



Pima County Clerk of the Board

Melissa Manriquez

Katrina Martinez
Deputy Clerk

Administration Division
130 W. Congress St., 1st Floor
Tucson, AZ 85701
Phone: (520)724-8449 • Fax: (520)222-0448

Management of Information & Records Division
1640 East Benson Highway
Tucson, Arizona 85714
Phone: (520) 351-8454 • Fax: (520) 791-6666

September 4, 2025

Luz Maria Acosta de Ramirez
Taco Giro
4053 E. Shadow Branch Drive
Tucson, AZ 85756

RE: Arizona Liquor License Job No.: 355123
d.b.a. Taco Giro

Dear Ms. Acosta de Ramirez:

Enclosed is a copy of the Affidavit of Posting relative to your Liquor License Application for a Series 12, Restaurant, which was received in our office on August 5, 2025. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, September 16, 2025, at 9:00 a.m. or thereafter, at the following location:

Pima County Administration Building
Board of Supervisors Hearing Room
130 W. Congress, 1st Floor
Tucson, AZ 85701

Should you have any questions pertaining to this matter, please contact this office at (520)724-8449.

Sincerely,

A handwritten signature in black ink, appearing to read "Melissa Manriquez", is written over a horizontal line.

Melissa Manriquez
Clerk of the Board

Enclosure



POSTING

Job# _____
DLLC use only

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with Black Ink

Date of Posting: 08 / 12 / 25

Date of Posting Removal: 09 / 4 / 25

Applicant's Name: Taco Giro
Acosta de Ramirez LUZ Maria
Last First Middle

Business Address: 13160 E. Colossal Cave Road, No. 100 Vail 85641
Street City Zip

I hereby certify that pursuant to A.R.S. 4-201, I posted notice in a conspicuous place on the premises proposed to be licensed by the above applicant and said notice was posted for at least twenty (20) days.

JESUS GOMEZ DETECTIVE 520 940-2469
Print Name of City/County Official Title Phone Number

[Signature] 1365 9/4/25
Signature Date Signed

Return this affidavit with your recommendations or any other related documents.
If you have any questions please call (602) 542-5141 and ask for the Licensing Division.



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Melissa Manriquez

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TO: Development Services, Zoning Division
FROM: Aliza Barraza
Administrative Specialist III
DATE: August 6, 2025
RE: Zoning Report - Application for Liquor License

Attached is the application of:

Luz Maria Acosta de Ramirez
d.b.a. Taco Giro
13160 E. Colossal Cave Road, No. 100
Vail, AZ 85641

Arizona Liquor License Job No. 355123
Series 12, Restaurant
New License ☒
Person Transfer
Location Transfer

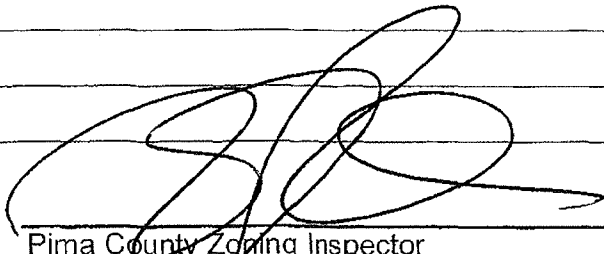
ZONING REPORT

DATE: 8/25/25

Will current zoning regulations permit the issuance of the license at this location?

Yes ☒ No ☐

If No, please explain:


Pima County Zoning Inspector

When complete, please return to cob_mail@pima.gov

25-24-9551

State of Arizona
Department of Liquor Licenses and Control

Created 08/05/2025 @ 04:33:33 PM

Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT
Name: TACO GIRO
State: Pending
Issue Date: Expiration Date:
Original Issue Date:
Location: 13160 E COLOSSAL CAVE ROAD
#100
VAIL, AZ 85641
USA
Mailing Address: 4053 E SHADOW BRANCH DRIVE
TUCSON, AZ 85756
USA
Phone: (000)000-0000
Alt. Phone: (520)488-0732
Email: LUCEROACOSTA32@YAHOO.COM

AGENT

Name: LUZ MARIA ACOSTA DE RAMIREZ
Gender: Female
Correspondence Address: 4309 E 31ST STREET
TUCSON, AZ 85711
USA
Phone: (520)488-0732
Alt. Phone:
Email: LUCEROACOSTA32@YAHOO.COM

OWNER

Name: TG VAIL LLC
Contact Name: LUZ MARIA ACOSTA DE RAMIREZ
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23736113 State of Incorporation: AZ
Incorporation Date: 10/03/2024
Correspondence Address: 4053 E SHADOW BRANCH DRIVE
TUCSON, AZ 85756
USA
Phone: (520)488-0732
Alt. Phone:
Email: LUCEROACOSTA32@YAHOO.COM

Officers / Stockholders

PLG 05/25/04/58 PC CLK OF-10

60th day
10-04-2025

Name:	Title:	% Interest:
MARIA GUADALUPE RAMOS MORA	Mgr-Member	50.00
JOSE CANDELARIO ISORDIA RUVALCABA	Member	30.00
LUZ MARIA ACOSTA DE RAMIREZ	Member	20.00

TG VAIL LLC - Mgr-Member

Name: MARIA GUADALUPE RAMOS MORA
 Gender: Female
 Correspondence Address: 4053 E SHADOW BRANCH DRIVE
 TUCSON, AZ 85756
 USA
 Phone: (520)861-6892
 Alt. Phone:
 Email: LUPITAARAMOS91@GMAIL.COM

TG VAIL LLC - Member

Name: LUZ MARIA ACOSTA DE RAMIREZ
 Gender: Female
 Correspondence Address: 4309 E 31ST STREET
 TUCSON, AZ 85711
 USA
 Phone: (520)488-0732
 Alt. Phone:
 Email: LUCEROACOSTA32@YAHOO.COM

TG VAIL LLC - Member

Name: JOSE CANDELARIO ISORDIA RUVALCABA
 Gender: Male
 Correspondence Address: 4053 E SHADOW BRANCH DRIVE
 TUCSON, AZ 85756
 USA
 Phone: (520)488-0732
 Alt. Phone:
 Email:

APPLICATION INFORMATION

Application Number: 355123
Application Type: New Application
Created Date: 07/30/2025

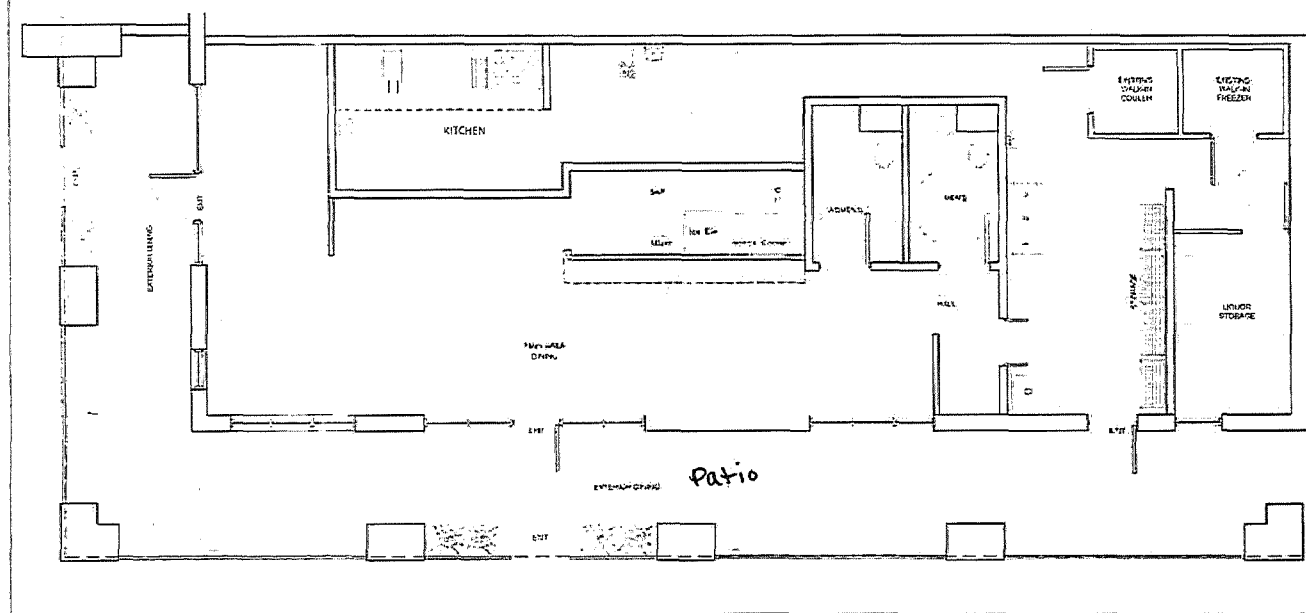
QUESTIONS & ANSWERS

012 Restaurant

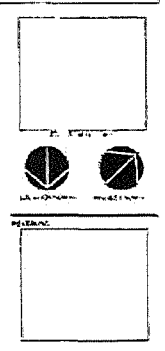
- 1) Are you applying for an Interim Permit (INP)?
No
- 2) Are you one of the following? Please indicate below.
Property Tenant
Subtenant
Property Owner
Property Purchaser
Property Management Company
PROPERTY TENANT
- 3) Is there a penalty if lease is not fulfilled?
No
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
No
If no, in what City, Town, County or Tribal/Indian Community is this business located?
PIMA COUNTY
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
ZERO
- 6) Are there walk-up or drive-through windows on the premises?
No
- 7) Does the establishment have a patio?
Yes
Is the patio contiguous or non-contiguous (within 30 feet)?
CONTIGUOUS PATIO
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
No
- 9) What type of business will this license be used for?
RESTAURANT

MAIN AREA	701.54 F ²
EXTERIOR DINING	759.25 F ²
RESTROOMS	134.77 F ²
KITCHEN	395.62 F ²
STORAGE	124.76 F ²
LIQUOR STORAGE	87.20 F ²
WALK-IN FREEZER	36.54 F ²
WALK-IN COOLER	34.37 F ²
GROSS BUILDING AREA	2525.15 F ²

TACO GIRO
13160 E Colossal Cave Rd
#100, Vail, AZ.



FLOOR PLAN
TACO GIRO



TACO GIRO
13160 E COLossal CAVE RD
#100, VAIL, AZ.

DRAWING NAME:
FLOOR PLAN

LIQ-01

11/11/2011 11:11 AM

25 JUL 30 PM 8 02 AZDULL



RESTAURANT/HOTEL/MOTEL OPERATION PLAN

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with **Black Ink**

1. Name of restaurant (Please print): taco giro

2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	4ft vulcan
Oven	none
Freezer	walking cooler 6 by 10 ft
Refrigerator	two doors thue
Sink	three compartments sinks
Dish Washing Facilities	une rack dish washers
Food Preparation Counter (Dimensions)	10x4
Other	sandwich table thue

3. Attach a copy of your FULL menu with pricing **INCLUDING NON-ALCOHOLIC BEVERAGES**

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 35 %

5. Does your restaurant have a bar area that is distinct and separate from the dining area? ☐ YES ☒ No

(If yes, what percentage of the public floor space does this area cover?) _____ %

6. List the **seating capacity** for:

a) Restaurant dining area of your premises: [28]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area [+ 4]

TOTAL [= 32]

7. What type of dinnerware is primarily used in your restaurant? ☐ Reusable ☐ Disposable ☒ Both

8. Does your restaurant contain any **games, televisions, or any other entertainment**? ☒ YES ☐ No

If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

2 52 tv

9. Do you have live entertainment or dancing? ☐ YES ☒ No

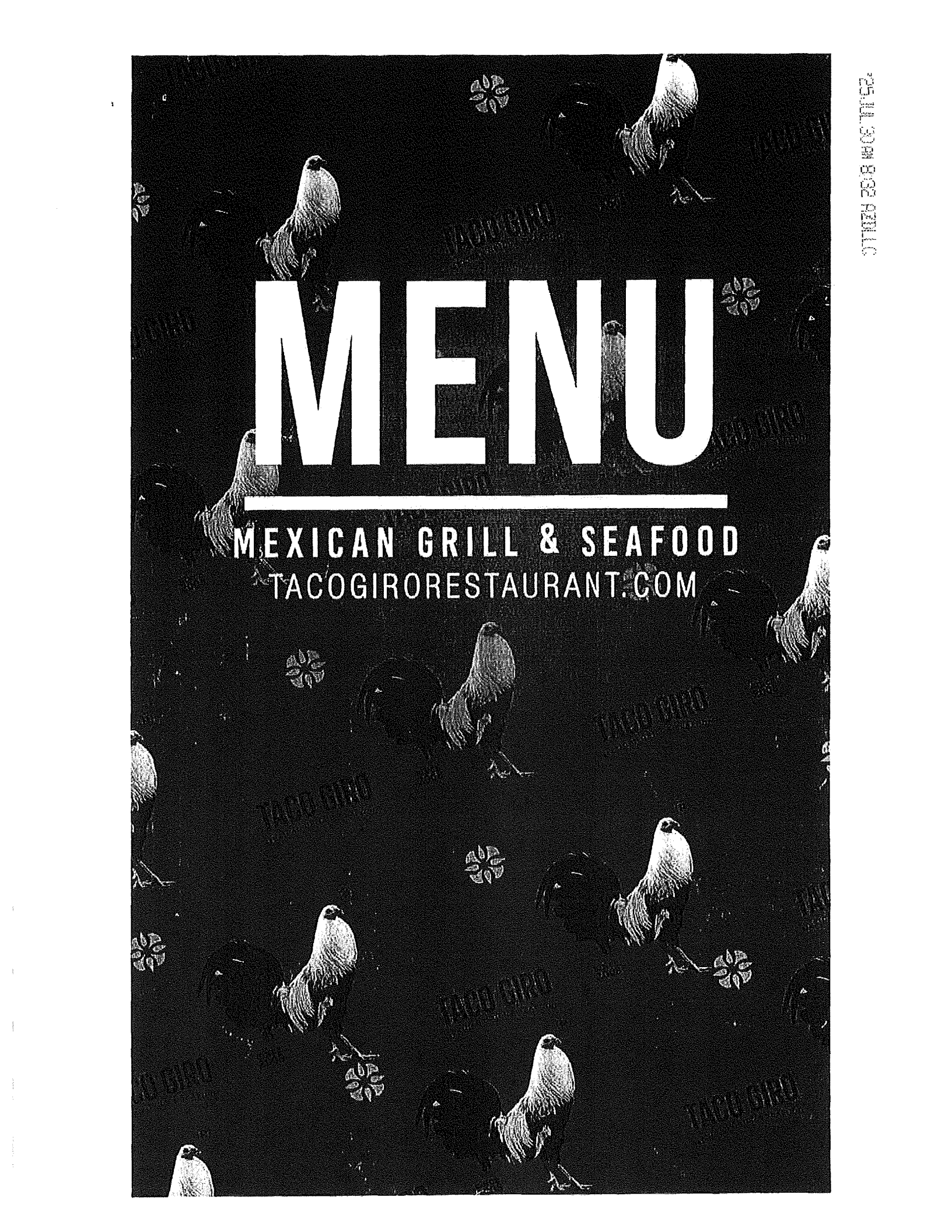
If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

Position	How many
Cooks	4
Bartenders	1
Hostesses	2
Managers	1
Servers	4
Other (dish washers)	2
Other ()	
Other ()	

I, (Print Full Name) Luz Maria Acosta, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: 



MENU

MEXICAN GRILL & SEAFOOD
TACOGIRORESTAURANT.COM

254.304.8322



MICHELADA La Gemela

BEBIDAS DRINKS

MARGARITAS

Effervescent Sabor de Vodka
Limon - Fresa - Mango
- Sandia - De Casa - Preparado
Pick your favorite flavor:
Lime - Strawberry - Mango
- Watermelon - Peach - Tiramisu

CERVEZA BEER

Cerveza Importada 4.99
Imported beer
Cerveza Domestica 3.99
Domestic beer

CERVEZA DE BARRIL DRAFT BEER

Ask server for selection
Pregunta por nuestra seleccion
Grande Tall 7.99 Chico Shorts 4.99

MICHELADAS

Michelada 9.99
Michelada La Gemela 24.99
El Giro Michelada 19.99
Beer - Our Special Michelada Mix - Shrimp
- Shrimp Juice - Tamarind Candy
- Served in 32 oz Mug
La Rubia 11.99
La Morena 11.99

Margarita de la Casa Limon en las rocas 7.99
Lime on the rocks

Margarita de Sabor 8.99
Flavor margarita blended

El Giro Margarita 36 oz glass 23.99

Chilimoy Margarita 9.99

Patron Margarita 15.99
Flav. Patron margarita - Chamoy - Tequila
- Tamarind Candy - Cevadilla - 11.11 oz Bottle

Cadillac Margarita 11.99

Lime margarita - Grand Mariner - Citrus juice

Jarrito Preparado 10.99

Tequila - Squirt - Citrus Juice and Fruit

Paloma 11.99

Tequila - Squirt - Club Soda - Lime

Se incluye 18% de propina para grupos de
6 o más personas.
18% gratuity will be included for parties of
6 or more

Las fotos pueden variar por locacion
Photos may vary by location

LA MORENA

CHILIMOY Margarita

SANDIA Margarita

MICHELADA El Giro

LA QUERIDA

25 JUL 2018 02:12:10

BEBIDAS

DRINKS

TEQUILA SILVER

• Patron Silver	9.99
• Don Julio Blanco	9.99
• Herradura Silver	9.99
• Cazadores Blanco	8.99
• Hornitos Silver	8.99
• Jose Cuervo Silver	8.99

TEQUILA REPOSADO

• Patron Reposado	10.99
• Don Julio Reposado	10.99
• Herradura Reposado	9.99
• Corralejo Reposado	9.99
• Cazadores Reposado	9.99
• Hornitos Reposado	9.99
• Jose Cuervo Tradicional	9.99

TEQUILA AÑEJO

• Patron Añejo	11.99
• Don Julio Añejo	11.99
• Herradura Añejo	10.99
• Corralejo Añejo	10.99
• Cazadores Añejo	10.99
• Hornitos	10.99

COGNAC

• Hennessy	10.99
• Remy Martin	9.99

GIN

• Bombay Sapphire	9.99
• Tanqueray	8.99

RUM

• Bacardi	8.99
• Captain Morgan	7.99
• Malibu	8.99

VODKA

• Absolut	8.99
• Sky	7.99
• Tito's	8.99

BRANDY

• Presidente	8.99
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WHISKEY

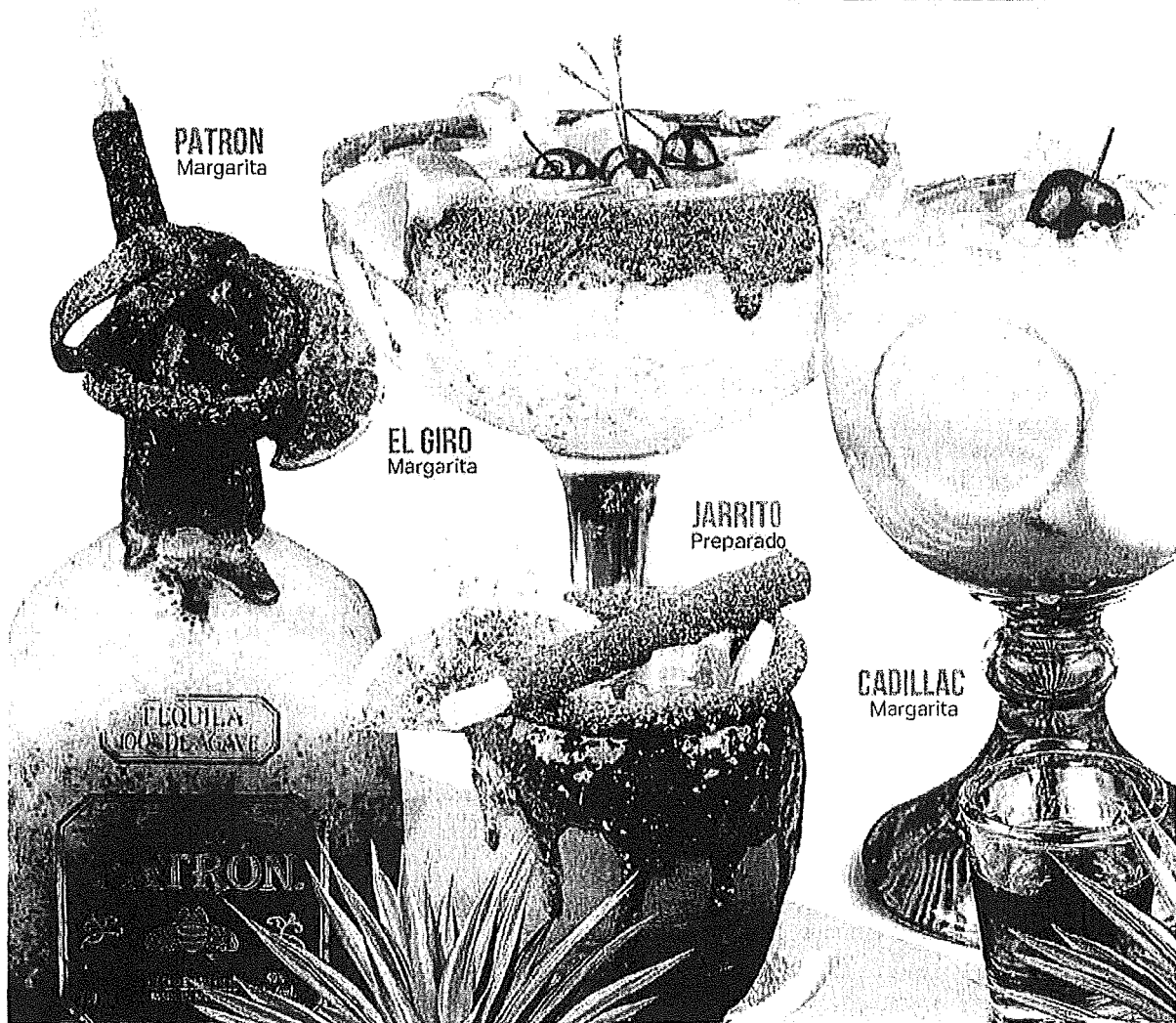
• Buchanan's 12	10.99
• Crown Royal	9.99
• Crown Royal Apple	9.99
• Jack Daniels	9.99
• Jack Daniels Honey	10.99
• Fireball	9.99

WINES

• Merlot	7.99
• Cabernet Sauvignon	7.99
• Chardonnay	7.99
• Pinot Grigio	7.99
• White Zinfandel	7.99
• Moscato	7.99

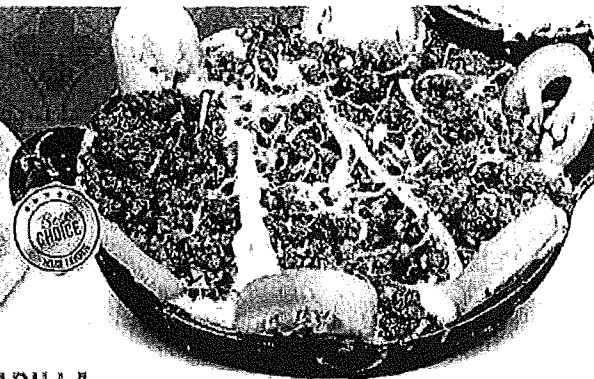
LICOR DE RESERVA

• Buchanan's 18	15
• Remy Martin 1738	20
• Tequila Don Julio 70	15
• Tequila Don Julio 1942	25
• Tequila Herradura Ultra	15
• Tequila San Matias	20
• Tequila Gran Patron Platino	35





QUESADILLA
de Carne



CHORIQUESO

APERITIVOS APPETIZERS

Crujiente de Queso *Cheese cruppy* 8.99

Quesadilla de

Queso 6.99 **Carne** 11.99 **Camaron** 12.99

Cheese, meat or shrimp quesadilla

Choriqueso con Guacamole 10.99

Mexican sausage with melted cheese

Queso Fundido con Guacamole 9.99

Melted cheese with guacamole

3 Taquitos con Guacamole *Pollo o carne deshebrada* 8.99

Three rolled tortillas shredded beef or chicken

Molcajete Guacamole *Preparado en su mesa* 9.99

Prepared at your table

Nachos con Carne *Pollo o carne asada o carne deshebrada* 10.99

Chicken, steak or shredded beef

Nachos con Jalapeños 8.99

Nachos de Papas Fritas *Nacho fries* 10.99

French fries with cheese and jalapeños

Chicken, steak or shredded beef

- OSTIONES EN SU CONCHA -

***Ostiones** *(1 Doz)* 20.99 *(1/2 Doz)* 12.99

Half Shell Oyster

***Ostiones Montados** *(1 Doz)* 27.99 *(1/2 Doz)* 15.99

Oysters on the half shell with choice of sauce and garnish

***Tragos de Ostrion con Tequila** *Oyster shots*

(1 Doz) 33.99 *(1/2 Doz)* 18.99

***Ostiones Preparados** *(1 Doz)* 34.99 *(1/2 Doz)* 20.99

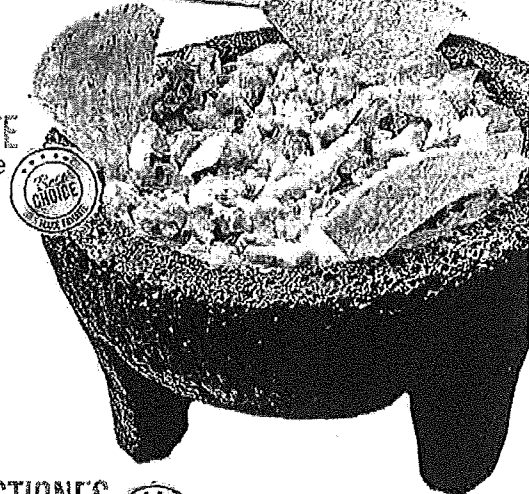
Oysters on the half shell with scallops, octopus and shrimp

Oysters on the half shell with scallops, octopus and shrimp

NACHOS
Fries



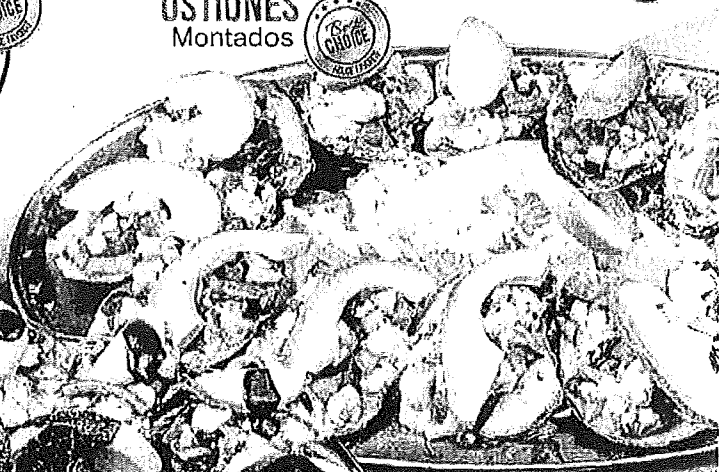
MOLCAJETE
Guacamole



TAQUITOS
con Guacamole



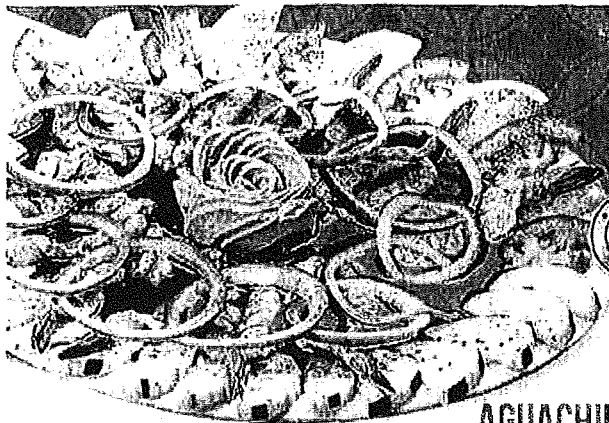
OSTIONES
Montados



OSTIONES
Preparados



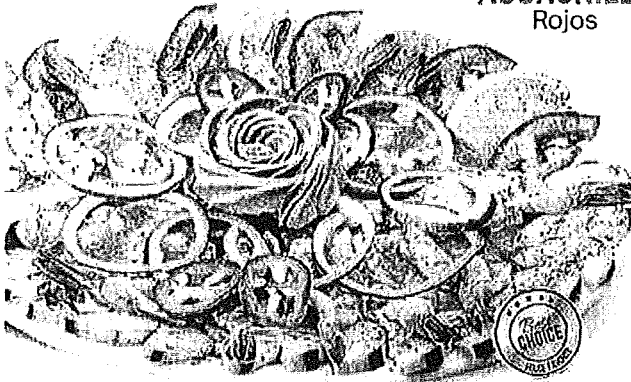
*WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
*AVISO IMPORTANTE: El consumo de carnes, aves, mariscos, huevos crudos o poco cocinados puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.



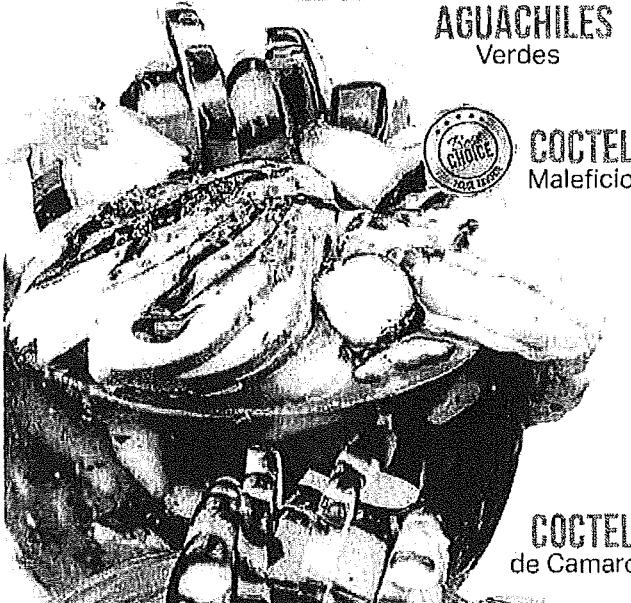
AGUACHILES
Rojos



BOTANA
El Giro



AGUACHILES
Verdes



COCTEL
Maleficio



COCTEL
de Camaron

MARISCOS

SEAFOOD

Includes 1/2 lb. shrimp, 1/2 lb. octopus and 1/2 lb. abalone in tomato, pineapple, onion, and cilantro sauce. All seafood is cooked to perfection. Served with rice, beans, and a choice of sides.

TOSTADAS

*Caviche de Camaron o Pescado 5.99
Shrimp or fish marinated in citrus juice

Camaron Shrimp 6.99

Pulpo Octopus 7.99

*Campechana Camaron, caviche, pulpo, jibia y abalone 11.99
Cooked shrimp, ceviche, octopus, imitation crab and abalone

*Aguachile Rojo o Verde 12.99

Shrimp or fish in spicy sauce with green or red sauce

Tostada Caribeña Camaron o fish, naranja y mango 11.99
Shrimp or fish with citrus, orange and mango

COCTELES

*Coctel Maleficio (Lg) 19.99

Camaron cocido y curtido, pulpo y callo
Cooked and cured shrimp, octopus and scallops

Camaron Shrimp (Med) 13.99 (Lg) 18.99

Pulpo Octopus (Med) 13.99 (Lg) 19.99

Camaron y Pulpo Shrimp and Octopus (Lg) 20.99

Abalone Abalone (Med) 12.99 (Lg) 15.99

*Campechana (Med) 14.99 (Lg) 21.99
Camaron, caviche, pulpo, jibia y abalone
Cooked shrimp, ceviche, octopus, imitation crab, abalone
in a one-eye sauce

BOTANAS DEL MAR

*Aguachiles Rojos o Verdes 22.99

Shrimp marinated in citrus juice with red or green spicy sauce

Botana a la Plancha Grilled 27.99

Camarones Cabrones 26.99

Shrimp in our special dark spicy sauce

ENSALADAS DE MARISCOS

*Ensalada de Camaron o Pescado a Plancha 18.99

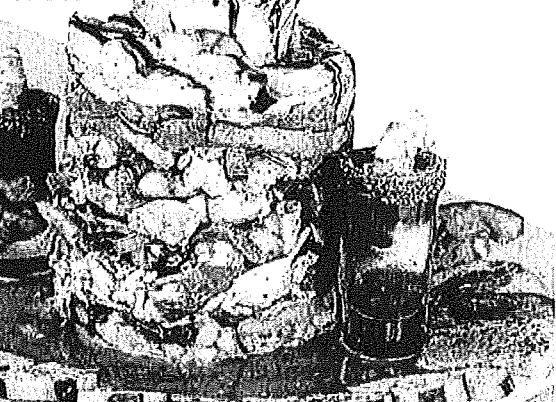
Grilled shrimp or fish

*Ensalada de Mariscos 22.99

Camaron cocido, pescado, pulpo, abalone e imitation crab
jibia a la plancha
Cooked shrimp, fish, octopus, abalone, imitation crab, grilled

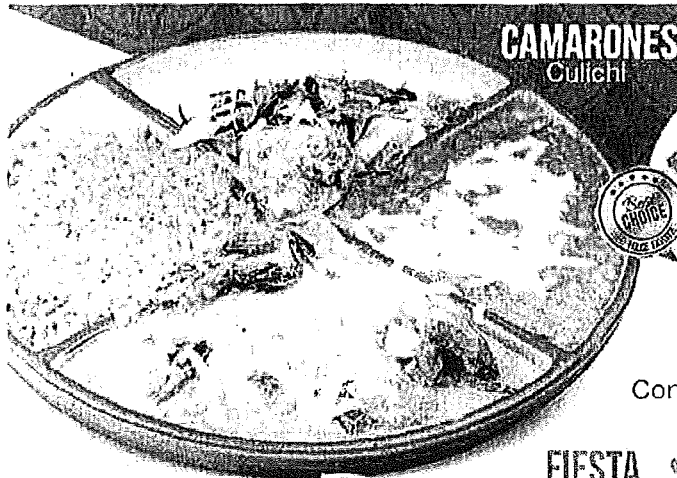
TORRE

el Giro

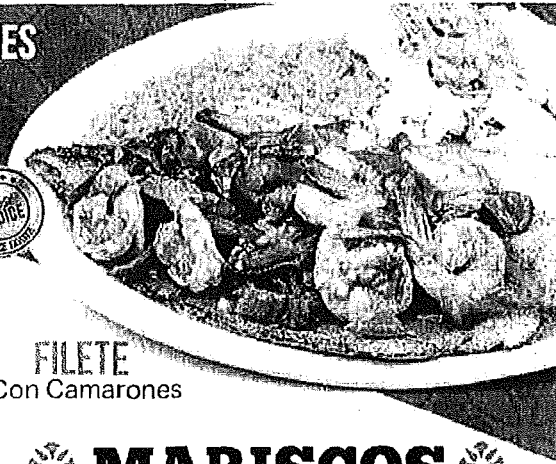


WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
AVISO IMPORTANTE: El consumo de carnes, aves, mariscos, huevos crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

25 JUL 30 AM 8 02 AZULC



CAMARONES
Culichi



FILETE
Con Camarones



FIESTA
Plate

MARISCOS
SEAFOOD

CAMARON
SHRIMPS

En los platos se sirven con arroz, frijoles, ensalada, guacamole y tortillas.
All plates are served with rice, beans, salad, guacamole and tortillas.

Camarones Rancheros 18.99

Servido en tomate sauce, bell peppers and onions

Camarones Al Mojo De Ajo 18.99

Shrimp in garlic butter

Camarones A La Diabla Red hot diablo sauce 18.99

Camarones Costa Azul 21.99

Camarón escueto en tocano refrito con salsa de camarón y ajo.

Camarones Empanizados 18.99

Breaded shrimp

Camarones Culichi 19.99

Shrimp in tomato sauce with onions

Camarones El Giro Shrimp in chipotle cream sauce 19.99

Camarones Divorciados 22.99

Shrimp, half chili and half chipotle cream sauce

MOJARRA
Con Camarones

PESCADO
FISH

En los platos se sirven con arroz, frijoles, ensalada, guacamole y tortillas.
All plates are served with rice, beans, salad, guacamole and tortillas.

Mojarra Frita Frito Tilapia 17.99

Filete Empanizado Breaded fish fillet 18.99

Filete al Mojo de Ajo Fish fillet in garlic butter 17.99

Filete a la Plancha Grilled fish fillet 14.99

PLATOS FAVORITOS
FAVORITE PLATES

Fiesta Plate 35.99

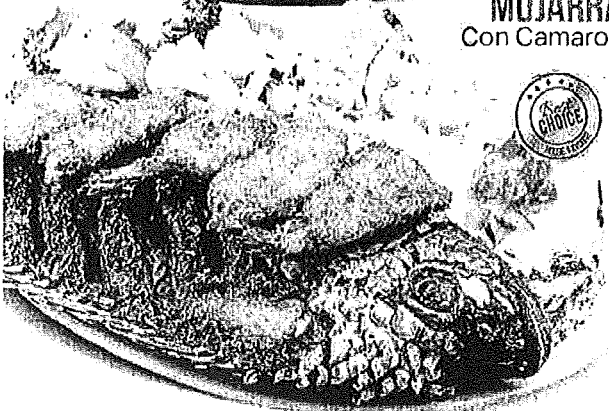
Costa Azul, Camarones al Mojo de Ajo y Camarones Costa Azul.

***Mojarra Y Camarones Al Gusto 23.99**

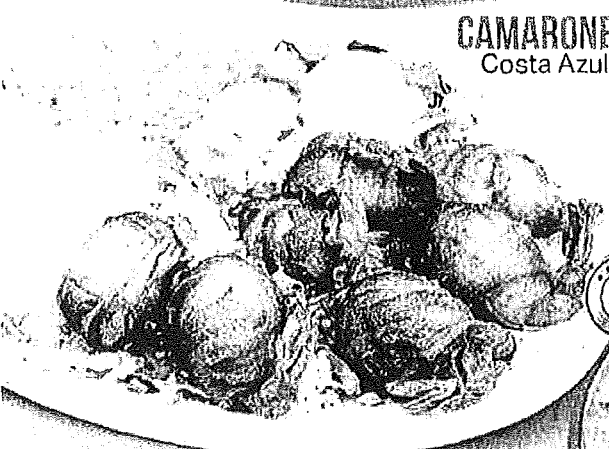
Servido con vegetales, papa crujida y tortillas.

***Filete Y Camarones Al Gusto 22.99**

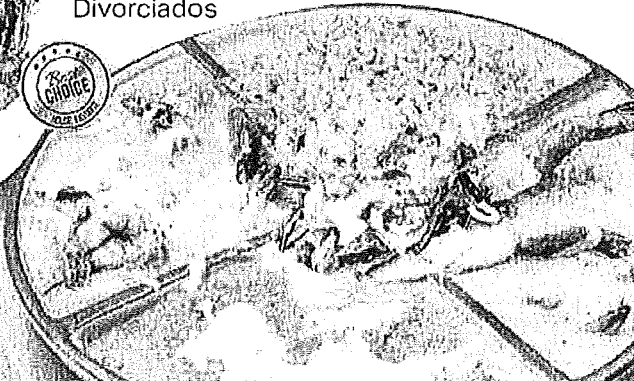
Servido con arroz, frijoles, ensalada y tortillas.



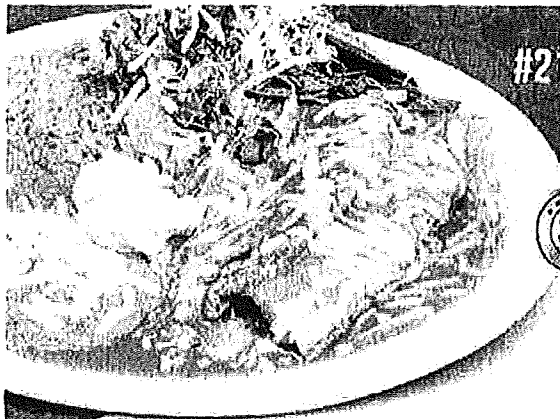
CAMARONES
Costa Azul



CAMARONES
Divorciados



*WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*AVISO IMPORTANTE: El consumo de carnes, aves, mariscos, huevos crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.



#21

CHILE
Rojo



25 JUL 30 PM 8:32 AZDLIC

COMBINACIONES COMBINATIONS

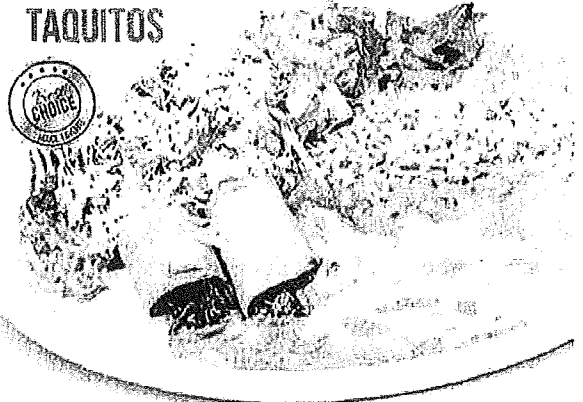
To las las platos se sirven con arroz, frijoles y tortillas.
All plates are served with rice, beans and salsa.
Salsa \$1.00

1. (1) Enchilada de Queso y (1) Taco de Carne Deshebrada 11.99
One cheese enchilada and one shredded beef taco
2. (1) Enchilada de Queso One cheese enchilada 9.99
3. (1) Chile Relleno y (1) Enchilada de Queso 13.99
One chile relleno and one cheese enchilada
4. (2) Enchiladas de Pollo Two chicken enchiladas 12.99
5. (2) Enchiladas de Carne Molida 12.99
Two ground beef enchiladas
6. (2) Tacos de Carne o Pollo 12.99
Two shredded beef or chicken tacos
7. Chile Verde o Rojo Green or red Chile 13.99
8. (2) Taquitos Enrollados por carne o deshebrada 11.99
Two rolled taquitos chicken or shredded beef
9. Enchiladas Suizas Chicken or beef 13.99
10. (1) Taco de Carne Deshebrada 8.99
One shredded beef taco
11. (1) Taco de Pollo One chicken taco 8.99
12. (2) Enchiladas de Queso 11.99
Two cheese enchiladas
13. (3) Enchiladas de Queso 12.99
Three cheese enchiladas
14. (1) Chile Relleno One chile relleno 12.99
15. (2) Chiles Rellenos Two chile rellenos 18.99
16. (1) Tamal de Carne One beef tamale 11.99
17. (2) Tamales de Carne Two beef tamales 17.99
18. (1) Taco de Carne Deshebrada y (1) Chile Relleno 14.99
One shredded beef taco and one chile relleno
19. (1) Enchilada de Carne Deshebrada y (1) Tamal de Carne 13.99
One shredded beef enchilada and one beef tamale
20. (1) Taco de Carne Deshebrada y (1) Enchilada de Carne Molida 13.99
One shredded beef taco and one ground beef enchilada
21. (1) Enchilada de Queso, (1) Taco de Carne Deshebrada y (1) Chile Relleno 16.99
One cheese enchilada, one shredded beef taco and one chile relleno

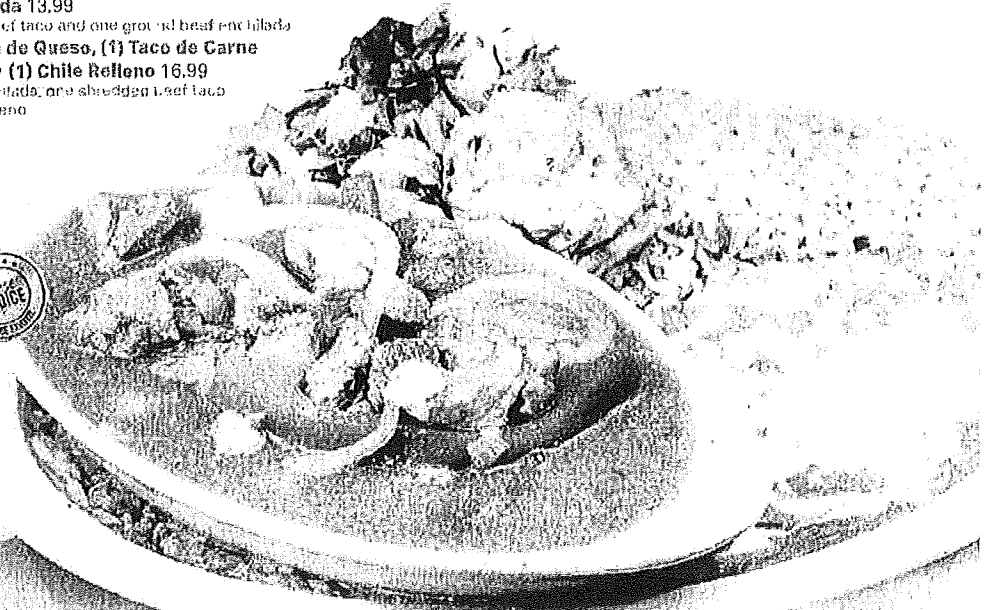
ENCHILADAS Suizas



TAQUITOS



CHILE
Verde



SEX ON
the Beach

BEBIDAS

DRINKS
TROPICALES
TROPICALS

Mai Tai 9.99
Tequila Sunrise 9.99
Piña Colada 8.99
Daiquiri 8.99
Sex On The Beach 10.99
Sangria 11.99

BEBIDAS MAÑANERAS

MORNING FAVORITES

Bloody Mary 9.99
Screwdriver 8.99
Mimosa 9.99
White Russian 9.99

TRAGOS MIXTOS

MIXED DRINKS

Jägerbomb 9.99
Adios 10.99
Long Island 10.99
Vodka and Cranberry 9.99
Rum and Pineapple 8.99
Jack and Coke 9.99
Buchanan's and Pineapple 11.99

Y MÁS

AND MORE

Mexican Candy 12.99
La Malquerida 10.99
La Querida 10.99
Cucumber Cocktail 9.99
Shot Bandera 18.99

CUCUMBER

Cocktail

Coca-Cola

Sodas 2oz 2.99 1g 3.50
Arnold Palmer No Refill 3.50
Iced Tea 2.99
Chocomilk 3.50

JUGOS NATURALES

FRESH JUICE
No Refill

Jugo de Naranja 20oz 6.99 32oz 8.99
Jugo de Manzana 2.99
Aguas Frescas 1oz 3.50 1g 4.99
Limonada Hojita de Limón 3.99
Limonada Mineral 3.99

BEBIDAS CALIENTES

HOT DRINKS

Cafe 1oz 2.99
Decafeinado 2.99
Te de Sabores No Refill 2.99

DAQUIRI

PIÑA
Colada

ADIOS

LONG
Island

BLOODY
Mary



ENCHILADAS
De pollo

TACOS
De Pescado



(2) TACOS

*** COMBINACIONES ***
COMBINATIONS

Todos los platos se sirven con arroz, frijoles y ensalada
All plates served with white rice, beans and salad
Split Plate 1.99

22. (2) Tacos de Camarón o Pescado 13.99

Two shrimp or fish tacos breaded or grilled

23. (1) Taco de Carne Deshebrada, (1) Tamal

de Carne and (1) Chile Relleno 16.99

One shredded beef taco, one beef tamale and one chile relleno

24. (1) Enchilada de Queso, (1) Taco de Carne

Deshebrada and (1) Tamal 14.99

One cheese enchilada, one shredded beef taco and one beef tamale

25. (3) Tacos de pollo o carne deshebrada 14.99

Three tacos chicken or shredded beef

26. (2) Taquitos y (1) Taco de Carne

Deshebrada 13.99

Two rolled taquitos and one shredded beef taco

27. (2) Enchiladas de Camaron Two shrimp enchiladas 13.99

28. (2) Enchiladas de Jaiba Two crab enchiladas 13.99

29. (2) Flautas de Pollo o Carne Deshebrada 13.99

Two fried flautas chicken or shredded beef

30. El Giro Plate 20.99

Un chile relleno, un tamal de carne, una enchilada de queso, un taco de carne deshebrada y una tostada de frijoles

One chile relleno, one beef tamale, one chicken enchilada, one shredded beef taco and one bean tostada

31. Enchiladas Culichi 15.99

Camaron y pollo, carne deshebrada o queso

Shrimp, chicken, shredded beef, or cheese



ENCHILADAS
de Camaron



EL GIRO
Plate

*** A LA CARTA ***
A LA CARTE

1 Enchilada de Queso 2.99 1 Flauta 3.99

Cheese Beef or Chicken

1 Enchilada 3.99 1 Taquito 2.99

Beef or Chicken Beef or Chicken

1 Enchilada de 1 Chile Relleno 4.99

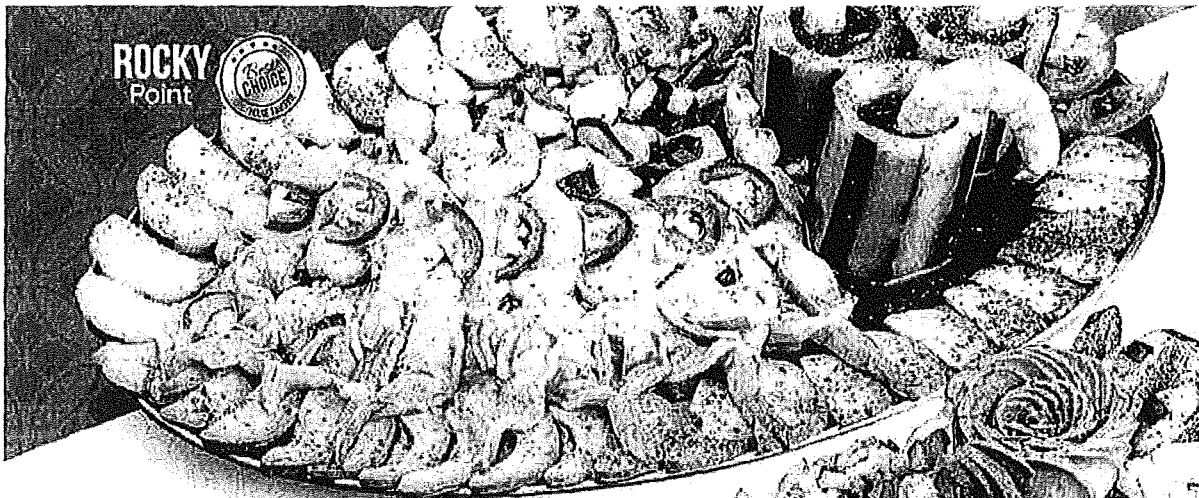
Camaron Shrimp 3.99 Chile Verde 7.99

Queso Rallado Jack Cheese 2.99



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MARISCOS

SEAFOOD

- *Botana El Giro 29.99
Camarón cocido y cortado, pulpo, abulón, callo y costillas
Cooked and cut shrimp, octopus, abalone, scallops and costilla
- *Callos de Nacha Verdes o Rojos 31.99
Scallops in green or red sauce
- *Mariscoco Mixto 35.99
Coco, pulpo, abulón, pulpo y camarón cocido y cortado
Coconut, octopus, abalone, mixed shell, octopus and cut shrimp
- *Mariscoco de Camaron 32.99
Cooked and cut shrimp and coconut
- *Botana Rocky Point 39.99
Camarón cocido y cortado, pulpo, callo, pulpo y costillas de abulón
Cooked and cut shrimp, scallops, octopus, cooked shrimp and costilla
- *Torre el Giro Seafood Tower 32.99
- *La Bandera de Mexico 34.99
Callo y camarón cortado con salsa verde y roja
Scallops and cut shrimp in green and red sauce
- *Fiesta de Cervezas 59.99
No Beer with food served and 10 pr
- *Molcajete Maleficio 25.99
Camarón cocido y cortado, pulpo y callo
Cooked and cut shrimp, octopus and scallop

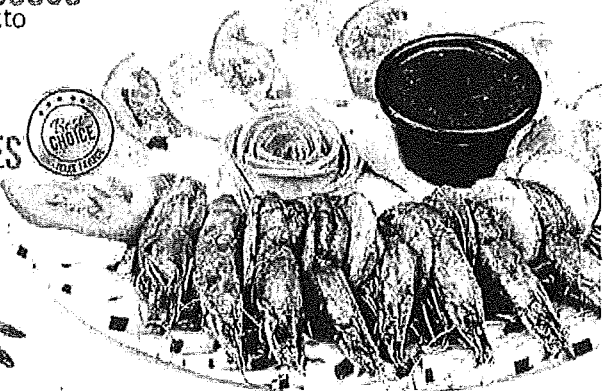


MARISCOCO

Mixto

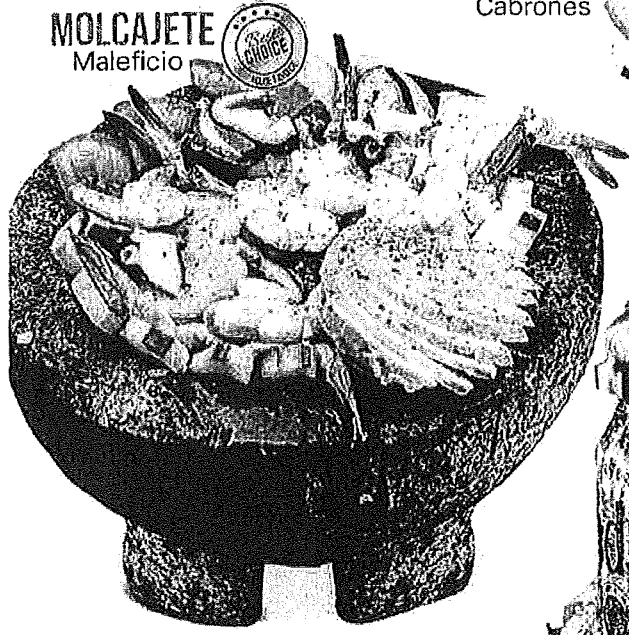
CAMARONES

Cabrones



MOLCAJETE

Maleficio

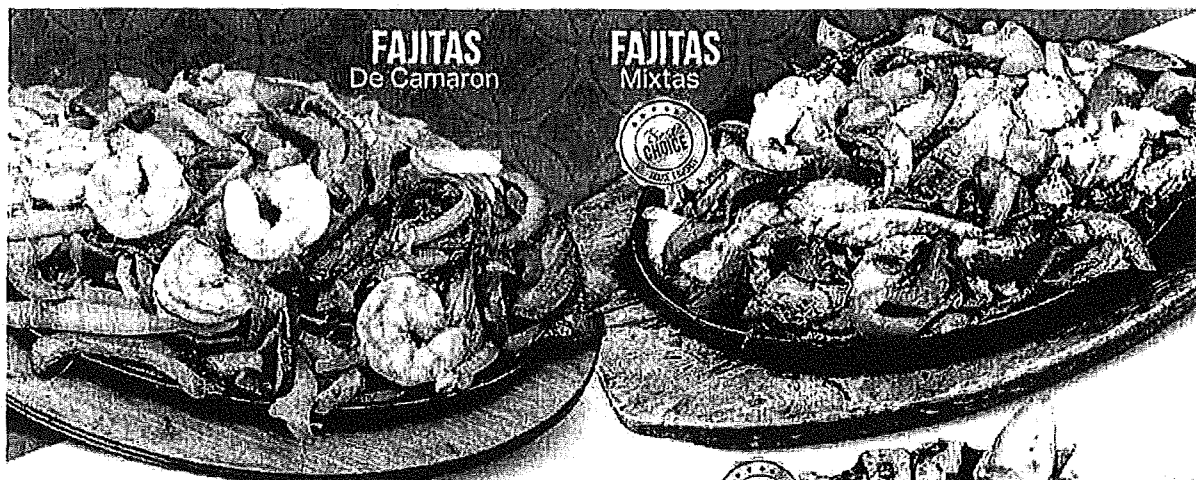


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Fiesta

de Cervezas





PLATILLOS MEXICANOS

MEXICAN DINNER

Todos los platos se sirven con arroz, frijoles, y ensalada, guacamole y tortillas.

All plates are served with rice, beans, salad, guacamole and tortillas.

- ***Molcajete Mixto** (1 person) 20.99 (2 people) 39.99
Chicken, shrimp, queso fresco, nopal y cebollitas.
Shrimp, chicken, fresh cheese, cactus and cabbage onion.
- ***Molcajete Mexicano** (1 person) 20.99 (2 people) 39.99
Chicken, shrimp, queso fresco, nopal y cebollitas.
Chicken, shrimp, chicken, fresh cheese, cactus and cabbage onion.
- ***Molcajete De Mariscos** (1 person) 22.99 (2 people) 44.99
Shrimp, chicken, camaron, onion, pescado, queso fresco, nopal y cebollitas.
Shrimp, chicken, shrimp, molcajete, onion, fresh cheese, cactus and cabbage onion.
- ***Molcajete De Camaron** (1 person) 21.99 (2 people) 39.99
Camaron, queso fresco, nopal y cebollitas.
Shrimp, fresh chicken, cactus and cabbage onion.
- ***Fajitas Mixtas Pollo** (chicken and camaron) 22.99
Shrimp, chicken, and shrimp.
- ***Fajitas De Asada** Steak fajitas 18.99
- ***Fajitas De Camaron** Shrimp fajitas 19.99
- ***Fajitas De Pollo** Chicken fajitas 17.99
- ***Fajitas Vegetarianas** Vegetarian fajitas 15.99
- ***Pechuga de Pollo** (Grilled chicken breast) 16.99
- ***Pechuga de Pollo con Aguacate y Queso** 18.99
Grilled chicken breast with avocado and cheese.
- ***Milanesa de Pollo o Carne**
Breaded chicken or beef steak 18.99

MOLCAJETE Mixto

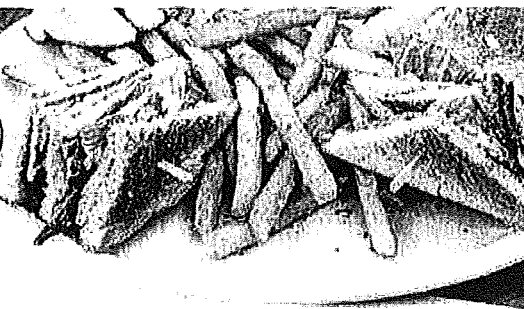
MOLCAJETE Mexicano

ORDEN/SIDE

- | | |
|------------------------------------|--|
| Frijoles Beans 2.99 | (3) Nopales Cactus 6.99 |
| Arroz Rice 2.99 | * Carne Asada Steak 12.99 |
| Arroz y Frijoles 3.99 | Queso Fresco 3.99 |
| Rice and beans | (3) Chiles Tostados 1.99 |
| Papa Hornada 4.99 | * T-Bone Steak (16oz) 18.99 |
| Baked potato | * (7) Camarones a la Plancha 9.99 |
| (2) Tortilla de Harina 0.99 | Grilled shrimp |
| Flour tortilla | Aguacate Avocado 5.99 |
| (2) Tortilla de Maiz 0.99 | Guacamole 4.99 |
| Corn tortilla | Crema Sour Cream 2.99 |
| * Pechuga a la Plancha 9.99 | Queso Rallado Jack cheese 2.99 |
| Grill chicken breast | |

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SANDWICH de Pollo



HUEVOS con Chorizo



CHILAQUILES



HUEVOS Rancheros



MACHACA Seca



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ENSALADAS

SALADS

Servidas con lechuga, aguacate, papaja, tomate, naranja y queso rallado.
Served with lettuce, avocado, cucumber, tomato, orange and Jack cheese.

- *Ensalada de Carne Asada o Pollo Steak or chicken 12.99
- *Ensalada Verde Green Salad 5.99

TACO SALADS

Servidas con arroz, frijoles, lechuga, poco de queso, guacamole y crema.
Served with rice, beans, lettuce, poco de queso, guacamole and sour cream.

- *Carne Asada, Pollo, Carnitas, Carne Deshebrada o Vegetariano 10.99
- Steak, chicken, pork, shredded beef or veggie.
- *Camaron o Pescado Shrimp or fish 12.99

HAMBURGUESAS

BURGERS

Servidas con pan, lechuga, tomate y queso fresco.
Served with lettuce, tomato and French fries.

- *Hamburguesa con Queso Cheeseburger 8.99
- *Hamburguesa con Queso y Tocino 10.99
- Bacon Cheeseburger
- *Sandwich de Tocino Bun 8.99
- *Sandwich de Pollo con Tocino 12.99
- Chicken sandwich with bacon

DESAYUNOS

BREAKFAST

SERVIDOS TODO EL DIA! SERVED ALL DAY

(Serving Time: 7-9)

DESAYUNOS MEXICANOS

Servido con arroz, ensalada, frijoles y tortillas.
Served with rice, salad, beans and tortillas.

- *Huevos Rancheros con Salsa Española 10.99
- Three eggs with rice, Spanish sauce and tortilla
- *Chorizo con Huevos Mexicanos Sausage 11.99
- *Huevos a la Mexicana 10.99
- Three scrambled eggs with jalapeno, tomato and onion
- *Chilaquiles (No arroz/No rice) 10.99
- Three fried eggs with cheese, guacamole, chicken and tortilla
- *Machaca de Carne Deshebrada 11.99
- Shredded beef
- *Machaca Seca 11.99
- Spiced dried beef
- Guesadilla Desayuno Breakfast quesadilla 6.99
- Servida con huevos, queso y opción de carne
- (Served with eggs, cheese and chicken)
- Served with eggs, cheese, sausage or chicken
- (Served with eggs, cheese, Mexican sausage)
- Burrito Desayuno Breakfast burrito 6.99
- Servida con huevo, papa, ensalada, queso y opción de carne
- (Served with egg, potato, salad, cheese and chicken)
- Served with potato, cheese, sausage and your choice of meat
- (Bacon, Mexican sausage, sausage or ham). No rice or beans

ORDEN/SIDE

- Papa Rallada 3.99
- Hash Brown
- (2) Tortillas de Harina 0.99
- Flour Tortillas
- (3) Tortillas de Maiz 0.99
- Corn Tortillas
- Pan de Torta 1.99
- (4) Tocino Bacon 3.99
- (4) Salchicha 3.99
- Sausage
- (1) Huevo Egg 0.99
- (2) Huevos Eggs 1.99
- Chilaquiles Azules y Verdes 6.99
- Red or Green
- *Chorizo 7.99
- Mexican Sausage
- Papas Caseras 3.99
- Home Potatoes
- Pan Frances 5.99
- French Toast

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SOPE

TACOS



ANTOJITOS MEXICAN FAVORITES

SOPE

Servido con frijol, lechuga, queso, pico de gallo, guacamole y crema.
Served with beans, lettuce, cheese, pico de gallo, guacamole and sour cream.

Carne Asada, Pollo, Carnitas o Carne Deshebrada 4.99
Steak, chicken, pork or shredded beef

TOSTADAS

Servidas con frijol, lechuga, queso, pico de gallo, guacamole y crema.
Served with beans, lettuce, cheese, pico de gallo, guacamole and sour cream.

Carne Asada, Pollo, Carnitas o Carne Deshebrada 6.99
Steak, chicken, pork or shredded beef

Frijoles Beans 3.99

Guacamole Dices rot carne y frijol beans 5.99

MULITAS

Carne Asada, Pollo, Carnitas o Carne Deshebrada 3.99
Steaks con queso y guacamole.
Steak, chicken, pork or shredded beef served with sour cream and guacamole.

TORTAS

Agrega papas fritas por 2.99 Add french fries for 2.99.
Servidas con frijol, lechuga, queso, pico de gallo, guacamole y crema.
Served with beans, lettuce, cheese, pico de gallo, guacamole and sour cream.

Carne Asada, Pollo, Carnitas o Carne Deshebrada 8.99
Steak, chicken, pork or shredded beef

TACOS

Servido con cebolla, queso y salsa.
Served with onions, cheese and sauce.

Carne Deshebrada, Pollo, Carnitas, Carne Asada 2.99
Shredded beef, chicken, pork or steak

Camarón o Pescado 3.99

Shrimp or fish filled or breaded

BURRITOS

Servido con arroz y frijoles.
Served with rice and beans.

Frijoles (frijoles) 5.99

Frijol y queso (frijoles) 6.99

Only beans and cheese. (No rice)

***Carne Asada, Pollo, Carnitas, Carne Molida, Carne Deshebrada, Chorizo, Chile Verde o Vegetariano 9.99**

Steak, chicken, pork, ground beef, shredded beef, Mexican sausage, green chili, pork or veggie.

***Camarón o Pescado Shrimp or fish burrito 10.99**

Hotto chile change por 2.99 extra

Made to a change por 2.99 extra

BURRITO MOJADO WET BURRITO

Servido con frijol, lechuga, queso, guacamole, queso y crema.
Served with rice, beans, lettuce, sauce, guacamole, cheese and sour cream.

***Carne Asada, Pollo, Carnitas, Carne Molida, Carne Deshebrada, Chorizo, Chile Verde o Vegetariano 12.99**

Steak, chicken, pork, ground beef, shredded beef, Mexican sausage, green chili, pork or veggie.

***Camarón o Pescado Shrimp or fish 13.99**

Burrito Mojado de Frijol y Queso (frijoles) 14.99
Wet bean burrito with cheese and onion

Hotto chile change por 2.99 extra

Made to a change por 2.99 extra

CHILE VERDE Burrito



BURRITO Mojado



TORTA De Asada



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CARNE ASADA
y Camaron

CARNE
Asada

PLATILLOS MEXICANOS

MEXICAN DINNER

Los platos se sirven con arroz, frijoles, guacamole y tortillas

All plates are served with rice, beans, salsa, guacamole and tortillas

***Carne Asada y Camaron a la Plancha 20.99**
Steak and grill shrimp

***Carne Asada Steak 18.99**

***Bistec Ranchero Con salsa ranchera 17.99**
Steak ranchero style

***(16oz) T-Bone Steak 25.99**

***(16oz) T-Bone Steak Y Camaron Al Gusto 33.99**

Carne asada y camarón a la plancha y al gusto al estilo de chile.

***Carne a La Mexicana 17.99**

Carne asada, frijoles, arroz, guacamole y tortillas.

***Carnitas No. 1 13.99**

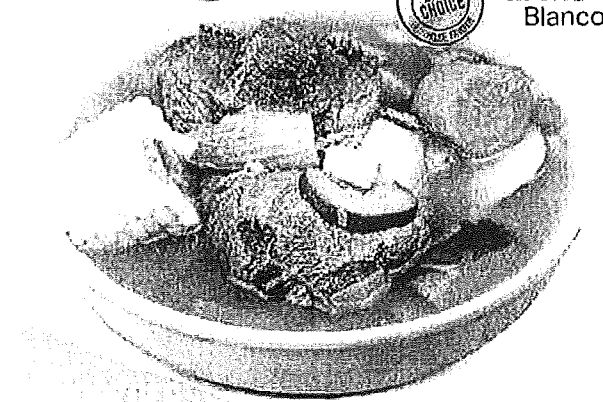
***Tampiqueña Enchilada de queso con carne asada 15.99**
Steak and anchovy enchilada



7 MARES



MENUDO
Blanco



CALDOS

SOUPS

Todos los platos se sirven con arroz, cebolla, cilantro y tortilla
All plates are served with rice, onion, cilantro and tortilla

Res Bani 12.99

Pollo Chilito 11.99

Caldo de Queso Chocoso Sopa 12.99

Albondigas Manchita 12.99

7 Mares 7 Sopa 20.99

Pollo, arroz, frijoles, camarón, pescado, molletes y paco o yuca

Octopus, abalone, crab, shrimp, hen, mussels and clab legs

Michy Pescado y Camaron 19.99

Fish and shrimp

Pescado Fish 15.99

Camaron Chocoso 18.99

Pulpo Chocoso 21.99

Carne en su Jugo 18.99

Carne asada, arroz, frijoles, cebolla, cilantro y tortilla

Steak, beans, onion, whole bean, and cilantro

Pazola 11.99

Repollo, nabos, cebolla, tostido, tortilla o pan. No incluye arroz

Cabbage, radish, onion, tostido, tortilla or bread.

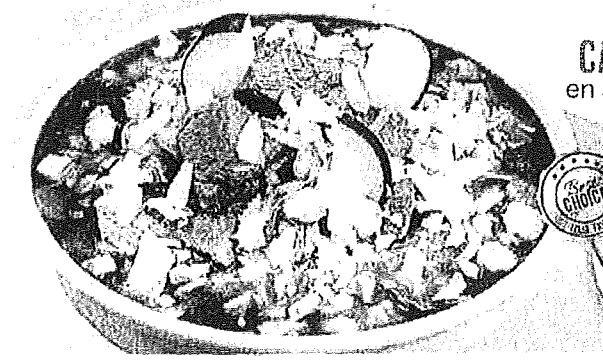
Rice not included

Menudo Blanco o Rojo 11.99

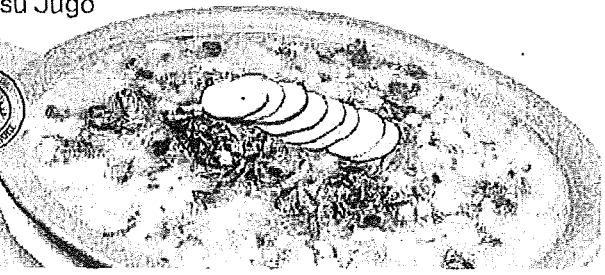
Cebolla, cilantro, pan o tortilla. No incluye arroz

White or red menudo, onion, cilantro, bread or tortilla.

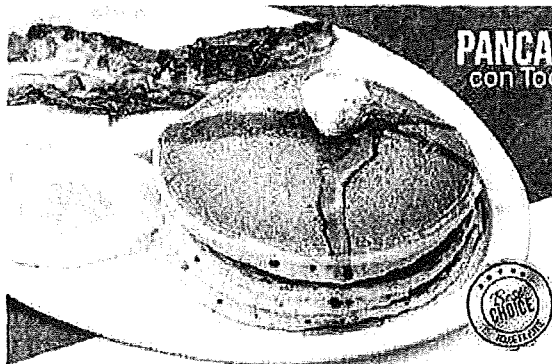
Rice not included



CARNE
en su Jugo



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PANCAKES con Tocino
PAN Frances



DESAYUNOS BREAKFAST DESAYUNO AMERICANO

Servido con 3 huevos, papa de la casa o papa rallada, tortillas o pan
Served with 3 eggs, hashbrowns or home style potato, tortillas or toast.

- *Jamón Entero 16.99
- *1/2 Jamón 11.99
- *Tocino Bacon 10.99
- *Salchicha Sausage 10.99
- *Corned Beef & Hash 11.99
- *Carne de Hamburguesa 10.99
Burger patty
- *T Bone Steak 1 lb or 24.99
- *Carne Asada Steak 16.99

OMELETTE

Servido con 3 huevos, papa de la casa o papa rallada, tortillas o pan
Served with 3 eggs, hashbrowns or home style potato, tortillas or toast & preserves.

- *Denver 10.99
Omelette, onion y chile morcon
Onions, onion and bell peppers
- *Jamón y Queso 10.99
Ham and cheese
- *Salsa Española
Spanish style 8.99
- *Guacamole 9.99
- *Vegetariano Veggie 9.99
- *Tocino, Aguacate y Queso 10.99
Bacon, avocado and cheese
- *El Giro 12.99
Carne asada, jalapeño, onion, tomato, onion y queso
Steak, jalapeño, tomato, onion and cheese
- *Chile Verde 10.99
Pork in green chili sauce

PANCAKES

Pancake (7) 1.99 (10) 6.99 (15) 8.99

*3 Pancakes con (2) Huevos y su elección de (2) Tocino o (2) Salchichas 10.99
Three pancakes, two eggs and your choice of two bacon or two sausage.

*Pan Frances con (2) Huevos y su elección de (2) Tocino o (2) Salchichas 10.99
French toast, two eggs and your choice of two bacon or two sausage.

NIÑOS KIDS MENU

- * (1) Pancake, (1) Huevo, (2) Tocino o Salchicha 6.99
1 Pancake, 1 egg, 2 bacon or 2 sausage
- Chicken nuggets & Papas Fritas 6.99
Chicken nuggets with french fries
- Hamburguesa de Queso y Papas Fritas 6.99
Meat patty, cheese and French fried cheeseburger with french fries
- 1 Taco & Fries 6.99
Taco de carne de habanero, papa con queso
Shredded beef taco, cheddar cheese
- Enchilada de Queso y Papas Fritas 6.99
Cheese enchilada with french fries
- Burrito de Queso y Frijoles con papas 5.99
Bean and cheese burrito with french fries
- Quesadilla con Papas Fritas 6.99
Cheese quesadilla with french fries
- *4 Camarones Empanizados con Papas Fritas 7.99
(4) Shrimp breaded with french fries

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POSTRES

- Flan 4.99
- Churros con Nieve 7.99
Churros with ice-cream
- Churros 5.99
- Pastel de nieve 5.99
Ice-Cream Cake

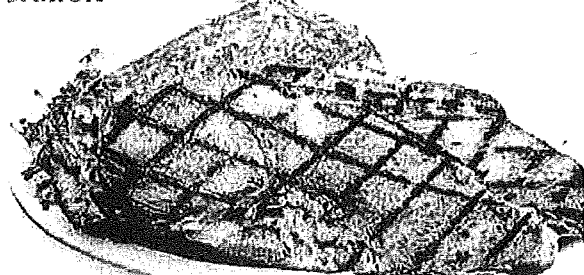
OMELETTE Chile Verde



OMELETTE Guacamole



Medio JAMON



CARNE Asada



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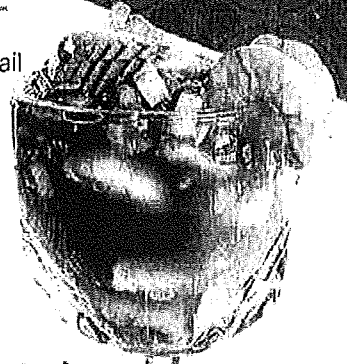
LUNCH SPECIAL

MEXICAN LUNCH

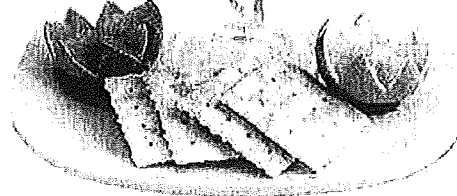
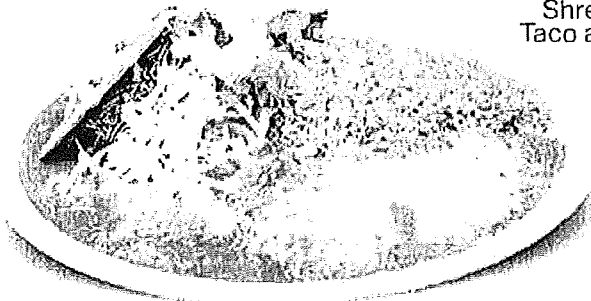
9.99

Lunes-Viernes / Monday-Friday
10:00 am - 2:00 pm
No fines de semana o días festivos
No weekends or holidays

***COCTEL DE
CAMARON**
Shrimp Cocktail



***TACO Y ENCHILADA**
de Carne Deshebrada
Shredded Beef
Taco and Enchilada



***ENCHILADAS DE POLLO**
Chicken Enchiladas



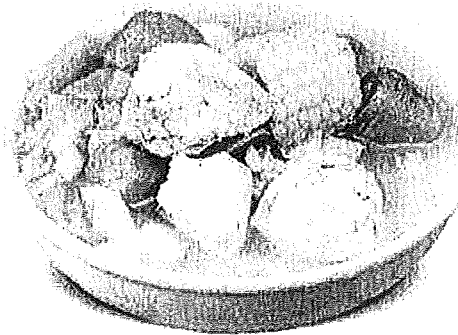
***(2) TAQUITOS**
de Carne Deshebrada
Shredded Beef Taquitos



***ENSALADA
DE POLLO**
Chicken Salad



***CALDO DE POLLO**
Chicken Soup



***QUESADILLA DE
CARNE ASADA**
Steak Quesadilla

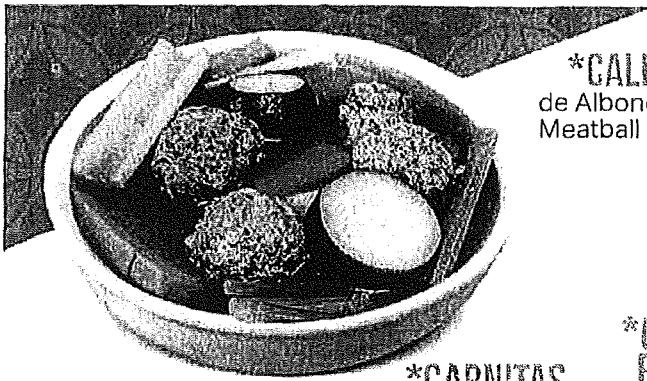


***TOSTADA**
Caribena



*WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
*MUY IMPORTANTE: El consumo de carnes, aves, mariscos, huevos crudos o poco cocidos, puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

25 JUL 30 AM 8 03 AM 2010



***CALDO**
de Albondigas
Meatball Soup



DINNER SPECIAL

MEXICAN DINNER

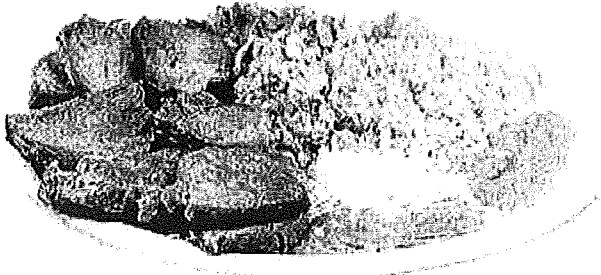
12.99

Lunes-Jueves/Monday-Thursday

5:00 pm till close

No fines de semana o días festivos
(No weekends or holidays)

***CARNITAS**
Pork



***CAMARONES RANCHEROS**
Shrimp in Española Sauce



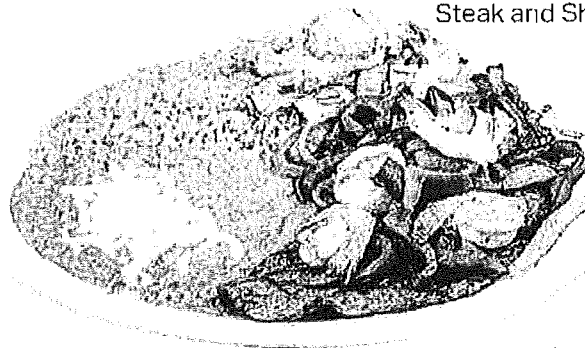
***ENCHILADAS SUIZAS**
Green Chicken Enchiladas



***CHILE VERDE**
Green Pork Chili



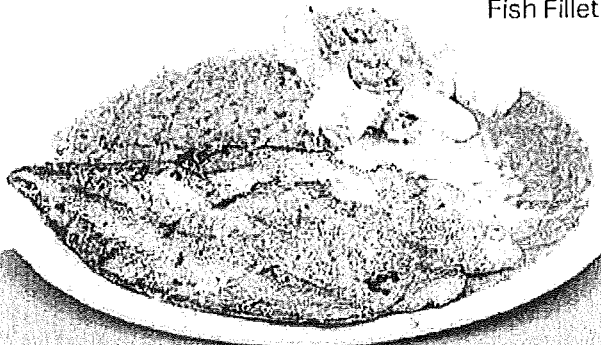
***CARNE ASADA CON CAMARONES**
Steak and Shrimp



***CAMPECHANA**
Mixed Cocktail



***FILETE DE PESCADO**
Fish Fillet



*Washwell. Contain any raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
AVISO: EL PRODUCTO ES COMESTIBLE DE CARNE Y DE MARISCOS. PUEDE CONTENER O PASO RECIBIR PUEDE CONTENER EL RIESGO DE CONTENER A TEMPERATURAS TRANSCENDENTES POR LOS ALIMENTOS.

*25 JUL 30AM 8:03 AZDILLC

El "Gallo Giro" se conoce como a cualquier gallo de pelea de tono oscuro y con plumas de color amarillo o plateado en la zona de su cuello y alas, por lo que el "Giro" no es una raza o línea, si no un color de gallos

The "Gallo Giro" is know as any dark hues fighting rooster with yellow or silver feathers in the area of its neck and wings, so the "Giro" is not a breed , but a color of roosters

SINCE 2008



610 N. Grande Ave.
Tucson, AZ 85745
(520) 792-2282

2097 E Fry Blvd,
Sierra Vista, AZ 85635
(520) 458-5210

2750 W Valencia Rd
Tucson, AZ 85746
(520) 578-3434

9165 E Tanque Verde Rd
Tucson, AZ 85749
(520) 749-4226

139 W. Cottonwood Ln.
Casa grande, AZ 85122
(520) 340-4210

3160 E. Colossal
Cave Rd. Vall, Az 85641
(520) 367-4937

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RECORDS REQUIRED FOR AUDIT RESTAURANT/HOTEL/MOTEL

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with Black Ink

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

25 JUL 30 AM 8 03 AZD LLO

1. Name of restaurant (Please print): taco giro

2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of **all** food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, **accurate** inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets

11. General Ledger

A. Sales Journals/Monthly Sales Schedules

- 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
- 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
- 3) Dated Guest Checks
- 4) Coupons/Specials/Discounts
- 5) Any other evidence to support income from food and liquor sales

B. Cash Receipts/Disbursement Journals

- 1) Daily Bank Deposit Slips
- 2) Bank Statements and canceled checks

12. Tax Records

- A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
- B. Income Tax Return - city, state and federal (copies)
- C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. Payroll Records

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each work day)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents which support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

A.R.S. §4-210(A)7

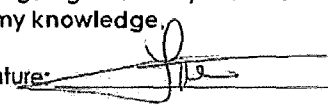
The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(G)

For the purpose of this section:

- 1. "Restaurant" means an establishment which derives **at least forty percent (40%)** of its gross revenue from the sale of food
- 2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

I, (Print Full Name) Luz Maria Acosta de Ramirez, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: 

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE