

BLANCO Tacos + Tequila

5115 Westheimer Rd 77056-5528 · +13462501900 · Updated: Jan 14, 2026

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STARTERS 8

Chicken Tortilla Soup

avocado, sour cream, pico de gallo, queso blanco

\$10.00

Warm Queso

guacamole, sour cream, pico de gallo

AVAILABLE OPTIONS

\$14.00

Add: Ground Beef: \$3.00

Guacamole

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

\$15.00

Chicken Taquitos

potato, caramelized onion, oaxaca cheese, chipotle-avocado salsa

\$14.00

Grilled Mexican Street Corn

mayo, cilantro, lime, cotija cheese

\$12.00

Spicy Mango Ceviche*

shrimp, avocado, pico de gallo

\$17.00

Sweet Corn Tamale

roasted poblano, oaxaca cheese, green chile queso, cilantro, cotija cheese

\$11.00

Nachos con Queso Blanco

avocado, crema fresca, black bean, pico de gallo

AVAILABLE OPTIONS

\$15.00

Add: Short Rib Machaca: \$5.00

Add: Chicken: \$4.00

CHEESE CRISPS 5

Cheese

\$14.00

Short Rib Machaca, Guacamole, Charred Onion

\$18.00

BBQ Pork & Roasted Corn

\$17.00

Chicken Tinga

\$16.00

Roasted Poblano Chile & Tomato

\$15.00

ENSALADAS 3

Avocado Caesar	\$14.00
parmesan, bread crumb	
Crunchy Taco Salad	\$16.00
ground beef, black beans, avocado, tomato, roasted corn, cheddar cheese, pasilla ranch dressing	
Chopped Chicken	\$18.00
apple, date, quinoa, kale, crispy sweet potato, pomegranate, goat cheese, chili walnut vinaigrette	

THE TUCSON CHIMICHANGA 2

Short Rib Machaca	\$22.00
cheese, guacamole, sour cream, pico de gallo, rice & beans	
Chicken Tinga	\$20.00
cheese, guacamole, sour cream, pico de gallo, rice & beans	

TACOS 9

Grilled Mahi*	\$20.00
avocado, cabbage, baja sauce, pico de gallo, cotija cheese	
Carne Asada*	\$22.00
charred scallion relish, avocado, spicy garlic butter, cotija cheese	
Crispy Shell Ground Beef	\$17.00
shredded lettuce, tomato, sour cream, yellow cheese	
Grilled Avocado	\$17.00
spicy yogurt, cabbage, pickled onion, crispy tortilla strips	
Traditional Carnitas	\$17.00
orange, chile, salsa verde, onion, jalapeño, cilantro, crema fresca	
Grilled Shrimp*	\$20.00
pickled cabbage, avocado salsa, cilantro lime crema	
Braised Short Rib Machaca	\$18.00
caramelized peppers & onions, cotija cheese, sour cream	
Chicken Pastor	\$18.00
caramelized pineapple, salsa verde, green onion, jalapeño	
Slow Cooked BBQ Pork	\$17.00
roasted corn slaw, pickled onion, crema fresca	

COMBO PLATTER 1

Combo Platter	\$18.00
Ground Beef Taco, Cheese Enchilada, Bean Tostada	

FAJITAS 3

Tiger Shrimp*	\$25.00
spicy garlic butter	
Grilled Chicken	\$23.00
achiote citrus sauce	
Carne Asada*	\$27.00
tomatillo soy marinade	

BURRITOS OR BOWLS OR ENCHILADAS 7

Chicken Tinga	\$19.00
charred onion, cilantro, jack cheese, red chile, warm queso sauce	
Short Rib Machaca	\$19.00
caramelized peppers & onions, yellow cheese, ancho chile sauce, cilantro	
Caramelized Sweet Potato	\$17.00
grilled portobello, kale, zucchini, manchego cheese, ancho chile sauce	
Pork Chile Verde	\$18.00
charred onion, roasted pasilla, tomatillo, cilantro, cotija	
Carne Asada*	\$22.00
caramelized onion, charred scallion relish, jack cheese, ancho chile sauce	
Baja Breakfast Burrito	\$14.00
scrambled eggs, bacon, french fries, green chile, queso; hot sauce on the side	
Traditional Cheese Enchilada	\$16.00
grilled onion, ancho chile sauce	

DESSERT 3

Brown Sugar Caramel Flan	\$9.00
Tres Leches Cake	\$9.00
strawberry orange jam, chantilly cream	
Mexican Chocolate Tiramisu	\$9.00
maria's cookies, chocolate mousse, dulce de leche, candied walnuts	

MARGARITAS 8

The Margarita	AVAILABLE OPTIONS
jose cuervo especial, house naranja liqueur	Single: \$14.00
	Pitcher (Serves 5): \$65.00
Oceanfront Property	AVAILABLE OPTIONS
tradicional tequila plata, crème de coco, ancho chile verde, fresh lime	Single: \$15.50
	Pitcher (Serves 5): \$72.50

Skinny	AVAILABLE OPTIONS
blanco tequila, fiorente elderflower, rose petal, smashed orange, agave	Single: \$15.00
	Pitcher (Serves 5): \$70.00
Jalapeño & Pineapple	AVAILABLE OPTIONS
ancho reyes chili liqueur, habañoero bitters	Single: \$15.00
	Pitcher (Serves 5): \$70.00
The Spicy Skinny	AVAILABLE OPTIONS
cuervo especial silver, serrano chile, agave, lime	Single: \$15.00
	Pitcher (Serves 5): \$70.00
Mango Stand	AVAILABLE OPTIONS
blanco tequila, spiced mango, chamoy	Single: \$15.00
	Pitcher (Serves 5): \$70.00
Dodge's Cadillac	AVAILABLE OPTIONS
1800 silver, grand marnier, & house naranja liqueur	Single: \$18.50
	Pitcher (Serves 5): \$87.50
Smashed Strawberry & Mandarin	AVAILABLE OPTIONS
blanco tequila, salted lime, pureed berry	Single: \$15.00
	Pitcher (Serves 5): \$70.00

!!FROZEN TREATS!! 2

Margaritas	\$15.00
classic, spiced mango, coconut agave	
Palomas	\$15.00
classic grapefruit, guava & passionfruit, blackberry & pomegranate	

THE SANGRIA 1

The Sangria	AVAILABLE OPTIONS
blackberry, strawberry, orange, brandy, red wine	\$13.50
	\$39.50

AGUA FRESCAS 2

Blackberry, Wild Mint, Fresh Lime, Fizzy Water	\$8.00
Smashed Strawberry & Mandarin, Sparkling Lime Sour	\$8.00

COCKTAILS 6

Paloma Rosa	AVAILABLE OPTIONS
espero blanco tequila, sparkling grapefruit, fancy salt	\$14.00
	\$65.00

Café Espresso Martini	\$15.50
tradicional reposado tequila, borghetti italian espresso liqueur, mexican cinnamon, cold brew	
Strawberry Mandarin Ranch Water	\$14.50
silver tequila, smashed berry and mandarin orange, chili con sal, topo chico	
Raging Burro	\$14.50
vodka, spicy tamarind, craft ginger soda, pressed lime	
Coconut Mojito	\$15.50
jaja blanco tequila, white rum, pressed mint, toasted coconut, pineapple rum float	
Mezcal Old Fashioned	\$14.50
banhez mezcal, cinnamon spiced agave, clove bitters	

DRINKING TOGETHER IS BETTER THAN DRINKING ALONE 1

Aces & Eights	\$44.00
blanco tequila, house sour, strawberry, blackberry, cava brut	

SHOTS 3

Mexican Candy	
Spicy Tamarindo	
Café con Tequila	

LAS CERVEZAS 10

Estrella Jalisco	\$7.25
Corona	\$7.25
Corona Light	\$7.25
Dos XX Lager	\$7.50
On Tap	
Modelo Especial	\$7.25
Bohemia	\$7.50
Negra Modelo	\$7.50
Pacifico	\$7.25
Tecate	\$7.25
Dos XX Amber	\$7.50
On Tap	

LIGHTER SIDE 4

Michelob Ultra	\$6.75
Topo Chico Seltzer	\$7.00
Coors Light	\$7.00
High Noon Agave Seltzer	\$7.25

LOCAL & CRAFT 4

Lone Pint "Yellow Rose IPA"	\$7.75
On Tap	
No Label Brewing "El Hefe"	\$7.25
Lone Star "Texas Lager"	\$7.25
Karbach Brewing "Love Street Blonde"	\$8.00
On Tap	

FLIGHTS 5

Bouquet	\$45.00
komos rosa, codigo 1530 rosa, don julio rosado	
Leyendas	\$30.00
don julio blanco, cuervo reserva de la familia reposado, patron añejo	
Single Estate	\$25.00
tequila ocho blanco, don fulano reposado, casa noble añejo	
Ultra	\$55.00
clase azul plata, don julio 1942, el tesoro extra añejo	
Mezcal	\$25.00
banhez joven, montelobos espadín, ilegal "reposado"	

BLANCO 17

1800	\$10.50
Ana Maria "Rosado"	\$10.50
El Tesoro	\$10.50
Codigo "1530"	\$11.00
Milagro	\$11.00
Tres Agaves	\$11.00
Codigo "1530" Rosa	\$12.00

Don Julio	\$12.00
Patron	\$12.00
Siete Leguas	\$12.00
Tanteo	\$12.00
Tequila Ocho	\$12.00
Casa Noble	\$13.00
Don Fulano	\$13.00
El Tequileño Platinum	\$13.00
Volcan de Mi Tierra	\$13.00
Clase Azul	\$23.00

REPOSADO 15

El Tesoro	\$12.00
Tres Agaves	\$12.00
Dulce Vida	\$12.50
Codigo "1530"	\$13.00
Don Julio	\$13.00
Patron	\$13.00
Siete Leguas	\$13.00
Casa Noble	\$14.00
Dobel Diamante	\$14.00
Don Fulano	\$14.00
Reserva de la Familia	\$20.00
Don Julio Rosado	\$22.00
Komos "Rosa"	\$25.00
Clase Azul	\$30.00
El Tequileño "Rare" 6yr	\$30.00

AÑEJO & ULTRA 16

Gran Centenario	\$12.00
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Milagro	\$12.00
Dulce Vida	\$13.00
El Tesoro	\$13.00
Don Julio	\$14.00
Patron	\$14.00
Casamigos	\$15.00
Azuñia	\$16.00
Don Fulano	\$16.00
Maestro Dobel 50 Extra	\$25.00
Komos Cristalino	\$27.00
Don Julio "1942"	\$30.00
Reserva de la Familia Extra	\$30.00
Patron Gran Piedra	\$60.00
Komos Extra	\$65.00
Clase Azul	\$75.00

MEZCAL 10

Del Maguey "Vida"	\$9.00
Banhez, Joven	\$10.00
Codigo "1530" Artesanal	\$12.00
El Silencio	\$12.00
Gracias a Dios Espadín	\$12.00
Montelobos "Espadín"	\$12.00
Ilegal, Reposado	\$14.00
Vago "Elote"	\$15.00
Casamigos	\$16.00
Ilegal, Añejo	\$16.00

WINE 6

Cava Sparkling, Jaume Serra "Cristalino," ESP	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$40.00
Sauvignon Blanc, Villa Maria, Marlborough, NZL	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Chardonnay, Skyside, Sonoma, CA	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$50.00
Rosé, Baron de Ley, Rioja, ESP	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
Pinot Noir, Pavette, CA	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Cabernet, Sagelands, Columbia Valley, WA	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$50.00

MAIN 4

Guacamole	\$8.00
roasted poblano & anaheim chiles, caramelized onion, cotija cheese	
Warm Queso	\$7.00
guacamole, sour cream, pico de gallo	
Roasted Poblano Chile & Tomato Crisp	\$10.00
Nachos con Queso Blanco	\$9.00
avocado, crema fresca, black bean, pico de gallo	

\$5 ALL DAY LONG 3

Margarita Monday
Classic Margaritas Skinny Margaritas
Taco Tuesday
A LA CARTE TACOS- Traditional Carnitas Chicken Pastor Grilled Avocado Crispy Shell Ground Beef Slow Cooked BBQ Pork
Dip Day Wednesday
Guacamole Warm Queso

PARTY PACKAGES 6

Nacho Bar	\$120.00
Includes: guacamole, queso, chips, salsa, black beans, sour cream, pico de gallo. Choice of: chicken tinga; slow cooked bbq pork; ground beef; carne asada* +\$15	
Taco Fiesta	\$140.00
Includes: flour & corn tortillas, choice of black or charro beans, rice, chips & salsa, sour cream, pico de gallo, cabbage. Choice of 2: chicken tinga; slow cooked bbq pork; ground beef; carne asada* +\$15; grilled mahi mahi* +\$20	
What the Fajita	AVAILABLE OPTIONS
Includes: elote, flour & corn tortillas, choice of black or charro beans, caramelized onions & peppers, shredded jack cheese, rice, chips & salsa, pico de gallo; cheese enchiladas. Choice of:	Chicken: \$250.00
	Carne Asada*: \$300.00
	Grilled Shrimp*: \$300.00
The Whole Enchilada	AVAILABLE OPTIONS
Includes: cheese enchiladas, black or charro beans, rice, chips and salsa	\$120.00
	Upgrade To: Chicken Tinga: \$20.00
	Upgrade To: Short Rib Machaca: \$20.00
	Upgrade To: Pork Chile Verde: \$20.00
Burrito Box	\$135.00
Includes: 10 burritos, chips and salsa. Choice of 2: chicken tinga; caramelized sweet potato; short rib machaca; pork chile verde; baja breakfast burrito; carne asada* +\$15	
DIY Burrito Bowls	\$160.00
Includes: guacamole, jack cheese, choice of black or charro beans, rice, chips & salsa, sour cream, pico de gallo. Choice of 2: chicken tinga; caramelized sweet potato; short rib machaca; pork chile verde; carne asada* +\$15	

A LA CARTE TACO BAR 1

A la Carte Taco Bar	\$50.00
Includes: cabbage, pico de gallo, sour cream, flour and corn tortillas. Choice of: chicken tinga; slow cooked bbq pork; ground beef / carne asada* +\$15; grilled mahi mahi* +\$20	

ENCHILADAS 4

Traditional Cheese	\$30.00
grilled onion, ancho chile sauce	
Chicken Tinga	\$35.00
charred onion, cilantro, jack cheese, red chile, warm queso sauce	
Short Rib Machaca	\$40.00
caramelized peppers & onions, yellow cheese, ancho chile sauce, cilantro	
Pork Chile Verde	\$35.00
charred onion, roasted pasilla, tomatillo, cilantro, cotija	

APPETIZERS 4

Guacamole	\$35.00
roasted poblano & anaheim chiles, caramelized onion, cotija cheese, chips and salsa	
Warm Queso	\$35.00
guacamole, sour cream, pico de gallo, chips and salsa	
Grilled Mexican Street Corn	\$30.00
mayo, cilantro, lime, cotija cheese	
Seasonal Ceviche*	\$90.00
chips and salsa	

SIDES & DESSERT 5

Rice	\$20.00
Elote	\$30.00
Black or Charro Beans	\$15.00
Chips & Salsa	\$12.00
Brown Sugar Caramel Flan	\$35.00

DRINKS 2

1 Gallon Lemonade or Iced Tea	\$20.00
Classic Margarita	AVAILABLE OPTIONS
you supply the tequila; regular serves 6, large serves 12	Regular: \$20.00
	Large: \$40.00

COURSE 1 3

Warm Queso
guacamole, sour cream, pico de gallo
Guacamole
roasted poblano & anaheim chiles, caramelized onion, cotija cheese
Avocado Caesar
parmesan, bread crumb

COURSE 2 5

Pork Chile Verde Enchiladas
charred onion, roasted pasilla, tomatillo, cilantro, cotija
Caramelized Sweet Potato Enchiladas
grilled portobello, kale, zucchini, manchego cheese, ancho chile sauce

Short Rib Machaca Burrito

caeamelized peppers & onions, yellow cheese, ancho chile sauce, cilantro

Grilled Shrimp Tacos*

pickled cabbage, avocado salsa, cilantro lime crema

Traditional Carnitas Tacos

orange, chile, salsa verde, onion, jalapeño, cilantro, crema fresca