

TEQUILA COCINA

CANTINA & MEXICAN EATERY

HAPPY HOUR

MON TO FRI: 12-5PM

TOSTADAS	\$13.99	TEQUILA BULLDOG	\$11.99
GRINGA DE PASTOR	\$13.99	MANGO MIMOSA	\$6.99
NACHOS	\$12.99	LIME FROZEN MARGARITA	\$5.99
BURRITOS	\$12.99	TEQUILA COCINA BEER	\$3.99

WEEKEND SPECIAL – BREAKFAST

SAT TO SUN: 11AM-3PM

BIRRIA Beef stew made with mexican spices accompanied with cilantro, onion, salsa and tortillas.	\$19.99	POZOLE Hominy and pork soup with lettuce, lime, onion, served with deep-fried corn tortilla.	\$18.99
KEKA BIRRIA Three corn quesadillas with birria accompanied with consome, (birriasoup), cilantro and onion.	\$19.99	CHILAQUILES Corn tortilla chips smothered in your choice of green or red salsa, topped with sour cream, feta cheese and onion. Accompanied by beans. <i>Add fried egg + \$1.50</i> <i>Add meat (Asada, Pastor, Chorizo) + \$2.99</i>	\$14.99
ENCHILADAS SUIZAS Rolling corn tortillas, stuffed with chicken, covered in green or red sauce, topped with cheese and sour cream.	\$19.99		

APPETIZERS & SHARES

 DEL TROMPO A TU TROMPA Vertical base of Pastor meat served with pineapple, onion, cilantro and 5 corn tortillas.	\$22.99	TEQUILA ALITAS Chicken wings of your choice of buffalo, bbq or lemon pepper sauce accompanied by carrots and celery.	\$13.99
TEQUILA NACHOS Homemade corn tortilla chips, black beans, mozzarella cheese in a chorizo sauce, topped with pico de gallo and fresh guacamole. <i>Add meat + \$3.99</i>	\$14.99	GUAC & CHIPS Fresh avocado mashed with lime juice and spices. Topped with feta cheese and pico de gallo. Served with homemade corn tortilla chips.	\$12.99



 **CHEF'S RECOMMENDATION**
* PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS
* 18% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE
* FIRST BOWL OF CHIPS AND SALSA ON US! 2ND OR MORE +\$2.50 EACH

1800
TEQUILA

TEQUILA COCINA

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TACOS

MEAT

Served on a 4" corn tortilla

Order of 3 meat tacos
Order of 5 meat tacos

\$11.99
\$19.99

Make it flour **+\$0.99/each**
Add cheese **+\$0.99/each**

PASTOR

Marinated pork and pineapple.
Topped with onion and cilantro.

BARBACOA JALISCO STYLE

Slow cooked lamb, Topped with
onion and cilantro. Served with
consomé (barbacoa soup).

CARNITAS

Tender braised pork. Topped with
onion and cilantro.

COCHINITA PIBIL

Slow-roasted marinated pork,
topped with red onion.

TINGA DE POLLO

Pulled chicken cooked in a tomato
and chipotle sauce. Topped with
sour cream and feta cheese.

CHORIZO

Mexican pork sausage. Topped with
pickled onion and cilantro.

LENGUA

Braised beef tongue smothered in green
sauce. Topped with onion and cilantro.

CARNE ASADA

Top Sirloin. Topped with onion
and cilantro.

CAMARON BAJA

Beer battered shrimp topped with
fermented cabbage, radish and
chipotle-garlic mayo.

PESCADO BAJA

Beer battered Basa topped with
fermented cabbage, radish and
chipotle-garlic mayo.

SPECIAL

\$6/each served on a 6" corn or flour tortilla

CAMPECHANO

Top Sirloin and Pastor or Chorizo
meat on a cheese crust topped
with guacamole.

SUPREMO

Your choice of taco meat on a cheese
crust and poblano pepper slice
topped with onion and cilantro.

CAMARON

Beer battered or Grilled shrimp
topped with red cabbage,
chipotle-garlic mayo and
pico de gallo.

PESCADO

Beer battered or Grilled Basa fillet
topped with red cabbage, chipotle-garlic
mayo and pico de gallo.

VEGETARIAN

Served on a 4" corn tortilla

Order of 3 veggie tacos
Order of 5 veggie tacos

\$8.99
\$13.99

Make it flour **+\$0.99/each**
Add cheese **+\$0.99/each**



CAULIFLOWER

Beer battered cauliflower topped
with lettuce, fermented cabbage
and chipotle-garlic mayo.

Make it vegan

VEGGIE PASTOR

Marinated mushrooms in a pastor
sauce, topped with pineapple,
cilantro and onion.

FRIJOLES

Mashed beans topped with feta cheese.

Make it vegan

RAJAS CON CREMA

Poblano pepper, onion and
corn, topped with sour cream
and feta cheese.

Make it vegan



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MAIN DISHES



MOLCAJETE MEXICANO

\$44.99

(1-3 PEOPLE)

AAA Sirloin, chicken breast, chorizo, onion and grilled shrimp in a melted cheese bed, accompanied by beans, rice and tortillas.

ASADA RANCHERA

\$27.99

AAA Sirloin accompanied by chorizo quesadillas, guacamole, grilled pepper, chambray onions, beans, rice and tortillas.



CHAMORRO (1-2 PEOPLE)

\$24.99

Slow cooked pork shank in a chorizo and beans bed. Accompanied by tortillas and a fire roasted sauce.

COCHINITA PIBIL

\$19.99

Slow-roasted marinated pork, black beans and avocado on top. Served with tortillas.

MOLE CON POLLO

\$19.99

Grilled chicken breast with mole sauce, red onion and black sesame. Accompanied by rice.

* Contains peanuts

ENCHILADAS AZTECAS

\$19.99

Tortilla casserole stuffed with chicken, mozzarella cheese, sour cream and your choice of green or red sauce. Accompanied by beans and rice.

ALAMBRE

\$19.99

Your choice of chicken breast, sirloin or pastor, mixed with onion and peppers. Accompanied by rice, beans and tortillas.



AGUACHILE

\$19.99

Shrimp cooked in lime juice, cucumber and onion. Served with homemade corn tortilla chips.

Your choice of: green, black or habanero sauce.

CHILE RELLENO

\$18.99

Battered poblano pepper filled with cheese. Topped with red salsa, feta cheese, sour cream and cilantro. Served with rice, beans and 5 corn tortillas.

SOPES DE TINGA

\$17.99

Two handmade and fried corn-dough bases filled with beans and your choice of meat. Topped with lettuce, feta cheese, sour cream and pickled onion, served on green salsa.

GRINGA DE PASTOR

\$16.99

Three pastor quesadillas accompanied by small side of cilantro, onion and serrano sauce.

TOSTADAS

\$15.99

Two crispy corn tortillas topped with bean sauce and your choice of chicken or beef topped with lettuce, sour cream, feta cheese and pickled onion.

CEVICHE

\$15.99

Fresh shrimp, red onion, cucumber and cilantro marinated in lime juice and marisquera sauce. Topped with avocado and served with homemade corn tortilla chips.

QUESO FUNDIDO

\$15.99

Melted cheese dip. Topped with onion and cilantro, served with homemade tortilla chips.

Add meat + \$3.99

Add 5 tortillas + \$2.00

BURRITO

\$14.99

Flour tortilla stuffed with your choice of meat, beans, rice, feta cheese and sour cream on top, served with pickled onion, serrano pepper and guacamole.

Choice of meat: Tinga de pollo, Carnitas, Barbacoa, cochinita pibil, Pastor, Asada, Chorizo or Veggies.

FLAUTAS

\$14.99

Rolled tacos stuffed with your choice of chicken or beef. Topped with your choice of green or red salsa, feta cheese, sour cream, lettuce and pico de gallo.

Make it vegan

SOPA DE TORTILLA

\$12.99

Tortilla-tomato soup with chicken broth. Topped with feta cheese, sour cream, avocado and corn tortilla strips.

Add chicken + \$3.99



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KIDS MENU

MINI QUESADILLA

\$7.99

6" Flour tortillas stuffed with melted mozzarella cheese. Served with a small side of rice and beans.

Add meat + \$2.99

MINI BURRITO

\$7.99

Flour tortilla stuffed with melted mozzarella cheese, rice, beans, lettuce and sour cream.

Add meat + \$2.99

EXTRAS

Large Guacamole (4oz)	\$3.99	Small Pico de Gallo (2oz)	\$1.00
Rice or Beans side	\$3.99	Sour Cream (2oz)	\$1.00
Chips and Salsa	\$2.50	Chipotle-garlic Mayo (2oz)	\$1.00
5 Tortillas	\$2.00	Jalapeños side	\$0.99
Small Guacamole (2oz)	\$1.99	Olives side	\$0.99
Large Pico de Gallo (4oz)	\$1.99	Lime side (4 wedges)	\$0.75
Chiles Toreados (3pc)	\$1.99		

DESSERTS

CHURROS WITH ICE CREAM

\$8.99

TRES LECHEs CAKE

\$8.99

FLAN

\$8.99

\$6.99 MENU

QUESADILLA

Fried quesadilla filled with mozzarella cheese in a cilantro dressing bed, topped with lettuce, feta cheese, pickled onion and sour cream.

PAMBAZO

Guajillo salsa-drunked sandwich filled with chorizo and potatoes, topped with lettuce.

TORTA DE CHILAQUIL

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

SPECIALS

MONDAY – BURRITO DAY

Burritos \$10.99 (carnitas, tinga de pollo and veggies)
ALL DAY

TUESDAY – TACO TUESDAY

50% off (carnitas, cochinita pibil, chorizo, pastor, tinga de pollo, and veggie) *purchase of a drink required.

WEDNESDAY – MARGARITA | ALITAS DAY

2x1 lime frozen margarita ALL DAY
Alitas \$7.00 *purchase of a drink required.

THURSDAY – ALL TACOS YOU CAN EAT

FROM 11AM-9PM

*purchase of a drink required.

FRIDAY – LIVE MUSIC | COVER

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DRINK MENU

TEQUILA

REPOSADO	(1 OZ)	(2 OZ)
CLASE AZUL	\$35	\$50
PATRON	\$20	\$26
DON JULIO	\$16	\$22
HERRADURA	\$15	\$21
CASAMIGOS	\$14	\$20
ESPOLÓN	\$8	\$14
CAZADORES	\$7	\$13
HORNITOS	\$7	\$13
1800 REPOSADO	\$7	\$13
JIMADOR	\$7	\$13
ANEJO	(1 OZ)	(2 OZ)
CLASE AZUL	\$100	\$150
PATRON	\$20	\$30
CASAMIGOS ANEJO	\$16	\$22
CAZADORES	\$10	\$16
1800 ANEJO	\$10	\$15
HORNITOS BLACK	\$9	\$15

BLANCO	(1 OZ)	(2 OZ)
CLASE AZUL	\$30	\$45
DON JULIO	\$16	\$22
MAESTRO DOBEL	\$15	\$21
PATRON	\$15	\$21
CASAMIGOS	\$14	\$20
HORNITOS CRISTALINO	\$10	\$16
ESPOLÓN	\$8	\$14
SAUZA SILVER	\$8	\$14
HORNITOS	\$7	\$13
JIMADOR SILVER	\$7	\$13
CAZADORES	\$7	\$13
1800 PLATA	\$7	\$13
1800 COCONUT	\$7	\$13
JOSE CUERVO ESPECIAL	\$7	\$13

MEZCAL

	(1 OZ)	(2 OZ)
MEZCAL CLASE AZUL	\$80	\$120
MEZCAL 400 CONEJOS	\$15	\$21
SIETE MISTERIOS	\$12	\$18
CASAMIGOS	\$12	\$18
KOCH EL	\$12	\$18
JARAL DE BERRIO	\$12	\$18
CREYENTE	\$12	\$18
SOMBRA	\$10	\$16
FANDANGO	\$10	\$16

BEER

BUCKET (5 bottles)	\$30
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

VODKA

	(1 OZ)	(2 OZ)
BELVEDERE	\$10	\$16
GREY GOOSE	\$10	\$16
KETEL ONE	\$9	\$15
TITO'S	\$8	\$14
STOLICHNAYA	\$7	\$13
SMIRNOFF	\$7	\$13
ABSOLUT CITRON	\$6	\$12
ABSOLUT MANDARIN	\$6	\$12
ABSOLUT	\$6	\$12

LIQUOR

	(1 OZ)	(2 OZ)
KAHLUA	\$8	\$12
DISARONNO	\$8	\$12
LICOR 43	\$8	\$12
BAILEYS	\$8	\$12
JAGER	\$7	\$11

WHISKEY

	(1 OZ)	(2 OZ)
JW GREEN LABEL	\$25	\$38
JW BLACK LABEL	\$16	\$22
JAMESON	\$10	\$16
JACK DANIELS	\$9	\$15
JACK DANIELS HONEY	\$8	\$14
CROWN ROYAL	\$8	\$14
JW RED LABEL	\$7	\$13
J&B	\$7	\$13

DRAUGHT

	(16 OZ)
MEGA BUCKET (10)	\$59
BUCKET (5)	\$30
LOCAL ROTATING TAP PITCHER	\$20
TEQUILA COCINA BEER PITCHER	\$18
LOCAL ROTATING TAP	\$7
XX LAGER	\$7
TEQUILA COCINA BEER	\$6

RUM

	(1 OZ)	(2 OZ)
CAPTAIN MORGAN	\$8	\$14
APPLETON ESTATE	\$8	\$14
MALIBU	\$7	\$13
BACARDI WHITE	\$7	\$13
BACARDI BLACK	\$7	\$13

WINE

	(6 OZ)	(9 OZ)
HOUSE WHITE	\$8	\$12
HOUSE RED	\$8	\$12

GIN

	(1 OZ)	(2 OZ)
TANQUERAY	\$8	\$14
BOMBAY	\$7	\$13

NON-ALCOHOLIC

HORCHATA	\$5
JAMAICA	\$5
LEMONADE	\$4
JUICE (orange, apple, pineapple, mango, clamato)	\$4
JARRITOS / MEXICAN COCA COLA	\$4
SANGRIA SENORIAL	\$4
POP (coke, diet coke, sprite, ginger ale)	\$3
COFFEE	\$3



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DRINK MENU

SHOTS

HAND GRANADE 1 OZ \$12 | 2 OZ \$18
Jose Cuervo Silver, Jaggermeister, Redbull

SPICY TAMARIND INFUSED VODKA SHOT 1 OZ \$9 | 2 OZ \$15
Vodka, Fresh tamarind, Fresh jalapeño, Tajin rim

BLOW JOB SHOT 1 OZ \$9 | 2 OZ \$15
Baileys, Amaretto, Whipped cream

JAGER BOMB 1 OZ \$9 | 2 OZ \$15
Jaggermeister, Redbull

BABY MANGO 1 OZ \$8 | 2 OZ \$14
Jose Cuervo Tequila, Mango juice and Tajin rim

BURT REYNOLDS 1 OZ \$7 | 2 OZ \$13
Spiced rum, Butter ripple

KING KONG 1 OZ \$7 | 2 OZ \$13
Banana Liqueur, Crown Royal

GUMMY BEAR SHOT
1 OZ \$5 | 2 OZ \$11
Bols Cherry, Peach liqueur, Pineapple juice, Lime soda

COCKTAILS

FISHBOWL \$25
(must be shared between 2 or more)
Frozen Margarita (4 OZ) or Sangria (12 OZ)
Make it a BULLDOG FISHBOWL + \$5

TEQUILA BULLDOG
1.5 OZ + 207 ML \$14
Frozen Margarita, Coronita

COCONUT MARGARITA 1.5 OZ \$13
1800 Coconut Tequila, Orange Liqueur, Coconut syrup, Lime juice, Simple syrup, Sugar rim

PINEAPPLE MARGARITA 1.5 OZ \$13
Jose Cuervo Tequila, Pineapple juice, Orange Liqueur, Simple syrup with Tajin rim

CUCUMBER MARGARITA 1.5 OZ \$13
Jose Cuervo Tequila, Cucumber Fresh Syrup, Orange Liqueur, Simple syrup with Tajin rim

CADILAC MARGARITA 1.5 OZ \$18
Don Julio Silver, Grand Marnier, Agave syrup, Freshly squeezed lime juice

TAMARIND MEZCALINA 1.5 OZ \$13
Fandango Mezcal, Tamarind puree, Orange juice, Lime juice, Simple Syrup, Tajin rim

MEZCAL MARGARITA 1.5 OZ \$12
Fandango Mezcal, Orange Liqueur, Lime Juice, Pineapple Juice, Simple syrup, Tajin rim

BLUE MARGARITA 1.5 OZ \$13
Jose Cuervo Tequila, Blue Curaçao, Lime juice, Syrup

MARGARITA 1.5 OZ \$11
Jose Cuervo Tequila, Orange Liqueur, Lime juice, Simple syrup, Salt or Tajin rim
Flavours: Lime, Mango, Tamarind, Diablo, Strawberry, Jalapeno or Jamaica (Hibiscus)

CANTARITO 1 OZ \$13
Jose Cuervo Tequila, Orange juice, Lime juice, Grapefruit soda, Fresh lime and orange wedges, Tajin rim

VERDITA 1 OZ \$12
Mint, Jose Cuervo Tequila, Jalapeno, Cilantro, Pineapple, Salt, Tajin rim

VAMPIRITOS MEXICANOS 1 OZ \$12
Sangrita, Jose Cuervo Tequila, Squirt, Lime juice, Tajin

PALOMA 1 OZ \$11
Jose Cuervo Tequila, Grapefruit, Soda, and Lime with salt rim

BERRY VODKARITA 1.5 OZ \$12
Absolut Raspberry Vodka, Bols Cherry, Orange Liquor, Cranberry juice, Lime juice, Simple syrup, Sugar rim

CAESAR 1 OZ \$11
Absolut Vodka, Clamato, Tabasco, Worcestershire, Lime juice, Tamarind stick, Tajin rim

PIÑA COLADA 1.5 OZ \$13
Bacardi White, Pineapple juice, Coconut syrup

RUMCHATA 1 OZ \$11
Rum, Horchata, Cinnamon

MOJITO 1 OZ \$11
Bacardi White Rum, Fresh mint, Lime juice, Simple syrup, Soda, Sprite

CARAJILLO 1 OZ \$12
Liqueur 43 + Espresso

MICHELADA \$12
Your choice of Imported Beer, Clamato, Tabasco, Maggi sauce, Worcestershire, Lime juice, Tamarind stick, Tajin rim
Add three Grilled shrimp + \$4

SANGRIA 4.5 OZ \$12
Your choice of Red or White wine, Orange Liqueur, Fresh fruits, Pineapple juice, Orange Juice, Sprite

MANGO MIMOSA 4.5 OZ \$10
Brut Cava, Mango nectar



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