



	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	
<b>STARTERS</b>																				
Chips & Guacamole	870	560	64	10	0	0	680	69	18	3	10								*	
Chips & Jalapeno-Cilantro Queso	850	520	60	16	0	45	1730	62	7	3	20	*							*	
Chips & Queso	860	520	60	16	0	45	1760	62	6	3	20	*							*	
Chips & Queso with Beef	990	590	65	17	0	85	2180	62	6	3	32	*					*		*	
Chips & Queso with Chorizo	1120	720	82	24	0	95	2460	63	6	3	34	*							*	
Chips & Salsa	660	340	40	6	0	0	1010	67	10	8	9								*	
Jalapeno Bottlecaps	710	540	60	10	0	40	1970	40	3	6	9	*	*				*		*	
<b>SOUP</b>																				
Baja Tortilla Soup	200	70	8	2	0	10	1070	26	7	3	8	*							*	
Drunken Pig	350	180	21	7	0	65	910	18	6	2	26	*					*		*	
<b>BAJA TACOS (soft white corn)</b>																				
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	310	180	20	8	0	75	690	15	2	< 1g	22	*	*	*			*		*	
Grilled Shrimp	280	170	19	8	0	80	550	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	670	15	2	< 1g	19	*	*						*	
Special Ground Beef	310	180	18	8	0	65	600	15	2	1	17	*	*				*		*	
Spicy Pork	300	190	21	9	0	60	520	15	2	2	16	*	*						*	
Tempura Fish	350	180	20	8	0	70	600	15	2	< 1g	20	*	*	*			*		*	
Tempura Shrimp	320	180	20	8	0	80	530	14	2	< 1g	14	*	*		*		*		*	
<b>BAJA TACOS (crispy)</b>																				
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	320	200	23	8	0	75	700	10	2	< 1g	22	*	*	*			*		*	
Grilled Shrimp	280	190	22	8	0	80	560	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	21	8	0	65	600	10	2	< 1g	17	*	*				*		*	
Spicy Pork	310	210	24	10	0	60	530	10	2	2	16	*	*						*	
Tempura Fish	360	200	23	9	0	70	610	10	2	< 1g	20	*	*	*			*		*	
Tempura Shrimp	320	160	19	8	0	80	530	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	
<b>BAJA TACOS (flour)</b>																				
Fajita Beef	380	230	25	10	0	67	780	18	2	< 1g	21	*	*				*		*	
Fajita Chicken	360	210	23	9	0	70	790	18	2	< 1g	21	*	*				*		*	
Grilled Fish	350	200	22	9	0	80	840	18	2	< 1g	23	*	*	*			*		*	
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	820	18	2	< 1g	20	*	*				*		*	
Special Ground Beef	350	200	20	9	0	65	744	18	2	< 1g	18	*	*				*		*	
Grilled Shrimp	320	190	21	9	0	80	700	18	2	< 1g	15	*	*				*		*	
Spicy Pork	340	210	23	10	0	60	670	18	2	2	17	*	*				*		*	
Tempura Fish	390	200	22	9	0	70	750	18	2	< 1g	21	*	*	*			*		*	
Tempura Shrimp	360	160	18	9	0	80	680	18	2	< 1g	15	*	*		*		*		*	
<b>CALIFORNIA HEAT TACO (soft white corn)</b>																				
Grilled Shrimp	450	300	35	20	0	110	1370	19	3	< 1g	25	*	*		*		*		*	
Tempura Shrimp	490	310	35	20	0	105	1340	18	3	< 1g	24	*			*		*		*	
<b>CALIFORNIA HEAT TACO (crispy)</b>																				
Grilled Shrimp	450	330	37	21	0	110	1370	14	3	< 1g	25	*	*		*		*		*	
Tempura Shrimp	490	340	38	20	0	105	1345	13	3	< 1g	24	*			*		*		*	
<b>CALIFORNIA HEAT TACO (flour)</b>																				
Grilled Shrimp	490	320	37	21	0	110	1520	22	3	< 1g	26	*	*		*		*		*	
Tempura Shrimp	530	330	37	21	0	105	1490	21	3	< 1g	25	*			*		*		*	
<b>SALADS</b>																				
Fajita Beef	490	280	32	13	0	100	1000	20	5	5	3	*	*				*		*	
Fajita Chicken	450	240	27	10	0	110	1030	19	5	5	3	*	*				*		*	
Grilled Fish	370	150	16	9	0	115	1050	19	5	5	37	*	*	*			*		*	
Grilled Shrimp	390	220	26	10	0	120	850	19	4	4	22	*	*		*		*		*	
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	1450	19	5	5	44	*							*	
Tempura Fish	520	230	25	11	0	100	940	19	5	5	33	*		*			*		*	
Tempura Shrimp	450	230	26	11	0	120	790	19	4	5	22	*			*		*		*	
<b>SALAD DRESSINGS</b>																				
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	50	5	1	1	0	0	340	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
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**NACHOS**

Fajita Beef	1290	820	95	27	0	150	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	810	88	26	0	165	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**

Fajita Beef	1080	670	75	28	0	170	1840	62	4	6	42	*	*				*	*
Fajita Chicken	1040	630	70	25	0	180	1870	60	4	6	42	*	*				*	*
Grilled Shrimp	960	590	67	25	0	190	1670	61	4	6	31	*	*	*			*	*
Grilled Veggie	930	530	59	25	0	105	1560	77	8	11	25	*	*				*	*
Shredded Brisket	1090	680	70	28	0	205	2370	61	4	6	52	*	*				*	*
Shredded Chicken	1020	560	63	24	0	205	2290	61	4	6	53	*	*				*	*
Spicy Pork	1110	680	77	30	0	180	1840	62	5	7	43	*	*				*	*

**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	16-17	0	100	2060-2080	79-93	10-12	4	42-43	*	*				*	*
Fajita Chicken	880-940	410-430	46-48	14-15	0	110	2090-2110	78-92	10-12	3	42-44	*	*				*	*
Grilled Fish	870-940	390-420	44-46	14-15	0	115	2180-2200	78-92	10-12	3	42-45	*	*	*			*	*
Grilled Shrimp	820-880	390-420	44-47	14-15	0	120-125	1910-1930	79-92	10-12	3	42-46	*	*				*	*
Shredded Brisket	930-990	460-490	46-49	17-18	0	140	2600-2610	78-92	10-12	3	42-47	*	*				*	*
Shredded Chicken	850-920	340-360	38-41	13-14	0	135	2520-2540	78-92	10-12	3	42-48	*	*				*	*
Special Ground Beef	960-1030	440-460	44-47	16-17	0	120-125	2310-2320	80-94	10-12	4	42-49	*	*				*	*
Spicy Pork	950-1010	460-490	52-55	19-20	0	115	2070-2090	80-94	11-13	4	42-50	*	*				*	*
Tempura Fish	940-1010	390-420	44-46	14-15	0	100-105	2000-2020	78-92	10-12	3	42-51	*	*	*			*	*
Tempura Shrimp	880-950	390-420	44-47	14-15	0	120-125	1850-1870	79-93	10-12	3	42-52	*	*	*			*	*
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	*						*
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**BURRITO BOWLS**

Beef w/ chimichurri	730	380	43	14	0	90	1820	55	10	5	37	*	*				*	*
Chicken w /salsa	630	280	31	10	0	95	1930	55	11	6	38	*	*				*	*
Veggie w /chimichurri	520	240	27	10	0	30	1230	56	11	7	18	*						



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
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**MEXICAN PLATES includes your choice of 2 sides**

Fajita Beef Plate	1100-1370	460-590	51-66	20-26	0	145-165	3595-3560	97-123	23-30	6-7	72-77	*	*			*		*
Fajita Chicken Plate	800	390	43	15	0	150	2050	56	9	6	47	*	*			*		*
Fajita Shrimp Plate	680	340	38	15	0	175	1760	57	9	6	31	*	*		*	*		*
Enchilada Plate (2 Enchiladas)												See Tacos, Enchiladas & Sides for Allergens						
Combo Plate (1 Taco, 1 Enchilada)																		
Taco Plate (2 Soft Corn Tacos)	760-1560	150-810	17-91	17-49	0	30-240	1590-4570	66-108	21-28	0-2	25-76							

**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	4	0	40	350	13	1	0	11	*	*			*		*
Shrimp Enchilada	200	120	14	4	0	60	360	13	2	0	9	*	*		*	*		*
Veggie Enchilada	190	90	10	4	0	20	300	21	4	3	7	*	*					*

**ENCHILADA SAUCES**

Beef Enchilada Sauce	90	40	4	3	0	14	235	3	0	0	4	*				*		*
Green Sauce	80	60	6	4	0	20	220	3	0	0	4	*				*		*
Queso	50	30	4	2	0	10	220	2	0	0	3	*						*

**BREAKFAST TACOS**

Egg, & Cheese	300	170	19	8	1	215	455	15	1	0	15	*	*			*		*
Potato, Egg & Cheese	350	200	22	9	1	215	489	20	2	0	15	*	*			*		*
Bacon, Egg, & Cheese	420	280	31	20	1	245	1108	15	1	0	25	*	*			*		*
Bacon, Potato, Egg & Cheese	470	310	34	20	1	245	1141	20	2	0	26	*	*			*		*
Chorizo, Egg & Cheese	430	270	30	13	1	239	805	16	1	0	22	*	*			*		*
Chorizo, Potato, Egg & Cheese	470	300	33	13	1	239	839	21	2	0	22	*	*			*		*
Shrimp, Egg & Cheese	360	220	24	9	1	255	676	16	1	0	19	*	*		*	*		*

**BREAKFAST BURRITOS**

Egg, & Cheese	800	440	49	21	3	620	1290	52	2	2	38	*	*			*		*
Potato, Egg & Cheese	950	510	58	23	3	620	1390	66	4	3	40	*	*			*		*
Bacon, Egg, & Cheese	1050	650	73	44	3	680	2590	52	2	2	59	*	*			*		*
Bacon, Potato, Egg & Cheese	1190	720	82	46	3	680	2690	66	4	3	61	*	*			*		*
Chorizo, Egg & Cheese	1060	630	71	30	3	670	1990	53	2	2	52	*	*			*		*
Chorizo, Potato, Egg & Cheese	1200	710	80	31	3	670	2090	67	4	3	54	*	*			*		*
Shrimp, Egg & Cheese	930	520	59	22	3	700	1730	52	2	2	47	*	*		*	*		*



	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	
<b>BREAKFAST PLATES (includes Latin Fried Potatoes &amp; Refried Beans)</b>																				
Chilaquiles, Shredded Chicken	1210	470	52	19	3	650	2790	99	20	6	62	*	*				*		*	
Chilaquiles, Special Ground Beef	1260	510	55	20	3	640	2670	100	20	6	59	*	*				*		*	
Huevos Rancheros	1030	380	44	12	2	390	2120	107	21	7	34	*	*				*		*	
Migas	1275	570	64	22	4	630	2750	99	20	6	53	*	*				*		*	
Breakfast Taco Plate (2 tacos)																				
<b>KID'S Cheese Nachos (with Snack)</b>																				
Kid's Cheese Nachos	600-670	380-590	44-66	14-24	0	50-115	1070-1630	42-61	3-5	5-9	16-33	*							*	
<b>KID'S MEALS (Includes Side and Snack)</b>																				
Kids Taco	250	150	15	7	0	55	480	9	2	1	16	*					*		*	
Kid's Cheese Quesadilla & Dip	340	170	18	11	0	45	620	30	2	0	14	*					*			
Kid's Cheeseburger Quesadilla	430	210	21	11	0	70	880	30	2	0	22	*					*		*	
Kid's Chicken Stick's & Dip	270	80	9	2	0	35	420	13	1	1	12	*					*		*	
<b>Kids Snack</b>																				
Carrot Sticks & Ranch Dressing	130	110	12	2	0	15	240	7	0	1	1	*	*						*	
Cinnamon-Sugar Churros	110	70	8	3	0	10	90	10	0	3	2	*	*				*		*	
Oreo Churro	170	70	8	2	0	0	140	23	1	10	2	*	*				*		*	
<b>SIDES</b>																				
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	210	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	*								
<b>DESSERTS</b>																				
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						*		*	
<b>BEVERAGES (selection may vary by location)</b>																				
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									
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 Grape	490	0	0	0	0	0	130	130	0	130	0									



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<b>BEVERAGES (selection may vary by location)</b>																				
Fanta Orange	460	0	97	0	0	0	140	122	0	122	0									
Fanta Strawberry	490	0	0	0	0	0	135	133	0	133	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.