

# \$5 TACOS

# FEED NOVA SCOTIA TACOS

These participating restaurants offer unique specialty tacos and will donate a portion of each taco sale to Feed Nova Scotia on your behalf.

## ADDA INDIAN EATERY

**TACO 65 \$5**  
Crispy battered chicken cooked in famous Chicken 65 sauce, paired with chilli corn, julienne veggies and topped with cilantro lime sour cream on a flour tortilla.

5640 Spring Garden Road

## BIG LEAGUES

**THE GREAT WHITE \$5**  
Soft tortillas filled with fresh haddock, homemade salsa, deep-fried avocados and drizzled with spicy poblano lime Ranch sauce. 920 Cole Harbour Road

## BRIGHTWOOD GOLF & COUNTRY CLUB

**FRIED CHICKEN TACO \$5**  
Soft shell taco, marinated fried chicken (or veggie option of peppers and portobello), pineapple black bean salsa, lime, jalapeño havarti and spicy aioli. 227 School Street

## THE BRITISH BULLDOG

**TALK OF THE TOWN \$5**  
Braised mango beef with mac and cheese, pickled radish, fresh mango, crispy onions, coleslaw and fire-roasted jalapeño salsa. 900 Cole Harbour Road

## THE CHICKENBURGER SWEET N' SPICY CHICKEN WAFFLE TACO \$5

Savoury waffle shell filled with chicken strips dipped in a sweet and spicy sauce, and topped off with arugula and coleslaw. 1531 Bedford Highway

## JUBILEE JUNCTION TACO IN A BAG \$5

Your favourite bag of Doritos crushed and topped with onions, green peppers, salsa, sour cream, beef and lettuce. 6273 Jubilee Road

## JUNGLE JIM'S EATERY

**ADOBO PORK TACOS \$5**  
Braised adobo pork with caramelized red onion and banana peppers, drizzled with adobo sauce and topped with green onion, wrapped in two warm flour tortillas. 189 Chain Lake Drive

## KATCH SEAFOOD SEARED AHI TUNA TACO \$5

Fresh seared ahi tuna, made with apple, cucumber, pineapple, onion cilantro slaw. Finished with our homemade cilantro mint lime dressing. 1560 Grafton Street 7001 Munford Road 5201 Duke Street 5126 St. Margarets Bay Road

tacoweek.co

## LAKESIDE BAR & GRILL

**PORK CARNITAS \$5**  
Slow-braised marinated pork shoulder, fresh salsa roja, pickled Spanish onions and radishes. 222 St. Margarets Bay Road

## MEXI'S HALIFAX TACO DE CARNE TRADICIONAL \$5

Steamed white corn tortilla, salsa de ajo, lechuga picada, carne deshebrada, queso fresco, salsa de tomatillo. 222 Chain Lake Drive

## OASIS PUB

**HONEY HOT CHICKEN TACO \$5**  
Voodoo Chicken Bites tossed in spicy honey mustard, house-made slaw and Pub Mix cheese on a soft shell. 5661 Spring Garden Road

## PIZZA GIRLS

**DONAIR TACO \$5**  
Authentic east coast donair taco made with pieces of fried donair, pita bread and our onion + tomato slaw. Finished with our homemade donair sauce. 1560 Grafton Street 5201 Duke Street 5126 St. Margarets Bay Road

## PRIMAL KITCHEN CHICKEN BARBACOA TACO \$5

Spiced chicken barbacoa, tomato salsa, chimilantro, pickled vegetables. 1463 Brenton Street

## REILLY'S LOUNGE

**THE HEARTHSTONE ULTIMATE TACO \$5**  
Beef served in hard taco shell, in a flour tortilla with onions, cheese, mushroom, bacon, tomato, lettuce and our famous onion rings. 313 Prince Albert Road

## STAGGERS PUB & GRUB \$5

**MEXICANO GRINGO**  
House-made soft corn taco shell and house-made salsa with specially spiced beef, cheese, lettuce, tomato and onion. 26 Portland Street

## STEAK AND STEIN FAMILY RESTAURANT

**THE STEIN CARNE ASADA TACO \$5**  
Grilled Derby marinated steak stuffed in a warmed white tortilla shell, topped with iceberg lettuce, pico de gallo and guacamole. Garnished with cilantro and lime. 620 Portland Street 6061 Young Street

## VERANO FOOD PURVEYS

**EL REY \$5**  
Handcrafted authentic Mexican mole made from scratch, hand-pressed fresh corn tortillas, sous vide pork tenderloin, toasted sesame seeds and queso fresco. 1871 Hollis Street

## ANTOJO TACO + TEQUILA

**THE MARTIMER \$6**  
A tribute to the east coast with battered haddock, slaw, cilantro + lime tartar sauce and Tajin spiced hickory sticks. \$1 DONATION 1667 Argyle Street

## THE ARMVIEW RESTAURANT & LOUNGE

**LAMB BARBACOA TACOS \$15**  
Smoked and braised lamb with pickled radish, onions and fresh cilantro. \$1 DONATION 7156 Chebucto Road

## AUCTION HOUSE

**TACO BOUT BEER \$8**  
Ale-braised chicken, topped with a cider slaw, stout BBQ sauce and smoked cheddar, topped with beer nuts. \$1 DONATION 1726 Argyle Street

## BATTERY PARK BEER BAR & EATERY

**SPICY RED MEAT TACO \$6**  
Beef rendang, corn raita, cucumber, pickled onion and iceberg, on a corn tortilla. \$1 DONATION 62 Ochterloney Street

## THE BITTER END

**CRISPY CAJUN HADDOCK TACO \$13**  
Cajun-spiced haddock, lightly battered and fried. Three soft corn tortillas topped with pineapple pico de gallo, shredded cheese and lettuce. \$2 DONATION 1572 Argyle Street

## BLACK SHEEP BUTT & BELLY \$12

Two tacos! One is pork butt with cabbage slaw, guacamole, jalapeño crema and crispy onions. The second is pork belly with kimchi, Korean BBQ and cilantro. Both on flour tortillas. \$1 DONATION 1569 Dresden Row

## BREWSTERS BAR & GRILL

**"BOAR"DWALK EMPIRE \$8**  
Boar meat topped with fig chutney, goat cheese, arugula and an apple slaw. \$1 DONATION 961 Bedford Highway

## THE BROOKLYN WAREHOUSE

**TACO YUM YUM \$6**  
Fried chicken taco—five-spice brined, hoisin-honey glaze—with soy-pickled cucumbers, cilantro aioli and scallions. \$1 DONATION 2795 Windsor Street

## BUBBA RAY'S SPORTS BAR

**BAJA CHICKEN TACO'S \$10**  
Chunks of breaded chicken tossed in our Baja chipotle sauce, in a warm tortilla with Monterey and cheddar cheese blend, lettuce, salsa and sour cream. \$1 DONATION 7071 Bayers Road 31 River Lane

## BYBLOS LEBANESE CUISINE

**TACO MARIA \$9**  
Comes with two tacos, choices of: pulled chili beef, pulled chicken shawarma and vegetarian falafel. \$1 DONATION 644 Portland Street

## THE CARLETON GREEN EGGS & HAM \$10

Dr. Seuss-inspired tacos with scrambled egg, cilantro, cheese, spicy tomatillo salsa and house chorizo. Two for \$10, bring a friend! \$1 DONATION 1685 Argyle Street

## CHEEKY NEIGHBOUR

**DORITOS YOLO TACO \$6**  
Local beef (or avocado), pico, lime cilantro crema, cheese, lettuce and green onion, in a bag of Doritos. Taco salad to go! \$1 DONATION 6024 Quinpool Road

## CLAY WEST BAR & GRILL

**TACO LOCO GRANDE \$8**  
Beef taco with beans and rice, cheese, pickled onion, guacamole, sour cream and CW Loco Salsa in a large tortilla. \$1 DONATION 120 Susie Lake Crescent

## COMPA MOROCCO CHICKEN \$6

Coffee and chili rubbed chicken, black salsa, fennel, pickled peppers. \$1 DONATION 1668 Lower Water Street

## DURTY NELLY'S IRISH PUB

**CRISPY PORK CARNITAS \$10**  
Crispy pork shoulder, roasted tomato salsa, tomatillo guacamole, red onion, cilantro and jalapeño on soft corn tortillas. Two tacos per order. \$1 DONATION 1645 Argyle Street

## EAST OF GRAFTON

**DAMN GOOD TACO \$6**  
Carnita taco with confit pork, cilantro, creme fraiche and salsa verde on a flour tortilla. \$1 DONATION 1580 Argyle Street

## ECONOMY SHOE SHOP SHOP TAC-O \$10

Adobo braised beef short rib with house-made chorizo sausage, salsa aioli, avocado mousse, crispy fried onion, shredded iceberg lettuce and crumbled feta on soft corn tortillas. (Beyond Meat vegetarian option.) \$1 DONATION 1663 Argyle Street

## ELEMENTS ON HOLLIS MAHARAJA'S TANDOORI TACO \$17

Two butter chicken naan tacos, with sour cream mint chutney, pickled vegetables, crumbled paneer, bhel puri, cilantro, cucumber raita and masala finger chips. \$1 DONATION 1181 Hollis Street

## ELIOT & VINE TACOS SALAMANCA \$18

Two tacos! Soft masa tortilla, pulled Jamaican curry chicken, onion salsa, fresh sour cream, Cool Ranch crunch and cilantro. \$6 DONATION 2305 Clifton Street

## ELLE'S BISTRO FISH WISH DISH \$7

Fish taco with mango and pineapple chutney and cilantro lime crème fraiche. \$1 DONATION 1678 Barrington Street



## MOOSEHEAD BEER SPECIALS

For every Moosehead beer sold as a featured pairing during Halifax Taco Week, 50¢ will be donated to Feed NS!

## THE FOGGY GOGGLE

**MAMA SCOVILLE'S VEGAN TACO \$6**  
Vegan! House-made corn tortilla with spiced chickpea ground, dill pickle, tomato and cilantro cream (different gluten-friendly option available). \$1 DONATION 2057 Gottingen Street

## GAHAN HOUSE NOVA CENTRE

**TIPSY LIL PIGGY \$15**  
Slow braised pulled pork, Snowbird IPA BBQ sauce, crispy onions and chipotle mayo. \$1 DONATION 5239 Sackville Street

## HABANEROS MODERN TACO BAR

**EXTREME CHEESE BBQ CHICKEN TACO \$10**  
Chef-inspired BBQ chicken, melted cheese between a soft and hard taco shell, lettuce, pico de gallo, cilantro and chipotle sour cream. Two for \$10 or one taco, chips and drink for \$10. \$1 DONATION 1551 South Park Street 277 Lacewood Drive 380 Pleasant Street 600 Windmill Road

## HARBOUR CITY BAR + GRILL

**PULLED PORK TACO \$17**  
2 soft shell tacos and choice of side (salad, fries, soup). Gochujang BBQ sauce, pulled pork, fresh slaw, kimchi. \$1 DONATION 1990 Barrington Street

## HARBOURSTONE SEA GRILL & POUR HOUSE

**TRES PACO TACO \$13**  
\$1 DONATION 1919 Upper Water Street

## HOPYARD HALIFAX OG PORKBELLY TACO \$10

Crispy pork belly, kimchi, teriyaki hoisin, harrissa mayo, green onion and parsley. Also Brussels sprout-based veggie option. \$1 DONATION 2103 Gottingen Street

## JOHNNY K'S AUTHENTIC DONAIRS

**DONAIR TACO \$7**  
2 gluten-free soft shell tacos, gluten-free halal donair meat with tomatoes, onions, and donair sauce. \$1 DONATION 5246 Blowers Street

## JOHN'S LUNCH JOHN'S TEX/MEX CRISPY FISH TACO \$9

Our extra crispy, Tex/Mex spiced haddock tips are served on a bed of lettuce and wrapped in a soft flour tortilla. We've highlighted the Tex/ Mex flavour with a lime crema, pico de gallo and guacamole. \$1 DONATION 352 Pleasant Street

## JULEP

**BUFFALO CAULIFLOWER TACO \$17**  
Fried cauliflower tacos with white bean tahini, chimichurri, buttermilk Ranch, homemade bread 'n' butter pickles, Carolina slaw, aged cheddar and Julep's four-pepper hot sauce. \$2 DONATION 1688 Barrington Street



#HFXTACOWEEK

## KING OF DONAIR

**DONAIR TACOS!! \$6**  
Finely ground donair meat tossed in Dave's hot sauce with shredded cheese, lettuce, tomatoes and donair sauce on a hard taco shell. \$1 DONATION 6420 Quinpool Road

## LITTLE FISH OYSTER BAR

**EAST COAST TACO \$8**  
Smoked haddock topped with a cucumber pineapple salsa and drizzled with a charred chive aioli. \$1 DONATION 1740 Argyle Street

## THE LOCAL

**TURKEY DINNER TACO \$6**  
Tender turkey breast with jalapeño cranberry sauce, velvety mashed potato, savoury stuffing and gravy for dipping. \$1 DONATION 2037 Gottingen Street

## THE LOOSE CANNON

**MAPLE BBQ CHICKEN "STREET" TACOS \$13**  
Maple BBQ chicken served in three soft corn tortillas. Topped with lettuce, red onion, tomato and avocado salsa. \$2 DONATION 1566 Argyle Street

## LOT SIX

**PESCADO BLANCO \$6**  
Spiced haddock, pico de gallo, pickled red onion, crumbled feta, avocado and cilantro sour cream. \$1 DONATION 1685 Argyle Street

## M&J'S CATERING AND EATERY

**CHALUPA, THE PINK TACO, THE TEXAN \$16.50**  
All our dishes are available from vegan to meat lover's, gluten-free too! Everything is made to order. \$1.50 DONATION 813 Bedford Highway

## THE MAXWELL'S PLUM

**CHICKEN QUESADILLA \$6**  
Grilled chicken breast, cheese, green onions, tomato, salsa and real sour cream. \$1 DONATION 1600 Grafton Street

## THE MERCANTILE SOCIAL

**LAMB BARBACOA (MEXICO) \$12**  
Slow cooked lamb taco with house-made salsa trio: fresh tomatillo, charred tomato and chile picante. \$1 DONATION 1579 Hollis Street

## MEZZA LEBANESE KITCHEN

**SHAWARMA TACO \$7**  
2 gluten-free soft shell tacos, thinly shaved chicken shawarma with lettuce, tomatoes, pickles, turnips, and our new sirracha garlic. \$1 DONATION 1558 Barrington Street

## NARROWS BISTRO CAJUN CHICKEN TACO \$10

Soft shell taco, Cajun-braised pulled chicken (tofu in the vegetarian version) with jalapeño cilantro sauce, pico, pickled onion, radish, queso fresco and shaved iceberg lettuce. \$1 DONATION 101 Wyse Road

## THE OLD TRIANGLE IRISH ALEHOUSE

**PIG IN A BLANKET \$15**  
Smoked chipotle pulled pork tucked inside white floured soft tortilla, topped with a tangy sweet Dijon apple fennel slaw accompanied by curried mango salsa. 2 Tacos \$15 \$5 DONATION 5136 Prince Street

## PARKSIDE PUB & SMOKEHOUSE

**TAC O' THE TOWN \$6**  
In-house hardwood-smoked pulled pork, smoked corn salsa, smoked beans, slaw and maple bacon sour cream, topped with crispy jalapeños. \$1 DONATION 14 Highfield Park Drive

## PETE'S FROOTIQUE & FINE FOODS

**COTIJA LOCO \$7**  
Slow-braised beef on warm corn tortillas, topped with olive tapenade, roasted three-pepper salsa, pickled beef and Cotija cheese. \$1 DONATION 1595 Bedford Highway 1515 Dresden Row

## PIATTO PIZZERIA AND ENOTECA

**CARNE SPEZIATA ITALIANO \$12**  
A soft flour taco shell, wood-fired and stuffed with a mixture of spicy Italian meats. Topped with house-made guacamole, marinated tomatoes, pickled onion and pepperoncini. Sprinkled with smoked mozzarella and drizzled with our spicy cilantro pizza oil to finish. \$1 DONATION 1299 Hollis Street

## PICKFORD & BLACK

**PICKFORD & BLACKENED SHRIMP TACO \$6**  
Signature P&B blackening spiced shrimp taco. Pineapple and jalapeno salsa, cilantro, ricotta, crispy jalapeno, and lime sour cream. \$1 DONATION 1869 Upper Water Street

## THE PINT PUBLIC HOUSE

**SHAKE N BRAISE SHORT RIB TACOS \$15**  
Three braised short rib tacos, tossed in an Asian-inspired marinade and topped with coleslaw, cheese and romaine lettuce. \$2.50 DONATION 1575 Argyle Street

## REAL FAKE MEATS

**SURF-N-TURF \$12**  
Mexico City street food-style vegan tacos. One crispy fake meat steak and one battered fish. Build your own flavours with a buffet of food truck-inspired toppings and sauces. Gluten-free options available! \$1 DONATION 2278 Gottingen Street

## REDWOOD GRILL

**THREE LITTLE PIGS \$8**  
Slow cooked tender pulled pork topped with salsa, crispy corn tortilla and drizzled with cilantro lime sour cream. \$1 DONATION 30 Fairfax Drive

## ROCKBOTTOM BREWPUB

**BBQ PORK BELLY TACO \$8**  
BBQ pork belly, white flour tortilla, pico, crispy jalapeños, lettuce, cheese and lime sour cream, served with a side of nachos. \$1 DONATION 5686 Spring Garden Road

## SEA SMOKE SWEET AND STICKY ASIAN PORK RIB TACO \$14

Sweet and sticky Asian pork rib tacos served with tangy citrus slaw, crispy fried green onion, and house-made aioli. \$2 DONATION 1477 Lower Water Street

## SHIVANI'S

**VEGAN CHOLE BHATURE TACO \$8**  
Made from scratch. Bhature is an Indian naan bread (completely vegetarian) and then we will be putting very traditional chickpea curry on it. With chutneys and salad as toppings. \$1 DONATION 1209 Marginal Road

## SHUCK SEAFOOD

**TAQ"EEL"A \$7**  
Korean BBQ eel, peach chutney, napa slaw and crispy wontons in a tortilla. \$1 DONATION 5120 Salter Street

## STATION SIX FOOD & DRINK

**FUEGO DILL FRITO \$15**  
Buttermilk spicy fried chicken with creamy dill pickle chipotle slaw, Ranch, honey drizzle and fried jalapeño. \$2 DONATION 247 Herring Cove Road

## STAYNER'S WHARF PUB & GRILL

**SOMETHING TO TACOBOUT \$10**  
Cumin, turmeric and brown sugar crusted chicken breast, crunchy chorizo bits, refried beans, pineapple pico, lemon basil garlic mayo and Stingin' Hot Honey. \$1 DONATION 5075 George Street

## STUBBORN GOAT GASTROPUB

**POLLO LOCO \$6.50**  
Ancho chilli chicken, cucumber and tomatillo salsa, cilantro, purple cabbage, cotija cheese. Sub tofu \$2. \$1 DONATION 1579 Grafton Street

## STUDIO EAST FOOD + DRINK

**SUSHI TACO \$6**  
Globally-inspired, this Sushi Taco showcases fresh, hand-crafted chowchesh-filled with poke salmon, sushi rice, pico & guac- you'll wanna taco-bout it! \$1 DONATION 6021 Cunard Street

## TACO LINAS

**MAC AND CHEESESTEAK SUPREME \$7**  
Three-cheese mac and cheese, carne asada beef, salsa morita, pico de gallo and crushed Cheetos on a corn tortilla. \$1 DONATION 2605 Agricola Street

## TAKO LOKO RESTAURANT

**TACO DE LENGUA \$6**  
Braised and seared lengua (tongue) tacos, dressed with green salsa made with tomatillos and avocados. Topped with fresh cilantro and raw onion. \$1 DONATION 3248 Isleville Street

## TEMPO FOOD+DRINK

**JERK CHICKEN TACO \$7**  
Caribbean slaw, pineapple salsa, coconut lime aioli, grilled lime, soft shell taco. \$1 DONATION 1875 Barrington Street

## TIN PAN ALLEY WICKED CHICKEN TACO \$9

Fresh corn tortillas, Southern fried chicken, Alabama white sauce, pickled red onion, cabbage, fresh cheese, crispy chicken crackling, cilantro. Two for \$9. \$1 DONATION 5201 Duke Street

## TRENDZ RESTAURANT & WINE BAR

**TRENDZ BARBEQUE CHICKEN TACO \$10**  
3 flour tortillas, pulled barbeque chicken, cilantro lime cream, shredded lettuce, black bean and corn salsa. \$1 DONATION 15 Spectacle Lake Drive

## UNCHAINED KITCHEN

**FRIED CHICKEN TACOS \$17**  
Fried chicken tacos with white bean tahini, chimichurri, buttermilk Ranch, homemade apple slaw, aged cheddar and UK hot sauce. \$2 DONATION 2606 Agricola Street

## THE WOODEN MONKEY

**KOREAN PORK TACOS \$9**  
Two ginger and chili glazed pork loin tacos, with house-made kimchi, NS plum compote and sesame crema on organic wheat or corn tortillas. \$1 DONATION 1707 Grafton Street 88 Alderney Drive

## YOUR FATHER'S MOUSTACHE

**TOPPLED CRANE TACO \$10**  
Pulled pork in a spicy BBQ sauce with house-made cole slaw, crispy onion frittes and banana peppers. \$1 DONATION 5686 Spring Garden Road



## EVERY \$2

RAISED DURING HALIFAX TACO WEEK  
ALLOWS FEED NS TO DISTRIBUTE  
**3 MEALS**

## WORTH OF DONATED FOOD FOR NOVA SCOTIANS

**Speak up, speak out**  
Food is essential to our happiness and our health, but we can't stop there. Take time to learn about initiatives that are pushing for long-term, sustainable change—things like basic income, affordable early learning and childcare, and a national school food program. Poverty reduction has to be a priority for everyone, not just for those living it.

- Fast facts**
- One in 7 households in Nova Scotia are food insecure
- One in 5 children in Nova Scotia live in poverty
- Single individuals on Income Assistance live about 30% below the poverty line
- At least 41,000 Nova Scotians are supported by a food bank each year



The Coast HALIFAX'S WEEKLY

## 2019 HALIFAX TACO WEEK PARTNERS



A PDF OF THIS PASSPORT IS AVAILABLE AT TACOWEEK.CO







# cash for tacos

For a chance to win, pick up one of these passports at a participating Halifax Taco Week restaurant (listed on the other side). During the week, get out to at least 3 locations and have your server stamp their taco description on your passport. Once you gain 3 or more stamps, drop your passport in a Taco Week ballot box at a participating location. Your name will be entered in a random draw to win \$500 cash, as The Coast's way of saying thank you for taking part.

Passports can also be dropped off at or mailed to The Coast, 2309 Maynard Street, Halifax NS B3K 3T8. You have until Tuesday, November 26, 2019 to submit your stamped passport.

**NAME** \_\_\_\_\_

**EMAIL** \_\_\_\_\_

**AGE**  19-34  35-54  55+

*The winner of the \$500 prize will be chosen by a random draw happening Friday, November 29, from all valid entries—stamped by at least 3 different restaurants—received at The Coast by November 26, and will be contacted by email. The winner must be 19 years of age or older, with valid photo ID.*

# TAC-O' THE TOWN

Of course everyone will be using the official hashtag #HFX TacoWeek but feel free to get fancy! Use this handy guide to the most commonly used taco-centric internet abbreviations. Got one of your own? HMU (hit me up) with your favourite taco-y text lingo!

**BYOB**  
Bring Your Own Beans

**NSFWS**  
Not Safe For White Shirts

**LOL**  
Lime Out Loud

**MCM**  
Mole Crush Monday

**TTYL**  
Taco To You Later

**TTC**  
Text The Carne

**ILTSM**  
I Love Tacos So Much

**OMG**  
Oh My Guacamole

**FFS**  
For FeedNS Sake

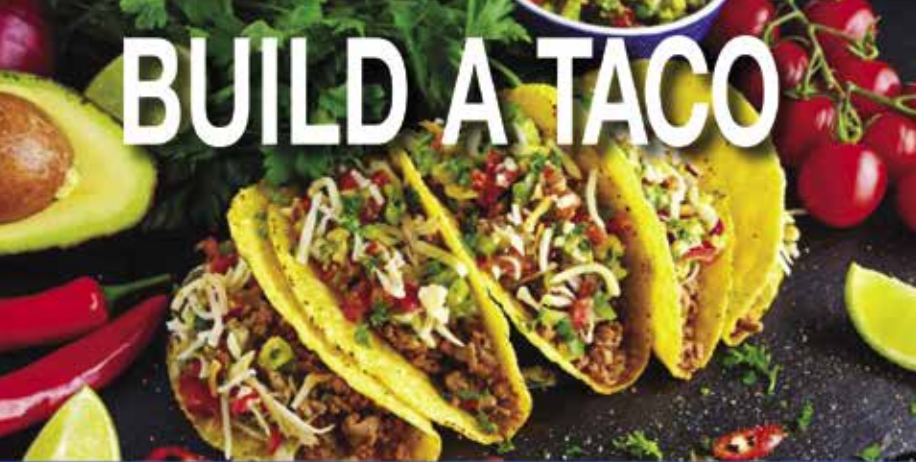
**RIP**  
Rest In Pork

# BINGO

T	A	C	O	S
PULLED PORK	HARD SHELL	KIMCHI	MOLE	MOOSEHEAD SPECIAL
SALSA	FEED NS TACO	LAMB	CHIPOTLE	SHAWARMA
LIME	HADDOCK	MY FAVOURITE TACO (FREE)	BEANS	MET THE CHEF
MAC AND CHEESE	SOUR CREAM	BANANA PEPPERS	LAMB	TACO STAINS
CHICKEN	WAFFLE TACO	CILANTRO	CORN TORTILLA	SHRIMP

While you're waiting for your next big snack, why not see what else is in the cards for you? Have your server (or a roving member of The Coast's Taco Squad) sign your bingo card in the appropriate box, and as the week goes by try to make a pattern (look right over there →) for extra entries to win prizes like t-shirts and restaurant gift certificates. Only one pattern scores per card. Winners will be contacted by email.

- ONE LINE**  
1 EXTRA ENTRY
- X MARKS THE TACO**  
2 EXTRA ENTRIES
- AROUND THE WORLD**  
3 EXTRA ENTRIES



# BUILD A TACO

Pick up taco ingredients and more at



or Shop online.  
Pick up in store.  
[@wholesaleclub.ca](http://@wholesaleclub.ca)

7111 Chebucto Road, Halifax, NS  
902-454-5884  
Store Manager: Ryan Cleveland

# DON'T BE AWKO-TACO #PROTIPS

- 1 Treat all resto staff with respect!** They are working hard to make sure you have a taco-rific good time. Remember to TIP your server, and post about your taco on social media so the restaurants feel the a-mole. Above all, be kind to each other—tacos are made to bring us together, not tear us apart.
- 2 Taco Fraud is real and can effect even the most vigilant of taco lovers.** Our advice? Stick to the Halifax Taco Week passport. If a restaurant is selling a taco special but it's not named in the passport or at the tacoweek.co website, it's not officially part of Taco Week, so it does not count towards your entry to win \$500 cash, and it is not helping the effort to help Feed Nova Scotia by feeding Nova Scotians tasty tacos. Pick up a passport at participating restaurants or at The Coast office (2309 Maynard Street) while supplies last.
- 3 Here is how you eat a hard shell taco.** Gently grasp the taco from the top (open side) between your thumb and fingers. Keeping the taco upright, twist your neck and move your hand in a smooth motion that gets the taco's bottom corner to your mouth. Take a bite! Next take a bite of the top, then the bottom again, working your way horizontally until the last glorious bite. Bonus points if you keep your shirt clean.

## A BRIEF HISTORY OF THE TACO

The modern taco is most likely descended from a culinary marriage of Spanish and Indigenous foods. Indigenous Peoples of what is now South America have been wrapping food in bread for centuries. (The Aztec word "tlahco" probably means "in the middle"—i.e. the food placed in the middle of a tortilla.) Though the taco predates Spanish colonization, the word "taco" may also have European origins: The first known reference emerged in 1607 in French, as a cloth plug for a firearm. In the mid-19th century, the Spanish Royal Academy expanded the meaning of "taco" to include a small bite of food. It wasn't until the mid-20th century that Mexico's taco—a tortilla filled with meat, cheese, et cetera—appeared in Mexican dictionaries. In the 1980s, NASA sent soft shell tacos to space to feed astronauts on the International Space Station. Hard shell tacos have specifically American origins, where they were popularized by fast-food chains like Taco Bell.



# OFFICIAL BREW OF TACO WEEK

PROUD SUPPORTER OF

The Coast  
HALIFAX'S WEEKLY  
PRESENTS

