

# DINING VIEWS

VOICES AND OPINIONS ON FOOD AND DINING

Home | Fitness | Food & Dining | Politics | Technology | Travel | Cars | About

## America's Taco Shop

posted by FoodieBear at 27 January, 6:20 PM 0



In all of it's beefy glory, America's carne asada is set apart by any competition by using high quality well trimmed meat. In fact I tried each conception on the menu twice and not once did I bite into any gristle or fat. America's Taco Shop "Home of the Greatest Carne Asada in the Valley" is a pretty bold statement considering we live where there is practically a taco shop on just about every street corner. Good carne asada for me is all about the quality of the meat, marinade and cooking method and natch the tortilla. These are exactly the points and some that separates America's carne from others around the valley.

Located in a charming little old house along 7th Street, you'll find that this place is just cute as a button. In front there is a fairly large outdoor patio and covered bar stool seating on the porch. Outback there is parking as well as along Monte Vista to the north, but do not park in Coronado Cafes parking lot, they'll have you towed. Inside are hard wood floors, an old fireplace and all painted in a cheerful yellow. Definitely a homegrown feel like some of the other homes turned restaurants, it's so Phoenix. Ordering is all about counter service, so you place your order, they hand you a number card and then you find a seat.

While the beef centric menu only has a handful of items there are also a few vegetarian options for the meatless eaters. These include a Bean and Cheese Burrito, America's Corn and a Vegetarian Quesadilla. When available America's corn is a cob of sweet white kernels slathered with mayo then sprinkled with cotija cheese, chili and lime. What a great way to get whole grain fiber! Chips and salsa (\$1.50) were good with a nice balance of salty crunchiness and a little kick with the house made salsa.

In all of it's beefy glory, America's carne asada is set apart by any competition by using high quality well trimmed meat. In fact I tried each conception on the menu twice and not once did I bite into any gristle or fat. The whole point of visiting America's is for the Carne Asada Burrito. A flaky grilled flour tortilla is filled with chopped beef, guacamole, pico de gallo and caramelized onions. It's that perfect mix of fresh chewy flour tortilla and tender meat, which truly makes this one of the best carne asada burritos I've had in a very long time. There are other meaty preparations using America's meat but trust me on this, have the burrito.



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Bio: FoodieBear is a food-obsessed bear living in the land of scorpions and cowboys. The blog's mission: "To share all that is good about dining in the Valley of the Sun and beyond." Review visits are unannounced, and free food and beverages are not accepted by the writer.

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