

# OFFICIAL PASSPORT

\$5

NACHOS TACOS

## 1. Arlington's

**Taco 1** - Seasoned homemade potato balls stuffed with sour cream, cheese, fajita peppers, onions and avocado crème. (V)  
**Taco 2** - Braised Angus beef, cilantro-lime rice, poblano peppers and house specialty chipotle taco sauce.

**Spicy Poblano Margarita**

**Strawberry and Cucumber Margarita**

## 2. Blue Margarita Mexican Bar & Grill

**Carmitas Nachos** - Fresh chips covered with cheese sauce, topped with carmitas (simmered pork), a side of guacamole and sour cream.

**Blue Margarita** - Made with Azul Tequila, 100% blue agave, grand gala, blue Curaçao, pineapple juice and our own blue margarita mix!

## 3. Boones Saloon

**Texas Brushfire Nachos** - We smother our addictive tortilla chips with our house-made cheese sauce and add pulled pork BBQ, red onions and sour cream.

**Boones Early Riser Tequila Sunrise** - Tequila, orange juice and grenadine syrup served over ice.

## 4. Chadito's Mexican-American Grill

**Gator Tacos** - This delicious choice is made with breaded and fried alligator served on warm tortillas and topped with a fresh spring mix and homemade baja sauce.

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## 5. Cooper's Alleyside Bistro

**Pork Mi Taco** - Marinated, grilled and chopped pork loin on top of a pickled cucumber-carrot mix, drizzled with sriracha mayo and garnished with cilantro.

**Tofu Mi Taco** - Smoked tofu flash fried to perfection on top of a pickled cucumber-carrot mix, drizzled with tiger sauce and garnished with cilantro.

## 6. Fox Run Restaurant & Lounge

**Fox Run's Fish Taco** - Crispy fried walleye topped with tangy coleslaw and a creamy taco sauce, all nicely nestled in two hard taco shells

## 7. La Fiesta Grande

**Chipotle Fish Tacos** - Soft corn tortillas are filled with seasoned fried tilapia, topped with crunchy cabbage slaw, pico de gallo, then drizzled in chipotle sauce and garnished with a lime.

**Watermelon Margarita** - Freshly squeezed lime juice with a splash of orange Curaçao and a drizzle of watermelon citrus, spiked with Patron, rimmed with Tajin Spice and topped with a freshly sliced lime & watermelon.

## 8. Long Bridge Golf Course

**Bourbon and cider pulled bacon nachos** - Freshly fried corn tortilla chips topped with hand-shredded, brined and braised bacon, house made cheese sauce, tomatoes, pickled red onion, jalapeños and drizzled with a spicy sour cream sauce.

**LBGC Blueberry Pineapple Margarita** - Pineapple and Blueberry infused Milagro Tequila Margarita



★ 217 ★  
FOOD  
★ WEEK ★

## 9. Obed & Isaac's Microbrewery & Eatery

**Mini Taco Bowls** - Corn tortilla shells filled with seasoned beef, cheddar cheese, homemade pico de gallo and green onions, topped with our homemade taco sauce and served on a bed of lettuce.

## 10. Outback Steakhouse

**Napier volcanic prawn tacos**

**Billabong Milagro mango jalapeno margarita.**

## 11. Pease's at BUNN Gourmet

**Short Rib Tacos** - Two corn tortillas filled with braised short rib, sliced avocado, pickled red onions, fresh cilantro and tomatillo salsa.

**Frozen Paloma-Grapefruit Margarita**

Please see  
[www.217FoodWeek.com](http://www.217FoodWeek.com)  
for restaurant hour  
and for more details  
about 217 Food Week.

## 12. Route 66 Motorheads Bar, Grill & Museum

**The King Of Cadillacs** - A Massive 1.0" Taco stuffed with seasoned taco meat, topped with lettuce, tomatoes and sour cream. Served with a side of freshly made tortilla chips pico, cheese sauce and jalapeños. Satisfy your sweet tooth with crispy golden cinnamon twist sticks for dessert.

**The Eldorado** - Tequila with a splash of lime and orange juice, triple sec, sweet & sour mix, agave nectar and a splash of sprite, garnished with a fresh slice of lime.

## 13. Starship & The Enterprise Grill

**Starship's Street Tacos** - Blackened pork taco with shredded cabbage, cheese and a chipotle mayo.

## 14. Taco Gringo

**The Taco Horseshoe** - Taco Gringo after fifty years has revolutionized the horseshoe. Our Taco Horseshoe is made with fresh ground beef or chicken breast, topped with a premium cheese sauce, layered with crispy, golden waffle fries and finished with our homemade sauce. Served with two tacos in a bed of waffle fries. It's also delicious with sour cream and peppers.

## 15. Taqueria Moreleon

**Tacos Queso** - Queso Cheese between two warm flour or corn tortillas, with your choice of meat and grilled onions, avocado and tropical salsa

#WinStuff

MAY 6-12, 2019

MARGARITAS

\$5

## 16. The Grille - Wyndham Springfield City Centre

**Wyndham's Super Nachos** - Crisp tortilla chips covered with seasoned ground beef, then topped with our special cheese sauce, pico de gallo, sour cream, black olives and jalapeños.

**Classic Margarita** - Sauza Gold tequila, margarita mix, triple sec and lime juice.

## 17. Tradewinds Pub & Eatery

**Fiesta Taco Salad** - We start with a crispy fried tortilla bowl filled with shredded lettuce, our specially seasoned taco meat, cheddar cheese, salsa, jalapeños and sour cream, and serve it with two juicy jalapeno poppers on the side.

## 18. Weebles Bar and Grill

**Ensalada de Taco** - Our north end specialty features a crispy flour tortilla shell filled with fresh lettuce, tomatoes, onions, cheddar jack cheese, Weebles specially seasoned beef/turkey mix and jalapeños, served with a side of sour cream and salsa. Ole!

DON'T  
FORGET!

To get your passport  
stamped to be  
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prize drawings!

**IllinoisTimes** **MJ KELLNER**  
The capital city's newsweekly FOODSERVICE

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[www.217FoodWeek.com](http://www.217FoodWeek.com)

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## SOCIAL SHARING IS CARING

Post photos and #WinStuff

Illinois Times loves food sooooo much that we're celebrating with some awesome giveaways. 217 Food Week is a social affair, and we'll reward notable #217FoodWeek social sharers with restaurant gift cards. Follow and tag us socially for your chance to #WinStuff.

Twitter: @217FoodWeek  
Instagram: @217FoodWeek  
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## TRAVEL WITH 217 FOOD WEEK PASSPORT & EAT TO WIN!

Eat at three or more participating restaurants, get your passport stamped and turn it in for your chance to restaurant gift cards from local restaurants. 100 passport entries will be selected and given a "217 Food Week" T-Shirt from MilesTShirts.com See [www.217FoodWeek.com](http://www.217FoodWeek.com) for more details

NAME:

EMAIL:

T-Shirt Size: S ☐ M ☐ L ☐ XL ☐ XXL ☐ XXXL ☐

Submit your passport to any participating restaurant or Illinois Times by 5pm on Monday, May 20th. Must be 18 to participate. Winners chosen at random.