

## BREAKFAST: MORNING, NOON & NIGHT!

### GO GO YOUR OWN WAY!

Practically unlimited combinations of our award winning breakfast tacos \$2.39

Egg plus any 2 toppings - your choice: flour, corn or whole wheat (25¢) tortilla

<i>Bacon</i>	<i>Monterey Jack</i>	<i>Grilled onion</i>	<i>Refried beans</i>
<i>Chorizo</i>	<i>Potato</i>	<i>Tomato</i>	<i>Mushroom</i>
<i>Sausage</i>	<i>Jalapeño</i>	<i>Black beans</i>	<i>Spinach</i>

\*Add 25¢ for each additional item. Substitute egg whites or add grilled beef or chicken, homemade guacamole or sliced avocado (50¢),.....Just ask!

## BREAKFAST PLATOS Start (or end) your day right!

**Breakfast Soft Taco Plate** \$7.49

It's what we're famous for! Two egg tacos made your own way (same rules as above) served on fresh tortillas with heaping sides of black or refried beans & grilled potatoes.

**Huevos Rancheros** \$7.49

Eggs scrambled & topped with homemade tomato-pepper ranchero sauce served with fresh tortillas with heaping sides of black or refried beans & grilled potatoes. Get your protein on & add bacon (59¢)!

**Migas Plate** \$7.49

Eggs scrambled with tortilla strips, fresh jalapeños & Monterey Jack, served with fresh tortillas with heaping sides of black or refried beans & grilled potatoes. Muy rico con chorizo (59¢)!

**Breakfast Burrito (or unwrap it for a BOWL!)** \$7.99

Eggs scrambled with black or refried beans, potatoes & your choice of any 2 toppings from above. Want it messy? Top it with queso (\$1.99) or ranchero sauce (99¢) & grab a fork!

## "BEST BREAKFAST TACO!"

- Houston Press, Readers' Choice, 2006, 2007, 2009, 2011, 2013

*Everything is*  
**SCRATCH-MADE!**

**STREET TACOS** Soft corn, flour or whole wheat (25¢) or PUFFY! (50¢) Tacos come topped with cilantro, chopped onions & queso fresco - stewed meats in spicy sauces - Tacos de la calle! Muy rico!

**Carne Guisada** \$2.59

Tender beef braised in a rich tomato-adobo sauce

**Pollo Guisado** \$2.79

Shredded chicken simmered in a garlic, tomato, serrano pepper sauce

**Pork Guisado** \$2.79

Tender pork slow-cooked in our fire-roasted tomatillo-serrano pepper sauce

**Picadillo** \$2.49

A classic Hildago recipe; lean ground beef simmered with a special blend of spices, topped with queso

**Pastor** \$2.99

Sliced pork fajita marinated in our homemade guajillo, morita & ancho chile sauce, simmered with grilled onions & tangy pineapple

**Barbacoa** \$3.99

Slow-cooked lamb pulled off the bone, topped with chopped bacon & sour cream; "One of the 63 Tacos You Must Eat Before You Die!" - Texas Monthly

**TACOS DEL NORTE** Soft corn, flour, whole wheat (25¢), or PUFFY (50¢). Tacos topped with Monterey Jack, shredded lettuce, chopped tomato & the homemade sauces listed - TEX-gringo-style!

**Grilled Beef** \$2.99

Tender skirt steak marinated, grilled & served with Go Go roasted red pepper cream sauce

**Grilled Chicken** \$2.79

Marinated in chipotle-adobo, then seared & topped with homemade guacamole

**Grilled Fish** \$2.99

Flakey white fish seasoned with house blend spices, served with Go Go roasted red pepper cream sauce

**Verde** \$2.29

Grilled zucchini, yellow squash, red onion, sauteed mushrooms & carrots over our homemade vegetarian black beans, topped only with Go Go

roasted red pepper cream sauce

**Grilled Shrimp** \$3.49

Seasoned with house blend spices, served with our creamy avocado sauce

**Braised Pork Belly** \$3.79

Slow-cooked for 5 hours in a bourbon glaze, then seared on the grill & served with cilantro cream sauce

**Tater Taco** \$3.29

Mexican Tater Tots (yes, you read that right) topped with black beans, queso, crispy bacon, salsa roja, pickled jalapeños, tomatoes, fresh cilantro & sour cream - ok, ridiculously gringo...and...great for a hangover!

**MUY YUM PLATOS** - when single tacos just aren't enough - you'll need a fork & some napkins

**Go Go Dos Tacos** \$7.49

Any 2 tacos on your choice of soft corn, flour or whole wheat (25¢) tortillas served with refried or black beans & rice - a Texas standard.

\* Make it PUFFY for an additional 50¢ each!

**Burrito: or unwrap it for a BOWL!** \$7.99

Choice of any taco meat, veggies or guacamole with refried or black beans, rice, Monterey Jack, sour cream & tomatoes wrapped in a warm 12" tortilla & served with chips...top it with queso for only \$1.99!!

**Totchos A Go Go** \$7.49

Move over chips! Make room for our Mexican Tater Tots (huh?) topped with black beans, queso, crispy bacon, salsa roja, pickled jalapeños, tomatoes, fresh cilantro & sour cream. (This tower of awesomeness will make you a convert)

**Nachos A Go Go** \$6.49

Back to basics with tortilla chips smothered with refried or black beans, queso, pickled jalapeños, tomatoes & sour cream Need more protein? Add any taco meat (\$2.25) or guacamole (\$1.25)

**Grilled Beef Quesadilla** \$7.69

Stuffed with 1/4 pound of grilled skirt steak & Monterey Jack served with our Go Go roasted red pepper cream sauce

**Grilled Shrimp Quesadilla** \$8.99

Stuffed with our tasty grilled shrimp & Monterey Jack served with our Go Go creamy avocado sauce

**Grilled Chicken Quesadilla** \$7.59

This has 1/4 pound of grilled chicken & Monterey Jack served with Go Go creamy avocado sauce

**Spinach/Mushroom Quesadilla** \$6.89

Grilled spinach & mushrooms with lots of Monterey Jack served with our Go Go creamy avocado sauce - a very nice way to get your vitamin K

**Poblano Pepper/Mushroom Quesadilla** \$6.89

Fire roasted poblano peppers & grilled mushrooms with Monterey Jack & Go Go roasted red pepper cream sauce - this one is ooey & gooey in the good way

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## HOMEMADE CHIPS

CHIPS & SALSA ROJA	\$2.99
CHIPS & QUESO	\$3.99
CHIPS & FRESH GUACAMOLE	\$4.59

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## ENSALADAS

creamy jalapeno ranch or honey balsamic vinaigrette served on the side

### Veggie Salad \$5.99

Crisp mix of Romaine & Iceberg, diced tomatoes & shredded carrots topped with grilled zucchini, yellow squash, button mushrooms & red onions served in a crispy tortilla bowl - guilt-free IF you can skip the bowl!

### Traditional Taco Salad \$5.99

Crisp mix of Romaine & Iceberg, diced tomatoes, carrots, black beans, Monterey Jack & homemade guacamole served in a crispy tortilla bowl - there's a reason it's on every menu in town!

Add chicken/beef or any taco meat for just \$2.25

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## EXTRAS & SIDES

RICE	\$1.99
BLACK OR REFRIED BEANS	\$1.99
SIDE OF TORTILLAS (3)	\$0.75
SIDE OF SAUCE	\$0.69
SIDE OF MONTEREY JACK	\$0.69
SIDE OF SOUR CREAM	\$0.69
SIDE OF JALAPENOS	\$0.49
SIDE OF FRESH GUACAMOLE	SM: \$1.25 LG: \$4.25

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## DRINKS

SODA/ICED TEA - Free Refills	\$1.99
BOTTLED WATER	\$1.99
JARRITOS/MEXICAN COKE/TOPO CHICO	\$2.49
AGUA FRESCA	\$2.49
ORANGE JUICE	\$2.49
HORCHATA	\$1.99
HOT CHOCOLATE	\$2.29
LOCAL HOUSTON ROASTER KATZ COFFEE	\$1.99

Free Refills - organic & fair trade: Jumping Mouse or our signature sweet cinnamon Cafe de Olla

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Fact is, the taco is the perfect food. You can have it for breakfast, lunch or dinner. You can dress it up or keep it simple. You can wrap it up and eat it in your car. Or on a bike. Or in a bar. Like pizza, you can stick it in your fridge and it's just as good the next day. And all the food groups are represented, Mom! So we're here, your local taco dealer, morning, noon and night to help you get your fix on.

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## BEBIDAS ALCOHÓLICAS!

ASSORTED TEX/MEX BEERS

MIMOSA

SANGRIA

LIME MARGARITA

JALAPENO MARGARITA

BUCKETS O' MEXICAN BEER (6)

PITCHERS:

MIMOSAS

SANGRIA

BLOODY MARY (SOME LOCATIONS)

MARGARITA (SOME LOCATIONS)

SCREWDRIVER (SOME LOCATIONS)

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**\* \* \* WE DELIVER \* \* \***

WITH OUR PARTNERS POSTMATES!

[WWW.POSTMATES.COM](http://WWW.POSTMATES.COM)

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## FOOD TO GO GO!

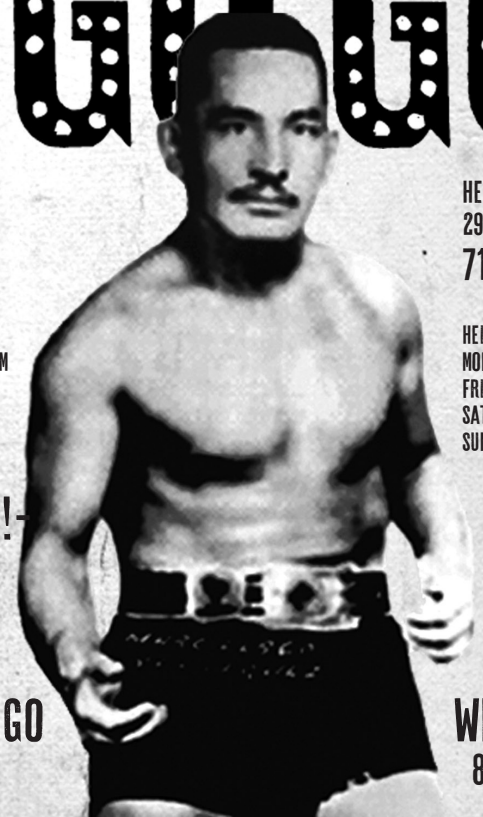
[WWW.TACOSAGOGO.COM](http://WWW.TACOSAGOGO.COM)

832 819 2YUM (2986)

CHECK OUT OUR  
CATERING MENU!

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# TACOS A GOGO



MIDTOWN ~  
3704 MAIN STREET  
713.807.TACO

MIDTOWN HOURS:  
MON - THURS: 7AM - 10PM  
FRIDAY: 7AM - 2AM  
SATURDAY: 8AM - 2AM  
SUNDAY 8AM - 9PM

HEIGHTS ~  
2912 WHITE OAK DR.  
713.864.TACO

HEIGHTS HOURS:  
MON - THURS: 7AM - 10PM  
FRIDAY: 7AM - 2AM  
SATURDAY: 8AM - 2AM  
SUNDAY 8AM - 10PM

ORDER ONLINE!

FOOD TO GO GO

WE CATER!  
832.819.2986

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## YOUR LOCAL TACO DEALER

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