

# HAPPY HOUR

MONDAY TO FRIDAY: FROM 3 TO 6 PM



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

YOUR CHOICE OF PASTOR, CARNITAS, BARBACOA, 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)

## STANLEY PARK ..... \$5

ROTATING TAP (14 OZ)

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

FROZEN MARGARITA AND TWO CORONITAS. (8 OZ)

## FISHBOWL ..... \$20

FROZEN MARGARITA OR SANGRIA. (6 OZ)

## TACO TUESDAY \$1.99

YOUR CHOICE OF PASTOR, CARNITAS, BARBACOA, POLLO CON MOLE, TINGA DE POLLO, FRIJOLE, FRIJOLE PUERCOS, RAJAS CON CREMA, CHORIZO OR CAULIFLOWER.

BEVERAGE PURCHASE REQUIRED.



# TEQUILA •COCINA•

# DRINKS



## TEQUILA BLANCO

EL JIMADOR SILVER	\$6
HORNITOS	\$6
JOSE CUERVO TRAD.	\$7
1800 PLATA	\$7
ESPOLON	\$8
SAUZA	\$8
CASAMIGOS	\$14
PATRON	\$15
DON JULIO	\$16
OLMECA	\$6
VOLCAN	\$12
1800 COCONUT	\$7

## REPOSADO

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	
RESERVA DE LA FAMILIA	\$28
HERRADURA	\$15
OLMECA	\$15

## ANEJO

PATRON	\$20
CAZADORES	\$10
HORNITOS BLACK BARREL	\$9
TRES GENERACIONES	\$18
PATRON ROCA	\$27

## CRISTALINO

1800	\$25
HORNITOS CRISTALINO	\$9
MAESTRO DOBEL	\$13
TAVI	\$20
PATRON ROCA SILVER	\$27

## MEZCAL

SOMBRA	\$10
JARAL DEL BERRIO	\$12
SIETE MISTERIOS	\$12
CASAMIGOS	\$12
KOCH EL	\$12
FANDANGO	\$7

## GIN

BOMBAY	\$7
TANQUERAY	\$8
TRANQUERAY 10	\$9
HENDRICKS	\$11

## RUM

ZACAPA	\$16
BACARDI WHITE	\$7
CAPTAIN MORGAN	\$8
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

## WHISKY

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	\$9

## 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

STELLA ARTOIS	14 oz	\$7
XX LAGER	14 oz	\$7
STANLEY PARK	14 oz	\$7

ROTATING TAP. ASK YOUR SERVER

## MARGARITA \$10

LIME OR STRAWBERRY JUICE, HOUSE TEQUILA, ORANGE LIQUEUR, SYMPLE SYRUP, SALT RIM.

## JALAPEÑO MARGARITA \$12

HOUSE TEQUILA, ORANGE LIQUEUR, FRESH JALAPEÑO.

## MANGO MARGARITA \$10

HOUSE TEQUILA, ORANGE LIQUEUR, LIME, MANGO NECTAR, TAJIN.

## JAMAICA MARGARITA \$12

HOUSE TEQUILA, HIBISCUS TEA, ORANGE LIQUEUR, SYMPLE SYRUP, LIME JUICE, TAJIN RIM.

## MEZCAL MARGARITA \$10

MEZCAL, ORANGE LIQUEUR, PINEAPPLE JUICE, LIME, SIMPLE SYRUP, TAJIN RIM.

## TEQUILA BULLDOG \$12

FROZEN MARGARITA, CORONITA.

## MOJITO \$10

WHITE RUM, MINT, LIME, SIMPLE SYRUP, SODA.

ADD FLAVOR: Mango, Coconut, Strawberry \$1 extra

## NON-ALCOHOLIC

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

## WINE

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

## COCKTAILS

## RUMCHATA \$10

SPICED RUM, HORCHATA, CINAMON

## FISHBOWL \$25

FROZEN OR SHAKEN MARG, PALOMA, SANGRIA.

MUST BE SHARED BETWEEN 2 OR MORE PEOPLE

## PALOMA \$10

HOUSE TEQUILA, GRAPEFRUIT SODA, LIME, SALT RIM.

## MICHELADA \$10

CHOICE OF IMPORT BEER, CLAMATO, TABASCO, SOY SAUCE, WORCESTERSHIRE, LIME, TAJIN RIM.

## CAESAR \$10

VODKA, CLAMATO, TABASCO, WORCESTERSHIRE, LEMON, TAJIN RIM

## MANGO MIMOSA \$10

BRUT CAVA, MANGO NECTAR.

## PIÑA COLADA \$12

COCONUT RUM, WHITE RUM, PINEAPPLE JUICE, COCONUT MILK, LIME.

## SANGRIA \$12

CHOICE OF HOUSE RED OR WHITE WINE, ORANGE LIQUEUR, PINEAPPLE JUICE, SPRITE, FRESH FRUIT.



# ► ENTREES ◀

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES



## 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 \$18.99

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

## FRIED QUESADILLAS \$11.99

TWO FRIED CORN TORTILLA STUFFED WITH MOZZARELLA CHEESE. TOPPED WITH LETTUCE, SOUR CREAM, FETA CHEESE, TOMATO AND AVOCADO.

## TACO SALAD \$13.99

ROMAINE LETTUCE, CHICKEN BREAST, CORN, 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.

## FLAUTAS \$11.99

3 CRISPY CHICKEN ROLLED TACOS. TOPPED WITH YOUR CHOICE OF GREEN OR RED SALSA, LETTUCE, SOUR CREAM, CHEESE AND PICO DE GALLO.

# ► APPETIZERS & SHARES ◀

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

## 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.

## GUACAMOLE \$11.99

FRESH AVOCADO MASHED WITH 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, JALAPERIOS. COMES WITH PICO DE GALLO, SOUR CREAM AND GUACAMOLE.

ADD YOUR CHOICE OF MEAT \$3.99



## 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

## ENFRIJOLADAS \$11.99

3 CORN TORTILLAS STUFFED WITH CHICKEN TINGA, TOPPED WITH CREAMY BEAN SAUCE, SOUR CREAM, CHEESE, CILANTRO AND ONION.

## MOLCAJETE \$44.99

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

## DEL TROMPO A TU TROMPA \$22.99

VERTICAL BASE OF PASTOR MEAT SERVED WITH PINEAPPLE, ONION, CILANTRO AND TORTILLAS.

SERVES 1-2 PEOPLE.

## SOPA DE TORTILLA \$10.99

CHICKEN BROTH, TORTILLA AND TOMATO SOUP. TOPPED WITH SOUR CREAM, CHEESE, AVOCADO AND TORTILLA STRIPS.

ADD CHICKEN \$4

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

# • TACOS •

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

## 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.

### HONGOS

SAUTEED MUSHROOMS, CORN IN A GUAJILLO SAUCE TOPPED WITH ONION AND CILANTRO.

### CAULIFLOWER

BEER BATTERED CAULIFLOWER TOPPED WITH RED CABBAGE, CHIPOTLE MAYO AND PINA SALSA.



### EXTRA TOPPINGS FOR ANY TACO

HOMEMADE FLOUR TORTILLA	\$1.00
CHEESE	\$0.50
SOUR CREAM	\$0.50
PICO DE GALLO	\$0.50
GUACAMOLE	\$1.00

## 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)

### MI CHELADA

**\$7.99**

TAJIN, CLAMATO, TABASCO, WORCESTERSHIRE, 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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DELIVERY SERVICE  
FIND US ON DOORDASH & UBER EATS

WIFI USER: TEQUILA PASSWORD: COCINAGUEST

  
**TEQUILA**  
•COCINA•  
**FOOD**