

TEQUILA COCINA

CANTINA & MEXICAN EATERY

HAPPY HOUR

MON TO FRI: 12-5PM

TOSTADAS	\$14.99	TEQUILA BULLDOG	\$12.99
GRINGA DE PASTOR	\$16.99	MANGO MIMOSA	\$7.99
NACHOS	\$16.99	LIME FROZEN MARGARITA	\$6.99
BURRITOS	\$15.99	TEQUILA COCINA BEER	\$4.99

WEEKEND SPECIAL – BRUNCH

FRI TO SUN: 11AM-3PM

BIRRIA Beef stew made with mexican spices accompanied with cilantro, onion, salsa and tortillas.	\$21.99	ENCHILADAS SUIZAS Rolling corn tortillas, stuffed with chicken, covered in red creamy sauce, topped with cheese and sour cream. <i>Sub shrimp + \$3.99</i>	\$21.99
KEKA BIRRIA Three corn quesadillas with birria accompanied with consome (birria soup), cilantro and onion.	\$21.99	POZOLE Hominy and pork soup with lettuce, lime, onion, served with deep-fried corn tortilla.	\$20.99

And more! Ask your server for a special menu.

APPETIZERS & SHARES

 DEL TROMPO A TU TROMPA Vertical base of Pastor meat served with pineapple, onion, cilantro and corn tortillas.	\$23.99	TEQUILA ALITAS Chicken wings of your choice of buffalo, bbq or lemon pepper sauce accompanied by carrots and celery.	\$14.99
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</i>	\$19.99	GUAC & CHIPS Fresh avocado mashed with lime, spices and pico de gallo. Topped with feta cheese. Served with homemade corn tortilla.	\$14.99

#TORTAS

\$15.00/each served with a side of pickled jalapeños and grilled onions

PASTOR Marinated pork, pineapple, guacamole, mozzarella cheese, onion, cilantro	BARBACOA OR BIRRIA Slow cooked lamb or marinated beef, mozzarella cheese, avocado, cilantro and onion. Served with birria broth for dipping.	COCHINITA PIBIL Slow-roasted marinated pork, red onion, lettuce, avocado
CARNE ASADA Top sirloin, mozzarella and cheddar cheese, avocado, tomato, lettuce	CHORIZO Mexican pork sausage, mozzarella cheese, onion, cilantro	CARNITAS Tender braised pork, mozzarella cheese, avocado, onion, cilantro <i>* Make it Jalisco Style</i>

MILANESA

Chicken or beef breaded, cheese, lettuce, avocado.

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 **\$14.50**

Order of 5 meat tacos **\$22.50**

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 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

\$8.50/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 **\$12.99**

Order of 5 veggie tacos **\$19.99**

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

Add cheese **+\$0.99/each**

CAULIFLOWER

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

 *Make it vegan*

VEGGIE PASTOR

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

RAJAS CON CREMA

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

FRIJOLES

Mashed beans topped with feta cheese.

 *Make it vegan*

PAPA

Fried potato with grilled onion,
topped with cilantro

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MAIN DISHES



MOLCAJETE MEXICANO

(2 PEOPLE)

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

\$49.99

ASADA RANCHERA

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

\$29.99



CHAMORRO

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

\$27.99

MOLE CON POLLO

Grilled chicken breast with Mole Sauce, red onion and black sesame. Accompanied by rice.

\$21.99

** Made from scratch*

ENCHILADAS AZTECAS

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

\$22.99

** Mole option available + \$3.00*

ALAMBRE

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

\$22.99



AGUACHILE

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

\$22.99

Your choice of: green or black sauce.

GRINGA DE PASTOR

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

\$20.99

CHILE RELLENO

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

\$20.99

MILANESA

Breaded shallow fried beef or chicken. Served with rice, salad, tortillas, and fire roasted sauce.

\$22.99

SOPES ITOS

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.

\$19.99



Make it vegan

BURRITO

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.

\$18.99

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



Make it vegan

TOSTADAS

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.

\$17.99

CEVICHE

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

\$20.99

QUESO FUNDIDO

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

\$18.99

Add meat + \$3.99

Add 5 tortillas + \$3.99

FLAUTAS

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

\$18.99



Make it vegan

SOPA DE TORTILLA

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

\$14.99

Add chicken + \$3.99



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KIDS MENU

MINI QUESADILLA

\$8.99

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

Add meat + \$3.99

MINI BURRITO

\$8.99

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

Add meat + \$3.99

EXTRAS

Rice or Beans side	\$3.99
Chips and Salsa	\$2.50
5 Tortillas	\$2.50
Guacamole (2oz)	\$3.50
Chiles Toreados (3pc)	\$2.50
Pico de Gallo (2oz)	\$2.50
Sour Cream (2oz)	\$1.50
Chipotle-garlic Mayo (2oz)	\$1.50
Jalapeños side	\$2.00

DESSERTS

CHURROS WITH ICE CREAM

\$11.99

TRES LECHES CAKE

\$11.99

FLAN

\$11.99

CHOC LOVERS CAKE

\$11.99

\$10.99 MENU

QUESADILLA

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

PAMBAZO

Guajillo salsa-drunk sandwich lled with chorizo and potatoes, topped with lettuce.

🌿 *Make it vegan*

TORTA DE CHILAQUIL

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

🌿 *Make it vegan*

SPECIALS

MONDAY – BURRITO DAY

Burritos \$13.99 (carnitas, tinga de pollo, veggies chorizo, cochinita pibil and pastor) ALL DAY

**purchase of a drink required.*

TUESDAY – TACO TUESDAY

30% off (carnitas, cochinita pibil, chorizo, pastor, tinga de pollo, and veggie)

**purchase of a drink required.*

WEDNESDAY – HAPPY HOUR ALL DAY

THURSDAY – ALL TACOS YOU CAN EAT

FROM 11AM - 9PM

**purchase of a drink required.*

FRIDAY – LIVE MUSIC | COVER

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To keep you posted about our events and promos, Follow us

  @tequilacocina_granville

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DRINKS

TEQUILA

REPOSADO	(1 OZ)	(2 OZ)
CLASE AZUL	\$40	\$50
PATRON	\$20	\$26
DON JULIO	\$16	\$22
HERRADURA	\$15	\$21
CASAMIGOS	\$14	\$20
ESPOLÓN	\$9	\$16
HORNITOS	\$9	\$16

ANEJO	(1 OZ)	(2 OZ)
CLASE AZUL	\$100	\$150
PATRON	\$18	\$24
CASAMIGOS ANEJO	\$16	\$22
CAZADORES	\$10	\$16
1800 ANEJO	\$10	\$15
HORNITOS BLACK	\$9	\$15
DON JULIO 70	\$19	\$26

PREMIUM	(1 OZ)
CLASE AZUL ULTRA	\$300
CLASE AZUL GOLD	\$50
RESERVA DE LA FAMILIA	\$80
DON JULIO 1942	\$30

BLANCO	(1 OZ)	(2 OZ)
CLASE AZUL	\$35	\$45
DON JULIO	\$15	\$21
MAESTRO DOBEL	\$15	\$21
PATRON	\$15	\$21
HORNITOS CRISTALINO	\$15	\$21
CASAMIGOS	\$14	\$20
HORNITOS	\$9	\$16
ESPOLÓN	\$8	\$14
SAUZA SILVER	\$8	\$14
1800 PLATA	\$8	\$14
1800 COCONUT	\$8	\$14
JIMADOR SILVER	\$7	\$13
CAZADORES	\$7	\$13
JOSE CUERVO ESPECIAL	\$7	\$13



MEZCAL

	(1 OZ)	(2 OZ)
MEZCAL CLASE AZUL	\$80	\$120
MEZCAL 400 CONEJOS	\$10	\$16
SIETE MISTERIOS	\$12	\$18
CASAMIGOS	\$16	\$22
KOCH EL	\$12	\$18
JARAL DE BERRIO	\$12	\$18
CREYENTE	\$12	\$18
SOMBRA	\$10	\$16
FANDANGO	\$10	\$16

BEER

MEGA BUCKET (10 bottles)	\$70
BUCKET (5 bottles)	\$36
CORONA (355 ml)	\$8
PACIFICO (355 ml)	\$8
MODELO (355 ml)	\$8
NEGRA MODELO (355 ml)	\$8
SOL (355 ml)	\$8
XX LAGER (355 ml)	\$8

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	\$8	\$14
ABSOLUT MANDARIN	\$8	\$14
ABSOLUT	\$7	\$13

NON-ALCOHOLIC

CORONA ZERO	\$7
VIRGIN COCKTAIL (margarita, mojito, caesar)	\$7
HORCHATA	\$6
JAMAICA	\$6
LEMONADE	\$5
JUICE (orange, apple, pineapple, mango, clamato)	\$5
JARRITOS / MEXICAN COCA COLA	\$5
SANGRIA SENORIAL	\$5
POP (coke, diet coke, sprite, ginger ale)	\$4
COFFEE	\$4

LIQUOR

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

DRAUGHT

	(16 OZ)
TEQUILA COCINA BEER PITCHER	\$21
CORONA PREMIUM DRAFT	\$10
LOCAL ROTATING TAP	\$8
STELLA ARTOIS	\$8
TEQUILA COCINA BEER	\$7

WINE

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

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

RUM

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

GIN

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

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SHOTS

GUMMY BEAR SHOT

1 OZ \$7 / 2 OZ \$12

Bols Cherry, Peach liqueur, Pineapple juice, Lime soda

SPICY TAMARIND INFUSED VODKA SHOT

1 OZ \$10 / 2 OZ \$16

Vodka, Fresh tamarind, Fresh jalapeño, Tajin rim

BABY MANGO 1 OZ \$9 / 2 OZ \$15

Jose Cuervo Tequila, Mango juice and Tajin rim

BLOW JOB SHOT 1 OZ \$10 / 2 OZ \$16

Baileys, Amaretto, Whipped cream

HAND GRANADE

1 OZ \$13 / 2 OZ \$19

Jose Cuervo Silver, Jaggermeister, Redbull

JAGER BOMB 1 OZ \$10 / 2 OZ \$16

Jaggermeister, Redbull

COCKTAILS

MARGARITA FLIGHT \$26

Your choice of 4 different frozen margarita flavours

MARGARITA 1.5 OZ \$13

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

Flavours: Lime, Mango, Tamarind, Diablo, Strawberry, Jalapeño or Jamaica (Hibiscus)

CADILAC MARGARITA 1.5 OZ \$18

Don Julio Silver, Grand Marnier, Agave syrup, Freshly squeezed lime juice

COCONUT MARGARITA 1.5 OZ \$15

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

PINEAPPLE MARGARITA 1.5 OZ \$15

Jose Cuervo Tequila, Pineapple juice, Orange Liqueur, Simple syrup with Tajin rim

CUCUMBER MARGARITA 1.5 OZ \$15

Jose Cuervo Tequila, Fresh cucumber syrup, Orange Liqueur, Simple syrup with Tajin rim

BLUE MARGARITA 1.5 OZ \$15

Jose Cuervo Tequila, Blue Curaçao, Lime juice, Syrup

MEZCAL MARGARITA 1.5 OZ \$14

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

SEASONAL TO SIP \$14

Ask your server about our season special

FISHBOWL \$31

(must be shared between 2 or more)
Frozen Margarita (4 OZ) or Sangria (12 OZ)

Make it a BULLDOG FISHBOWL

TEQUILA BULLDOG

1.5 OZ + 207 ML \$16

Frozen Margarita, Coronita

TAMARIND MEZCALINA

1.5 OZ \$15

Fandango Mezcal, Tamarind purée, Orange juice, Lime juice, Simple syrup, Tajin rim

CANTARITO 1 OZ \$15

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

VERDITA 1 OZ \$15

Mint, Jose Cuervo Tequila, Jalapeño, Cilantro, Pineapple, Salt, Tajin rim

VAMPIRITOS MEXICANOS

1 OZ \$14

Sangrita, Jose Cuervo Tequila, Squirt soda, Lime juice, Tajin

BERRY VODKARITA 1.5 OZ \$14

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

PALOMA 1 OZ \$13

Jose Cuervo Tequila, Grapefruit, Soda, and Lime with salt rim

PIÑA COLADA 1.5 OZ \$15

Bacardi White, 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

MICHELADA 1 OZ \$14

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

Add three Grilled shrimp + \$4

CAESAR 1 OZ \$13

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

RUMCHATA 1 OZ \$13

Rum, Horchata, Cinnamon

MOJITO 1 OZ \$13

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

CARAJILLO 1 OZ \$14

Liqueur 43 + Espresso

MANGO MIMOSA 4.5 OZ \$12

Brut Cava, Mango nectar



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