



	Total Calories (cal)	Calories from Fat (fat cal)	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbohydrates (g)	Dietary Fibers (g)	Sugars (g)	Protein (g)	Milk	Egg	Fish	Crustacean Shellfish	Tree Nuts	Wheat	Peanuts	Soy Beans	
STARTERS																				
Chips & Guacamole	870	560	64	10	0	0	680	69	18	3	10									*
Chips & Queso	860	520	60	16	0	45	1760	62	6	3	20	*								*
Chips & Queso with Beef	990	590	70	18	0	85	2180	63	7	3	33	*					*			*
Chips & Queso with Chorizo	1040	660	80	21	0	80	2070	64	7	4	28	*								*
Chips & Fire-Roasted Salsa	650	340	39	6	0	0	1020	65	10	8	7									*
Jalapeno Bottlecaps	710	540	60	10	0	40	1970	40	3	6	9	*	*				*			*
SOUP																				
Baja Tortilla Soup	200	70	8	3	0	7	1070	26	7	3	9	*								*
Drunken Pig	350	180	21	7	0	65	910	18	6	2	22	*					*			*
BAJA TACOS (soft white corn)																				
Fajita Beef	340	210	23	9	0	70	630	15	2	< 1g	20	*	*				*			*
Fajita Chicken	320	190	21	8	0	70	650	15	2	< 1g	20	*	*				*			*
Grilled Fish	320	180	21	8	0	90	430	15	2	< 1g	23	*	*	*			*			*
Grilled Shrimp	280	180	20	8	0	65	580	15	2	< 1g	14	*	*		*		*			*
Grilled Veggie	260	140	16	8	0	40	500	22	4	3	12	*	*							*
Shredded Brisket	300	190	19	9	0	70	690	15	2	< 1g	19	*	*							*
Shredded Chicken	270	150	17	8	0	70	660	15	2	< 1g	19	*	*							*
Special Ground Beef	310	180	19	9	0	65	600	15	2	< 1g	18	*	*				*			*
Spicy Pork	300	190	21	9	0	60	520	15	2	2	16	*	*							*
Tempura Fish	360	180	21	8	0	80	390	15	2	< 1g	21	*	*	*			*			*
Tempura Shrimp	310	180	20	8	0	65	540	15	2	< 1g	14	*	*		*		*			*
BAJA TACOS (crispy)																				
Fajita Beef	340	230	26	10	0	70	640	10	2	< 1g	20	*	*				*			*
Fajita Chicken	320	210	24	8	0	70	650	10	2	< 1g	20	*	*				*			*
Grilled Fish	330	210	23	8	0	90	440	10	2	< 1g	22	*	*	*			*			*
Grilled Shrimp	290	200	23	8	0	65	580	10	2	< 1g	14	*	*		*		*			*
Grilled Veggie	270	160	18	8	0	40	500	17	4	3	12	*	*							*
Shredded Brisket	300	210	22	9	0	70	690	10	2	< 1g	19	*	*							*
Shredded Chicken	280	170	19	8	0	70	670	10	2	< 1g	19	*	*							*
Special Ground Beef	310	200	22	9	0	65	600	10	2	< 1g	18	*	*				*			*
Spicy Pork	310	210	24	10	0	60	530	10	2	2	16	*	*							*
Tempura Fish	360	210	23	9	0	80	400	10	2	< 1g	20	*	*	*			*			*
Tempura Shrimp	320	200	23	9	0	65	550	10	2	< 1g	14	*	*		*		*			*



	Total Calories (cal)	Calories from Fat (fat cal)	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbohydrates (g)	Dietary Fibers (g)	Sugars (g)	Protein (g)	Milk	Egg	Fish	Crustacean Shellfish	Tree Nuts	Wheat	Peanuts	Soy Beans	
BAJA TACOS (flour)																				
Fajita Beef	380	230	25	10	0	67	780	18	2	< 1g	21	*	*				*		*	
Fajita Chicken	360	210	23	9	0	70	800	18	2	< 1g	21	*	*				*		*	
Grilled Fish	360	200	23	9	0	90	580	18	2	< 1g	24	*	*	*			*		*	
Grilled Shrimp	320	200	22	9	0	65	730	18	2	< 1g	15	*	*		*		*		*	
Grilled Veggie	300	160	18	9	0	40	650	25	4	3	13	*	*				*		*	
Shredded Brisket	340	210	21	10	0	70	840	18	2	< 1g	20	*	*				*		*	
Shredded Chicken	310	170	19	9	0	70	810	18	2	< 1g	20	*	*				*		*	
Special Ground Beef	350	200	20	9	0	65	750	18	2	< 1g	20	*	*				*		*	
Spicy Pork	340	210	23	10	0	60	670	18	2	2	17	*	*				*		*	
Tempura Fish	400	200	23	9	0	80	540	18	2	< 1g	22	*	*	*			*		*	
Tempura Shrimp	350	200	22	9	0	65	690	18	2	< 1g	15	*	*		*		*		*	
CALIFORNIA HEAT TACO (soft white corn)																				
Grilled Shrimp	450	320	36	13	0	75	1160	18	3	< 1g	20	*	*		*		*		*	
Tempura Shrimp	480	320	36	13	0	75	1130	18	3	< 1g	20	*			*		*		*	
CALIFORNIA HEAT TACO (crispy)																				
Grilled Shrimp	460	340	39	13	0	75	1170	13	3	< 1g	20	*	*		*		*		*	
Tempura Shrimp	490	340	39	14	0	75	1130	13	3	< 1g	20	*			*		*		*	
CALIFORNIA HEAT TACO (flour)																				
Grilled Shrimp	490	340	38	14	0	75	1310	21	3	< 1g	21	*	*		*		*		*	
Tempura Shrimp	520	340	38	14	0	75	1280	21	3	< 1g	21	*			*		*		*	
SALADS																				
Fajita Beef	490	280	32	13	0	100	1000	20	5	5	33	*	*				*		*	
Fajita Chicken	450	240	27	10	0	110	1030	19	5	5	33	*	*				*		*	
Grilled Fish	460	230	27	10	0	140	600	19	5	5	40	*	*	*			*		*	
Grilled Shrimp	380	220	25	10	0	95	890	19	5	4	21	*	*		*		*		*	
Grilled Veggie	350	140	17	10	0	40	730	35	9	10	17	*							*	
Shredded Brisket	500	290	27	13	0	140	1530	19	5	5	44	*							*	
Shredded Chicken	430	170	20	9	0	140	1460	19	5	5	44	*							*	
Tempura Fish	530	230	26	11	0	120	520	19	5	5	35	*		*			*		*	
Tempura Shrimp	440	220	25	11	0	95	820	19	5	5	21	*			*		*		*	
SALAD DRESSINGS																				
Avocado Ranch	340	310	34	6	0	35	610	8	2	3	3	*	*						*	
Buttermilk Ranch	400	370	41	7	0	45	760	8	0	3	3	*	*						*	
Creamy Sriracha Ranch	360	330	37	6	0	35	790	9	0	3	2	*	*						*	
Fire Roasted Salsa	40	2	0	0	0	0	350	9	3	5	2									
House Vinaigrette	320	320	35	7	0	20	1370	4	0	4	4	*							*	



	Total Calories (cal)	Calories from Fat (fat cal)	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbohydrates (g)	Dietary Fibers (g)	Sugars (g)	Protein (g)	Milk	Egg	Fish	Crustacean Shellfish	Tree Nuts	Wheat	Peanuts	Soy Beans	
NACHOS																				
Fajita Beef	1290	820	95	27	0	145	2390	68	7	5	48	*	*				*		*	
Fajita Chicken	1250	780	90	24	0	150	2420	66	7	5	48	*	*				*		*	
Shredded Brisket	1300	840	90	27	0	185	2920	67	7	5	58	*	*						*	
Shredded Chicken	1230	710	83	23	0	180	2850	67	7	5	59	*	*						*	
Special Ground Beef	1330	820	89	26	0	170	2630	68	7	5	53	*	*				*		*	
Spicy Pork	1320	840	96	29	0	160	2400	69	8	6	49	*	*						*	
Bean & Cheese	1160	620	73	22	0	75	2290	94	17	3	35	*							*	
QUESADILLAS (served with pico de gallo and sour cream)																				
Fajita Beef	1080	670	75	28	0	165	1840	62	4	6	42	*	*				*		*	
Fajita Chicken	1040	630	70	25	0	175	1860	60	4	6	42	*	*				*		*	
Grilled Shrimp	960	610	68	25	0	160	1720	60	4	6	30	*	*		*		*		*	
Grilled Veggie	930	530	59	25	0	105	1560	77	8	11	26	*	*				*		*	
Shredded Brisket	1090	680	70	28	0	205	2370	61	4	6	52	*	*				*		*	
Shredded Chicken	1010	560	63	24	0	205	2290	61	4	6	53	*	*				*		*	
Spicy Pork	1160	690	77	30	0	175	2050	77	6	7	42	*	*				*		*	
BURRITOS RANGE (includes guacamole, shredded cheese, tomatoes, onions, garlic sauce, choice of filling, and choice of rice & beans)																				
Fajita Beef	920-980	450-470	50-53	17	0	100	2060-2080	79-93	10-12	4	39-42	*	*				*		*	
Fajita Chicken	880-940	410-430	46-48	13-14	0	105-110	2090-2110	78-92	10-12	4	39-42	*	*				*		*	
Grilled Fish	890-960	400-420	45-48	14-15	0	140	1660-1680	78-92	10-12	4	46-48	*	*	*			*		*	
Grilled Shrimp	800-870	390-410	44-46	14-15	0	95	1950-1960	78-92	10-12	4	27-30	*	*		*		*		*	
Shredded Brisket	920-990	460-480	46-49	17	0	135-140	2590-2610	78-92	10-12	4	49-52	*	*				*		*	
Shredded Chicken	850-920	340-360	38-41	13-14	0	135	2520-2530	78-92	10-12	4	50-52	*	*				*		*	
Special Ground Beef	960-1030	450-470	45-48	16-17	0	120-125	2310-2320	80-94	10-12	4	45-47	*	*				*		*	
Spicy Pork	940-1010	460-480	52-55	19-20	0	115	2070-2090	80-94	11-13	5	40-42	*	*				*		*	
Tempura Fish	950-1020	400-420	45-47	14-15	0	120-125	1580-1600	78-92	10-12	4	41-43	*	*	*			*		*	
Tempura Shrimp	870-940	390-410	44-46	14-15	0	95	1880-1900	78-92	10-12	4	27-30	*	*		*		*		*	
Bean & Cheese Only	740	280	32	18	0	65	1740	83	13	1	30								*	
BURRITO SMOTHER IT																				
Queso	170	120	13	6	0	25	860	7	0	2	9	*							*	
BURRITO BOWLS																				
Fajita Beef with Spicy Chimichurri	730	380	43	14	0	90	1820	55	11	5	38	*	*				*		*	
Fajita Chicken w/Fire-Roasted Salsa	630	270	31	10	0	95	1930	55	11	6	38	*	*				*		*	
Veggie with Spicy Chimichurri	520	240	27	10	0	30	1230	56	11	7	18	*								



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MEXICAN PLATES (includes choice of two sides)																				
Fajita Beef Plate	1100-1370	470-590	51-66	20-26	0	140-165	3600	97-123	23-30	6-7	61-72	*	*				*		*	
Fajita Chicken Plate	1040-1310	410-530	44-59	16-22	0	150-175	3640	95-121	22-30	6-7	61-72	*	*				*		*	
Fajita Shrimp Plate	930-1200	380-500	41-56	16-22	0	135-160	3420	95-121	23-30	6-7	44-55	*	*		*		*		*	
Enchilada Plate (2 Enchiladas)	680-1120	260-520	29-56	18-24	0	85-145	2420-2920	69-95	18-24	1-4	36-57	See Tacos, Enchiladas, Sauces & Sides for Allergens								
Combo Plate (1 Taco, 1 Enchilada)	720-1330	220-780	22-83	12-36	0	90-270	2430-4020	78-84	7-31	7-31	51-74									
Taco Plate (2 Soft Corn Tacos)	760-1560	170-810	17-91	8-35	0	30-180	3190-4140	105-108	28-37	2	39-66									
ENCHILADAS																				
Brisket Enchilada	210	130	13	5	0	45	420	13	2	0	12	*	*							
Cheese Enchilada	160	80	9	6	0	30	210	12	1	0	8	*								
Shredded Chicken Enchilada	190	100	11	4	0	45	400	13	2	0	12	*	*							
Special Ground Beef Enchilada	220	120	12	5	0	40	350	13	1	0	11	*	*				*		*	
Shrimp Enchilada	210	130	14	4	0	50	380	12	1	0	9	*	*		*		*		*	
Veggie Enchilada	190	90	10	4	0	20	300	21	4	3	7	*	*							
ENCHILADA SAUCES (topped with shredded cheese)																				
Beef Enchilada Sauce	90	60	7	4	0	20	240	4	0	0	4	*					*		*	
Green Sauce	80	60	6	4	0	20	220	3	0	0	4	*					*		*	
Queso	100	70	8	5	0	20	320	3	0	0	6	*							*	
BREAKFAST TACOS																				
Egg, & Cheese	300	170	19	9	1	215	460	16	1	0	15	*	*				*		*	
Potato, Egg & Cheese	350	200	22	9	1	215	620	21	2	0	16	*	*				*		*	
Bacon, Egg, & Cheese	420	290	32	13	1	230	880	16	1	0	21	*	*				*		*	
Bacon, Potato, Egg & Cheese	470	310	35	14	1	230	1040	21	2	0	21	*	*				*		*	
Chorizo, Egg & Cheese	390	240	27	12	2	235	610	17	2	0	19	*	*				*		*	
Chorizo, Potato, Egg & Cheese	440	270	30	12	2	235	770	22	2	0	20	*	*				*		*	
Shrimp, Egg & Cheese	360	210	24	9	1	245	700	16	1	0	19	*	*		*		*		*	
Shrimp, Potato, Egg & Cheese	400	240	27	10	1	245	850	21	2	0	20	*	*		*		*		*	
BREAKFAST BURRITOS																				
Egg, & Cheese	800	440	49	21	3	620	1290	52	2	2	38	*	*				*		*	
Potato, Egg & Cheese	950	510	58	23	3	620	1780	67	5	3	40	*	*				*		*	
Bacon, Egg, & Cheese	1050	660	75	30	3	650	2130	52	2	2	50	*	*				*		*	
Bacon, Potato, Egg & Cheese	1200	740	84	31	3	650	2600	67	5	3	51	*	*				*		*	
Chorizo, Egg & Cheese	990	580	65	26	4	650	1590	53	3	3	47	*	*				*		*	
Chorizo, Potato, Egg & Cheese	1130	650	74	28	4	650	2060	69	5	3	48	*	*				*		*	
Shrimp, Egg & Cheese	920	510	59	22	3	670	1760	52	2	2	47	*	*		*		*		*	



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BREAKFAST PLATES (includes Latin Fried Potatoes & Refried Beans)																				
Chilaquiles, Shredded Chicken	1140	420	48	18	2	470	3330	100	20	6	56	*	*				*		*	
Chilaquiles, Special Ground Beef	1190	480	51	19	2	460	3230	100	20	6	53	*	*				*		*	
Huevos Rancheros	1030	380	44	12	2	390	2730	107	21	7	34	*	*				*		*	
Migas	1130	470	53	17	3	420	2900	100	21	7	42	*	*				*		*	
Breakfast Taco Plate (2 tacos)	1090-1430	460-720	51-82	22-32	2	450-470	2490-3650	90-100	17-18	2-3	46-88	*	*		*y		*		*	
*y - if shrimp taco is ordered																				
KID'S Cheese Nachos (with Snack & Drink)																				
Kid's Cheese Nachos	600-910	380	44	13-14	0	40-50	1070-1230	42-120	3-4	5-77	16	*	*				*c		*	
*c - if churros are ordered																				
KID'S MEALS (Includes Side, Snack & Drink)																				
Kids Taco	480-910	220-290	24-32	11-12	0	65-70	1360-1520	39-129	10-14	5-76	24-30	*	*				*		*	
Kid's Cheese Quesadilla & Dip	650-1230	300-520	33-57	17-19	0	65-80	1920-2090	63-155	10-14	5-76	26-29	*	*				*			
Kid's Cheeseburger Quesadilla w/Dip	730-1310	340-690	36-75	18-26	0	95-130	2180-3650	63-190	10-22	5-82	34-49	*	*				*		*	
Kid's Chicken Stick's w/Dip	580-1150	210-430	24-48	8-11	0	60-75	1720-1880	45-137	2-5	6-79	24-27	*	*				*		*	
Kids Snack																				
Carrot Sticks & Ranch Dressing	130	110	12	2	0	13	240	7	0	1	1	*	*						*	
Cinnamon-Sugar Churros	110	70	8	3	0	10	85	10	0	4	2	*	*				*		*	
Oreo Churro	170	70	8	2	0	0	140	23	1	10	2	*	*				*		*	
SIDES																				
Black Beans	160	10	1	0	0	0	880	30	8	2	9									
Borracho Beans	130	10	1	0	0	5	800	20	8	< 1g	15						*			
Cilantro-Lime Rice	170	40	5	1	0	0	440	29	0	< 1g	3									
Mix-Mex Rice	250	50	5	1	1	0	460	48	2	2	5	*	*				*		*	
Latin Fried Potatoes	240	41	5	2	0	0	170	26	4	2	3	*							*	
Refried Beans	255	80	9	4	0	15	800	33	11	0	13	*								
DESSERTS																				
Cinnamon-Sugar Churros	410	260	30	11	0	40	330	40	0	13	5	*	*				*		*	
Oreo Churros	660	280	31	6	0	0	560	90	4	40	6	*	*				*		*	
Sopapilla Chips - Regular	310	110	12	3	0	0	300	49	3	20	5						*		*	
Sopapilla Chips - Large	620	210	23	6	0	0	600	97	5	39	9						*		*	
BEVERAGES - 32 oz (selection may vary by location)																				
Barq's Root Beer	480	0	0	0	0	0	200	130	0	130	0									
Caffeine-free Diet Coke	0	0	0	0	0	0	135	0	0	0	0									
Cherry Coca-Cola	450	0	0	0	0	0	110	122	0	122	0									
Coca-Cola	430	0	0	0	0	0	95	116	0	116	0									
Coca-Cola Zero	0	0	0	0	0	0	110	0	0	0	0									



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BEVERAGES - 32 oz (selection may vary by location)																				
Diet Coke	0	0	0	0	0	0	135	0	0	0	0									
Dr Pepper	400	0	0	0	0	0	160	104	0	104	0									
Fanta Orange	460	0	0	0	0	0	140	122	0	122	0									
Hi-C Flashn' Fruit Punch	450	0	0	0	0	0	150	123	0	120	0									
Hi-C Poppin' Pink Lemonade	410	0	0	0	0	0	280	114	0	109	0									
Minute Maid Lemonade	420	0	0	0	0	0	280	115	0	109	0									
POWERade Fruit Punch	250	0	0	0	0	0	330	68	0	64	0									
POWERade Lemon-Lime	240	0	0	0	0	0	330	64	0	62	0									
POWERade Mountain Blast	240	0	0	0	0	0	320	64	0	64	0									
Sprite	420	0	0	0	0	0	190	112	0	112	0									
Sprite Zero	10	0	0	0	0	0	120	0	0	0	0									
Vanilla Coke	450	0	0	0	0	0	110	120	0	120	0									
Coffee	0	0	0	0	0	0	0	0	0	0	0									
Tea, unsweetened	0	0	0	0	0	0	0	0	0	0	0									
Tea, Southern Sweet	310	0	0	0	0	0	0	82	0	82	0									
Tea, Mango, unsweetened	0	0	0	0	0	0	0	0	0	0	0									
Dasani Bottled Water	0	0	0	0	0	0	0	0	0	0	0									

At Fuzzy Tacos, we strive to create great-tasting, enjoyable meals for each customer every time they visit our restaurants. We also know that each customer has their own unique and individual dietary needs and restrictions. In order to provide the best service and experience possible to our customers, we have identified those products that contain one or more of the eight major food allergens identified by the U.S. Food and Drug Administration. These allergens are: milk, eggs, fish, crustacean shellfish, tree nuts, wheat, peanuts, and soy beans.

However, we also want to warn our customers that products may come into contact with other foods, to include allergens, during the preparation process. The information here is based on standard recipes and product formulations, but does not account for hand-made preparation techniques, personalized ingredient modifications, addition of other condiments, product testing, supply sources, and any other food items that a customer may add to their order. These additions may contain one or more of the eight major allergens or any other allergens. Therefore, the possibility exists that an individual product may contain allergens even though they are not listed as ingredients of the product in the chart above.

Due to the individualized nature of food allergies and food sensitivities, Fuzzy Tacos, its franchisees, and its employees do not assume responsibility for a particular allergy or sensitivity to any food provided in our restaurants. We encourage our customers with food allergies or other dietary restrictions to consult with their physician regarding their diet. Unless stated otherwise, the allergen information contained on this website is correct as of May 2017.

The nutrition information is based on standard product formulations and on the average values for ingredients from Fuzzy Taco's suppliers throughout the United States. The nutrition values have been rounded in accordance with the U.S. FDA National Labeling and Education Act guidelines. These values also do not account for hand-made preparation techniques, personalized ingredient modifications, addition of other condiments, product testing, and supply sources. Regional and seasonal differences may also affect the nutrient content for each product.