

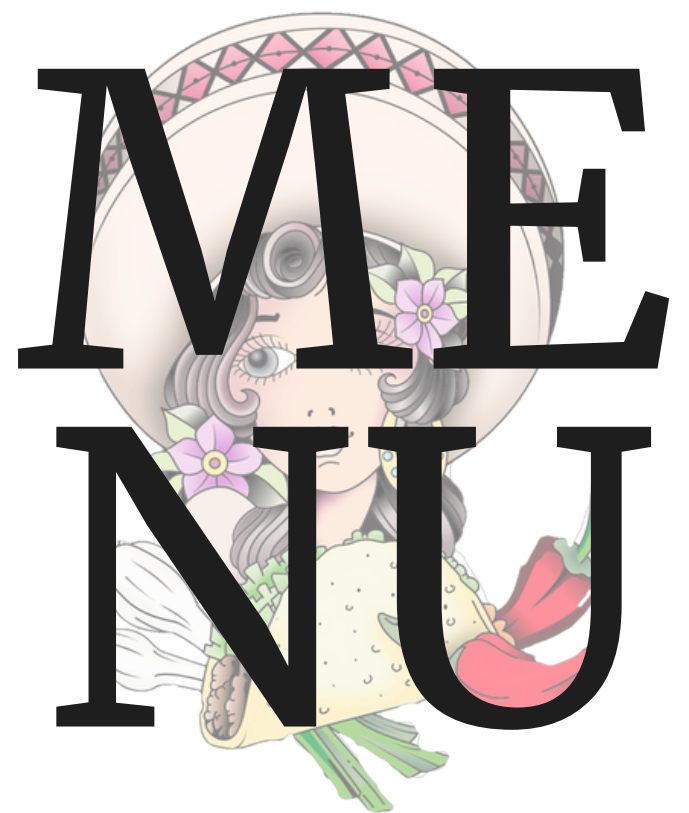
ABOUT US

With 20 years of food and beverage behind Angie and 20 years of Army behind Jeff, we joined our experience together to create Columbus Georgia's first mobile taco truck in 2018. We added our restaurant location in 2021 and have been providing the Chattahoochee Valley with Southern California inspired street food and fusion creations since. If you love tacos the way we do, let us cater your next event. We provide options from make it yourself to full service . If you're looking for a more casual event, we can bring the taco truck to groups of 50 or more. Email us at info@tuesdaystacotruck.com for more information.



TUESDAYS STREET TACOS & BURRITOS

3001 WILLIAMS RD, A
COLUMBUS, GA 31909
706-221-TUES
WWW.TUESDAYSTACOTRUCK.COM



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HOURS OF OPERATION

MONDAY 11A-8P

TUESDAY 11-8P

WEDNESDAY 11A-8P

THURSDAY 11A-8P

FRIDAY 11A-8P

SATURDAY 11A-8P

SUNDAY 11A-3P

Starters

Street Corn Nuggets Deep fried corn nuggets with crema, cotija cheese, chili powder and cilantro	\$8.50
MiniChangas (2 or 4) Chicken, rice and cheese in a crispy eggroll wrapper. Topped with crema, pico de gallo and cilantro	\$7.50 \$12.50
Buffalo Chicken Chilaquiles Thick tortilla chips tossed with shredded cheese, chicken and buffalo sauce. Topped with white cheddar queso, chipotle crema and cilantro	\$11.75
Carne Asada Fries Seasoned crinkle cut fries topped with grilled steak and queso, Finished with pico de gallo, lettuce, sour cream, guacamole and cilantro	\$14
Sweet Potato Totchos Sweet potato tots topped with white cheddar queso, grilled chicken, black bean/corn pico de gallo, chipotle crema and cilantro	\$12
Loaded Nachos House fried tortilla chips topped with rice, beans, queso, pico de gallo, lettuce, sour cream, guacamole, cilantro & a side of salsa	\$10.50
Add Roasted Corn	\$3
Add Grilled Chicken or Pork	\$4
Add Grilled Steak	\$6
Queso y Mas Queso (8oz), Guacamole (4oz) and Salsa (4oz) with a lrange side of warm tortilla chips	\$14

Tacos

All Tacos are in a 6" Soft Corn Tortilla

Regular Tacos

- Signature: Pico de Gallo, cilantro & lime
- Traditional: Cilantro, onion & lime

Carnitas: Roasted Pork	
Pollo Asado: Grilled chicken breast	\$3.50
Vegetarian: Roasted corn, rice, beans, cheese	\$3.50
Vegan: Blackened Cauliflower, rice, beans, pineapple pico de gallo	\$3.50
Carne Asada: Grilled Steak	\$4.50

Specialty Tacos

Cuban: Roasted pork, melted cheese, pickles & mustard	
Southwest: Chicken or steak, black bean/corn pico de gallo, chipotle crema & cilantro	\$4.50
Al Pastor: Shaved pork, pineapple, cilantro & onion	\$4.50
Shrimp: Blackened shrimp (3), lettuce, pineapple pico de gallo & cilantro	\$5
Keto: Cheese tortilla, chicken, lettuce & pico de gallo	\$4.50
Birria: slow cooked beef, cheese, onions, cilantro & our signature consomme’	\$5.50

Meals

24oz Drink Included
(*Additional charge for Shrimp & Birria

La Jefa: *2 tacos and 1 regular side	\$11
El Jefe Regular: 3 regular tacos and 2 regular sides	\$15
El Jefe Specialty: *3 specialty tacos and 2 regular sides	\$16.50
Numero Uno: *1 burrito and 1 side	\$12

Kids

12oz Fountain Drink included

2 chicken and cheese taco w/rice or beans	\$6.50
1 cheese quesadilla with rice or beans	\$6.50
Chicken walking taco	\$6.50

Quesadillas

Served with lettuce, sour cream, side salsa and garnished with cilantro

Carnitas: roasted pork, pico de gallo & white cheddar	\$11.50
Pollo Asado: chicken, pico de gallo & white cheddar	\$11.50
Vegetarian: roasted corn, rice, beans, pico de gallo, & white cheddar	\$11.50
Carne Asada: steak, pico de gallo & white cheddar	\$12.50
Southwest: chicken or steak, white cheddar & black bean/corn pico de gallo & chipotle crema	\$12.50
Al Pastor: shaved pork, pineapple, cilantro, onion & white cheddar	\$13.50
Shrimp: blackened shrimp (6), pineapple pico de gallo & white cheddar	\$13.50
	\$15.50

Burritos

12" Flour tortilla with rice, beans and cheese

Carnitas or Pollo Asado: meat & pico de gallo	\$8.50
Vegetarian: roasted corn & pico de gallo	\$8.50
Vegan*: blackened cauliflower, pineapple pico de gallo	\$8.50
Southwest: chicken or steak, chipotle crema & black bean/corn pico de gallo	\$9.25
Carne Asada: steak & pico de gallo	\$10.25
Al Pastor: shaved pork, pineapple, cilantro & onion	\$9.25
Shrimp: blackened shrimp (6), & pineapple pico de gallo	\$9.25
<i>*vegan does not include cheese</i>	
Make your burrito California (fries and guacamole	\$11.25
Tres Carne : steak, chicken, pork, sour cream, pico de gallo & guacamole in a 14" tortilla	+\$2.50
Tostarito: chicken, rice, beans, pico de gallo, guacamole cheese & a crunchy tostada in a 14# tortilla	\$15.25
	\$14

Bowls and Taco Salads

Bowls are on a bed of rice and beans
Salads are on a bed of lettuce w/tostada chips and salsa

Carnitas or Pollo Asado: meat, cheese & pico de gallo	\$10
Vegetarian: roasted corn, cheese & pico de gallo	\$10
Vegan: blackened cauliflower, pineapple pico de gallo	\$10
Southwest: chicken or steak, cheese, chipotle crema & black bean/corn pico de gallo	\$12
Carne Asada: steak, cheese & pico de gallo	\$13
Al Pastor: shaved pork, cheese, pineapple, cilantro & onion	\$12
Shrimp: blackened shrimp (6), cheese & pineapple pico de gallo	\$13.50
Keto Bowl: chicken, pork or steak(+\$3), cheese, sour cream, pico de gallo & guacamole	\$12
Pollo loco: chicken, rice & queso with tortilla chips or 3 corn tortillas	\$10.25

Sides

Regular Sides

Chips and salsa	\$2.50
Spanish rice	\$2.50
Whole pinto beans w/cotija cheese	\$2.50

Premium Sides

Street corn pasta salad	\$3.50
Chips and guacamole	\$4.50
Elote (street corn)	\$5.50
Chips and queso	\$6.25

Desserts

Giant Cookies	\$3.25
Churro Chips	\$6