

# TEQUILA COCINA

CANTINA & MEXICAN EATERY

## APPETIZERS & TACOS

### APPETIZERS

#### TEQUILA NACHOS **\$20.99**

Corn chips, beans, mozzarella in chorizo sauce, pico de gallo.

Add meat +\$5.99 · Add Guac +\$1.99

#### GUAC & CHICHARRON **CHEF'S REC** **\$23.99**

Freshly mashed guacamole and pico de gallo, pork belly chicharrón. With corn tortillas.

Add Tripa +\$5.99

#### GUAC & CHIPS **\$15.99**

Fresh guacamole, lime, spices and pico de gallo, feta cheese. With homemade corn chips.

#### SOPESITOS FLIGHT **NEW** **\$15.99**

4 handmade corn bases with toppings. Cochinita Pibil, Tinga de Pollo, Rajas con Crema and Birria Vegana.

### MEAT TACOS

#### 3 tacos **\$15.50** · 5 tacos **\$23.50**

4" corn tortilla · Make it flour +\$0.99/taco · Add cheese +\$0.99/taco

#### PASTOR

Marinated pork and pineapple, onion and cilantro.

#### BARBACOA JALISCO STYLE

Slow cooked lamb, onion, cilantro. With consomé.

#### CARNITAS

Tender braised pork, onion and cilantro.

#### COCHINITA PIBIL

Slow-roasted marinated pork, red onion.

#### TINGA DE POLLO

Pulled chicken in tomato-chipotle sauce, sour cream and feta.

#### POLLO POBLANO **NEW**

Tender chicken in creamy roasted poblano sauce, topped with feta cheese.

#### TRIPA **NEW**

Slow-cooked and lightly fried beef tripe, cilantro and diced onions.

#### LENGUA

Braised beef tongue in green sauce, onion and cilantro.

#### CARNE ASADA

Top Sirloin, onion and cilantro.

#### CAMARON BAJA

Beer battered shrimp, fermented cabbage, radish, pico de gallo and chipotle-garlic mayo.

#### PESCADO BAJA

Beer battered Basa, fermented cabbage, radish, pico de gallo and chipotle-garlic mayo.

### MEAT TACOS

#### CHORIZO

Mexican pork sausage, onion and cilantro.

### SPECIAL TACOS

#### **\$9.50 each** · 6" corn or flour tortilla

#### CAMPECHANO

Sirloin and Pastor or Chorizo on a cheese crust, guacamole.

#### SUPREMO

Your choice of meat on cheese crust and poblano pepper, onion and cilantro.

#### CAMARON

Beer battered or grilled shrimp, red cabbage, radish, chipotle-garlic mayo, pico de gallo.

#### PESCADO

Beer battered or grilled Basa, red cabbage, radish, chipotle-garlic mayo, pico de gallo.

#### TACO NORTEÑO **CHEF'S REC** **\$11.50**

Grilled steak and cheese with crispy fries, cilantro, caramelized onions in corn tortilla. With house sauce.

### VEGETARIAN TACOS

#### 3 tacos **\$13.99** · 5 tacos **\$20.99**

4" corn tortilla · Make it flour +\$0.99/taco · Add cheese +\$0.99/taco

#### CAULIFLOWER

Beer battered cauliflower, fermented cabbage, chipotle-garlic mayo. Make it vegan.

#### VEGGIE PASTOR **VEGAN**

Marinated mushrooms in pastor sauce, pineapple, cilantro and onion.

#### RAJAS CON CREMA

Poblano pepper, onion and corn, sour cream and feta cheese. Make it vegan.

#### FRIJOLES

Mashed beans topped with feta cheese. Make it vegan.

#### BIRRIA VEGANA **VEGAN**

Hibiscus flower slow-cooked in rich vegan birria, topped with onion, cilantro and a touch of lime.

**BURRITO MONDAY \*\***  
**\$14.99 per burrito**

**TACO TUESDAY**  
**Starting at \$3.50 \*\***

- CHEF'S RECOMMENDATION -

\*\* Conditions apply. Ask your server for more information.

\* 18% gratuity is added to parties of 6 or more

\* Please inform your server of any food allergies or dietary restrictions

\* First bowl of chips and salsa on us! 2nd or more +\$3.50 each

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## MAIN DISHES

### ESTRELLAS

#### TROMPO A TU TROMPA **CHEF'S REC** \$27.99

Vertical al pastor spit with pineapple, onion, cilantro, jalapeño sauce and corn tortillas.

#### MOLCAJETE MEXICANO **CHEF'S REC** \$59.99

AAA Sirloin, chicken, pastor, chorizo and shrimp in a melted cheese bed. For 2 people.

#### QUESABIRRIA \$23.99

3 corn quesadillas with birria, consomé for dipping, cilantro and onion.

### PLATILLOS

#### ASADA RANCHERA \$31.99

AAA Sirloin with chorizo quesadillas, guacamole, roasted pepper, beans, rice and tortillas.

#### COCHINITA PIBIL **NEW** \$26.99

Slow-smoked pulled pork in chorizo and bean sauce. Served with tortillas and fire-roasted salsa.

#### MOLE CON POLLO \$24.99

Chicken breast bathed in black mole sauce, red onion, white sesame and rice.

#### ENCHILADAS AZTECAS \$24.99

Tortilla casserole with chicken, mozzarella, sour cream and green or red sauce. With beans and rice.

\* Mole option +\$3.00

#### ALAMBRE \$25.99

Chicken, pastor or shrimp sautéed with onion, peppers and melted cheese. With rice, beans and tortillas.

\* Upgrade to Top Sirloin +\$3.00

#### CHILE RELLENO \$22.99

Battered poblano pepper stuffed with cheese, red salsa, sour cream, fresh cheese and cilantro. With rice and beans.

#### GRINGA DE PASTOR \$22.99

3 pastor quesadillas with cilantro, onion and jalapeño sauce.

\* Upgrade to Top Sirloin +\$3.00

#### BURRITO \$19.99

Flour tortilla stuffed with your choice of meat, beans, rice, feta cheese and sour cream. With pickled onion and serrano pepper.

Tinga · Carnitas · Cochinita · Pastor · Chorizo · Veggies

Asada · Barbacoa · Lengua +\$3.00

Make it Wet (Red / Green or Both) +\$2.50

### MARISCOS

#### TACOS GOBERNADOR **CHEF'S REC** \$22.99

3 Sinaloa-style shrimp tacos, corn tortilla, tomato, onion, cilantro, melted cheese and pickled jalapeño.

#### CEVICHE \$22.99

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

### CALDOS & SOPAS

#### POZOLE \$21.99

Traditional red pork soup with hominy, shredded lettuce, radish, onion and lime. With tostadas.

#### SOPA DE TORTILLA \$16.99

Tomato chicken broth topped with sour cream, fresh cheese, avocado and crispy tortilla strips.

### KIDS MENU

#### KIDS QUESADILLA \$10.99

Accompanied with rice, beans and feta cheese.

Add meat +\$5.99

### ADD-ONS

Rice or Beans side	\$4.99
Chips and Salsa	\$3.50
5 Tortillas	\$3.50
Guacamole (2oz)	\$4.00
Chiles Toreados (3pc)	\$2.50
Pico de Gallo (2oz)	\$2.50
Sour Cream (2oz)	\$1.50
Chipotle-garlic Mayo (2oz)	\$1.50
Fries	\$5.99

#### POSTRES \$12.99 each

Churros · Pastel 3 Leches · Flan

**ALL YOU CAN EAT TACOS \*\* — EVERY THURSDAY**  
\$34 per person · 1 hour · All the tacos you want

**MEXICAN SUSHI — WEDNESDAYS ONLY**

Happy Hour All Day · Enjoy your full Happy Hour menu every Wednesday

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