapeño jack | cotija | vegan queso fresco

Protein (\$3/ea) - mojo ahi tuna | ancho-chili short rib | shredded verde chicken | spicy green chorizo | vegan spicy "barbacoa" | vegan chorizo | portobello mushroom

TACOS - 5

(two flour, corn, romaine)

Vera Cruz - jicama and cabbage slaw | watermelon radish | avocado | fresh jalapeño | baja blanca (chef recommends - cotija cheese & mojo ahi tuna)

Del Reyna - spicy refried beans | pineapple pico | tortilla strips | avocado fresca (chef recommends - cotija cheese & spicy green chorizo)

Monterrey - shredded romaine lettuce | sweet baby bell pepper | roasted corn | pineapple pico (chef recommends - vegan queso fresco & vegan spicy "barbacoa")

BURRITOS - 8

(flour, spinach, tomato)

Yucatan - black beans | cilantro rice | avocado | pineapple pico | salsa roja (chef recommends - cotija cheese & spicy green chorizo)

Sierra Madre - spicy vegan refried beans | spanish-style veggie rice | cilantro | cherry tomato | salsa verde (chef recommends - jalapeño jack & portobello mushroom)

Pura Vida - black beans | quinoa | sweet baby bell peppers | roasted corn | shredded romaine lettuce | tortilla strips | avocado fresca (chef recommends - vegan queso fresco & vegan spicy "barbacoa")

BOWLS - 8

Nuevo León - black beans | cilantro rice | avocado | pineapple pico | salsa roja (chef recommends - cotija cheese & shredded verde chicken)

Jalisco - spicy refried bean | spanish-style veggie rice | cilantro | pepita seeds | baja blanca (chef recommends - cotija cheese & vegan "chorizo")

Baja - quinoa | black beans | sweet baby bell pepper | roasted corn | tortilla strips | avocado fresca (chef recommends - jalapeño jack & ancho-chile short rib)

SALADS - 8

Mexicali - mixed greens | strawberry | blueberry | jicama | cucumber | pomegranate arils | pepita seed | smokey ancho-honey vinaigrette (chef recommends - cotija cheese & mojo ahi tuna)

Santa Maria - shredded romaine lettuce | black beans | roasted corn | sweet baby bell pepper | pineapple pico | tortilla strip | jalapeño ranch (chef recommends - jalapeno jack & shredded verde chicken)

La Tierra - kale | quinoa | crispy chickpeas | watermelon radish | red onion | cilantro-lime vinaigrette (chef recommends - vegan queso fresco & vegan "chorizo")

SIDES

- Chips & Salsa - \$2
- Chips & Guacamole - \$4
- Crispy Plantains with Salsa & Guacamole or Jalapeño Ranch - \$5
- Elotes - Vegan or Non-Vegan - \$3

BUILD YOUR OWN

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Cheese (included) - jalapeño jack, cotija, vegan queso fresco

Protein (\$3/ea)- mojo ahi tuna, ancho-chili short rib, shredded verde chicken, spicy green chorizo, vegan spicy "barbacoa", vegan chorizo, portobello mushrooms

PICK ONE

TACOS - \$5

BURRITO - \$8

SALAD/ BOWL - \$8

(FOR TACOS ONLY)

Flour Tortilla
Corn Tortilla
Romaine

(FOR BURRITOS ONLY)

Flour Tortilla
Spinach Tortilla
Tomato Tortilla

BASE - PICK ONE (ADDITIONAL \$2/EA)

black beans, cilantro rice, kale, mixed greens, romaine, spanish-style veggie rice, spicy vegan refried beans, quinoa

CHEESE - PICK ONE (ADDITIONAL \$1/EA)

Vegan: vegan queso fresco
Non-Vegan: cotija, jalapeño jack

TOPPINGS - PICK FIVE (ADDITIONAL \$1/EA)

blueberries, cherry tomatoes, cilantro, crispy chickpeas, cucumber, fresh jalapeño, jicama, cabbage slaw, pepita seeds, pomegranate arils, quinoa, red onion, roasted corn, shredded romaine lettuce, strawberries, sweet baby bell peppers, tortilla strips, watermelon radish

PROTEINS (\$3/EA)

Vegan: vegan spicy "barbacoa", portobello mushrooms
Non-Vegan: mojo ahi tuna, ancho-chili short rib, shredded verde chicken, spicy green chorizo

SPECIALTY (\$3/EA)

avocado, guacamole

SAUCES - PICK ONE (ADDITIONAL \$1/EA)

salsa verde (free), salsa roja (free), avocado fresca, baja blanca, pineapple pico, ancho-chili vinaigrette, cilantro-lime vinaigrette, jalapeño ranch

DRINKS

FOUNTAIN SODAS (MAINE ROOT - LOCAL) - \$3

mexi cola | diet mexi cola | lemon/lime (organic cane sugar) | pink drink (Texas Prickly Pear Lemonade) | blueberry soda (organic cane sugar) | orange soda (organic cane sugar) | doppelganger

MEXICAN SODA - \$3

Topochico | Topochico lime | Topochico grapefruit | Jarritos mandarin | Jarritos tamarind | mexican cola

BOTTLED WATER - \$3

FIJI water | RAIN water (organic - Dripping Springs, TX)

HOLY KOMBUCHA (LOCAL - ORGANIC) - \$5

seasonal 500ml bottle | seasonal draft selection (please ask your server)

ICED TEAS - \$3

hibiscus flower (organic) | green tea (organic)

BEER

MILLER LITE - \$5
MICHELOB ULTRA (ORGANIC) - \$6
DOS XX - \$6
TECATE - \$6
DEEP ELLUM NEATO BANDITO - \$6

WINE

ORGANIC RED WINE (RED BLEND) - \$8
ORGANIC WHITE WINE (SAUVIGNON BLANC) - \$8
SPARKLING ROSE - \$8

COCKTAILS

TOLUCARITA \$10

PIÑA LOCA TEQUILA | FRESH
LIME/LEMON | CANE SUGAR
REDUCTION

MEXICAN BLUEBERRY MOJITO (FROZEN) \$10

PIÑA LOCA TEQUILA | BLUEBERRY |
MINT | FRESH LIME

SEASONAL KOMBUCHA COCKTAIL \$12

SEASONAL RECIPE
(PLEASE ASK YOUR BARTENDER)

SPICY PALOMA \$10

EL ESPOLÓN BLANCO TEQUILA | FRESH
GRAPEFRUIT JUICE | FRESH LIME |
JALAPEÑO CANE SUGAR REDUCTION |
TOPOCHICO

TOLUCA serves a fresh-mex cuisine in a fast-casual setting that focuses on a healthy culture with delicious vegan options. We take pride in providing meats and produce that are fresh, local, organic, and sustainably raised. As we strive to find the best quality for our customers year round, all food items are based upon season and availability. At TOLUCA, we can all eat together regardless of our differences. **#eatTOLUCA**