

TEQUILA COCINA

CANTINA & MEXICAN EATERY

MEXICAN BRUNCH



HUEVOS DIVORCIADOS & STEAK \$23

Top sirloin served with two fried eggs on lightly charred corn tortillas spread with refried beans, topped with traditional red and green sauces, avocado slices, and pickled onion garnish.

TRADICIONAL MOLLETES \$20

Open faced sandwich filled with Mexican chorizo, refried beans, topped with melted mozzarella cheese pico de Gallo, avocado slices, and one fried egg .

SARTEN NORTENO \$20

Skillet potato has with mix of chorizo, beans and melted cheese, topped with two fried eggs, avocado and Chile serrano, served with three corn tortillas.

CHILAQUILES TEQUILA \$21

Corn tortilla chips smothered in your choice of green, or red sauce, topped with sour cream, feta cheese, onion, and your choice of meat (chicken tinga, carnitas, chorizo) Accompanied by refried beans and one egg.

Upgrade to Top Silroin + \$2.99
Upgrade to Mole or Swiss Sauce +\$2.0

STEAK RANCHERO TEQUILA \$22

Top sirloin cooked on a Mexican sauce, accompanied with one fried egg, avocado and refried beans topped with feta cheese, served with three corn tortillas.

BURRITO BIRRIA \$23

Flour tortilla stuffed with beef birria, rice, refried beans and cheese, served with a side of onion and cilantro, serrano pepper and birria broth.

MEXICAN BOWL \$20

Your choice of meat (chicken tinga, carnitas, chorizo) one fried egg, rice, refried beans, lettuce, pico de gallo, guacamole, pickled onion, sour cream and feta cheese.

HUEVOS A LA MEXICANA \$20

Three fried eggs served with homemade Mexican sauce (tomato, onion and cilantro) accompanied by refried beans and feta cheese, avocado slices and three corn tortillas . * vegetarian

Add meat +\$ 5.99