

## EL MAGNIFICO TRES TAGOS

Choice of 3 white corn or flour tortillas

- MAMI**  
grilled spicy mahi mahi, black bean purée, Mexican slaw & cruda salsa verde
- CARNITAS**  
slow-roasted pork, black bean purée, queso fresco, cruda salsa verde & chicharrón
- POLLO**  
grilled ranchero chicken, black bean purée, queso fresco, crema mexicana & avocado
- CAMARONES**  
sautéed chipotle shrimp, black bean purée, red onion & avocado

## TACO PLATTERS

- 3 tacos with your choice of white corn or flour tortillas, served with rice & beans
- GARNE ASADA**  
grilled flank steak, black bean purée, queso fresco & chiles toreados
- LOBSTER**  
lobster, black bean purée, mango pico & avocado

## APERITIVOS

- TABLESIDE GUACAMOLE**  
our famous guacamole freshly prepared tableside with avocados, white onions, cilantro, serrano peppers, fresh lime juice, served with corn tortilla chips
- NACHOS GRANDE Feeds 3-4 Amigos**  
corn tortilla chips layered high with pulled ranchero chicken, black bean sauce, cruda salsa verde, pico de gallo, chipotle queso sauce, crema mexicana & queso fresco

- CHIPS & SALSA**  
corn tortillas chips served with cruda salsa verde & salsa roja
- QUESO FUNDIDO**  
Oaxaca & Monterey Jack cheeses topped with chorizo & avocado, served with housemade flour tortillas
- WINGS**  
chicken wings tossed in chipotle BBQ sauce, served with chipotle ranch
- BLACK BEAN SOUP**  
corn tortilla strips, avocado, cactus & queso fresco topped with black beans

## ENCHILADAS

- ENFRIJOLADAS**  
white corn tortillas filled with pulled ranchero chicken, topped with black bean sauce, crema mexicana, queso fresco, red onion & avocado
- ENCHILADAS DE PÍPIÁN ROJO**  
white corn tortillas filled with carritas & pipián sauce, topped with crema mexicana, queso fresco, red onion & avocado
- GREEN ENCHILADAS**  
white corn tortillas filled with pulled ranchero chicken, topped with verde sauce, crema mexicana, queso fresco, red onion & avocado

## TORTILLAS MADE FRESH DAILY

## QUESADILLAS

- POLLO**  
griddled housemade flour tortillas, pulled ranchero chicken & Oaxaca & Monterey Jack cheeses, served with guacamole, crema mexicana & pico de gallo
- CHORIZO**  
griddled housemade flour tortillas, chorizo & Oaxaca & Monterey Jack cheeses, served with guacamole, crema mexicana & pico de gallo
- CAMARONES**  
griddled housemade flour tortillas, sautéed chipotle shrimp & Oaxaca & Monterey Jack cheeses, served with guacamole, crema mexicana & pico de gallo

## BURGERS

- Served on a telera roll with tajin french fries or Mexican slaw
- CHORIZO & CARAMELIZED ONIONS BURGER**  
8 oz. USDA Choice beef topped with chorizo & caramelized red onion, pepper jack cheese, black bean purée, romaine, avocado & chipotle mayonnaise
- TAQUERIA BURGER**  
8 oz. USDA Choice beef topped with bacon, pepper jack cheese, black bean purée, romaine, red onion, tomato, avocado & chipotle mayonnaise
- QUESADILLA BURGER**  
8 oz. USDA Choice beef topped with romaine, tomato, cruda salsa verde & crema mexicana between two quesadillas stuffed with Oaxaca & Monterey Jack cheeses, black bean purée & chiles toreados

## ENSALADAS

- POLLO TORTILLA SALAD**  
grilled chipotle chicken, romaine, red peppers, red onion, avocado, corn & black beans tossed in lime cilantro dressing on a bed of corn tortillas chips
- CAMARONES TORTILLA SALAD**  
sautéed chipotle shrimp, romaine, red peppers, red onion, avocado, corn & black beans tossed in lime cilantro dressing on a bed of corn tortillas chips

## FAJITAS

- CAMARONES**  
sautéed chipotle shrimp with a mix of red peppers, green peppers, white onion & cilantro, served with housemade flour tortillas, guacamole, crema mexicana, pico de gallo, black beans & grilled corn on the cob
- POLLO**  
grilled chipotle chicken with a mix of red peppers, green peppers, white onion & cilantro, served with housemade flour tortillas, guacamole, crema mexicana, pico de gallo, black beans & grilled corn on the cob
- GARNE ASADA**  
grilled flank steak with a mix of red peppers, green peppers, white onion & cilantro, served with housemade flour tortillas, guacamole, crema mexicana, pico de gallo, black beans & grilled corn on the cob

## TORTAS

- Served on a telera roll with tajin french fries
- PULLED POLLO SANDWICH**  
chipotle BBQ chicken & Mexican slaw
- PULLED CARNITAS SANDWICH**  
slow-roasted pork & Mexican slaw

## ALL DAY BREAKFAST

- HUEVOS NOPALES**  
fried white corn tortillas, black bean purée & eggs scrambled with cactus & serrano peppers, topped with queso fresco & radish
- HUEVOS RANCHEROS**  
white corn tortillas topped with ranchero sauce, sunny side up eggs & chiles toreados
- STEAK & EGGS WITH CHILAQUILLES**  
grilled flank steak topped with chiles toreados, served with three eggs any style & green chilaquilles topped with queso fresco & crema mexicana

## COMPLEMENTOS

- POBLANO RICE**     **TAJIN FRENCH FRIES**
- BLACK BEANS**
- MEXICAN STREET CORN**

## POSTRE

- CHURROS**  
housemade churros with cinnamon sugar & chocolate sauce
- TRES MOUSSE**  
white, milk & dark chocolate mousse
- SWEET CORN MOUSSE**  
tusk mango served with sweet corn mousse & whipped cream

### Tequila Taqueria™ Favorites

INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY BEFORE PLACING YOUR ORDER. We rely on suppliers for accurate information. Variations may occur due to differences in suppliers, ingredient substitutions and recipe changes. All our operations involve shared preparation/cooking areas, accidental cross contact may occur. We cannot guarantee the lack of cross contact or guarantee that any item is allergen-free. If you have a severe allergy you are at a much greater risk of a severe reaction. Do not eat at the restaurant you take medicine you may experience! We should be made a consultation with your doctor. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish, reduce the risk of foodborne illness (Toxic Shaken, the sally), and individuals with certain health conditions may be at a higher risk if they eat foods that are undercooked.

## BLANCO TEQUILA

1800® Silver  
 Aviön® Silver  
 Cabo Wabo® Blanco  
 Casamigos® Blanco  
 Chinaco® Blanco  
 Don Julio® Blanco  
 El Jimador® Silver  
 El Tesoro® Platinum  
 Jose Cuervo® Platino  
 Patrón® Silver  
 Sauza® 901® Silver  
 Tres Generaciones® Plata

## AÑEJO TEQUILA

1800® Añejo  
 Cabo Wabo® Añejo  
 Chinaco® Añejo  
 Don Julio® Añejo  
 El Jimador® Añejo  
 El Tesoro® Añejo  
 Gran Centenario® Añejo  
 Hornitos® Añejo  
 Milagro® Añejo  
 Milagro® Select Barrel Reserve Añejo  
 Patrón® Añejo  
 Tres Generaciones® Añejo

## EXTRA AÑEJO TEQUILA

Don Julio 1942®  
 El Tesoro® Paradiso  
 Gran Patrón® Burdeos  
 Jose Cuervo® Reserva de la Familia®

## REPOSADO TEQUILA

1800® Reposado  
 Cabo Wabo® Reposado  
 Casamigos® Reposado  
 Don Julio® Reposado  
 El Jimador® Reposado  
 El Tesoro® Reposado  
 Herradura® Reposado  
 Hornitos® Reposado  
 Patrón® Reposado  
 Olmeca Altos® Reposado  
 Tres Generaciones® Reposado

## GRINGO BOTTLED BEER

Amstel® Light  
 Bass® Pale Ale  
 Budweiser®  
 Bud Light®  
 Coors® Light  
 Heineken®  
 Miller Lite®  
 Peroni®

## MEXICAN BOTTLED BEER

Carta Blanca®  
 Corona® Extra  
 Corona® Light  
 Dos Equis XX® Lager  
 Modelo® Especial  
 Negra Modelo® Especial  
 Pacifico®  
 Sol®  
 Tecate®  
 Victoria®

## TEQUILA COCKTAILS

**Palo-Mojito**  
 Patrón® silver tequila, fresh lime juice, twice torn mint & agave nectar, topped with San Pellegrino® grapefruit

**Tropical Storm**  
 Casamigos® blanco tequila, Vita Coco® coconut water with tropical fruit & Gosling's ginger beer

**TacoTini**  
 Patrón® reposado tequila, Monin® spicy mango & pineapple juice

**Siesta Sangria**  
 A pitcher of Jose Cuervo® Cinge™ tequila, Stella merlot, pineapple juice & red sangria mix

**South of the Border**  
 Casamigos® blanco tequila, Cointreau®, Grand Marnier® & fresh sour

**Taqueria Primo Margarita**  
 Sauza® 901® silver tequila, Disaronno Originale®, Cointreau®, fresh sour & orange juice

**CC Margarita**  
 Patrón® silver tequila, cucumber cilantro simple syrup, fresh lime juice & fresh sour, topped with cucumber slices

**California Rita**  
 1800® silver tequila, Midori® melon liqueur, fresh lime juice, avocado & fresh sour, topped with fresh avocado

## MEZCAL

Del Maguey™ Pechuga  
 Single Village Mezcal  
 Del Maguey™ San Luis Del Rio™  
 Single Village Mezcal  
 Dos Tiranos® Mezcal  
 Los Danzantes® Mezcal

## DRAFT BEER

Bud Light®	14 oz.	22 oz.
Dos Equis XX® Ambar	14 oz.	22 oz.
Peroni®	14 oz.	22 oz.
Samuel Adams® Boston Lager	14 oz.	22 oz.