



FACT SHEET

- The first Taco Cabana opened in a former Dairy Queen as a small, neighborhood taqueria in San Antonio in 1978.
- Today, there are more than 165 company-owned and franchised Taco Cabana locations in Texas, Oklahoma and New Mexico offering indoor and patio dining, limited table service and to-go.
- Taco Cabana is a member of The Fiesta Restaurant Group, Inc. family that also owns the Caribbean-inspired chicken restaurant brand Pollo Tropical.
- Mexican-inspired décor at Taco Cabana includes original photography of Mexican street scenes, traditional papel picado-style metal flags – a standard at Mexican celebrations – and decorative metallic estrella light fixtures.
- Taco Cabana prepares all its food in each restaurant by hand every day – chopping vegetables, simmering beans, rolling flautas – using original family recipes.
- Every year, Taco Cabana makes more than 113,000 fresh, homemade flour tortillas in its restaurants.
- Taco Cabana chops about 7.8 million pounds of fresh tomatoes each year to make its famous, fresh salsa and pico de gallo.
- Many Taco Cabana restaurants are open 24 hours.
- Taco Cabana's famous breakfast menu includes seven different varieties of breakfast tacos, including the chorizo and egg, the barbacoa and the brisket and egg. They can be ordered by the dozen for larger groups.
- Diners can get Taco Cabana's fresh, handmade food at the convenient drive-thrus featured at all locations.
- Happy Hour every day from 4-7 p.m. features a margarita or domestic beer and an order of Personal Bean and Cheese Nachos for \$3 total (Dine-in only, plus tax).
- In addition to an array of soft drinks including Mexican Coca-Cola and Mexican Orange Fanta made with real cane sugar, Taco Cabana serves beer and real tequila margaritas.