

# DRINKS

**MARGARITA** CLASSIC \$8  
REPOSADO TEQUILA, triple sec,  
agave nectar, fresh lime sugar  
or salt rim



**MOJITO** CLASSIC \$8  
RUM, muddled mint, fresh lime,  
sugar, soda

**MULE**  
CHOOSE YOUR SPIRIT \$8  
GINGER BEER, fresh lime,  
honey ginger syrup, mint



**BEVERAGES**  
COKE, DIET COKE, CHERRY COKE, SPRITE, MR.  
PIBB, POWERADE, PINK LEMONADE, SWEET  
TEA, UNSWEET TEA

THE **[TACO]STACHE**  
**GIVES BACK**

At The Taco Stache we believe in giving back, especially to  
the community that we are a part of. We will donate a % of  
sales to local charities.

*wet your whiskers*  
**CLASSIC STACHE COCKTAILS**

**PINEAPPLE MEZCAL MARGARITA**  
Bahnez Mezcal, triple sec, pineapple, agave nectar,  
fresh lime \$9

**LA PINA**  
El Jimador Blanco, pineapple, jalapeño, sour mix \$9

**RAZZMO FIZZ**  
Savannah Vodka, peach schnapps, raspberry,  
lime soda, fresh lime \$9

**POOLER COOLER**  
Bombay, elderflower, liqueur, agave nectar,  
muddled cucumber, lemon juice \$9

**WE ALSO SERVE**  
Beer on tap  
Wine & Champagne

THE **[TACO]STACHE**

100 BLUE MOON XING, SUITE 111  
POOLER, GEORGIA 31322

912-737-3796

OPEN 11AM - TILL

WWW.THETACOSTACHE.COM

IG @THETACOSTACHE

F THE TACO STACHE

# THE [TACO] STACHE

## STARTERS

### DIPS

served w/seasoned tortilla chips

(Add Warm Flour Tortillas \$1.50)

QUESO \$5 (Add Chorizo \$2)

STACHE GUACAMOLE \$7

STACHE SALSA \$2

SMOKED BEAN \$4

MANGO SALSA \$4

STACHE STREET CORN SALSA \$4

### WINGS

friend and grilled, served w/  
jalapeño ranch

### BONELESS WINGS

Half \$8 or Full \$12

## QUESADILLAS

House cheese mix w/ black beans, roasted corn,  
roasted poblano

### CALI CHICKEN

grilled chicken, avocado,  
chimichurri \$10

### WOKE VEGGIE

veggie grain crumbles, cilantro,  
onion \$10

## BOWLS

### DIPS

peppers, onions, guacamole,  
pico de gallo, cotija cheese,  
topped w/ crema \$10

Add Chicken \$2

Add Pork \$2

Add Steak \$3

Add Shrimp \$3

Add Beef Brisket \$4

# TACOS

CHOOSE YOUR STACHE - ANY 3 FOR \$12

CHOICE OF MIXED RICE, BLACK BEANS OR SIDE SALAD  
(UPGRADE TO SIDE OF QUESO OR GUAC FOR AN UPCHARGE)

### THE 8TH GRADE BULLY

melted cheese mix, tomato, lettuce,  
w/ crema drizzle \$4.25

### THE HIPSTER

smoked pinto beans, fire-roasted  
corn, diced onion, tomato salad \$3.5

### THE COWBOY

fried chicken, pimento cheese,  
tomatillo chow chow, scallion \$4

### THE MARIO

italian ground pork sausage, house  
marinara, bell peppers, onion, melted  
oaxaca cheese \$3.75

### THE FU MAN CHU

smoked in-house beef brisket,  
homemade bbq sauce, slaw \$4

### EL BANDITO

grilled pork, chopped pineapple,  
onion, cilantro, melted cheese \$3.75

### MEXICAN PIZZA STACHE

crispy flour tortillas, smoked bean dip, spiced cheese,  
honey-sriracha lime chicken, pickled jalapeños,  
jalapeño ranch, pico de gallo, scallions \$12

## LUNCH SPECIAL

Monday - Friday • 11am - 3pm

2 Tacos, Choice of Side and Drink \$9.95

## SIDES

MIXED RICE \$3

SIDE OF GUACAMOLE \$4

BLACK BEANS \$3

SIDE OF QUESO \$3

TOTS \$3

STACHE SIDE SALAD \$3

Dressings: Cilantro Lime Vinaigrette, Tabasco  
Vinaigrette, Jalapeño Ranch

## DESSERTS

HAND-MADE CHURROS AND CHOCOLATE

cinnamon sugar churros, chocolate dulce de leche \$6

BROWNIE SUNDAE

brownie, vanilla ice cream, caramel sauce \$6

## KIDS MENU

Served with choice of rice and beans or tater tots and  
a drink

CHEESE QUESADILLA \$5

FRIED CHICKEN NUGGETS \$5

## WE CATER

For Catering Inquiries, please contact us at  
catering@thetacostache.com

All food is made to order. Please allow adequate time  
for preparation.