

TEQUILA COCINA

Appetizers & Shares

 ENSALADA TEQUILA	\$11.99
Mix of black beans, serrano pepper, radish, cherry tomato and corn in a lettuce bed with cilantro dressing.	
 CARPACCIO DE CALABAZA	\$8.99
Zucchini thin slices with fermented cabbage, feta cheese, and black sesame with corn vinaigrette.	
MINI TOSTADAS	\$7.99
Five pieces of your choice of 1) raw fish and shrimp tostadas 2) chorizo and octopus tostadas 3) salpicón tostadas.	
 GUACAMOLE	\$11.99
Fresh avocado mashed onion, cilantro, tomato and feta cheese. Salsa piña on top. Served with chips 1-2 people	
DEL TROMPO A TU TROMPA	\$22.99
Vertical base of pastor meat served with pineapple, onion, cilantro and tortillas. 1-2 people	
TEQUILA NACHOS	\$13.99
Fresh house tortillas chips, black beans, mozzarella and feta cheese in a chorizo sauce topped with pico de gallo and fresh guacamole. Add meat + \$4	
SALBUTES	\$9.99
Three puffed deep fried tortilla with cochinita pibil, topped with lettuce, sour cream, red onion, tomatoe and salsa.	

Tacos

Served in a 4" corn tortilla **\$3.99**

CARNITAS Tender braised pork topped with cilantro and onion.	LENGUA Braised beef tongue topped with cilantro and onion.
COCHINITA PIBIL Slow-roasted marinated pork topped with red onion and habanero salsa.	CARNITAS DEL MAR Grilled shrimp and octopus topped with fresh cilantro, red onion and cilantro dressing.
ASADA AAA Sirloin topped with cilantro and onion.	PASTOR Marinated pork topped with pineapple, cilantro and onion.
SALPICON DE POLLO Marinated pulled chicken breast topped with tomato cherry and cilantro dressing.	CHORIZO Mexican pork sausage topped with cilantro and onion.
CAMARON BAJA Beer battered shrimp topped with lettuce and our special recipe of fermented cabbage.	PESCADO BAJA Beer battered basa topped with lettuce and our special recipe of fermented cabbage.

Special Taco ★

BARBACOA JALISCO STYLE

Slow cooked prime brisket topped with cilantro and onion.
Served with consomé (barbacoa soup).

VEGETARIAN OPTIONS

Served in a 4" corn tortilla **\$2.99**

CAULIFLOWER BAJA Beer battered cauliflower topped with lettuce and fermented cabbage.	PASTOR Marinated mushrooms in a pastor sauce, topped with pineapple, cilantro and onion.
COCHINITA PIBIL Marinated zucchini in a cochinita pibil sauce topped with red onion and habanero salsa.	FRIJOLES Mashed beans topped with feta cheese, cilantro dressing and sprouts.

EXTRA TOPPINGS

SMALL SIDE	Flour tortilla	\$1.00
	Add cheese on taco	\$1.50
Sour cream	Make it TACO TEQUILA	
Pico de gallo	changing BED CHEESE	
Guacamole	instead of tortilla.	\$2.99

Kids menu

MINI BURRITO

\$7.99

MINI QUESADILLA

Main dishes

RIBEYE RANCHERO	\$27.99
Grilled ribeye accompanied by a house salad, guacamole, grilled pepper, cambray onions and tortillas.	
MOLCAJETE MEXICANO ★	\$39.99
Grilled ribeye, chorizo, octopus, shrimp, melted cheese, grilled cambray onions, accompanied by rice, beans and tortillas.	
TAMAL YUCATECO	\$9.99
Corn dough tamal stuffed with cochinita pibil Accompanied by black beans and pickled onion.	
BARBACOA BORRACHA ★	\$18.99
Slow cooked prime brisket in beer and mexican spices sauce accompanied with beans and tortillas.	
AGUACHILE DE CAMARÓN	\$18.99
Raw prawns marinated in lime juice with red onion, cucumber and avocado. Served with chips.	
ENCHILADAS AZTECAS	\$18.99
Tortilla casserole stuffed with chicken, mozzarella cheese, feta cheese, sour cream and your choice green salsa or mole sauce.	
COCHINITA PIBIL ★	\$18.99
Slow-roasted marinated pork served with black beans and avocado on top.	
PULPO Y TUÉTANO ★	\$23.99
Baked beef marrow served with grill octopus and onion in a bed of mole-coffee sauce.	
BURRITO	\$8.99
Flour tortilla stuffed with your choice of meat with rice, beans, sour cream, avocado sauce and fire roasted salsa. Served with our special recipe of fermented cabbage and serrano pepper.	
MOLE CON POLLO	\$18.99
Grilled chicken breast with mole sauce topped with red onion, feta cheese and black sesame. Accompanied by rice.	
ALAMBRE	\$18.99
Chicken breast mixed with onion, red and yellow peppers. Accompanied by beans, rice and tortillas.	
CHAMORRO ★	\$23.99
Slow cooked pork shank in a chorizo and beans bed. Accompanied by tortillas and a fire roasted salsa. 1-2 people	

Desserts

CHURROS	\$7.99
Six pieces of hot churros with vanilla ice cream.	
ARROZ CON LECHE	\$5.99
Classic rice pudding, topped with cinammon.	
FLAN	\$7.99
Traditional mexican vanilla custard.	

\$4.99 menu

ESQUITE

Mexican street corn kernels with your choice of mayo or sour cream topped with feta cheese.

CALDO DE CAMARON

Shrimp soup accompanied by chips.

TORTA DE CHILAQUIL

Homemade sandwich filled with chilaquiles, topped with feta cheese and sour cream.

QUESADILLA

Fried quesadilla filled with mozzarella cheese in a green salsa bed topped with lettuce, feta cheese and sour cream.

PAMBAZO

Guajillo salsa-drunked sandwich filled with chorizo and potatoes.