

TEQUILA COCINA

CANTINA & MEXICAN EATERY

HAPPY HOUR

MON TO SAT: 3-6 PM & 9-CLOSE, SUN: ALL DAY

*DINE IN ONLY

TACOS X3 \$11.00

Your choice of: Pastor, Barbacoa, Carnitas, Pollo con Mole, Tinga de Pollo, Beef Tinga, Chorizo, Carne Asada, Lengua, Vegan Hongos, Nopalitos, Rajas con Crema, Frijoles or Cauliflower.

Make it flour + \$0.99/each

Add cheese + \$0.99/each

NACHOS \$14.00

Housemade corn tortilla chips, cheddar cheese, corn, black olives, jalapeños and pico de gallo. Topped with sour cream and guacamole.

Add meat + \$3.99

SEAFOOD TACOS X2 \$12.00

Your choice of Battered or Grilled Camaron or Pescado. Topped with red cabbage, chipotle-garlic mayo and pico de gallo.

HOUSE WINE (6 OZ) \$6.00

Your choice of White Pinot Grigio or Red Malbec

FROZEN MARGARITA \$6.00

Lime, Strawberry or Mango Frozen Margarita

Double \$10.00

TOSTADAS \$13.00

Two crispy corn tortillas topped with bean sauce, chicken tinga, lettuce, sour cream, feta cheese and pickled onion.

FISHBOWL \$22.00

Your choice of Frozen Margarita or Sangria

TEQUILA COCINA BEER \$5.00

(16 OZ) Lager

FISHBOWL BULLDOG \$27.00

Frozen Lime Margarita with two Coronitas

APPETIZERS & SHARES

GUAC AND CHIPS (8 OZ) \$12.99

Fresh avocado mashed with lime juice and spices. Topped with feta cheese and pico de gallo. Served with housemade corn tortilla chips

NACHOS \$16.99

Housemade corn tortilla chips, cheddar cheese, corn, black olives, jalapeños and pico de gallo. Topped with sour cream and guacamole.

Add meat + \$3.99

CEVICHE \$15.99

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

QUESO FUNDIDO \$15.99

Melted mozzarella cheese dip. Topped with onion and cilantro, served with your choice of corn tortilla chips or 5 corn tortillas.

Add meat + \$3.99

SOPA DE TORTILLA (8 OZ) \$12.99

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

Add chicken + \$3.99

TORTILLA FLIGHT \$19.99

Tortilla in all its forms! A Beef Green Enchilada, a Pastor Quesadilla and a Chicken Tostada served with a side of guacamole and pico de gallo.

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.

FLAUTAS \$14.99

Four crispy 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.

DEL TROMPO A TU TROMPA (350g) \$22.99

Vertical base of Pastor meat served with pineapple, onion, cilantro and 5 corn tortillas.

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

CANTINA & MEXICAN EATERY

ENTRÉES



ALAMBRE

\$19.99

Your choice of meat mixed with bacon, onion, and green peppers. Topped with melted mozzarella cheese, served with rice, beans and 5 corn tortillas.

Choice of meat: Chicken tinga, Beef tinga, Carnitas, Barbacoa, Pastor or Carne Asada.

ENCHILADAS

\$19.99

Three corn tortillas stuffed with your choice of meat. Topped with green or red salsa, feta cheese, sour cream and pickled onion. Served with a side of rice and beans.

Choice of meat: Chicken tinga, Beef tinga, Carnitas, Barbacoa, Pastor or Carne Asada.

Sub Mole or Bean sauce + \$1.49

CHILE RELLENO

\$16.99

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

Make it a Burrito + \$1.49

SOPE

\$16.99

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.



CARNE ASADA RANCHERA

\$25.99

8oz Top Sirloin, two Chorizo Quesadillas and Rajas con Crema served with a side of chiles toreados, guacamole, rice and beans.

Add 5 tortillas + \$2.00

BURRITO

\$15.99

Flour tortilla stuffed with your choice of meat, beans, rice, lettuce, cheese and sour cream, served with a side of pico de gallo.

Choice of meat: Chicken tinga, Beef tinga, Carnitas, Barbacoa, Pastor, Carne Asada, Pollo con Mole, Chorizo or Veggies.

Make it wet + \$1.49



Bacon and cheese crust + \$1.99

Make it a Seafood Burrito + \$5.49

MOLE CON POLLO

\$19.99

Grilled chicken breast on a Mexican rice bed with mole sauce. Topped with sour cream, pickled onion and cilantro. Served with 5 corn tortillas.

** Contains nuts and gluten*

QUESADILLAS

\$16.99

Flour tortilla with melted mozzarella cheese and your choice of meat. Served with a side of sour cream and pico de gallo.

Choice of meat: Chicken tinga, Beef tinga, Carnitas, Barbacoa, Pastor, Carne Asada, Pollo con Mole, Chorizo or Veggies.

Add Guacamole + \$1.99

CHILAQUILES

\$14.99

Homemade corn tortilla chips smothered in your choice of green or red salsa. Topped with feta cheese, sour cream, onion and cilantro. Served with a side of rice and beans.

Add 2 fried eggs + \$1.99

Add Chicken Tinga or Carne Asada + \$3.99

FRIED QUESADILLAS

\$15.99

Two handmade and fried corn-dough tortillas stuffed with melted mozzarella cheese. Served with sour cream and feta cheese on top and a side of salsa verde and salad.

Add meat on top + \$3.99

Add veggies on top + \$2.99

TACO SALAD

\$16.99

Romaine lettuce tossed in your choice of salsa guacamole or chipotle-garlic mayo on a Mexican rice bed. Served with seasoned chicken breast, pico de gallo, feta cheese, pineapple, avocado and corn tortilla strips.

Sub Grilled Shrimp + \$1.99



MOLCAJETE

\$44.99

400g of Sliced Top Sirloin and 10 shrimps, tender cactus, fire roasted salsa, mozzarella cheese and serrano peppers on a traditional molcajete hot stone. Served with a side of rice, frijoles puercos and 10 corn tortillas.

Add Pastor meat + \$3.99



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TACOS

MEAT

\$4.99/each served on a 4" corn tortilla

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

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.

MOLE CON POLLO

Pulled chicken cooked in a spiced
peanut and chocolate sauce. Topped
with sour cream and pickled onion.

** Contains nuts and gluten*

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 onion and cilantro.

LENGUA

Braised beef tongue smothered in salsa
verde. Topped with onion and cilantro.

CARNE ASADA

Top Sirloin. Topped with onion
and cilantro.

SPECIAL

\$6.49/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.

VEGGIE

\$3.49/each served on a 4" corn tortilla

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

CAULIFLOWER

Beer battered cauliflower on a 6" flour tortilla.
Topped with red cabbage, chipotle-garlic
mayo and pineapple salsa.

RAJAS CON CREMA

Poblano peppers, onion and
corn cooked in sour cream.
Topped with feta cheese.

FRIJOLES

Beans topped with feta cheese
and pico de gallo.

VEGAN HONGOS

Sauteed mushrooms cooked in red
salsa. Topped with onion and
cilantro.

NOPALITOS

Tender cactus cooked in tomatillo
green salsa. Topped with mozzarella
cheese and pico de gallo.

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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

DESSERTS

CHURROS WITH ICE CREAM

\$8.99

Extra ice cream scoop + \$1.49

FLAN

\$10.99

PASTEL DE TRES LECHES

\$11.99

TACO TUESDAY

\$2.50/EACH SERVED ON A 4" CORN TORTILLA*

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

Your choice of: Pastor, Barbacoa, Carnitas, Pollo con Mole, Tinga de Pollo, Beef Tinga, Chorizo, Carne Asada, Lengua, Vegan Hongos, Nopalitos, Rajas con Crema, Frijoles or Cauliflower.

** Purchase of drink required*

EXTRAS

Small Guacamole (2oz) **\$1.99**
Large Guacamole (4oz) **\$3.99**
Small Pico de Gallo (2oz) **\$1.00**
Large Pico de Gallo (4oz) **\$1.99**
Sour Cream (2oz) **\$1.00**

Chipotle-garlic Mayo (2oz) **\$1.00**
5 Tortillas **\$2.00**
Rice or Beans side **\$3.99**
Chips and Salsa **\$2.50**

Chiles Tostados (3pc) **\$1.99**
Lime side (4 wedges) **\$0.75**
Jalapeños side **\$0.99**
Olives side **\$0.99**

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DRINK MENU

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)	\$8
BEER BUCKET (5 bottles)	\$29

DRAUGHT

(16 oz)

TEQUILA COCINA BEER	\$7
XX LAGER	\$7
STELLA	\$8
BRIDGE BREWING (Rotating Tap)	\$7

WINE

(6 oz)

HOUSE WHITE Pinot Grigio	\$8
HOUSE RED Merlot	\$8

NON-ALCOHOLIC

HORCHATA	\$5
JAMAICA	\$5
LEMONADE	\$4
JUICE	\$4
POP	\$3
JARRITOS / MEXICAN COCA COLA	\$4
SANGRIA SENORIAL	\$4
COFFEE	\$3
VIRGIN COCKTAIL	\$6

COCKTAILS

CLASSIC MARGARITA \$11

Jose Cuervo Tequila, Orange Liquor, Lime juice, Simple syrup, Salt or Tajin rim
Flavours: Lime, Mango or Strawberry

SPECIAL MARGARITA \$12

Jose Cuervo Tequila, Orange Liquor, Lime juice, Simple syrup, Tajin rim
Flavours: Jalapeño, Jamaica (Hibiscus) or Blue

MEZCAL MARGARITA \$12

Fandango Mezcal, Orange Liquor, Lime Juice, Pineapple Juice, Simple syrup, Tajin rim

BERRY VODKARITA \$12

Absolut Raspberry Vodka, Bols Cherry, Orange Liquor, Cranberry juice, Lime juice, Simple syrup, Sugar rim

COCONUT MARGARITA \$13

1800 Coconut Tequila, Orange Liquor, Coconut syrup, Lime juice, Simple syrup, Sugar rim

TAMARIND MEZCALINA \$13

Fandango Mezcal, Tamarind puree, Orange liquor, Pineapple juice, Simple syrup, Tajin rim

CANTARITO \$13

Jose Cuervo Tequila, Orange juice, Lime juice, Grapefruit soda, Fresh lime and orange wedges, Tajin rim

MICHELADA \$12

Your choice of Imported Beer, Clamato, Tabasco, Maggi sauce, Worcestershire, Lime juice, Tamarind stick, Tajin rim

Add Shrimp + \$3

TEQUILA BULLDOG \$14

(1.5oz + 207ml)
Frozen Margarita, Coronita

MOJITO \$11

Bacardi White Rum, Fresh mint, Lime juice, Simple syrup, Soda, Sprite

COCINA CAESAR \$11

Absolut Vodka, Clamato, Tabasco, Worcestershire, Lime juice, Tamarind stick, Tajin rim

PALOMA \$11

Jose Cuervo Tequila, Lime juice, Grapefruit soda, Simple syrup, Salt rim

PIÑA COLADA \$13

Bacardi White Rum, Malibu, Pineapple juice, Coconut syrup

SANGRIA \$12

Your choice of Red or White wine, Orange Liquor, Fresh fruits, Pineapple juice, Orange Juice, Sprite

RUMCHATA \$11

Captain Morgan Spiced Rum, Horchata, Cinnamon

CARAJILLO \$13

Licor 43 + Espresso

FISHBOWL \$27

(must be shared between 2 or more)
Frozen Margarita or Sangria

Make it a BULLDOG FISHBOWL + \$5



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DRINK MENU

TEQUILA

BLANCO

JOSE CUERVO ESPECIAL SILVER	\$6
JOSE CUERVO TRADICIONAL SILVER	\$7
CENTENARIO PLATA	\$7
1800 SILVER	\$7
1800 COCONUT	\$7
OLMECA	\$6
OLMECA ALTOS	\$7
JIMADOR PLATA	\$7
HORNITOS PLATA	\$7
CAZADORES BLANCO	\$7
ESPOLÓN BLANCO	\$8
SAUZA	\$8
VOLCÁN	\$12
CASAMIGOS BLANCO	\$14
PATRON SILVER	\$15
DON JULIO SILVER	\$16
CLASE AZUL PLATA	\$28

ANEJO

CENTENARIO ANEJO	\$10
1800 ANEJO	\$9
HORNITOS BLACK BARREL	\$9
CAZADORES	\$10
TRES GENERACIONES	\$18
PATRON ANEJO	\$20
PATRON ROCA ANEJO	\$27
CLASE AZUL ANEJO	\$100

CRISTALINO

MAESTRO DOBEL	\$13
TAVI	\$20
HORNITOS CRISTALINO	\$10

REPOSADO

JOSE CUERVO ESPECIAL REP	\$6
JOSE CUERVO TRADICIONAL REP	\$7
CENTENARIO	\$7
1800	\$8
OLMECA GOLD	\$7
JIMADOR	\$7
HORNITOS	\$7
CAZADORES	\$7
ESPOLÓN	\$8
SAUZA GOLD	\$9
HERRADURA	\$9
CABO WABO	\$14
CASAMIGOS	\$15
PATRON	\$16
DON JULIO	\$17
JOSE CUERVO RESERVA DE LA FAMILIA	\$28
CLASE AZUL	\$30

MEZCAL

400 CONEJOS	\$15
CREYENTE	\$12
FANDANGO	\$9
SOMBRA	\$10
JARAL DE BERRIO	\$12
SIETE MISTERIOS	\$12
CASAMIGOS	\$12
KOCH EL	\$12

Turn any Tequila or Mezcal into a Margarita **+\$5**

VODKA

ABSOLUT	\$6
ABSOLUT RASPBERRY	\$6
ABSOLUT CITRON	\$6
SMIRNOFF	\$7
GREY GOOSE	\$10
TITO'S	\$10

BOURBON

JIM BEAM	\$5
BULLEIT	\$11
MAKERS MARK	\$9

RUM

MATUSALEM GRAN RESERVA 23YR	\$14
KRAKEN	\$8
BACARDI WHITE	\$7
MALIBU	\$7
CAPTAIN MORGAN	\$8

WHISKEY

BUSHMILLS ORIGINAL	\$7
CROWN ROYAL	\$8
JACK DANIELS	\$9
JAMESON	\$10
FIREBALL	\$6
JW GREEN LABEL	\$25
JW BLACK LABEL	\$16

GIN

BOODLES	\$6
BOMBAY	\$7
HENDRICKS	\$11



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1800
TEQUILA