Cerveza Pacifico | tabbi | el Jimador Tequila

LET'S TACO ABOUT IT!

$4 SPECIALITY TACOS*

*Doesn't include sides, tax and/or gratuity

8TH ANNUAL CLT TACO WEEK

APRIL 17 - APRIL 26, 2026

CLTTACOWEEK.COM

TACOS CERVEZA TEQUILA

HAVE YOU BEEN WAITING TO TAKE A BITE OUT OF THE QUEEN CITY'S TACO SCENE? EVER WONDERED WHERE THE BEST TACO JOINTS IN CHARLOTTE WERE HIDING? WAIT NO LONGER, $4 SPECIALTY TACOS FOR

TEN STRAIGHT DAYS!

SO LOOSEN THOSE BELTS, CHARLOTTE!

@CLTTACOWEEK #CLTTACOWEEK

Jack Beagle's | Fiesta Mexicana Grill | Cabo's Mexican Cuisine & Cantina | El Toro Bar & Grill | SouthBound

EAT MORE TACOS TO WIN!

DOWNLOAD YOUR CLT TACO WEEK PASSPORT AND GET IT INITIAL AT FOUR OR MORE TACO JOINTS AND GET ENTERED TO WIN CHARLOTTE KNIGHTS OR CHARLOTTE FC GAME TICKETS, KONA BIG WAVE OR JOSE CUERVO DEVIL'S RESERVE SWAG, A $25 GIFT CARD FROM ONE OF THE PARTICIPATING RESTAURANTS, OR UPCOMING EVENT TICKETS FROM ELEVATE LIFESTYLE.

NAME: _____

EMAIL: _____

AGE: 21 - 34 / 35 - 54 / 55+

MUST BE 21+ TO ENTER | ENTRY DEADLINE: FRIDAY, APRIL 25

PLEASE EMAIL US YOUR COMPLETED PASSPORT TO EVENTS@ELEVATELIFESTYLE.COM

POWER 98 #1 FOR HIP HOP | COUNTRY 103.7 | K104.7FM More Hits, Better Variety | V101.9 WBAV | Kiss 95.1 FM

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Open a Tab. Unlock Charlotte.

Download Tabbi to find specials, explore events, and pay from your phone.

CAST A VOTE FOR YOUR FAVORITE TACO

BY DOING SO YOU ARE ENTERED TO WIN SOME GREAT PRIZES!

INCLUDING: Pacifico Beer and El Jimador Tequila Swag, a $25 Taco Joint Gift Card, or Elevate Lifestyle Upcoming Event Tickets and more...

SCAN NOW TO VOTE

DEADLINE 4/26/2026

DO YOU LIKE *Free Stuff*?

TIME FOR A PHOTO CONTEST

STEP 1: TAKE A PHOTO

STEP 2: POST & TAG PHOTO

STEP 3: ENJOY YOUR TACOS!

WINNER'S ANNOUNCED ON MAY 5, 2026

@CLTTACOWEEK #CLTTACOWEEK

ANGRY ALE'S

Fajita Taco: Grilled fajita chicken, grilled peppers and onions, rice, salsa, and shredded cheese

$6 Pacifico Beer Draft Pint | $8 El Jimador Tequila Margarita

$7 El Jimador Tequila Shot

BARTACO

Porkbelly Taco: Seared porkbelly tossed in an arbol chili glaze, topped with red pickled onions and cilantro.

NO ALCOHOL SPECIALS

CABO FISH TACO

Honey Soy Glazed Salmon Tacos: Grilled salmon tossed with our Honey Soy Glaze, stuffed with mixed greens, guacamole, tomato & mixed cheese, finished with our Honey Wasabi Sauce.

BBQ Mahi Tacos: Grilled Mango BBQ Mahi-Mahi with Mexi slaw, tomato, guacamole & mixed cheese, finished with our Cilantro White Sauce.

Thai Chili Tofu Tacos: Beer battered tofu topped with our Sweet Thai Chili Sauce, stuffed with guacamole, fresh greens, tomato & mixed cheese.

Buffalo Shrimp Tacos: Beer battered shrimp tossed with their Buffalo sauce and topped with their Cilantro White Sauce, stuffed with fresh greens, guacamole, & mixed cheese.

$6.50 Pacifico Beer Draft

$10 Flavored Margarita's "Strawberry, Raspberry, Blood Orange, Pineapple, and Mango"

$11 Queen City Margarita: A twist on the original margarita featuring 100% Blue Agave El Jimador Silver tequila, triple Sec, blood orange purée and our house mix with a splash of Sprite.

CABOS MEXICAN CANTINA

Carnitas Taco: Pork is slowly cooked to perfection top with cilantro and onion and lime with corn tortilla.

Al Pastor Taco: A taco al pastor is a perfect balance of bold flavor, aroma, and texture packed into a small, handheld bite. Thin slices of marinated pork—deep red from achiote and spices—are stacked and slowly roasted until the edges turn slightly crispy and caramelized. The meat is juicy, smoky, and infused with a subtle sweetness from pineapple.

Fish Taco: A fish taco is a fresh, vibrant bite that blends lightness with bold coastal flavor. Flaky white fish—often grilled for a smoky, clean taste ,sits at the center, tender and juicy inside. Chicken Taco: A chicken taco is a comforting, flavor-packed classic that's both simple and satisfying. Tender pieces of chicken—marinated with spices like cumin, garlic, paprika, grilled to perfection.

Toco de asada Taco: A carne asada taco is a bold, savory classic built around perfectly grilled beef. Thin cuts of steak—typically marinated with citrus, garlic and spices—are cooked over high heat until they develop a smoky char on the outside while staying juicy and tender inside. The meat is then chopped into small, flavorful pieces that are rich and slightly crisp at the edges.

$6.79 Pacifico Beer Bottle | $25.99 Pacifico Beer Bucket |

$10.99 Herradura Tequila Shot (Silver) | $10.99 El Jimador Shot (Silver)

$12.99 Margarita Flight

COMAL TACOS

Chicken Tinga Taco: Tinga braised chicken topped with Crema, Lettuce and Cotija cheese.

Al Pastor Taco: Pastor marinated sliced pork , salsa verde, onions and cilantro, and pineapple.

Veggie Taco: Charred cabbage, green chilis, Pickled Red Onions, Chili Crema, and Queso Fresco.

NO ALCOHOL SPECIALS

CONDADO TACOS

Lucy's Fire - D Taco: Sweet Lucy with Firecracker shell, roasted chicken, lettuce, cilantro + onions, smoked cheddar, corn salsa, and cilantro-lime aioli.

Ooey Gooey - D/GF Taco: Hard corn shell, roasted chicken, black beans, queso blanco, cilantro + onions, and dirty sauce.

Rango Tango - Veg Taco: Flour soft + hard corn shell with guac, Thai chili tofu, Thai chili red cabbage, pickled jalapeños, pineapple salsa, habanero-mango sauce, and cilantro-lime aioli.

Blue Dream - D Taco: Flour soft + Kewl Ranch shells with queso blanco, Tex-Mex ground beef, lettuce, tomatoes, and avocado ranch sauce.

$6 Pacifico Beer 12 Ounce Draft | $9 Pacifico Beer 24 Ounce Draft

$12.25 Pineapple Express: El Jimador Tequila Silver, pineapple juice, triple sec, lime, and cinnamon.

EL NAVEGANTA SEAFOOD

Taco Gobernador: The house favorite. Juicy shrimp + melted cheese in a warm flour tortilla... that simple, that incredible. Every bite is pure creaminess and flavor that keeps you coming back for more.

Mixed Taco: For those who just can't decide. A perfect combo of shrimp and Pulp, mixed with melted cheese inside a warm flour tortilla. Juicy, creamy, and packed with a flavor that has everything.

$5.99 Pacifico Beer Bottle

$9 El Navegante Margarita: El Jimador Tequila, fresh lime, and a hint of freshness that makes it irresistible.

$12 El Balazo: It's not for just anyone... it's for those who come togo all out. A powerful shot of El Jimador Tequila + ice-cold Grey Goose... paired with a shrimp that gives it the perfect touch.

EL TORO MEXICAN GRILL

Birria Tacos: Tacos topped with cilantro, onions and lime. Served with a side of consommé.

Tacos Al Pastor Taco: Corn tortillas stuffed with pork. Served with rice, beans, chopped onions, cilantro, spicy sauce and lime.

$4.25 Pacifico Beer Bottle

$12.99 Margarita Texana: A bold and refreshing blend of fresh lime juice, Grand Marnier, El Jimador, and their signature house-made sweet & sour.

$12.99 Spicy Pineapple Margarita: El Jimador Tequila, fresh pineapple purée, lime juice, and their house-made sweet & sour, with fresh jalapeños for a kick and a Tajín-rimmed glass for the perfect finish.

$10 El Jimador Tequila Shot

FIESTA MEXICAN GRILL

Mexicali Taco: Grilled alpastor (marinated pork), grilled pineapple, queso fresco, cabbage, and pickled red onions on a flour tortilla.

The Cheesy Taco: Grilled mozzarella cheese crust on a corn handmade tortilla topped with barbacoa, pico de gallo, and chipotle sauce.

$3 Pacifico Beer Bottle

$3.50 Pacifico Beer Draft Pint

$6 El Jimador Tequila Jumbo Margarita

$6 El Jimador Tequila Shot

GRAHAM STREET PUB

Korean Steak Taco: Marinated steak, pickled slaw, green onions, and soy lime dressing.

Fried Avocado Taco: Spicy beer battered fried avocado, pickled red cabbage, and jalapeño crema.

Blackened Shrimp Taco: Blackened shrimp, black bean salsa, cojita cheese, cilantro, and chipotle crema.

$6 Pacifico Beer Draft Pint

$14 Magic Margarita: Herradura Reposado, Pana pomegranate, triple sec, lime juice, and lemonade.

JACKBEAGLES

Mojo Chicken Taco: Mojo-marinated chicken breast with crispy kale slaw and fresh pico for a bold, tropical bite.

$4 Pacifico Beer Bottle

$6 Pacifico Beer Draft Pint *

$8 Honey Citrus Tequila Fizz: El Jimador Tequila, orange juice, fresh lemon juice, honey (or honey syrup), and club soda.

$7 Blanco El Jimador Tequila Straight Shot

*Not available at the Mt. Holly Location

ROCK TACO

Fuego & Fresa Taco: Blackened carne asada, ricotta salata, local strawberry jalapeno salsa, mixed greens, corn on a tortilla.

$6 Pacifico Beer Draft Pint

$3 Pacifico Beer "During Happy Hour 3 - 6pm

$12 El Jimador Classic Margarita

$12 El Jimador Spicy Margarita

$8 El Jimador Tequila Mexican Strawberry Jolly Rancher

$9 El Jimador Tequila Shot

SENOR AGAVA MEXICAN GRILL _

Tacos Cancun: Shrimp tacos cooked with onion, tomato, and chile Serrano, on a tortilla with melted mozzarella cheese for a perfect cheese pull.

Tacos Bravo: Steak, chicken, shrimp, and chorizo cooked with chipotle sauce on a tortilla with melted mozzarella cheese topped with cilantro and onion.

$4.11 Pacifico Beer Small Draft

$7.27 Pacifico Beer Large Draft

$9.35 Pacifico Beer Extra Large Draft .

$13.99 La Patrona: Sweet and tangy with a slight peachy flavor made with everyone's favorite tequila, El Jimador Tequila.

SOUTHBOUND _____

New! Birria Taco: Braised Angus Short Ribs, Corn Tortillas, Oxacan Cheese, cilantro and Spanish onions.

Avocado Street Corn Taco: Tecate-battered avocado, Mexican street corn, chipotle crema, radish, and cilantro.

Jerk Chicken Taco: Jerk chicken, pineapple salsa, jerk sauce, green onion, and queso fresco.

Shrimp Taco: Grilled or fried shrimp, habanero aioli, and cabbage slaw.

$5 Pacifico Beer Draft Pint

$5 El Jimador Tequila Shot

$10 El Jimador Tequila Watermelon Margarita

TACO MAMA _____

The Mayor Taco: Marinated chicken with lettuce, tomatoes, creamy-cilantro pesto, and queso fresco.

The Cheezy Beef Taco: Barbacoa (braised beef) with tomatoes, onion, cilantro, queso, lettuce, queso fresco, and mild salsa ranchera.

$6 Pacifico Beer

NO TEQUILA SPECIALS