



Taco Craft

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Top Menu Items	
Item	Price
Chips and Salsa Salsa roja, salsa verde, mango habanero, pico de gallo, roasted chili mango, housemade tortilla chips. Vegetarian. Glute...	\$3.00
Giant Burrito Flour tortilla, rice, refried beans, monterey jack, lettuce, crema, stuffed with chicken and steak.	\$14.00
Quesadilla Bar Mexican 3-cheese blend, black beans, charred poblanos, caramelized onions, guacamole, pico de gallo and sour cream. Add...	\$12.00
The Munchies	
Item	Price
Chips and Salsa (The Munchies) Salsa roja, salsa verde, mango habanero, pico de gallo, roasted chili mango, housemade tortilla chips. Vegetarian. Glute...	\$3.00
Yucas Bravas Crispy yuca, pork carnitas, Cotija cheese, pickled red onion, piquillo pepper aioli, fried egg. Signature item.	\$13.00
Crispy Rock Shrimp Rock shrimp, mango, fresno, spicy mayo.	\$15.00
Oxtail Empanadas Braised oxtail, manchego, pineapple-chimichurri, habanero aioli.	\$10.00
Chicken Taquitos Braised chicken, queso fresco, crema, avocado-tomatillo sauce, pico de gallo.	\$10.00
Guacamole	
Item	Price
Classic Guacamole Hass avocado, serrano, onion, tomato, cilantro. Vegetarian. Gluten free.	\$12.00
Sweet Potato Guacamole Hass avocado, agave-glazed sweet potatoes, goat cheese, pepitas, onion, cilantro. Vegetarian. Gluten free.	\$13.00
Tropical Guacamole Hass avocado, mango, mandarin orange, dragon fruit, pineapple, onion, fresno, cilantro. Signature item. Gluten free.	\$13.00
Bacon and Corn Guacamole Hass avocado, smoked bacon, charred corn, cotija cheese, piquillo peppers, onion, cilantro. Gluten free.	\$13.00
Mexican Street Corn	
Item	Price
Traditionale Cotija cheese, cilantro pesto, lime. Vegetarian.	\$7.00
Feeling Cheesy Traditionale corn, crusted in spicy cheetos. Vegetarian.	\$7.00
Little Piggy Traditionale corn, crusted in chicharrones dust.	\$7.00
Salads	
Item	Price

Avocado-Cucumber Salad	\$14.00
Frisee, cherry tomato, radish, shaved manchego, agave-lime vinaigrette. Vegetarian. Gluten free.	
Mexican Chopped Salad	\$13.00
Crispy romaine, black beans, charred corn, tomato, cucumber, onion, avocado, tortilla strips, cilantro-lime ranch or toa...	
Tacocraft Kale Salad	\$13.00
Avocado, pepitas, agave-glazed sweet potato, cranberries, cotija, creamy garlic dressing. Vegetarian. Gluten free.	
Not Tacos	
Giant Burrito (Not Tacos)	\$14.00
Flour tortilla, rice, refried beans, monterey jack, lettuce, crema, stuffed with chicken and steak.	
Vegan Burrito	\$17.00
Impossible vegan beef, mexican rice, pico de gallo, vegan cheese, shaved lettuce, black beans and vegan crema.	
Craft Burger	\$17.00
World famous ROK: BRGR blend, thick cut smoked bacon, aged cheddar, shaved lettuce, tomato and brioche bun.	
New York Strip Steak	\$32.00
Certified angus beef, five-chili rub, pineapple chimichurri and yuca fritas.	
Quesadilla Bar (Not Tacos)	\$12.00
Mexican 3-cheese blend, black beans, charred poblanos, caramelized onions, guacamole, pico de gallo and sour cream. Add...	
Handcrafted Tacos	
Korean Short Rib Taco	\$4.95
24hr marinated short rib, sweet and spicy glaze, pickled cucumbers, asian slaw, green onion and gochujang aioli.	
Crispy Pork Taco	\$4.50
Adobo-chile rub, cotija cheese, charred pineapple, salsa verde and crema.	
#1 Ahi Tuna Taco	\$4.95
Blackened, mandarin oranges, avocado, asian slaw, crispy rice noodles, spicy mayo and flour tortilla	
Pork Belly Taco	\$4.50
Sweet and spicy chili glaze, asian slaw, pickled red onions, crispy rice noodles and cilantro.	
Chorizo Taco	\$4.75
Mexican chorizo, cotija cheese, potato hash, fried egg, cilantro and garlic aioli.	
Braised Chicken Taco	\$4.50
24hr adobo marinade, queso fresco, pico de gallo and cilantro-lime crema.	
Baja Fish Taco	\$4.95
Crispy atlantic cod, slaw, avocado, pico de gallo, cilantro, chipotle crema and flour tortilla.	
Rok: Shrimp Taco	\$4.95
Tempura-battered, mango salsa, spicy mayo, cilantro and flour tortilla.	
Impossible Gringo Taco	\$5.75
Impossible vegan beef, vegan cheese, pico de gallo and vegan crema. Vegan.	
Kale and Sweet Potato Taco	\$4.50
Kale and sweet potato hash, avocado, black beans, radish, cilantro-lime vegan crema. Vegan.	
Exotic Shroom Taco	\$4.25
Mushroom confit, roasted corn, cotija cheese, truffle crema and cilantro. Vegetarian.	
Steak Taco	\$4.95
Queso fresco, refried beans, cilantro, caramelized onions, crema, crispy onion strings and roasted tomato salsa.	

Crispy Chicken Taco

\$4.75

Southern fried chicken, spicy slaw, crema, fresnos and Mike’s hot honey drizzle.