

# HAPPY HOUR

MONDAY TO FRIDAY: FROM 3 TO 6 PM



## MEAT TACOS ..... 3 FOR \$10

YOUR CHOICE OF PASTOR, CARNITAS, BARBACOA, LENGUA, POLLO CON MOLE, TINGA DE POLLO OR CHORIZO ON A 4" CORN TORTILLA.

## VEGGIE TACOS ..... 3 FOR \$8

YOUR CHOICE OF BEANS, RAJAS CON CREMA OR HONGOS ON A 4" CORN TORTILLA.

BATTERED CAULIFLOWER WITH PIÑA SALSA. .... 2 FOR \$6

## SEAFOOD TACOS ..... 2 FOR \$10

YOUR CHOICE OF BATTERED PESCADO OR CAMARON WITH CHIPOTLE MAYO, PICO DE GALLO AND RED CABBAGE ON A 6" FLOUR TORTILLA.

## TEQUILA COCINA NACHOS ..... \$12

FRESH HOUSE TORTILLA CHIPS, MOZZARELLA, CHEDDAR, GREEN ONION, GRILLED CORN, BLACK OLIVES, JALAPENOS. COMES WITH PICO DE GALLO, SOUR CREAM AND GUACAMOLE.

ADD YOUR CHOICE OF MEAT ..... \$4

## FROZEN MARGARITA ..... \$5

TEQUILA, TRIPLE SEC, LIME, SIMPLE SYRUP. (1.5 OZ)

## OKANAGAN SPRINGS 1516 ..... \$5

LAGER. (14 OZ)

## BULLDOG BOWL ..... \$20

FROZEN MARGARITA AND TWO CORONITAS. (8 OZ)  
MUST BE SHARED BETWEEN 2 OR MORE PEOPLE.

## FISHBOWL ..... \$20

FROZEN MARGARITA OR SANGRIA. (6 OZ)  
MUST BE SHARED BETWEEN 2 OR MORE PEOPLE.



# DRINKS



## TEQUILA BLANCO

	1 oz
ALAMO .....	\$6
EL JIMADOR SILVER ....	\$6
HORNITOS .....	\$6
JOSE CUERVO TRAD. ....	
1800 PLATA .....	\$7
ESPOLON .....	\$7.5
SAUZA .....	\$8
MAESTRO DOBEL .....	\$13
CASAMIGOS .....	\$13.5
PATRON .....	\$15
DON JULIO .....	\$15.5
OLMECA .....	\$6
VOLCAN .....	\$12
1800 COCONUT .....	\$7

## REPOSADO

	1 oz
JIMADOR .....	\$6
JOSE CUERVO TRAD. ....	\$7
CAZADORES .....	\$7
HORNITOS .....	\$7
1800 .....	\$7
ESPOLON .....	\$8
SAUZA .....	\$8
JOSE CUERVO ESPECIAL ..	\$9
CASAMIGOS .....	\$14
CABO WABO .....	\$14
PATRON REPOSADO .....	\$18
DON JULIO .....	\$16
CLASE AZUL .....	\$30
JOSE CUERVO .....	\$28
HERRADURA .....	\$15
OLMECA .....	\$15

## ANEJO

	1 oz
PATRON .....	\$20
CAZADORES .....	\$10
HORNITOS BLACK BARREL ..	\$9
TRES GENERACIONES ....	\$18

## CRISTALINO

	1 oz
1800 .....	\$25
HORNITOS CRISTALINO .....	\$9
MAESTRO DOBEL .....	\$13
JAVI .....	\$20
PATRON ROCA SILVER .....	\$27

## MEZCAL

	1 oz
SOMBRA .....	\$10
JARAL DEL BERRIO .....	\$12
SIETE MISTERIOS .....	\$12
CASAMIGOS .....	\$12
KOCH EL .....	\$12

## GIN

	1 oz
BOMBAY .....	\$7
TANQUERAY .....	\$8
TRANQUERAY 10 .....	\$9
HENDRICKS .....	\$11

## RUM

	1 oz
ZACAPA .....	\$15.5
BACARDI WHITE .....	\$7
CAPTAIN MORGAN .....	\$7.5
KRAKEN .....	\$8
7 AÑOS .....	\$6

## VODKA

ABSOLUT .....	\$6
ABSOLUT CITRON .....	\$6
ABSOLUT RASPBERRY .....	\$6
GREY GOOSE .....	\$10
BELVEDERE .....	\$10
CIROC .....	\$10
SMIRNOFF .....	\$7
KETEL ONE .....	\$9

## WHISKEY

JW GREEN LABEL .....	\$25
JW BLACK LABEL .....	\$16
CROWN ROYAL .....	\$8
JACK DANIELS .....	\$9
JAMESON .....	\$10
JIM BEAM .....	\$5
FIREBALL .....	\$6

## BOURBON

JIM BEAM .....	\$5
BULLET .....	\$11
MAKERS MARK .....	\$8.5

## COGNAC

GRAND MARNIER .....	\$9
COURVOISIER V.S.O.P. ....	\$17
HENNESSY V.S.O.P .....	\$20

## LIQUOR

BAILEYS .....	\$8
TORRES V .....	\$7

► TURN ANY TEQUILA OR MEZCAL INTO A MARGARITA FOR **\$5** extra

## BEER

CORONA .....	355 ml	\$7
PACIFICO .....	355 ml	\$7
MODELO .....	355 ml	\$7
NEGRA MODELO .....	355 ml	\$7
SOL .....	355 ml	\$7
XX LAGER .....	355 ml	\$7
TECATE .....	473 ml	\$7

## DRAUGHT

OKANAGAN SPRINGS		
1516 LAGER .....	14 oz	\$7
OKANAGAN SPRINGS		
PALE ALE .....	14 oz	\$7
GUINNESS .....	14 oz	\$7
SAPPORO .....	14 oz	\$7

## MARGARITA

HOUSE TEQUILA, ORANGE LIQUEUR, LIME, SIMPLE SYRUP, SODA, SALT RIME.	\$10
1.5 oz	

## JALAPEÑO MARGARITA

HOUSE TEQUILA, ORANGE LIQUEUR, FRESH JALAPENO.	\$12
1.5 oz	

## MANGO MARGARITA

HOUSE TEQUILA, ORANGE LIQUEUR, LIME, MANGO NECTAR, TAJIN.	\$10
1.5 oz	

## JAMAICA MARGARITA

TEQUILA, BRUT CAVA, HIBISCUS SYRUP, LIME.	\$12
3 oz	

## MEZCAL MARGARITA

MEZCAL, ORANGE LIQUEUR, PINEAPPLE JUICE, LIME, SIMPLE SYRUP, TAJIN RIM.	\$10
1.5 oz	

## TEQUILA BULLDOG

FROZEN MARGARITA , CORONITA.	\$12
1.5 oz + 207 ml	

## MOJITO

WHITE RUM, MINT, LIME, SIMPLE SYRUP, SODA.	\$10
1 oz	

## NON-ALCOHOLIC

HORCHATA .....	\$4
JAMAICA (HIBISCUS TEA) ...	\$4
LEMONADE .....	\$5
JUICE .....	\$4
(APPLE, ORANGE, CRANBERRY, MANGO, PINEAPPLE, CLAMATO)	
POP .....	\$4
(COKE, DIET COKE, FANTA, GINGER ALE, SPRITE, SANGRIA)	
JARRITOS .....	\$4
COFFEE .....	\$3

## WINE

HOUSE WHITE .....	6 oz	\$8
HOUSE RED .....	6 oz	\$8

## COCKTAILS

### FROZÉ

FROZEN ROSÉ, STRAWBERRY SYRUP, LEMON JUICE AND FRESH STRAWBERRIES.	\$12
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### FISHBOWL

FROZEN OR SHAKEN MARG, PALOMA, SANGRIA.	\$25
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MUST BE SHARED BETWEEN 2 OR MORE PEOPLE  
MAKE IT A BULLDOG

\$32

### PALOMA

HOUSE TEQUILA, GRAPEFRUIT SODA, LIME, SALT RIM.	\$10
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1 oz

### MICHELADA

CHOICE OF IMPORT BEER, CLAMATO, TABASCO, SOY SAUCE, WORCESTERSHIRE, LIME, TAJIN RIM.	\$10
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ADD PRAWNS

\$3

### CAESAR

VODKA, CLAMATO, TABASCO, WORCESTERSHIRE, LEMON, TAJIN RIM	\$10
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1 oz

### MANGO MIMOSA

BRUT CAVA, MANGO NECTAR.	\$10
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4.5 OZ

### PIÑA COLADA

COCONUT RUM, WHITE RUM, PINEAPPLE JUICE, COCONUT MILK, LIME.	\$12
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1.5 oz

### SANGRIA

CHOICE OF HOUSE RED OR WHITE WINE, ORANGE LIQUEUR, PINEAPPLE JUICE, SPRITE, FRESH FRUIT.	\$12
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4.5 OZ





# ► ENTREES ◀



## ALAMBRE SKILLET \$17.99

YOUR CHOICE OF MEAT MIXED WITH BACON, ONIONS, GREEN PEPPERS, MUSHROOM AND PINEAPPLE, TOPPED WITH MELTED MOZZARELLA AND SERVED WITH SOFT CORN TORTILLAS.

## SOPES \$14.99

TWO HANDMADE THICK TORTILLAS FILLED WITH BEANS, YOUR CHOICE OF MEAT, CHEESE, SHREDDED LETTUCE, TOMATO, PICKLED ONION, SOUR CREAM AND CILANTRO. SERVED ON TOP OF A GREEN SALSA BASE.

## ENCHILADAS \$17.99

3 CORN TORTILLAS STUFFED WITH YOUR CHOICE OF MEAT. TOPPED WITH RED OR GREEN SALSA, LETTUCE, ONION, CILANTRO, SOUR CREAM AND CHEESE. SERVED WITH A SIDE OF RICE AND YOUR CHOICE OF BEANS.

## CHILE RELLENO \$13.99

BATTERED POBLANO PEPPER STUFFED WITH CHEESE, TOMATO SAUCE, SERVED WITH RICE, BEANS AND TORTILLAS.

## TACO SALAD \$13.99

ROMAINE LETTUCE, CHICKEN BREAST, CORN, BLACK BEANS, AVOCADO, CILANTRO, PICO DE GALLO, SOUR CREAM, RICE AND CHEDDAR CHEESE.

## BURRITO \$13.99

FLOUR TORTILLA STUFFED WITH YOUR CHOICE OF MEAT, BEANS, RICE, CHEESE, PICO DE GALLO AND SOUR CREAM.

MAKE IT A WET BURRITO WITH YOUR CHOICE OF SALSA \$1.49

## CHILE RELLENO BURRITO \$13.99

FLOUR TORTILLA STUFFED WITH A CHILE RELLENO, BEANS, RICE, CHEESE, PICO DE GALLO AND SOUR CREAM.

## CARNE ASADA \$17.99

AAA SIRLOIN, PORK SMOKIE, ROASTED GREEN ONION, MAGGIE SERRANOS, REFRIED BEANS AND BAKED POTATOE.

## MOLE CON POLLO \$18.99

GRILLED CHICKEN BREAST WITH MOLE SAUCE ON A BED OF MEXICAN RICE, TOPPED WITH SOUR CREAM, PICKLED ONION AND CILANTRO.



# ► APPETIZERS & SHARES ◀

## ELOTE \$8.99

CLASIC MEXICAN STREET CORN ON THE COB BOILED, TOPPED WITH YOUR CHOICE OF SOUR CREAM OR MAYO, FRESH LIME, CHILI, MELTED CHEDDAR AND FETA CHEESE IN A DORITOS NACHO BED.

## TRUFFLE GUACAMOLE \$11.99

FRESH AVOCADO MASHED WITH TRUFFLE OIL, PICO DE GALLO AND FETA CHEESE SERVED WITH HOUSE MADE TORTILLA CHIPS.

## QUESADILLA \$13.99

FLOUR TORTILLA WITH MELTED MOZZARELLA AND JACK CHEESE AND YOUR CHOICE OF MEAT OR VEGGIE MIX.

ADD SOUR CREAM \$0.99  
ADD GUACAMOLE \$1.99

## NACHOS \$14.99

FRESH HOUSE TORTILLA CHIPS, MOZZARELLA, CHEDDAR, GREEN ONION, GRILLED CORN, BLACK OLIVES, JALAPENOS. COMES WITH PICO DE GALLO, SOUR CREAM AND GUACAMOLE.

ADD YOUR CHOICE OF MEAT \$3.99



## PAPAS LOCAS \$10.99

YOUR CHOICE OF CHIPS FUEGO OR TOSTITOS SALSA VERDE, CRUNCHY PEANUTS, CUCUMBER, PINEAPPLE, LIME JUICE HOUSE SAUCES.

## TEQUILA CHAROLA \$49.99

SIX BEERS OF YOUR CHOICE, BOILED PRAWNS, LIME MARINATED PRAWNS, CUCUMBER, PEPPERS, ONION AND HOUSE SAUCES.

## CEVICHE \$10.99

FRESH PRAWNS MARINATED IN LIME JUICE WITH RED ONION, CUCUMBER, TOMATO, CILANTRO, AVOCADO, AND MARISQUERA SAUCE. SERVED WITH HOUSE MADE TORTILLA CHIPS.

## QUESO FUNDIDO \$10.99

CAST IRON MELTED CHEESE SERVED WITH HOUSE MADE TORTILLA CHIPS.

ADD YOUR CHOICE OF MEAT \$3.99

## TOSTICEVICHE \$14.99

YOUR CHOICE OF TOSTITOS SALSA VERDE OR CHIPS FUEGO WITH PRAWNS MARINATED IN LIMCE JUICE, CILANTRO, CUCUMBER, ONION, TOMATO, CRUNCHY PEANUTS, LIME JUICE, AVOCADO AND MARISQUERA SAUCE.

## TUNA TOSTADA \$16.99

AHI GRANDE TUNA, CUCUMBER, MANGO, CHIPOTLE MAYO, LIME VIN, MINT AND PAPAYA.

## MOLCAJETE \$44.99

SLICED AAA SIRLOIN, PRAWNS, ROASTED GREEN ONION, TENDER CACTUS, FIRE ROASTED SALSA, CHEESE AND SERRANOS SERVED WITH RICE, BEANS AND TORTILLAS.

SERVES 4-5 PEOPLE.

# ● TACOS ●

## MEAT TACOS \$3.99

SERVED ON A 4" CORN TORTILLA.

### PASTOR

MARINATED PORK, TOPPED WITH FRESH PINEAPPLE SALSA, CILANTRO AND ONION.

### BARBACOA

SLOW COOKED LAMB SERVED WITH CILANTRO AND ONION.

### CARNITAS

TENDER BRAISED PORK TOPPED WITH CILANTRO AND ONION.

### LENGUA

BRAISED BEEF TONGUE IN GREEN SALSA TOPPED WITH CILANTRO AND ONION.

### POLLO CON MOLE

PULLED CHICKEN COOKED IN A SPICED CHOCOLATE SAUCE, TOPPED WITH SOUR CREAM AND PICKLED ONION.

### TINGA DE POLLO

PULLED CHICKEN COOKED IN A TOMATO BASED CHIPOTLE SAUCE TOPPED WITH SOUR CREAM AND FETA.

### CARNE ASADA

AAA SIRLOIN TOPPED WITH CILANTRO AND ONION.

### CHORIZO

MEXICAN PORK SAUSAGE TOPPED WITH PICKLED RED ONION AND CILANTRO.

### FRIJOLE PUERCOS

REFRIED BEANS WITH MEXICAN PORK SAUCE, TOPPED WITH CILANTRO AND FETA.



### EXTRA TOPPINGS FOR ANY TACO

CHEESE	\$0.50
SOUR CREAM	\$0.50
VEGAN SOUR CREAM	\$1.00
PICO DE GALLO	\$0.50
GUACAMOLE	\$0.99

## SPECIAL TACOS \$5.99

SERVED ON A 6" CORN OR FLOUR TORTILLA.

### MAKE IT SUPREMO

(ANY KIND OF MEAT)  
COMES WITH A CHEESE CRUST AND POBLANO SLICE.

### CAMARON

BEER BATTERED SHRIMP TOPPED WITH RED CABBAGE, CHIPOTLE, MAYO AND PICO DE GALLO.

### PESCADO

BEER BATTERED BASA TOPPED WITH RED CABBAGE, CHIPOTLE, MAYO AND PICO DE GALLO.

GRILLED PRAWNS OR FISH ADD \$0.99

## VEGGIE TACOS \$2.99

SERVED ON A 4" CORN TORTILLA.

### FRIJOLE

MASHED BEANS TOPPED WITH FETA CHEESE AND PICO DE GALLO.

### RAJAS CON CREMA

POBLANO PEPPERS, ONION AND CORN TOPPED WITH SOUR CREAM AND FETA.



# ► BRUNCH ◀

EVERY DAY: 11:00 AM - 2:00 PM

## CHILAQUILES

**\$13.99**

CORN TORTILLA CHIPS SMOTHERED IN YOUR CHOICE OF RED OR GREEN SALSA. TOPPED WITH PICKLED ONION, SOUR CREAM AND FETA. SERVED WITH BEANS AND RICE.

ADD A FRIED EGG **\$1.99**  
ADD YOUR CHOICE OF MEAT **\$3.99**

## HUEVOS RANCHEROS

**\$13.99**

TWO EGGS ANY STYLE WITH YOUR CHOICE OF RED OR GREEN SALSA. ON TOP OF A DEEP FRIED TORTILLA, SERVED WITH AVOCADO, ONION, CILANTRO AND FETA. SERVED WITH RICE AND BEANS.

## BRUNCH SPECIALS

SATURDAY & SUNDAY  
11:00 AM - 2:00 PM

### COCINA CAESAR

**\$7.99**

TAJIN, VODKA, CLAMATO, TABASCO, WORCESTERSHIRE, LIME.

(1 OZ)

### MANGO MIMOSA

**\$5.99**

BRUT CAVA, MANGO NECTAR.

(4 OZ)

### MICHELADA

**\$7.99**

TAJIN, CLAMATO, TABASCO, WORCETERSHIRE, LIME AND YOUR CHOICE OF BEER.

(5%)

PARTIES OF 6 OR MORE WILL BE AUTOMATICALLY CHARGED 18% FOR SERVICE

# DESSERT

## CHURROS

**\$7.99**

SIX PIECES OF HOT CHURROS, TOSSED IN CINNAMON SUGAR, SERVED WITH VANILLA GELATO AND DULCE DE LECHE.

## FLAN

**\$7.99**

TRADITIONAL MEXICAN VANILLA CUSTARD, TOPPED WITH CARAMEL.



[WWW.TEQUILACOCINA.CA](http://WWW.TEQUILACOCINA.CA)

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1933 LONSDALE AVENUE  
NORTH VANCOUVER

RESERVATIONS & EVENTS  
(604)-770-4433

DELIVERY SERVICE  
FIND US ON DOORDASH & UBER EATS

WIFI USER: TEQUILA PASSWORD: COCINAGUEST

  
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# FOOD