



NYC

RESTAURANT WEEK

\$30 DINNER MENU

DINNER HOURS
NIGHTLY | 3PM-CLOSE

SELECT ONE FROM EACH COURSE * COMPLIMENTARY CHIPS & SALSA

FIRST COURSE

PAIR WITH SOMETHING PINK WITH EL JIMADOR,
PRICKLY PEAR PUREE,
FRESH LIME JUICE & AGAVE NECTAR
\$17

TAQUITOS

CHICKEN TINGA, HOUSE CHEESE BLEND, CREMA,
AVOCADO SALSA, COTIJA CHEESE,
PICKLED ONIONS

GUACAMOLE

MADE WITH FRESH AVOCADO,
ONIONS, JALAPEÑO, LIME, CILANTRO

STREET CORN

GRILLED CORN, CHIPOTLE MAYO, COTIJA CHEESE,
TAJIN, CILANTRO



SECOND COURSE

PAIR WITH PINK TACO'S SIGNATURE FROZEN
STRAWBERRY MARGARITA SERVED IN A PINEAPPLE
\$20

CARNE ASADA ENCHILADAS

MARINATED STEAK, RED CHILE SAUCE,
CORN TORTILLAS

TRADITIONAL BURRITO

PINTO BEANS, MEXICAN RICE, CHIPOTLE MAYO,
PICO DE GALLO, JACK CHEESE, FLOUR TORTILLA
mojado: dressed with your choice of red chile sauce or salsa verde
add chicken +5 • carne asada +7 • al pastor +5
carnitas +5 • grilled vegetables +3

CHICKEN QUESADILLA

HOUSE CHEESE BLEND, FLOUR TORTILLA, TOPPED
WITH PICO DE GALLO, CILANTRO, MEXICAN CREMA,
AVOCADO SALSA, COTIJA CHEESE

THE OG PINK TACOS

CHICKEN TINGA, JACK CHEESE,
SHREDDED ROMAINE, AVOCADO SALSA,
PICKLED RED ONIONS, FRIED IN
PINK CORN TORTILLA

CARNITAS TACOS

BRAISED PORK, PICKLED RED ONION,
AVOCADO SALSA, CORN TORTILLA

CAULIFLOWER TACOS

CHIPOTLE ROASTED CAULIFLOWER,
CABBAGE SLAW, PICO DE GALLO, CILANTRO,
ALMOND-AGAVE SAUCE, CORN TORTILLA

DESSERT

PAIR WITH ESPRESSO MARTINI WITH TITO'S VODKA, LICOR 43
\$17

PINK FRIED ICE CREAM

deep-fried vanilla ice cream, fruity
pebbles, cajeta sauce, whipped cream,
cinnamon tortilla strips

TRES LECHES CHURRO

churro, vanilla ice cream, pink tres leches
sauce, whipped cream

PLEASE ADVISE US OF ANY FOOD ALLERGIES.
NEED GLUTEN-FREE? ASK YOUR SERVER! TAXES & GRATUITY ARE NOT INCLUDED.