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PHOTOS: <https://tinyurl.com/tacosagogo>

Tacos A Go Go Launches Two New Houston Locations Featuring First-Ever Full Bar

Houston's award-winning taco restaurant brings its signature flavors and handcrafted cocktails to the Heights and Voss

HOUSTON (Jan. 29, 2026) — Tacos A Go Go, Houston's award-winning neighborhood taco shop, is celebrating two decades of serving the Greater Houston area with the grand opening of two new locations in the Heights and on Voss. The openings debut the brand's first-ever full bar, featuring brand new cocktails developed in collaboration with James Beard Award finalist and longtime Tacos A Go Go fan, Bobby Heugel of Anvil Bar & Refuge, Better Luck Tomorrow and Donna's.

With locations at **1102 Yale St., Ste. 300** (Heights) and **2231 S. Voss Rd.** (Voss), the new restaurants build on Tacos A Go Go's signature eclectic, colorful and playful atmosphere. Guests are welcomed into a warm, retro-modern setting with spacious seating indoors, at the bar and on covered outdoor patios designed for relaxed dining and socializing.

From breakfast through late night, the menu reflects the brand's long-standing commitment to bold flavors and fresh ingredients, beginning with tortillas made in-house daily, legendary tacos and signature charbroiled quesadillas with a wide range of fillings. The new bar menu features inventive handcrafted Mexican-inspired cocktails, including the **Mole Espresso Martini**, crafted with vodka, espresso, coffee liqueur and mole spices; the **Frozen Mangonada**, blended with aged and Mexican rums, mango, lime, chamoy and chile spices; and the **Margarita** invites guests to "make it weird," blending housemade pico de gallo syrup and finished with a pico de gallo garnish.

"Launching a full bar felt like the natural evolution of Tacos A Go Go," founder **Sharon Haynes** said. "We're known for fresh, authentic flavors, and our bold, fun new cocktails and designated bar area are totally in line with that thinking. Working with Bobby Heugel meant we could bring that same care and thought to the bar, offering excellent cocktails with fresh-squeezed juices and perfectly matched spirits."

Both restaurants reflect Houston's creative community and were brought to life with the support of several local businesses. Both bar experiences were designed by Heugel in collaboration with **Máté Hartai** and **Tyler Wang**. The Heights location of Tacos A Go Go was designed in collaboration with local architect **John Tsai of JT ARC Studio**, while interiors at both locations were designed by **Brittany Vaughan of**

Garnish Designs, with construction by **Pruitt Structures**. Hand-painted graphics and collages by **Matt Tabor of Letterset Houston** add a vibrant, artistic layer throughout both spaces.

The new Heights restaurant spans 2,646 square feet, offering expanded seating and ample parking. The new Voss location totals 2,430 square feet and features a dedicated parking lot and drive-thru pickup window for convenient online order pickup.

"We've been part of the Heights for 15 years, and we're grateful to have found a new location at the corner of Yale and 11th—smack dab in the middle of the iconic Houston Heights," Haynes said.

Tacos A Go Go is officially welcoming guests to its newest locations in the Heights and on Voss. The Heights location is open from 7 a.m. to 10 p.m. Sunday through Wednesday and 7 a.m. to midnight Thursday through Saturday. The Voss location is open daily from 7 a.m. to 10 p.m. Bar service begins at 11 a.m. at both locations and includes a daily happy hour from 2-5 p.m. featuring \$5 margaritas.

About Tacos A Go Go

Founded in 2006, Tacos A Go Go is Houston's local taco dealer serving Mexican street tacos with Tex-Mex variation, breakfast tacos all day and frozen margaritas seven days a week. With four existing locations including Midtown, Oak Forest, One Shell Plaza (Downtown Tunnels) and Greenway, Tacos A Go Go remains Houston's local taco dealer morning, noon and night. Co-Owner/Chef Maribel Gomez oversees the menu with recipes rooted in her hometown of Hidalgo, Mexico. For more information, visit www.tacosagogo.com.

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