Make time for

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Banditos

6615 Snider Plaza, Dallas, TX 75205

Known for its margaritas, Banditos knows how to pack a punch. Grab some enchiladas or even an Ice House cheeseburger (the owners of Banditos also own Katy Trail Ice House) while downing some drinks. Be sure to grab some chips and queso on the side to start things off.

Torchy's Tacos 5600 SMU Blvd. Dallas, TX 75206

This Austin staple has now established itself as a favorite among Dallasites. You can't go wrong by starting off with Torchy's famous chips and queso. If you're feeling adventurous, drown your tacos in it too – that's even an option with the Trailer Park taco (order it "trashy"). Also not to miss: the Brushfire, the Democrat and the Republican.

Mi Cocina

3699 McKinney Ave. #200, Dallas, TX 75204

In the mood for great Tex-Mex food paired with a cold margarita? Mi Cocina is the spot! Mi Cocina offers an array of Tex-Mex options including enchiladas, mole, tamales and tacos. They even have a build-your-own option where you can create personalized enchiladas. Oh, and for the margarita pick the Mambo Taxi — it's definitely a winner and one of Mi Cocina's coveted drinks. And, if you're not into tequila, mojitos are also on the menu. Pick Mi Cocina for a late-night weekend dinner or even lunch in the middle of your work day.

Velvet Taco

3012 N Henderson Ave., Dallas, TX 75206

Velvet Taco takes a spin on the classic taco. With over 20 different varieties, there's a taco for every taste. The menu offers chicken, pork, fish, beef and vegetarian taco options. Velvet Taco is known for its side of tater tots with an over-easy egg on top and legendary red velvet cake for dessert. This street-style taco vendor is far from typical. Open late until 2 a.m. Sunday-Thursday and until 5 a.m. on weekends, this spot is perfect for late night cravings.

El Come Taco 2513 N Fitzhugh Ave.

The only spot on this list that doesn't serve queso, which will surely upset many of our readers, we promise their tacos make up for it. El Come Taco is as traditional as Mexican food gets in North Texas with street-inspired menu items like elotes-style Mexican corn, bite-sized tacos served in warm house-made corn tortillas. and horchata, a refreshing beverage made with rice milk and cinnamon. This little taco shop on N. Fitzhugh packs a punch of flavor with its spicy salsas, but is kind to the wallets of college students, three tacos and a horchata will set you back less than \$6. For prices like that, we'll skip queso more often.

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