

TEQUILA COCINA

CANTINA & MEXICAN EATERY

APPETIZERS & SHARES



DEL TROMPO A TU TROMPA \$25.99

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

TOSTADAS \$16.99

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



TORTILLA FLIGHT \$21.99

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.

GUAC AND CHIPS (8 OZ) \$16.99

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



CEVICHE \$19.99

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

NACHOS \$21.99

House-made corn tortilla chips, cheddar cheese, corn, black olives, jalapeños and pico de gallo. Topped with sour cream.

Add meat +\$7.99

Add guacamole +\$3.99

FLAUTAS \$18.99

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 pickled onion.

QUESO FUNDIDO \$15.99

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

Add meat +\$5.99

Add corn tortillas (5) +\$2.00

Add flour tortillas (5) +\$5.00

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 +\$5.99

TACO TUESDAY

\$2.99/EACH SERVED ON A 4" CORN TORTILLA. YOUR CHOICE OF:

Make it flour +\$2.00/each

Add cheese +\$1.50/each

PASTOR

Marinated pork and pineapple. Topped with onion and cilantro.

POLLO CON MOLE

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

CHORIZO

Mexican pork sausage. Topped with pickled onion and cilantro.

NOPALITOS

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

BARBACOA

Slow cooked lamb. Topped with onion and cilantro.

TINGA DE POLLO

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

RAJAS CON CREMA

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

CAULIFLOWER

Beer battered cauliflower. Topped with red cabbage, chipotle-garlic mayo and pineapple salsa.

CARNITAS

Tender braised pork. Topped with onion and cilantro.

BEEF TINGA

Pulled beef cooked in a spiced tomato sauce. Topped with onion and cilantro.

FRIJOLE

Beans topped with feta cheese and pico de gallo.

VEGAN HONGOS

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



CHEF'S RECOMMENDATION

DINE-IN ONLY: PURCHASE OF A REGULAR-PRICE DRINK REQUIRED

* 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 +\$3.99 EACH



1800
TEQUILA

TEQUILA COCINA

CANTINA & MEXICAN EATERY

ENTRÉES

FAJITAS

\$20.99

Your choice of seasoned Carne Asada or Grilled chicken breast, onions and green peppers. Served with rice, beans and 5 corn tortillas.

Sub Grilled Shrimp +\$5.99

Add melted cheese +\$3.99

Add guacamole +\$3.99

Add sour cream +\$1.49

ENCHILADAS

\$20.99

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: Shredded chicken, Beef tinga, Carnitas, Barbacoa, Pastor or Carne Asada.

Sub Mole sauce +\$1.49

CHILE RELLENO

\$19.99

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

CHILAQUILES

\$16.99

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 +\$2.99

Add Carne Asada or shredded chicken +\$5.99



CARNE ASADA RANCHERA

\$26.99

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

\$20.99

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

SOPES

\$20.99

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.

QUESADILLAS

\$20.99

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 +\$3.99

FRIED QUESADILLAS

\$16.99

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 +\$5.99

Add veggies on top +\$3.99

MOLE CON POLLO

\$20.99

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*

TACO SALAD

\$19.99

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, bacon bits and corn tortilla strips.

Sub Grilled Shrimp +\$5.99



MOLCAJETE MEXICANO

\$49.99

(1-3 people)

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



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CANTINA & MEXICAN EATERY

TACOS

MEAT

\$5.99/EACH SERVED ON A 4" CORN TORTILLA

Make it flour +\$2.00/each
Add cheese +\$1.50/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.

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.

MOLE CON POLLO

Pulled chicken cooked in a
spiced peanut and 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.

** Contains nuts and gluten*

SPECIAL

SERVED ON A 6" CORN OR FLOUR TORTILLA

CAMPECHANO \$11.99

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

SUPREMO \$10.99

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

CAMARON \$7.49

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

PESCADO \$7.49

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

VEGETARIAN

\$4.49/EACH SERVED ON A 4" CORN TORTILLA

Make it flour +\$2.00/each
Add cheese +\$1.50/each

CAULIFLOWER

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

NOPALITOS

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

RAJAS CON CREMA

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

VEGAN HONGOS

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

FRIJOLES

Beans topped with feta
cheese and pico de gallo.

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KIDS MENU

* AVAILABLE FOR 12 YEARS OLD AND UNDER

MINI QUESADILLA \$7.99

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

Add meat +\$5.99

MINI BURRITO \$8.99

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

Add meat +\$5.99

DESSERTS

CHURROS WITH ICE CREAM \$9.99

Extra ice cream scoop +\$1.99

FLAN \$10.99

PASTEL DE TRES LECHES \$11.99

EXTRAS

GUACAMOLE (2 OZ) \$3.99

PICO DE GALLO (2 OZ) \$1.00

SOUR CREAM (2 OZ) \$1.49

CHIPOTLE-GARLIC
MAYO (2 OZ) \$1.49

CHIPS AND SALSA \$3.99

RICE SIDE \$3.99

BEANS SIDE \$3.99

5 CORN TORTILLAS \$2.00

5 FLOUR TORTILLAS \$4.99

LIME SIDE \$0.75

JALAPEÑOS SIDE \$1.99

NON-ALCOHOLIC DRINKS

TEA \$2.00

COFFEE \$3.00

POP \$3.00

LEMONADE / JUICE \$4.00

SPARKLING WATER (330 ML) \$4.00

JARRITOS / MEXICAN COCA COLA \$4.00

SANGRIA SENORIAL \$4.00

HORCHATA / JAMAICA \$5.00

VIRGIN COCKTAIL \$5.00

CORONA SUNBREW 0.0 \$6.00

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DRINKS

TEQUILA

REPOSADO (1 oz) (2 oz)

JOSE CUERVO RESERVA DE LA FAMILIA	\$80	\$120
CLASE AZUL	\$35	\$50
DON JULIO	\$17	\$30
PATRON	\$17	\$30
CASAMIGOS	\$16	\$28
CABO WABO	\$15	\$26
HERRADURA	\$10	18
SAUZA GOLD	\$10	\$18
ESPOLÓN	\$9	\$16
1800 REPOSADO	\$9	\$16
CAZADORES	\$8	\$14
HORNITOS	\$8	\$14
JIMADOR	\$8	\$14
OLMECA GOLD	\$8	\$14
CENTENARIO	\$8	\$14
JOSE CUERVO TRADICIONAL	\$8	\$14
JOSE CUERVO ESPECIAL	\$7	\$12

BLANCO (1 oz) (2 oz)

CLASE AZUL PLATA	\$30	\$45
DON JULIO SILVER	\$16	\$28
PATRON SILVER	\$15	\$26
CASAMIGOS BLANCO	\$15	\$26
VOLCÁN	\$13	\$22
SAUZA	\$9	\$16
ESPOLÓN BLANCO	\$9	\$16
CAZADORES BLANCO	\$8	\$14
HORNITOS PLATA	\$8	\$14
JIMADOR PLATA	\$8	\$14
OLMECA ALTOS	\$8	\$14
OLMECA	\$7	\$12
1800 COCONUT	\$8	\$14
1800 SILVER	\$8	\$14
CENTENARIO PLATA	\$8	\$14
JOSE CUERVO TRADICIONAL	\$8	\$14
JOSE CUERVO ESPECIAL	\$7	\$12

ANEJO (1 oz) (2 oz)

CLASE AZUL ANEJO	\$100	\$150
PATRON ROCA ANEJO	\$28	\$50
PATRON ANEJO	\$20	\$36
TRES GENERACIONES	\$18	\$32
CAZADORES	\$11	\$20
CENTENARIO ANEJO	\$11	\$20
HORNITOS BLACK BARREL	\$10	\$18
1800 ANEJO	\$10	\$18

CRISTALINO (1 oz) (2 oz)

TAVI	\$20	\$36
DON JULIO 70	\$20	\$36
MAESTRO DOBEL	\$15	\$26
HORNITOS	\$11	\$20
1800 CRISTALINO	\$11	\$20

Turn any Tequila or Mezcal into a Margarita +\$5.00

VODKA (1 oz) (2 oz)

TITO'S	\$10	\$18
GREY GOOSE	\$10	\$18
ABSOLUT CITRON	\$8	\$14
ABSOLUT RASPBERRY	\$8	\$14
ABSOLUT	\$7	\$12
SMIRNOFF	\$7	\$12

RUM (1 oz) (2 oz)

MATUSALEM GRAN RESERVA 23 YRS	\$14	\$26
KRAKEN	\$8	\$14
CAPTAIN MORGAN	\$8	\$14
BACARDI WHITE	\$7	\$12
MALIBU	\$7	\$12

WHISKEY (1 oz) (2 oz)

JW GREEN LABEL	\$25	\$38
JW BLACK LABEL	\$16	\$28
JAMESON	\$10	\$18
JACK DANIELS	\$9	\$16
CROWN ROYAL	\$8	\$14
BUSHMILLS	\$8	\$14
FIREBALL	\$7	\$12

GIN (1 oz) (2 oz)

HENDRICKS	\$12	\$22
BOMBAY	\$8	\$14
BOODLES	\$7	\$12

MEZCAL (1 oz) (2 oz)

400 CONEJOS	\$15	\$26
CREYENTE	\$12	\$22
JARAL DE BERRIO	\$12	\$22
SIETE MISTERIOS	\$12	\$22
CASAMIGOS	\$12	\$22
KOCH EL	\$12	\$22
SOMBRA	\$10	\$18
FANDANGO	\$10	\$18

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DRINKS

COCKTAILS

CLASSIC MARGARITA

1.5 OZ \$12

Jose Cuervo Tequila, Orange Liqueur, Lime juice, Simple syrup, Salt or Tajin rim

Flavours: Lime, Mango, Strawberry, Tamarind-Chamoy or Jamaica (Hibiscus)

JALAPEÑO MARGARITA

1.5 OZ \$13

Jose Cuervo Tequila, Orange Liqueur, Lime juice, Fresh jalapeños, Simple syrup, Tajin rim

MEZCAL MARGARITA

1.5 OZ \$13

Fandango Mezcal, Orange Liqueur, Lime juice, Pineapple Juice, Simple syrup, Tajin rim

BERRY VODKARITA

1.5 OZ \$13

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

COCONUT MARGARITA

1.5 OZ \$14

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

TAMARIND MEZCALINA

1.5 OZ \$14

Fandango Mezcal, Tamarind purée, Orange liqueur, Pineapple juice, Simple syrup, Tajin rim

MICHELADA 355 ML \$13

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

Add Shrimp +\$5.00

TEQUILA BULLDOG

1.5 OZ + 207 ML \$15

Frozen Margarita, Coronita

CANTARITO 1 OZ \$13

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

MOJITO 1 OZ \$12

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

COCINA CAESAR 1 OZ \$12

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

PALOMA 1 OZ \$12

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

PIÑA COLADA 1.5 OZ \$14

Bacardi White Rum, Malibu, Pineapple juice, Coconut syrup

SANGRIA 4.5 OZ \$14

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

RUMCHATA 1 OZ \$12

Captain Morgan Spiced Rum, Horchata, Cinnamon

CARAJILLO 1 OZ \$14

Liqueur 43 + Espresso

FISHBOWL \$28

(must be shared between 2 or more)

Frozen Margarita (6 OZ) or Sangria (10 OZ)

Make it a BULLDOG FISHBOWL +\$5.00

SPECIAL DRINKS

MARGARITA FLIGHT

4 OZ \$25

4 FROZEN Margarita Tasters

Flavours: Lime, Mango, Jamaica, Tamarind-Chamoy or Strawberry

BABY MANGO SHOT

1 OZ \$8 / 2 OZ \$14

Tequila, Mango juice and Tajin rim

GUMMY BEAR SHOT

1 OZ \$7 / 2 OZ \$12

Bols Cherry, Peach Liqueur, Pineapple juice

BEER

BEER BUCKET (5 bottles)	\$32
STELLA (355 ml)	\$8
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

DRAUGHT

(16 OZ)

TEQUILA COCINA BEER	\$6
CORONA	\$9
BRIDGE BREWING (Rotating Tap)	\$7

WINE

(6 OZ) (9 OZ)

HOUSE RED (CA)	\$8	\$12
Cabernet-Merlot		
HOUSE WHITE (CA)	\$8	\$12
Pinot Grigio		



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