

# TEQUILA COCINA

## Appetizers & Shares

<b>TEQUILA ALITAS</b>	<b>\$13.99</b>
Eight chicken wings of your choice of buffalo, bbq or lemon pepper sauce accompanied by baby carrots and celery.	
<b>ENSALADA TEQUILA</b>	<b>\$12.99</b>
Mix of black beans, cherry tomato, radish and corn in a lettuce bed with cilantro dressing.	
<b>MINI TOSTADAS</b>	<b>\$9.99</b>
Nine chips with your choice of raw fish and shrimp or chorizo and octopus.	
<b>GUAC &amp; CHIPS</b>	<b>\$12.99</b>
Fresh mashed avocado with onion, cilantro, tomato and feta cheese. Served with chips.	
<b>DEL TROMPO A TU TROMPA</b>	<b>\$22.99</b>
Vertical base of pastor meat served with pineapple, onion, cilantro and tortillas.	
<b>TEQUILA NACHOS</b>	<b>\$14.99</b>
Fresh house tortillas chips, black beans, mozzarella cheese in a chorizo sauce topped with pico de gallo and fresh guacamole.	
<b>Add meat + \$3.99</b>	

## Tacos

Order of 3 meat tacos	<b>\$11.99</b>
Order of 5 meat tacos	<b>\$19.99</b>

Served in a 4" corn tortilla

<b>CARNITAS</b>	<b>LENGUA</b>
Tender braised pork topped with cilantro and onion.	Braised beef tongue topped with cilantro and onion.
<b>COCHINITA PIBIL</b>	<b>CARNITAS DEL MAR</b>
Slow-roasted marinated pork topped with red onion.	Grilled shrimp and octopus topped red onion and radish.
<b>ASADA</b>	<b>PASTOR</b>
AAA Sirloin topped with cilantro and onion.	Marinated pork topped with pineapple, cilantro and onion.
<b>TINGA DE POLLO</b>	<b>CHORIZO</b>
Chipotle marinated pulled chicken breast topped with sour cream and feta cheese.	Mexican pork sausage topped with cilantro and onion.
<b>CAMARON BAJA</b>	<b>PESCADO BAJA</b>
Beer battered shrimp topped with fermented cabbage, radish and cilantro dressing.	Beer battered basa topped with fermented cabbage, radish and cilantro dressing.

### 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	<b>\$8.99</b>
Order of 5 veggie tacos	<b>\$13.99</b>

<b>CAULIFLOWER BAJA</b>	<b>VEGGIE PASTOR</b>
Beer battered cauliflower topped with lettuce and fermented cabbage.	Marinated mushrooms in a pastor sauce, topped with pineapple, cilantro and onion.
<b>RAJAS CON CREMA</b>	<b>FRIJOLES</b>
Poblano pepper, onion and corn topped with sour cream and feta cheese.	Mashed beans topped with feta cheese.

### EXTRA TOPPINGS

Sour cream	\$1.00	Chips and salsa	\$1.99
Small guacamole	\$1.00	Five corn tortillas	\$1.99
Large Guacamole	\$3.99	Flour tortilla	\$1.00
Small Pico de gallo	\$1.00	Add cheese on taco	\$0.50
Large Pico de gallo	\$3.99		

### MINI BURRITO

## Kids menu

### MINI QUESADILLA

**\$7.99**

## Main dishes

<b>MOLCAJETE MEXICANO</b>	★	<b>1-3 people</b>	<b>\$44.99</b>
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AAA Sirloin, chicken breast, chorizo, onion and grilled shrimp in a melted cheese bed accompanied by beans, rice and tortillas.

<b>ASADA RANCHERA</b>	<b>\$27.99</b>
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AAA Sirloin accompanied by a chorizo quesadillas, guacamole, grilled pepper, cambray onions, beans, rice and tortillas.

<b>SOPES DE TINGA</b>	<b>\$17.99</b>
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Two handmade thick tortillas filled with beans and tinga de pollo in a green salsa bed. Lettuce, feta cheese, sour cream and red onion on top.

<b>CHILE RELLENO</b>	<b>\$18.99</b>
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Battered poblano pepper stuffed with cheese, tomato sauce and souer cream. Served with rice and tortillas.

<b>AGUACHILE DE CAMARÓN</b>	<b>\$19.99</b>
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Raw prawns marinated in lime juice with red onion, cucumber and avocado. Served with chips.

<b>ENCHILADAS AZTECAS</b>	<b>\$19.99</b>
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Tortilla casserole stuffed with chicken, mozzarella cheese, sour cream and your choice of green salsa or red sauce. Accompanied by beans and rice.

<b>COCHINITA PIBIL</b>	<b>\$19.99</b>
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Slow-roasted marinated pork served with black beans and avocado on top. Served with tortillas.

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

<b>BURRITO</b>	<b>\$14.99</b>
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Flour tortilla stuffed with your choice of meat with rice and beans. Feta cheese and sour cream on top. Served with pickled onion, serrano pepper and guacamole.

<b>MOLE CON POLLO</b>	<b>\$19.99</b>
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Grilled chicken breast with mole sauce topped with red onion, feta cheese and black sesame. Accompanied by rice. CONTAINS PEANUTS.

<b>GRINGA DE PASTOR</b>	<b>\$16.99</b>
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Three pastor quesadillas accompanied by small side of cilantro, onion and serrano salsa.

<b>ALAMBRE</b>	<b>\$19.99</b>
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Your choice of chicken breast or sirloin mixed with onion and peppers. Accompanied by rice, beans and tortillas.

<b>CHAMORRO</b>	★	<b>1-2 people</b>	<b>\$24.99</b>
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Slow cooked pork shank in a chorizo and beans bed. Accompanied by tortillas and a fire roasted salsa.

## Desserts

<b>CHURROS</b>	<b>\$8.99</b>
<b>TRES LECHES CAKE</b>	<b>\$8.99</b>
<b>FLAN</b>	<b>\$8.99</b>

## \$6.99 menu

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

**TORTA DE CHILAQUIL**  
Homemade sandwich filled with chilaquiles, topped with 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.

# TEQUILA COCINA

## Drinks

### Tequila

BLANCO	1 oz
JIMADOR SILVER	\$7
HORNITOS	\$7
JOSE CUERVO ESP.	\$7
CAZADORES	\$7
1800 PLATA	\$7
1800 COCONUT	\$7
ESPOLON	\$8
SAUZA SILVER	\$8
HORNITOS CRISTALINO	\$10
MAESTRO DOBEL	\$13
CASAMIGOS	\$14
PATRON	\$15
DON JULIO	\$16
REPOSADO	1 oz
CASA AZUL	\$30
JIMADOR	\$7
CASAMIGOS	\$14
CAZADORES	\$7
HORNITOS	\$7
1800	\$7
ESPOLON	\$8
DON JULIO	\$16
HERRADURA	\$15
PATRON	\$20
ANEJO	1 oz
CAZADORES	\$10
HORNITOS BLACK	\$9

### Mezcal

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

### Gin

BOMBAY	1 oz	\$7
TANQUERAY		\$8
TITO'S		\$8

### Rum

MALIBU	1 oz	\$7
BACARDI WHITE		\$7
BACARDI BLACK		\$7
CAPTAIN MORGAN		\$8
APPLETON ESTATE		\$8

### Vodka

ABSOLUT	\$6
ABSOLUT CITRON	\$6
ABSOLUT MANDARIN	\$6
GREY GOOSE	\$10
BELVEDERE	\$10
STOLICHNAYA	\$7

### Whiskey

JW GREEN LABEL	\$25
JW BLACK LABEL	\$16
JW RED LABEL	\$7
CROWN ROYAL	\$8
JACK DANIELS	\$9
JACK DANIELS HONEY	\$8
JAMESON	\$10
J&B	\$7

### Liquor

BAILEYS	\$8
KAHLUA	\$8
LICOR 43	\$8
DISARONNO	\$8
JAGER	\$7

### BABY MANGO

HOUSE TEQUILA, MANGO JUICE AND TAJIN RIM	\$8
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### 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
BUCKET (5)		\$30

### Draught

STELLA ARTOIS	16 oz	\$8
XX LAGER		\$7
HAZY PALE ALE		\$7
TEQUILA COCINA BEER		\$7

### Cocktails

#### Classic Margarita \$11

HOUSE TEQUILA, ORANGE LIQUEUR, SYMPLE SYRUP AND LEMON JUICE WITH SALT RIME.

1.5 oz

#### Special margarita \$11

HOUSE TEQUILA, ORANGE LIQUEUR, SYMPLE SYRUP AND LEMON JUICE WITH TAJIN RIM.

FLAVORS: STRAWBERRY, MANGO, JAMAICA AND JALAPEÑO.

1.5 oz

#### Diablo Margarita \$11

HOUSE TEQUILA, ORANGE LIQUEUR, SYMPLE SYRUP, CHAMOY AND LEMON JUICE WITH TAJIM RIME.

1.5 oz

#### Mezcal Margarita \$12

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

1.5 oz

#### Tequila Bulldog \$14

FROZEN MARGARITA , CORONITA.

1.5 oz + 207 ml

#### Fishbowl \$25

FROZEN OR SHAKEN MARG, PALOMA OR SANGRIA.

MUST BE SHARED BETWEEN 2 OR MORE PEOPLE

#### Mango Mimosa \$10

BRUT CAVA, MANGO NECTAR.

4.5 oz

#### Paloma \$11

HOUSE TEQUILA, GRAPEFRUIT SODA, LIME, SALT RIM.

1 oz

### Non-Alcoholic

HORCHATA	\$5
JAMAICA (HIBISCUS TEA)	\$5
LEMONADE	\$4
JUICE	\$4
(APPLE, ORANGE, CRAWBERRY, PINEAPPLE, CLAMATO)	
POP	\$3
(COKE, DIET COKE, GINGER ALE, SPRITE)	
JARRITOS	\$4
MEXICAN COCA COLA	\$4
TEA	\$3
COFFEE	\$3

### Wine

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

#### Rum-chata \$11

HORCHATA WITH A HOUSE RUM SHOT.

1 oz

#### Frozé \$11

FROZEN ROSÉ, STRAWBERRY SYRUP, LEMON JUICE AND FRESH STRAWBERRIES.

#### Mojito \$11

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

1 oz

#### Michelada \$12

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

ADD FOUR PRAWNS \$4

#### Chelada \$11

YOUR CHOICE OF IMPORT BEER, LEMON JUICE AND SALT.

ADD FOUR PRAWNS \$4

#### Caesar \$11

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

1 oz

#### Piña Colada \$12

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

1.5 oz

#### Sangria \$12

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

4.5 oz

An ID must be required to sale alcohol.  
Parties of 6 or more will be automatically charged 18% of service.

WWW.TEQUILACOCINA.CA



@tequilacocina\_gv



Tequila Cocina Granville

## Taste the magic!