

House Margaritas

McDevitt Margarita (8 or 16oz)
Premium Suerte Blanco Tequila & Grove Street Orange Liqueur.
With fresh squeezed limes and oranges

Hibiscus Margarita (8 or 16oz)

Cucumber Margarita (8 or 16oz)

Green Chile Jalapeño Margarita (8 or 16oz)
Made with Grove Street Green Chile Liqueur

For The Table

Chips & Salsa Trio
Tomatillo Verde | Pineapple Serrano | Roasted Tomato Jalapeño |

Chips & Dips Sampler
Queso, guacamole, & choice of a salsa

Chicken Wings
7 or 15 crispy wings tossed in your choice of:
BBQ | Knoxville Dry Rub | Buffalo Chipotle | Nashville Hot 🔥🔥🔥

Cauliflower Wings
1/2 or full pound crispy cauliflower wings tossed in your choice of:
BBQ | Knoxville Dry Rub | Buffalo Chipotle | Nashville Hot 🔥🔥🔥

Super Heady Nachos
Fresh tortilla chips, queso, choice of salsa, black beans, cilantro, onions, guacamole, & sour cream
Chicken +4 | Beer Braised Beef +6 | Steak +6

Mexican Street Corn
Served off the cob - topped with chili lime mayo, cotija cheese, cilantro, & lime
Beer Braised Beef +6 | Chicken +4 | Make it flaming hot 🔥 +2

Green Chili Mac & Cheese
Rich, creamy mac packed with roasted green chiles, crispy tortilla strips & choice of grilled chicken or cactus salad

BBQ Chicken Quesadilla
Melted cheese, caramelized onions, bacon, pineapples, chicken, & house-made BBQ sauce in a flour tortilla with sour cream

Chicken Taquitos
3 hand rolled & fried corn tortillas stuffed with chicken, cheese, & onions, served with sour cream & guacamole

Quinoa Bowls

All bowls are served with organic quinoa & topped with our signature kale salad, onions, & cilantro

Roasted Sweet Potato
Topped with avocado-tomatillo salsa

Green Chilies & Chicken
Topped with our pineapple serrano salsa

Chimichurri Steak
Topped with a bright and tangy chimichurri sauce



Tacos

Most tacos are topped with cilantro, onions & an avocado-tomatillo salsa. Served with love on a Colorado corn torilla.

- 1 Taco**
3 Tacos
9 Tacos on a Fancy Wooden Board
***Premium Tacos**

Green Chilies & Chicken
Chicken grilled with mild green chilies from Hatch, NM

The Lightning*
Green chilies & chicken topped with kale salad

Braised Pork Belly*
Crispy pork belly topped with a mix of pickled onions & cabbage.
Finished with chili lime mayo

The Slork
Slow-roasted pork topped with fresh pineapple

House-Made Chorizo*
Fresh ground pork , charred corn, & topped with queso

The Thunder*
Pork chorizo topped with kale salad

Beer Braised Beef* 🔥
Beef slow roasted with chipotles & local beer. Topped with a mix of pickled onions and cabbage

Garlic & Black Pepper Steak*
Local Colorado steak seasoned with black pepper & garlic

Chimichurri Steak*
Local Colorado steak topped with bright & tangy chimichurri sauce

Honey Chili Shrimp*
Grilled shrimp tossed in house-made hot sauce and local honey

Roasted Sweet Potato & Black Bean

Kale Yeah!
A chilled salad of kale, corn, cabbage, black beans, & bell peppers

The Cactus*
Prickly pear cactus, bell peppers, serrano peppers, corn & onions

The Tropical Storm*
Fried plantains topped with kale salad & hot honey

Seasonal Salad
Fresh salad made with seasonal ingredients. See specials board or ask your server for pricing.
Chicken +4 | Steak +6

Other Beverages

- Lemonade**
- Hibiscus Iced Tea**
Unsweetened
- Iced Yerba Mate**
Unsweetened
- San Pellegrino Soda**
- Mexican Coke**
- Jarritos Grapefruit Soda**

Dessert

- Churro Sampler**
Cinnamon sugar churros served with chocolate, caramel, berry compote
- S'mores Quesadilla**
Melted marshmallow, chocolate chips, and graham crackers in a cinnamon sugar tortilla.
- The McDevitt Ice Cream Taco**
Dessert taco featuring house made ice-cream and waffle cone. Rotating flavors

Our Story

McDevitt Taco Supply started in 2011 with a single taco cart on the Pearl Street Mall. From there, we expanded into breweries and hit the music festival circuit, slinging tacos at events across the country. As the business grew, we quickly outpaced our commissary kitchen and opened our first brick-and-mortar restaurant in South Boulder in 2017.

Today, McDevitt Taco Supply includes an award-winning catering company and a heady coffee shop filled with plants. From music festivals, weddings, and anniversaries to cruise boats, bike races, breweries, and theaters, we've served hundreds of thousands of tacos over the years. Keep an eye out for us at your next graduation, celebration, or favorite festival—dancing, slinging, and serving up super heady tacos.

We are a family of taco slingers that like to work hard and have a good time. Tips are shared among non-managerial front and back of house staff. Management does not participate. Enjoy your tacos, and if you need anything, just ask!

Our Mission

We aren't traditional, we aren't authentic, we are McDevitt Taco Supply. Our mission is to provide high-quality Boulder-style tacos in a fun, relaxing atmosphere, while supporting our local community.

Local Purveyors

- Star Farms | Rossi Produce | Petrocco Farms | Hirakata Farms | Walter Ranch Hudson, CO | Noble Ranch Yuma, CO | Colorado Tortilla Company | Speedwell Farms | Grove Street Alchemy | Spirit Hound Distillers | Suerte Tequila | Oliko Ginger Beer | Apollo Ink

More From Us

- Heady Coffee Co.** is open daily, serving Conscious Coffee
- Our award-winning catering** is available year-round. Weddings, bike races, and a few events that defy description. All delicious.
Catering@McDevittTacoSupply.com





Cocktails

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Premium Suerte Blanco Tequila & Grove Street Orange Liqueur. With fresh squeezed limes and oranges

Hibiscus Margarita (8 or 16oz)

Cucumber Margarita (8 or 16oz)

Green Chile Jalapeño Margarita (8 or 16oz)

Made with Grove Street Green Chile Liqueur

Coin Margarita

Suerte Reposado Tequila, Leopold Bros. Orange Liqueur & fresh-squeezed lime juice

Mezcal +1 | Anejo +2 | Blackberry +1 | Spicy +1 | Passionfruit +1

Naked in the Rain

Mezcal Vago Espadin, Aperol, Yellow Chartreuse, fresh-squeezed lemon juice

Miguel's Paloma

Suerte Blanco Tequila, sparkling grapefruit soda, fresh-squeezed lime juice

Oliko Mule

Small batch Oliko Spicy Ginger Beer & fresh-squeezed lime juice. Choice of MHS Elevate Vodka, Spirit Hound Gin, Suerte Tequila, or MHS Fireside Whiskey.

Mezcal Old Fashioned

Mezcal Vago Espadin, seasonal infused agave syrup, bitters
make it Bourbon

Super Super Heady Margarita

Don Julio 1942 and Grand Marnier Cuvée Du Centenaire married with fresh hand squeezed lime, & agave

Wine

Chardonnay

Blackbox, California

Pinot Noir

Blackbox, California

Sangria

House-made with red wine & brandy

Happy Hour

Every day 3 – 5 PM

Drinks

Sangria

8oz McDevitt Margarita

Shot of Meszcal Vago Elote w/ Crickets

Shot of Suerte Blanco & a McDevitt Lager

McDevitt Lager

House Red

House White

Food

Chips & Salsa

Chips & Queso

Chips & Guacamole

Mini Chicken Taco

Mini Kale Yeah! Taco

Mini Slork Taco

Non-Alcoholic

Ginger Smash

Oliko Spicy Ginger Beer, fresh-squeezed lime juice, splash of hibiscus syrup

ZP Fizzy Rita

Fresh-squeezed lime & orange juice, club soda, simple syrup

Grüvi NA Beer

Rotating selection

Dessert

S'mores Quesadilla

Marshmallow, graham cracker crumbles & chunks of chocolate in a cinnamon sugar flour tortilla

Churros

Cinnamon sugar churros served with chocolate, caramel, and a rotating sauce

The McDevitt Ice Cream Taco

Dessert taco featuring house made ice cream and waffle cone. Rotating flavors