

TACOS

- CHICKEN** 3.75
cotija cheese, pico de gallo, tomatillo sauce
- CARNE ASADA*** 4.25
grilled skirt steak, pico de gallo, avocado
- MUSHROOM & ZUCCHINI** 2.75
grilled zucchini, mushrooms, lettuce, pickled red onion
- CLASSIC GROUND BEEF** 2.95
black bean corn salsa, cheddar, sour cream
- MAHI MAHI** 4.95
grilled mahi mahi, lime slaw, avocado
- GULF SHRIMP** 4.75
chilled gulf shrimp salad, sriracha aioli
- BRISKET** 4.10
lettuce, tomatillo sauce, cabbage slaw
- CHORIZO** 3.75
ground chorizo, tomato, lettuce, salsa verde, cilantro
- CRISPY PORK BELLY** 4.25
watermelon radish, gochujang sauce, avocado
- GRILLED SHRIMP** 4.75
lettuce, pico de gallo
- CHICKEN DIABLO** 3.95
peppers and onions, diablo sauce
- CAULIFLOWER & KALE** 2.95
crispy cauliflower, braised kale, romesco sauce, toasted pumpkin seeds
- AHI TUNA*** 4.95
sesame marinated tuna, lime slaw, cilantro aioli

FAJITAS

served with rice, tomatillo sauce, guacamole, garlic butter, sour cream, and flour tortillas

- CHICKEN** 15.95
SHRIMP 16.95
STEAK* 17.95
MIXED 17.95

DESSERTS

house-made daily | 5.95 each

- TRES LECHES CAKE
KEY LIME PIE
CHURROS



TEQUILA & TACO

START WITH

- QUESO BLANCO** 5.95
YUCA FRIES 4.95
with lime aioli
- STREET CORN** 4.95
GUACAMOLE 8.95
NACHOS 6.95
FRIED OYSTERS 9.95
EMPANADA OF THE DAY 3.95
QUESADILLA 8.95
chicken or steak

CEVICHE & SALADS

- SHRIMP CEVICHE*** \$11.95
citrus marinated shrimp and turbo with avocado, pico de gallo, and cilantro
- TUNA TARTARE*** \$11.95
ahi tuna, thai sweet chili sauce, sliced avocado, cilantro
- BEET SALAD** \$9.95
tri colored beets, beet puree, baby arugula, tomatoes, red onions, cotija cheese
- TACO COBB** \$12.95
taco bowl, romaine lettuce, ground beef, pico de gallo, shredded cheddar, egg, avocado
- CAESAR SALAD** \$9.95
romaine, tomatoes, parmesan, crispy chickpeas; add chicken \$4, shrimp or steak \$5

BURRITOS

served with lettuce, rice, cheddar, black beans, entomatado sauce, and pico

- CHEESE** 9.50
PULLED CHICKEN 10.95
SLICED BRISKET 11.95
PULLED PORK 10.95

ENCHILADAS

served with spanish rice and black beans

- PULLED CHICKEN** 11.95
SLICED BRISKET 12.95
VEGGIE 10.95

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FRESH MARGARITAS

FRESH SQUEEZED LIME AND ORANGE,
BLUE AGAVE TEQUILA
ONE HUNDRED PERCENT

SIGNATURE 9.95

SPICY 9.95

fresh jalapeño and habañoero agave

SMOKY 10.95

Del Maguey Vida mezcal

SEASONAL 11.95

signature with seasonal fruit

ORGANIC 14.95

organic everything: tequila, limes, salt, agave

AÑEJO (AKA THE CADILLAC) 16.95

Milagro añejo, Gran Gala, bitters

GRANDE (FOR 2) 21.95

blue curacao, fresh lime and orange

HAPPY HOUR

every day 4-7pm

BEER \$3

Miller Lite

Corona

Founders Solid Gold Lager

Founders All Day IPA

FROZEN \$5

{pricing until 9pm}

Margarita

MangoRita

Pina Colada

WINE \$5

Mapuche Sauvignon Blanc

Lar de Paula Rose

Castillo Ducay Tinto

Marfil Cava

BEER

ALHAMBRA LAGER 6

CORONA EXTRA 5

DOGFISH SEA QUENCH ALE 6

FOUNDERS SOLID GOLD LAGER 5

FOUNDERS ALL DAY IPA 5

MILLER LITE 4

PORT CITY MONUMENTAL IPA 6

WINE

CASTILLO DUCAY RED BLEND 8

SUTHERLAND PINOT NOIR 11

LAR DE PAULA ROSE 9

MAPUCHE SAUVIGNON BLANC 8

PICNIC CHARDONNAY 11

MARFIL CAVA 8

ANY OF THESE TEQUILAS CAN BE MADE
INTO A FRESH SQUEEZED MARGARITA FOR \$2

TEQUILA

BLANCO AGED 0-2 MONTHS

ALTOS PLATO 8

TRES AGAVES BLACO 9

MILAGRO SILVER 10

SAUZA ORGANIC PLATA 12

CASA NOBLE CRYSTAL 13

CHINACO BLANCO 14

1 ORGANIC BLANCO 15

REPOSADO AGED 2-12
MONTHS

HORNITOS 8

CAMARENA 8

ESPOLÓN 9

CAZADORES 9

CORAZÓN 10

CORRALEJO 10

MILAGRO REPOSADO 10

HUSSONG'S 13

2 ORGANIC 16

AÑEJO AGED 1+ YEAR

AVION 14

MILAGRO AÑEJO 14

TRES GENERACIONES 14

CABO WABO 15

HERRADURA 15

HUSSONG'S PLATINUM 15

CASAMIGOS 17

DON JULIO 18

3 ORGANIC 18

CASA NOBLE 18

ESPOLÓN EXTRA AÑEJO 29

JOSE CUERVO LA FAMILIA

EXTRA AÑEJO 45

GRAN PATRÓN BURDEOS 120

We reserve the right to add a 18% gratuity to parties of six or more.

START WITH

QUESO BLANCO 5.95

GUACAMOLE 8.95

EMPANADA OF THE DAY 3.95



TEQUILA & TACO

LUNCH MENU

11AM-3PM

TACOS

choice of 3 for \$10.95

CHICKEN

cotija cheese, pico de gallo, tomatillo sauce

CARNE ASADA

grilled skirt steak, pico de gallo, avocado

MUSHROOM & ZUCCHINI

grilled zucchini, mushrooms, lettuce,
pickled red onion

CLASSIC GROUND BEEF

black bean corn salsa, cheddar, sour cream

MAHI MAHI

grilled mahi mahi, mexican slaw

SPICY SHRIMP

chilled spicy gulf shrimp salad, sriracha aioli

BRISKET

lettuce, tomatillo sauce, cabbage slaw

CHORIZO

grilled chorizo, tomato, lettuce, salsa verde, cilantro

CRISPY PORK BELLY

watermelon radish, gochujang sauce, avocado

GRILLED SHRIMP

lettuce, pico de gallo

CHICKEN DIABLO

peppers and onions, diablo sauce

CAULIFLOWER & KALE

crispy cauliflower, braised kale, romesco sauce and
toasted pumpkin seeds

AHI TUNA

sesame marinated tuna, lime slaw, cilantro aioli

SALADS

BEEF SALAD \$9.95

tri colored beets, beet
puree, baby arugula,
tomatoes, red onions,
cotija cheese

TACO COBB \$12.95

taco bowl, romaine lettuce,
pico de gallo, shredded cheddar,
egg, avocado; choice of ground
beef, shrimp, or chicken

CHICKEN CAESAR \$11.95

romaine, tomatoes, parmesan,
crispy chickpeas, grilled chicken

MAINS

BURRITO 11.95

choice of chicken, brisket, or pulled pork; served
with lettuce, rice, cheddar, black beans,
entomatado sauce, and pico

VEGGIE BURRITO 10.95

monterey jack cheese, mushrooms, zucchini,
guacamole, sour cream, salsa verde

BURRITO BOWL 11.95

spanish rice, black beans, mixed veggies, pico de
gallo; choice of chicken, brisket, or pulled pork

QUESADILLA 8.95

choice of chicken or steak

QUESO BURGER 11.95

lettuce, pico, avocado, queso, served with yuca fries

DESSERTS

house-made daily | 5.95 each

TRES LECHEs CAKE

KEY LIME PIE

CHURROS