

TEQUILA & MEZCAL

STARTERS

Guacamole \$15

served with corn tortilla chips & salsa

Corn Equites \$12

steamed corn, shallots, serrano, queso cotija, mayo, chili piquin

Queso Fundido \$12

chihuahua cheese fondue, poblano peppers, corn tortillas
chorizo sausage +2 hongos +2

Molotes \$9

plantain fritters filled with black bean puree, molé poblano, crema drizzle

Nachos \$14

corn tortilla chips, cheese, pinto beans, jalapeños, cream Fresca, pico de gallo, choice of 1 protein & guacamole
extra protein +\$2

Cheesy Quesadilla \$13

corn tortilla, chihuahua cheese, crema fresca, pico de gallo & 1 protein
+\$3.50 shrimp

Chicken Flautas \$9

3 crispy chicken rolls, crema fresca, pico de gallo, salsa verde & queso fresco

Pupusas \$11

chihuahua cheese with beans, pico de gallo & guacamole (2 per order)

SIDES

Brussel Sprouts \$6

Mashed Potatoes \$5

Chip & Salsa Refill \$3

Crema Fresca \$2

Rice & Beans \$6.50

Avocado \$4

Pico de Gallo \$3

Corn Tortillas \$2



TACOS

each order contains 3 tacos, cilantro, onions & hand pressed corn tortilla you can choose corn or flour tortilla

Birria de Res \$14

slow braised beef brisket, consomé

Campechanos \$14

grilled steak, spicy chorizo, rice, avocado & caramelized onions

Al Pastor \$14

pork marinated with pineapple

Carnitas \$14

shredded pork with purple onion

Carne Asada \$14

grilled steak

Lengua \$14

beef tongue

Pollo \$13.50

grilled chicken

Pulpo \$14

Grilled octopus with purple onion

Grilled Shrimp \$14.50

chipotle mayo, avocado, pico de gallo

Hongos Medley \$13.50

Oyster mushroom

Nopal \$13.50

grilled cactus

Mix & Match \$14.50

A 20% service charge will be added to parties of 6+

Entrees

Ribeye Steak Huarache \$20

corn huarache stuffed with home-style beans, molcajete salsa & epazote olive oil

Tequila's Parillada \$26

steak, chicken, shrimp, chorizo, rice, beans, corn tortillas & mixed vegetables

Fajita Mixta \$22

vegetable medley, grilled chicken, steak, 3 shrimp, rice & black beans

Salmon Poblano \$22

seared salmon, creamy mashed potatoes & sautéed brussel sprouts

Veggie & Garlic Shrimp Enchiladas \$18

corn tortilla with salsa verde, queso fresco crumble, crema drizzle, onions, cilantro, rice & beans

Verde Shredded Chicken Enchiladas \$16

corn tortilla, with salsa verde, queso fresco crumble, crema drizzle, onions, cilantro, rice & beans

Birria Steak Torta w/ Consome \$15

beef brisket, avocado, jalapeño, crema & Oaxaca cheese

Sinaloa Shrimp \$18

sautéed tiger shrimp, tequila, Chile de arbol, served with bread

Burrito Norteño \$18

chorizo, nopales, bistec and queso fresco crumble with rice and molcajete sauce

Grilled Chicken Breast \$18

juicy breast served with yellow rice and house salad

Weekend Special

ask for the special of the week

BOTTLED BEERS \$6

Modelo Especial (draft available), Corona, Victoria, Corona Familiar 32 oz \$15

Cocktails & Beers

SPICY

Burro Loco \$14.50

mezcal+ habanero + lime + agave

Israel's Matador \$14

mezcal+ pineapple+ hibiscus + habanero +lime + agave

FLORAL

La Catrina \$14

mezcal+ hibiscus + fresh lime + agave

La Bendicion \$14

mezcal + lavender liquor+ agave+ lime+ Ango.+ egg white

SEASONAL

El Presidente \$16

Mexican brandy + creme de violette + fresh lime & cinnamon-clove syrup

Sangria \$13

tequila + hibiscus + red blend wine +fresh fruits

CITRUS & REFRESHING

Paloma \$13

tequila + fresh grapefruit + lime & soda

Kiwi Mojito \$14

fresh mint + limes + soda + kiwi (mezcal, tequila or rum)

Mojito \$14

fresh mint + limes + soda (mezcal, tequila or rum)

Margarita \$12

tequila blanco + lime +simple (mezcal \$1)

Tamarind Margarita \$12

tequila blanco + lime +tamarind syrup (mezcal \$1)

SPIRIT FORWARD

Pancho Villa Old Fashioned \$16

mezcal+ tequila + angustura bitters & simple

Every Tequila has its story, it begins with its origin, the blue weber agave usually found in Jalisco, Mexico. All Tequila flights are 1 oz pours served with lime and salt.

Tequila

PATRON TEQUILA \$35

"We didn't invent tequila, we just perfected it"

Blanco- Smooth & sweet taste with a light pepper finish

Reposado- pecans, toasted oak & butter

Añejo- Notes of oak wood, raisins & honey

Don Julio \$40

It is a pure tequila that has a mild flavor of fresh agave, citrus, herbal and spicy notes.

Blanco- aromas of lime, citrus

Reposado-barrel-aged tequila. With a mellow, elegant flavor and inviting aroma

Añejo- its flavor strikes the perfect balance between agave, wood and hints of vanilla. Best experienced neat in a snifter or simply on the rocks.

Milagro \$35

Milagro Silver is a 100% blue agave tequila **silver** renowned for its bright, fresh agave flavor and exceptional smoothness

reposado tequila which is a blend of spirit aged 2-4 months in American oak and 4-6 months in French oak barrels.

Añejo This Añejo is an intriguing mix of sweetness and oak that is smooth and full-bodied.

FORTALEZA TEQUILA \$40

the family has over 140 years of history in tequila knowledge and production.

Blanco Notes of rich cooked agave, citrus & olive

Reposado Notes of cinnamon, sage & caramel

Añejo subtle notes of pineapple, peach & orange blossom

Casamigos \$35

Blanco flavor fruit forward with notes of vanilla and grapefruit.

Reposado flavor notes of dried fruits and spicy oak with a touch of sweet agave

Añejo Soft caramel and vanilla notes

Mezcal

VIDA MEZCAL \$45

Carlos Moreno, Founder & 5th Generation Maestro Mezcalero Pedro Hernandez Artesanal

VIDA- Light tropical fruits, roasted pineapple & clover

Crema de Mezcal- miel de maguey, vanilla & pear notes

Vida de Muerto- rare varietal, basil & dry smoke

FIDENCIO \$40

Four generations of knowledge, produce their own estate grown agave

Pechuga- a mixture of fruits, during the distillation process a chicken breast is used to round out the flavor

Unico- subtle aromas of charcoal, pear & green apple

Ensamble- equal parts of Espadin, MadreCuixe & Tepextate

BOZAL \$45 Limited release bottles producing exotically intense flavors

Coyote Reserva- high minerality & rich dark chocolate

Jabali Reserva- vegetal flavors, lavender & sage
Sacatoro Reserva- savory notes, fennel & creamed corn

Mezcal, takes us on a journey to explore Mexico. Derived from agave plants this spiritual drink captures an extensive array of flavor profiles. All flights are 1 oz pours, served with orange slices.

OUR BACKBAR

.....TEQUILA.....

DON JULIO

B. \$13
R. \$15
A. \$18
A. 1942 \$40

MILAGRO BARREL RESERVE

B.\$15
R.\$17
A.\$18

FORTALEZA

B.\$12
R.\$14
A.\$16

CASAMIGOS

B.\$12
R.\$14
A.\$17

.....MEZCAL.....

Ojo de Tigre Espadin \$15
Casamigos Espadin \$15
400 Conejos Espadin \$14
El Burrito \$15

DERRUMBES

Durango \$16
San Luis Potosi \$16
Oaxaca \$18
Michoacan \$19

5 SENTIDOS

Espadin \$17
Bicuixe \$19
Madrecuixe \$20
Sierra Negra \$20
Tobala \$22
Pechuga con Mole \$24

Tequila Guide

B: Blanco
R: Reposado
A: Anejo

....MORE MEZCAL....

BOZAL

Cuishe \$15
Espadin Barril \$16
Tobasiche \$18
Castilla \$22

ILEGAL MEZCAL

Espadin \$12
Espadin Reposado \$14
Espadin Anejo \$16

FIDENCIO

Unico \$13
Clasico \$13
Ensamble \$17
Pechuga \$23

VIDA

VIDA Espadin \$15
Vida de Muertos \$16
Crema de Mezcal \$16

