

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	\$9.99
	Five pieces of your choice of 1) raw fish and shrimp tostadas 2) chorizo and octopus tostadas 3) cochinita pibil tostadas.	
🍷	GUACAMOLE	\$11.99
	Fresh mashed avocado with onion, cilantro, tomato, feta cheese and 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 + \$3.99	

Tacos

Order of 3 meat tacos	\$11.99
Order of 5 meat tacos	\$18.99

Served in a 4" corn tortilla

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

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

Order of 3 veggie tacos	\$8.99
Order of 5 veggie tacos	\$13.99

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

MINI BURRITO

MINI QUESADILLA

Kids menu

\$7.99

Main dishes

ASADA RANCHERA	\$27.99
AAA Sirloin accompanied by a house salad, guacamole, grilled pepper, cambray onions and tortillas.	

MOLCAJETE MEXICANO	★	\$39.99
AAA Sirloin, chorizo, octopus, shrimp, melted cheese, grilled cambray onions, accompanied by tortillas.		

TAMAL YUCATECO	1-2 people	\$14.99
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 by tortillas.		

AGUACHILE DE CAMARÓN	\$19.99
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 red sauce. Accompanied by fried beans.	

COCHINITA PIBIL	★	\$19.99
Slow-roasted marinated pork served with black beans and avocado on top.		

PULPO Y TUÉTANO	★	\$28.99
Baked beef marrow served with grill octopus and onion in a bed of mole-coffee sauce.		

BURRITO	\$13.99
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. CONTAINS PEANUTS.	

GRINGA DE PASTOR	\$14.99
Two Pastor quesadillas accompanied by small side of guacamole and serrano salsa.	

ALAMBRE	\$18.99
Chicken breast mixed with onion, red and yellow peppers. Accompanied by fried beans and tortillas.	

CHAMORRO	★	\$23.99
Slow cooked pork shank in a chorizo and beans bed. Accompanied by tortillas and a fire roasted salsa.		

Desserts

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

\$5.99 menu

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.

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.