

# HAPPY HOUR

EVERYDAY: FROM 3 TO 6 PM



**TACOS** ..... **3 FOR \$11**  
YOUR CHOICE OF PASTOR, CARNITAS, BARBACOA, POLLO CON MOLE, TINGA DE POLLO, BEEF TINGA, CHORIZO, FRIJOLES PUERCOS, HONGOS, FRIJOLES OR RAJAS CON CREMA.

**CAULIFLOWER TACOS** ..... **2 FOR \$6**  
BEER BATTERED CAULIFLOWER ON A FLOUR TORTILLA. TOPPED WITH RED CABBAGE, PINEAPPLE SALSA AND CHIPOTLE MAYO.

**SEAFOOD TACOS** ..... **2 FOR \$11**  
YOUR CHOICE OF BATTERED PESCADO OR CAMARON ON A FLOUR TORTILLA. WITH CHIPOTLE MAYO, PICO DE GALLO AND RED CABBAGE.  
MAKE IT GRILLED + \$0.99 (EACH)

**NACHOS** ..... **\$13**  
HOUSEMADE CORN TORTILLA CHIPS, CHEDDAR CHEESE, CORN, BLACK OLIVES, JALAPEÑOS AND PICO DE GALLO. TOPPED WITH SOUR CREAM AND GUACAMOLE.  
ADD YOUR CHOICE OF MEAT ..... **\$3.99**

**FROZEN MARGARITA** ..... **\$5**  
LIME, STRAWBERRY OR MANGO FROZEN MARGARITA.  
DOUBLE \$10

**TEQUILA COCINA BEER** ..... **\$5**

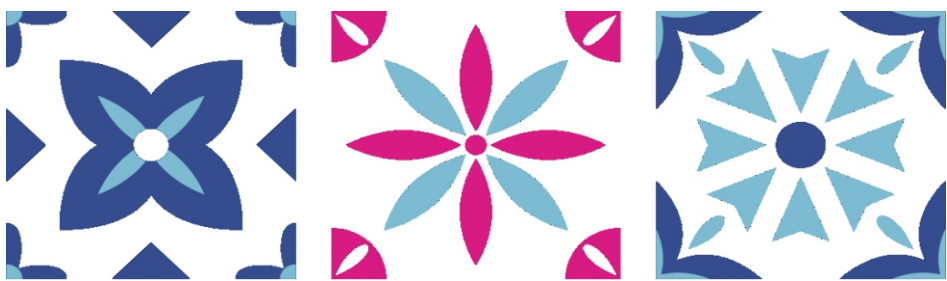
**HOUSE WINE** ..... **\$6**  
YOUR CHOICE OF RED OR WHITE WINE.

**FISHBOWL** ..... **\$20**  
FROZEN MARGARITA OR SANGRIA.  
MUST BE SHARED BETWEEN 2 OR MORE PEOPLE.

**BULLDOG FISHBOWL** ..... **\$25**  
FROZEN MARGARITA, TWO CORONITAS.  
MUST BE SHARED BETWEEN 2 OR MORE PEOPLE.



# 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

## 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	\$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
BUCKET (5)		\$29

## DRAUGHT

TEQUILA COCINA	\$7
STELLA ARTOIS	\$8
XX LAGER	\$7
STANLEY PARK	\$7

## MARGARITA

\$11  
HOUSE TEQUILA, ORANGE LIQUEUR, LIME JUICE, SIMPLE SYRUP, SALT RIM.

## JALAPEÑO MARGARITA

\$12  
HOUSE TEQUILA, ORANGE LIQUEUR, LIME JUICE, FRESH JALAPEÑO, SIMPLE SYRUP, TAJIN RIM.

## MANGO MARGARITA

\$11.50  
HOUSE TEQUILA, ORANGE LIQUEUR, LIME JUICE, MANGO PUREE, SIMPLE SYRUP, TAJIN RIM.

## JAMAICA MARGARITA

\$11.50  
HOUSE TEQUILA, ORANGE LIQUEUR, LIME JUICE, HIBISCUS TEA, SIMPLE SYRUP, TAJIN RIM.

## MEZCAL MARGARITA

\$12  
HOUSE MEZCAL, ORANGE LIQUEUR, PINEAPPLE JUICE, LIME JUICE, SIMPLE SYRUP, TAJIN RIM.

## STRAWBERRY MARGARITA

\$11.50  
HOUSE TEQUILA, ORANGE LIQUEUR, LIME JUICE, STRAWBERRY PUREE, SIMPLE SYRUP, TAJIN RIM.

## TEQUILA BULLDOG

\$14  
FROZEN MARGARITA , CORONITA.  
1.5 oz + 207 ml

## MOJITO

\$11  
WHITE RUM, FRESH MINT, LIME JUICE, SIMPLE SYRUP, SODA, SPRITE.  
ADD FLAVOR: Mango, Coconut, Strawberry \$0.50 extra

## CAESAR

\$11  
VODKA, CLAMATO, TABASCO, WORCESTERSHIRE, LIME JUICE, TAJIN RIM.

## NON-ALCOHOLIC

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

## WINE

HOUSE WHITE	PINOT GRIGIO	\$8
HOUSE RED	MERLOT	\$8
ROSE		\$8

## COCKTAILS

### RUMCHATA

\$11  
SPICED RUM, HORCHATA, CINNAMON.

### FISHBOWL

\$25  
FROZEN MARGARITA OR SANGRIA

MUST BE SHARED BETWEEN 2 OR MORE PEOPLE  
MAKE IT A BULLDOG \$32

### PALOMA

\$11  
HOUSE TEQUILA, GRAPEFRUIT SODA, SIMPLE SYRUP, SALT RIM.

### MICHELADA

\$12  
YOUR CHOICE OF IMPORTED BEER, CLAMATO, TABASCO, MAGGI SAUCE, WORCESTERSHIRE, LIME JUICE, TAJIN RIM AND TAMARIND STICK.

ADD PRAWNS

\$3

### CHELADA

\$11  
YOUR CHOICE OF IMPORTED BEER, LIME JUICE, SALT RIME.

### MANGO MIMOSA

\$10  
BRUT CAVA, MANGO NECTAR.

### PIÑA COLADA

\$12  
WHITE RUM, COCONUT RUM, PINEAPPLE JUICE, COCONUT SYRUP.

### SANGRIA

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



# ENTREES

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES



## ALAMBRE SKILLET \$19.99

YOUR CHOICE OF MEAT MIXED WITH BACON, ONIONS, GREEN PEPPERS, PINEAPPLE AND MUSHROOMS. TOPPED WITH MELTED MOZZARELLA CHEESE, SERVED WITH RICE, BEANS AND TORTILLAS.

## SOPES \$16.99

TWO HANDMADE FRIED CORN-DOUGH BASES FILLED WITH REFRIED BEANS AND YOUR CHOICE OF MEAT. TOPPED WITH LETTUCE, FETA CHEESE, SOUR CREAM AND PICO DE GALLO. SERVED ON GREEN SALSA.

## ENCHILADAS \$18.99

3 CORN TORTILLAS STUFFED WITH YOUR CHOICE OF MEAT. TOPPED WITH RED OR GREEN SALSA, LETTUCE, FETA CHEESE, SOUR CREAM, ONION AND CILANTRO. SERVED WITH A SIDE OF RICE AND REFRIED BEANS. WITH MOLE SAUCE + \$1.49

## CHILE RELLENO \$14.99

BATTERED POBLANO PEPPER FILLED WITH CHEESE. TOPPED WITH RED SALSA, SOUR CREAM, ONION AND CILANTRO. SERVED WITH RICE, REFRIED BEANS AND TORTILLAS.

## FRIED QUESADILLAS \$14.99

TWO HANDMADE FRIED CORN-DOUGH TORTILLAS STUFFED WITH MELTED MOZZARELLA CHEESE. TOPPED WITH GREEN SALSA, LETTUCE, FETA CHEESE, SOUR CREAM, TOMATO AND AVOCADO. ADD YOUR CHOICE OF MEAT + \$3.99 ADD YOUR CHOICE OF VEGGIES + \$2.99

## TACO SALAD \$16.99

GRILLED CHICKEN BREAST, ROMAINE LETTUCE, CORN, PICO DE GALLO AND AVOCADO ON A RICE AND CHEDDAR CHEESE BED. SERVED WITH CORN TORTILLA STRIPS AND YOUR CHOICE OF SOUR CREAM OR CHIPOTLE MAYO.

WITH CARNE ASADA + \$3.99

## BURRITO \$14.99

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

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

MAKE IT CHILE RELLENO BURRITO + \$2.49

## CHILAQUILES \$14.99

HOUSEMADE CORN TORTILLA CHIPS SMOOTHERED IN YOUR CHOICE OF GREEN OR RED SALSA. TOPPED WITH SOUR CREAM, FETA CHEESE, PICKLED ONION AND CILANTRO. SERVED WITH A SIDE OF RICE AND REFRIED BEANS.

ADD FRIED EGG + \$1.99

ADD CHICKEN OR CARNE ASADA + \$3.99

## CARNE ASADA \$19.99

AAA SIRLOIN, RAJAS CON CREMA TOPPED WITH SOUR CREAM AND FETA, RICE AND REFRIED BEANS, SERVED WITH A SIDE OF CORN TORTILLAS.

## MOLE CON POLLO \$19.99

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

## FLAUTAS \$14.99

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

# APPETIZERS & SHARES

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

## ELOTE \$9.99

CLASIC MEXICAN STREET CORN ON THE COB. COVERED IN SOUR CREAM AND MELTED CHEDDAR CHEESE. TOPPED WITH TAJIN CHILI POWDER AND FETA CHEESE. SERVED ON A DORITO NACHO BED.

## GUACAMOLE \$12.99

FRESH AVOCADO MASHED WITH LIME JUICE AND SPICES. TOPPED WITH PICO DE GALLO AND FETA CHEESE. SERVED WITH HOUSEMADE CORN TORTILLA CHIPS.

## QUESADILLA \$14.99

FLOUR TORTILLA STUFFED WITH MELTED MOZARELLA CHESSE AND YOUR CHOICE OF MEAT. SERVED WITH A SIDE OF PICO DE GALLO AND SOUR CREAM.

ADD GUACAMOLE + \$1.99

## NACHOS \$16.99

HOUSEMADE CORN TORTILLA CHIPS, CHEDDAR CHEESE, CORN, BLACK OLIVES, JALAPEÑOS AND PICO DE GALLO. TOPPED WITH SOUR CREAM AND GUACAMOLE.

ADD YOUR CHOICE OF MEAT \$3.99



## CEVICHE \$12.99

FRESH PRAWNS, ONION, CUCUMBER, TOMATO, CILANTRO AND SPICES MARINATED IN LIME JUICE. TOPPED WITH AVOCADO SLICES, SERVED WITH HOUSEMADE CORN TORTILLA CHIPS AND MARISQUERA SAUCE.

EXTRA MARISQUERA SAUCE + \$.50

## QUESO FUNDIDO \$12.99

CAST IRON MELTED MOZZARELLA CHEESE. TOPPED WITH ONION AND CILANTRO, SERVED WITH HOUSEMADE CORN TORTILLA CHIPS.

ADD YOUR CHOICE OF MEAT + \$3.99

## ENFRIJOLADAS \$13.99

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

## MOLCAJETE \$44.99

SLICED AAA SIRLOIN, PRAWNS, ROASTED GREEN ONION, TENDER CACTUS, FIRE ROASTED SALSA, MOZZARELLA CHEESE AND SERRANO PEPPERS ON A TRADITIONAL MOLCAJETE HOTSTONE. SERVED WITH A SIDE OF RICE, REFRIED BEANS AND CORN TORTILLAS.

ADD PASTOR MEAT + \$3.99

SERVES 2-3 PEOPLE

## 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 \$12.99

TORTILLA TOMATO SOUP WITH CHICKEN BROTH. TOPPED WITH SOUR CREAM, FETA CHEESE, AVOCADO SLICES AND HOUSEMADE CON TORTILLA STRIPS.

ADD CHICKEN + \$3.99

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

# TACOS

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

## MEAT TACOS \$4.99

SERVED ON A 4" CORN TORTILLA.

MAKE IT FLOUR TORTILLA \$.99

### PASTOR

MARINATED PORK AND PINEAPPLE. TOPPED WITH ONION AND CILANTRO.

### BARBACOA

SLOW COOKED LAMB. TOPPED WITH ONION AND CILANTRO.

### CARNITAS

TENDER BRAISED PORK. TOPPED WITH ONION AND CILANTRO.

### 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 AND CHIPOTLE SAUCE. TOPPED WITH SOUR CREAM AND FETA CHEESE.

### TINGA DE RES

PULLED BEEF COOKED IN A SPICED TOMATO SAUCE. TOPPED WITH ONION AND CILANTRO.

### CHORIZO

MEXICAN PORK SAUSAGE. TOPPED WITH PICKLED RED ONION AND CILANTRO.

### FRIJOLES PUERCOS

REFRIED BEANS WITH MEXICAN PORK SAUSAGE. TOPPED WITH PICO DE GALLO AND FETA CHEESE.



## SPECIAL TACOS \$6.49

SERVED ON A 6" CORN OR FLOUR TORTILLA.

### MAKE IT SUPREMO

(ANY KIND OF MEAT)

COMES WITH A CHEESE CRUST AND POBLANO SLICE.

### LENGUA

BRAISED BEEF TONGUE SMOOTHERED IN GREEN TOMATILLO SAUCE. TOPPED WITH ONION AND CILANTRO.

### ASADA

AAA SIRLOIN. TOPPED WITH ONION AND CILANTRO.

### CAMARON

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

### PESCADO

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

GRILLED PRAWNS OR FISH ADD \$.99

## VEGGIE TACOS \$3.49

SERVED ON A 4" CORN TORTILLA.

### HONGOS

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

### CAULIFLOWER

BEER BATTERED CAULIFLOWER ON A FLOUR TORTILLA. TOPPED WITH RED CABBAGE, CHIPOTLE MAYO AND PINEAPPLE SALSA.

### FRIJOLES

MASHED REFRIED BEANS TOPPED WITH FETA CHEESE AND PICO DE GALLO.

### RAJAS CON CREMA

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



# KIDS MENU

## MINI QUESADILLAS \$7.99

6" FLOUR TORTILLAS STUFFED WITH MELTED MOZZARELLA CHEESE. SERVED WITH A SMALL SIDE OF RICE AND BEANS.

## MINI BURRITO \$7.99

6" FLOUR TORTILLA STUFFED WITH MELTED MOZZARELLA CHEESE. SERVED WITH RICE, BEANS, SOUR CREAM AND LETTUCE.

## EXTRAS

SMALL GUACAMOLE	\$1.99	BEANS	\$3.99
LARGE GUACAMOLE	\$3.99	CHIPS AND SALSA	\$2.50
SMALL PICO	\$0.75	CHILES TOREADOS	\$1.99
LARGE PICO	\$1.25		
SOUR CREAM	\$1.00		
ADD CHEESE ON TACO	\$0.50		
CHIPOTLE MAYO	\$0.50		
5 TORTILLAS	\$2.50		
RICE	\$3.99		

## TACO TUESDAY

\$2.50 EACH TACO

YOUR CHOICE OF: PASTOR, BARBACOA, CARNITAS, POLLO CON MOLE, TINGA DE POLLO, BEEF TINGA, CHORIZO, FRIJOLE PUECOS, HONGOS, CAULIFLOWER, FRIJOLE OR RAJAS CON CREMA.

EXCEPTIONS: CARNE ASADA, LENGUA, CAMARON, PESCADO.

\*PURCHASE OF A DRINK REQUIRED

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

# DESSERT

## CHURROS

\$8.99

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

EXTRA SCOOP OF ICE CREAM + \$1.49  
EXTRA DULCE DE LECHE + \$0.50

## FLAN

\$8.99

HOUSEMADE TRADITIONAL MEXICAN VANILLA CUSTARD. FRESH STRAWBERRY ON TOP.



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NORTH VANCOUVER

RESERVATIONS & EVENTS  
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DELIVERY SERVICE  
FIND US ON DOORDASH & UBER EATS

WIFI USER: TEQUILA PASSWORD: COCINAGUEST

TEQUILA  
•COCINA•

FOOD