



FOLKLORE • KITCHEN • CANTINA

**SEÑOR TEQUILA'S**

GERMANTOWN, MD



# FROM MEXICO WITH LOVE



# ENTRADAS

- GUACAMOLE FRESCO BOWL** MKT  
Fresh avocados, cilantro, tomatoes, onion, lime & salt. 8 oz. serving. Served with warm tortilla chips.
- UN CHILE RELLENO** 10  
Roasted poblano pepper stuffed with cheese, coated in egg batter, and fried golden. Served over rice with salsa roja & sour cream.
- QUESADILLA** 11  
Large flour tortilla stuffed with cheese. Served with lettuce, guacamole, pico de gallo and sour cream.  
Add grilled chicken, al pastor or carnitas +\$5.  
Add shrimp, steak or chorizo +\$6.
- TACOS DORADOS** 🐷 16  
Four deep fried corn tortillas filled with shredded beef, topped with lettuce, pico de gallo, cotija cheese, radish, drizzled sour cream and served with consommé and green tomatillo salsa.
- ESQUITES** 8  
Grilled street corn tossed in mayo, topped with Tajín, cotija cheese, cilantro & lime.
- NACHOS** 12  
House-made chips loaded with refried beans, shredded cheese, queso, lettuce, guacamole, pico de gallo, radish, jalapeños & sour cream.  
Add grilled chicken, al pastor or carnitas +\$5.  
Add steak or chorizo +\$6.
- PA' LA BANDA** 🐔 🐷 29  
Two chicken flautitas, two 6" chorizo quesadillas, four crispy wings, four fried plantains & carnitas nachos. Served with cilantro aioli, chipotle ranch & sour cream.
- PLATANOS FRITOS** 10  
Nine fried sweet plantain slices drizzled with sour cream & cotija cheese. Served with black or refried beans.
- MEXICAN CHICKEN WINGS** 🐔 14  
Six crispy, bone-in naked wings. Served with carrots, celery, cilantro aioli & chipotle ranch.
- FLAUTITAS DE LA CASA** 🐔 13  
Six crispy mini flour tortillas filled with grilled chicken. Served with lettuce, pico de gallo, guacamole & sour cream.
- QUESO BOWL** 10  
An 8 oz. bowl of our signature white cheese dip with chips.  
Add chorizo +\$4.



**CARNE ASADA FRIES** 🐷 17  
Seasoned fries topped with flank steak, house queso, pico de gallo, cilantro aioli, sour cream & fresh cilantro.

- TAMALES** 🐔 12  
Two tamales wrapped in corn husks and filled with shredded chicken. Topped with tomatillo salsa, sour cream, shredded cheese, cotija & cilantro.
- SOPES** 🐷 14  
Two handmade masa tortillas layered with refried beans, chorizo, lettuce, pico de gallo, pickled onions, sour cream & cotija cheese. Served with salsa morita.
- SEASONAL CEVICHE** 🐟 🐠 MKT  
Please ask your server.

# SOUPS

- CHICKEN TORTILLA SOUP** 🐔 10oz BOWL 9  
Served hot tableside with grilled chicken, diced avocado, crispy tortilla strips, sour cream & queso fresco.
- POZOLE** 🐷 8oz CUP 9 24oz BOWL 16  
Rich, brothy soup with pork, hominy & red chiles. Topped with radish, onion, lettuce & lime. Available in an 8 oz. cup or 24 oz. bowl.

# ENSALADAS

- FAJITA TACO SALAD** 🐔 16  
Crispy tortilla bowl filled with fresh lettuce, shredded cheese, grilled onions, tomatoes, bell peppers & grilled chicken.  
Substitute shrimp or al pastor +4 or steak +\$5.  
Choice of dressing: Balsamic Vinaigrette, Creamy Mango, Chipotle Ranch or Ranch.



**BURRITO BOWL** 🐔 17  
Grilled chicken, Mexican rice, black beans, romaine lettuce, pico de gallo, avocado, shredded cheese, sour cream & corn, drizzled with cilantro aioli. Substitute shrimp or al pastor +\$4, or steak +\$5.

# SANDWICHES



**MEXICAN BURGER** 🐷 🐷 20  
An angus beef burger grilled to your liking. Stacked with house made chorizo, sliced pineapple, queso fresco, a poblano pepper, guacamole & chipotle mayo on a buttery toasted bun. Topped with a pickled jalapeño and served with a side of adobo fries.

- TORTA CHINGONA** 🐔 20  
Homemade torta roll with butter, mayo, black beans, crispy chicken milanesa, queso fresco, mozzarella, lettuce, tomato, onion & avocado. Topped with a pickled jalapeño. Add a side of adobo fries for +\$4.

# TACOS TRADICIONALES

Three (3) 6" tacos prepared with soft homemade corn, hard corn or flour tortillas. Add rice & beans for +\$2.

- TACOS AL CARBON** 🐔 16  
Grilled chicken tacos served with pico de gallo, morita salsa & fresh limes. Substitute for Carnitas +\$1, Steak +\$2, or one of each +\$2.



**TACOS DE LA COSTA** 🦐 20  
Crispy breaded shrimp tacos with pico de gallo, coleslaw, chipotle ranch and cotija cheese.

- 6" SINGLE TACOS** 🐷 🐔 🐷 6  
Choice of Pastor, Carnitas, or Grilled Chicken. Steak +\$1.  
Topped "Mexi-Wey" with onions, cilantro, lime & salsa.  
OR "Gringo-Way" with lettuce, cheese & sour cream.

# STREET TACOS

Straight from the streets of Mexico. Five double-stacked 4" corn tortillas filled with your favorite proteins; topped with onions, cilantro & fresh limes and paired with a side of salsa Verde or salsa Morita. No substitutions please.

**TACOS DE POLLO** 🐔 17  
Served with salsa verde & limes.

**TACOS AL PASTOR** 🐷 (DEL TROMPO) 19  
Served with salsa verde & limes.

**TACOS DE CARNITAS** 🐷 (SHREDDED PORK) 18  
Served with salsa verde & limes.



**TACOS PERRONES** 🐷 22  
Steak, guacamole, nopales, queso fresco, chicharron, onions, cilantro. Served with salsa morita & limes.

**TACOS CHILANGOS** 🐷 🐷 20  
Flank steak and chorizo, and melted cheese between the corn tortillas for the perfect bite. Served with salsa morita & limes.

**CINCO MAMALONES** 🐔 🐷 🐷 20  
One grilled steak, one grilled chicken, one chorizo, one carnitas and one al pastor. Served with salsa verde & limes.

**TACOS DE ARRACHERA** 🐷 22  
Three 6" tacos on homemade corn tortillas, cheese crust, hand-cut skirt steak, caramelized onions, cilantro, and limes. Side of salsa morita. **Add frijoles charros and guacamole chicharron for +\$5.**

# BIRRIA DE RES

Authentically made. USDA beef, braised slowly for 12+ hours until tender, rich in spices and flavor.



**QUESABIRRIA TACOS** 🐷 20  
Three double-stacked 6" corn tortillas filled with birria beef & melted cheese. Topped with radish, onions & cilantro. Served with consommé, salsa verde & limes.

**BIRRIA RAMEN** 🐷 19  
A hearty 24 oz. bowl of beef birria, ramen noodles & consommé, topped with onions, corn, radish, cilantro & lime.

**BIRRIA FRIES** 🐷 17  
Seasoned fries loaded with birria & house-made white queso, topped with pico de gallo, cilantro aioli & sour cream. Served with a side of consommé.

**BIRRIA PIZZA** 🐷 FEEDS 4+ 36  
Two 14" flour tortillas stuffed with 2 lbs. of birria beef & melted cheese, topped with radish, cilantro & onions. Served with consommé, salsa verde & limes.

# FAJITAS

Sizzling & Steaming. A hot fired skillet, filled with your choice of protein, green peppers, onions and tomatoes, cilantro and lime. Served with lettuce, pico de gallo, sour cream, guacamole, shredded cheese, Mexican rice, black or refried beans and homemade corn or flour tortillas.

**TRADICIONAL FAJITA** 🐔 GRILLED CHICKEN 21

🐷 CARNITAS 23

🦐 SHRIMP 25

🐷 FLANK STEAK 26

**MAZATLAN FAJITA** 🐷 🐔 🦐 28  
Flank steak, chicken, & shrimp.



**CARNIVAL FAJITA** 🐷 🐔 🦐 🐷 31  
Flank steak, chicken, shrimp, house made chorizo & pineapple.

**JALISCO FAJITA** 🐷 33  
Hand-cut skirt steak, marinated and grilled to perfection. Served sizzling over a bed of sautéed green peppers, onions, tomatoes, and a chile toreado. Comes with crispy chicharrón, fresh guacamole, frijoles charros, and Mexican rice.

# BURRITOS & CHIMICHANGA

**FAJITA BURRITO** 🐔 18

Hand rolled in a flour tortilla and filled with grilled chicken, sautéed bell peppers, tomatoes and onions. Topped with adobo salsa & drizzled sour cream. Served with lettuce, pico de gallo, Mexican rice and your choice black or refried beans. **Substitute for shrimp +\$3, steak +\$4, or chicken & steak +\$4.**



**JAMBALAYA BURRITO** 🦐 🐔 🐷 🐷 20

Hand rolled flour tortilla filled with shrimp, chicken, steak, chorizo, peppers and onions. Topped with adobo salsa & our house made white cheese sauce, drizzled sour cream. Served with lettuce, pico de gallo, Mexican rice and your choice black or refried beans.

**MIXED GRILL CHIMICHANGA** 🐔 🐷 🦐 19

One large hand wrapped flour tortilla filled with grilled chicken, flank steak and shrimp and topped with our signature white cheese sauce. Served with lettuce, pico de gallo, guacamole, sour cream, Mexican rice and black or refried beans.

**MR. BURRITO** 🐷 (HANDHELD STYLE) 17

Large flour tortilla filled with flank steak, black beans, rice, mozzarella cheese, lettuce, pico de gallo & sour cream. Seared on the flat grill and served with a side of morita salsa. **Add a side of adobo fries for +\$4.**

# ENCHILADAS

Homemade corn tortillas, filled with protein and drenched in sauce, all drizzled and topped with queso fresco. **Add rice & beans for +\$2.**

## ENCHILADAS DE CARNITAS 🐷 18

Three enchiladas filled with carnitas & drenched in our house made green tomatillo salsa. Topped with cheese & drizzled sour cream.



## ENCHILADAS DE MOLE 🐔 18

**Ask for a free taste of our mole!**

Three enchiladas filled with grilled chicken & drenched with mole poblano. Topped with sesame seeds & drizzled sour cream.

## ENCHILADAS DE CAMARON 🦐 19

Three enchiladas filled with shrimp, drenched in house made flor de calabaza cream sauce & drizzled sour cream.

# POLLO Y PESCADO

## ARROZ CON POLLO 🐔 19

Grilled chicken breasts sautéed with zucchini, squash, carrots & pineapple; served over a bed of rice, topped with white cheese sauce and fresh cilantro. Served with handmade corn or flour tortillas.

## TEQUILA'S CHICKEN PLATTER 🐔 21

Grilled chicken breasts topped with sautéed mushrooms, green tomatillo salsa & cheese sauce. Served with lettuce, sour cream, pico de gallo, guacamole, grilled cambray onion, jalapeño toreado, Mexican rice, black or refried beans and homemade corn or flour tortillas.

## POLLO ASADO 🐔 21

Grilled chicken breasts accompanied with lettuce, sour cream, pico de gallo, guacamole, grilled cambray onion, jalapeño toreado and Mexican rice. Served with your choice of black or refried beans & homemade corn or flour tortillas.



## FRIDA'S SALMON 🐟 27

An 8-ounce grilled salmon served over a bed of zucchini, yellow squash, carrots, and topped with flor de calabaza sauce. Served with a lemon on the side.

# RICAS CARNES

Hand Cut & 36-hour marinated. Served with Mexican rice and your choice of black or refried beans & homemade corn or flour tortillas.



## CARNE ASADA 🐮 27

Flank steak, grilled to your liking. Served with lettuce, sour cream, pico de gallo, guacamole, grilled cambray onion, a jalapeño toreado and lime.

## CARNITAS 🐷 21

Abuelo's secret pork recipe, slowly simmered until tender. Flash fried and served with lettuce, guacamole, sour cream, pico de gallo, and lime.

## ARRACHERA 🐮 35

Tender, hand-cut skirt steak grilled to your preference. Served with nopales, frijoles charros, a cheese quesadilla on a 6-inch tortilla, grilled queso fresco, crispy chicharrón, fresh guacamole, grilled onions, chile toreado, and lime.

# MOLCAJETES

Presented in a steaming hot, volcanic stone bowl. Filled with your favorite proteins, sautéed bell peppers, tomatoes, onions, nopales, queso fresco, grilled cambray onion, grilled jalapeño and topped with salsa verde. Served with a side of Mexican rice, black or refried beans and home made corn or flour tortillas.



## TRIPLE "A" MOLCAJETE 🐮🐔🦐 31

Flank steak, chicken and shrimp.

## MEXICANO MOLCAJETE 🐮🐔🐷 28

Flank steak, chicken and house made chorizo.

## CARTEL MOLCAJETE 🐮🦐🐷 35

Handcut skirt steak, shrimp, chorizo and grilled pineapple.

# VEGETARIAN

## ENCHILADAS DE ESPINACA 🌿 20

Three spinach and cheese enchiladas drenched in flor de calabaza sauce. Topped with queso fresco and drizzled sour cream.

## GARDEN BURRITO 🌿 19

Hand rolled in a flour tortilla, zucchini, squash, carrots, mushrooms, onions, bell peppers and tomatoes. Topped with salsa verde, lettuce, pico de gallo and drizzled sour cream. Served with Mexican rice and black beans.

## DOS CHILES RELLENOS 🌿 20

Two roasted poblano peppers, stuffed with cheese, coated in a fluffy egg batter and fried golden brown. Served over rice and topped with salsa roja & drizzled sour cream.

## GARDEN FAJITA 🌿 22

Sizzling skillet of zucchini, yellow squash, carrots, onions, mushrooms, bell peppers and tomatoes. Served with a side of Mexican rice, black beans, homemade corn or flour tortillas, lettuce, pico de gallo, guacamole, and drizzled sour cream.



SCAN FOR  
PHOTO MENU

# La Dulceria

HOMEMADE WITH LOVE



## CHURROS

11

Crispy, golden fried dough dusted with cinnamon sugar, served warm with rich chocolate and caramel dipping sauce.



## FLAN

9

Rich and creamy caramel custard with a silky texture, topped with a luscious golden caramel sauce.



## FRIED ICE CREAM

10

Vanilla ice cream covered in a crispy golden shell and topped with chocolate, whipped cream & strawberry in a cinnamon sugar tortilla bowl.



## CHEESECAKE CHIMICHANGA

13

A crispy, golden-fried tortilla filled with cheesecake, dusted with cinnamon sugar and topped with vanilla ice cream, whipped cream, and Wildberry sauce.



## TRES LECHE

9

A modern version of this classic cake. Vanilla bread, three milks, topped with homemade whipped cream & cinnamon.



## VOLCAN DE XOCOLATE

12

A warm chocolate cake with a melted center, crowned with vanilla ice cream. Finish it your way—with crunchy nuts and a drizzle of Cajeta and chocolate, or leche condensada and strawberries.



## MALTEADAS DELUXE

10

OREO / STRAWBERRY

Indulge in a thick and creamy milkshake made with rich vanilla ice cream, available in two irresistible flavors.

## BEBIDAS PARA TODOS

ZERO PERCENT ALCOHOL



## BOTTLED BEVERAGES

4

Boing Mango  
Squirt (Grapefruit soda)  
Topo Chico  
Mexican Coca-Cola  
Jarritos (Pineapple, Mandarin, Tamarind)



## HOUSEMADE AGUAS FRESCAS

5.5

FLAVORS  
Horchata  
Jamaica  
Seasonal



## VIRGIN DAQUIRI

9

Served frozen.  
FLAVORS  
Strawberry  
Mango  
Passion Fruit  
Blackberry  
Guava



## VIRGIN MOJITO

8

FLAVORS  
Strawberry  
Mango  
Passion Fruit  
Blackberry  
Guava



## VIRGIN MANGONEADA

10

Mango, Chamoy, Tajin, Banderilla & Paleta De Mango.



## VIRGIN PIÑA COLADA

9

Coconut and pineapple, served ice-cold with a fruity garnish.

# LAS CLASSICAS

<b>MARGARITA ON THE ROCKS</b>	<b>11</b>	<b>BIG MAMI</b> 54oz <b>44</b>
Lime, Mango, Strawberry, Guava, Blackberry or Passion Fruit.		
<b>FROZEN MARGARITA</b>	<b>13</b>	<b>52</b>
Lime, Mango, Strawberry, Guava, Blackberry or Passion Fruit.		
<b>TORNADO</b>	<b>14</b>	<b>56</b>
Frozen Lime, Mango, and Strawberry swirled together.		
<b>MIAMI VICE</b>	<b>14</b>	<b>56</b>
Frozen Strawberry Margarita & Piña Colada.		
<b>MANGONEADA</b>	<b>15</b>	<b>60</b>
Mango frozen margarita, chamoy, Tajin, miguelito rim and a mango lollipop.		



## TRY OUR 54oz BIG MAMI.

\*Maximum one per person per visit.  
FROZEN BIG MAMI'S - recommended for two people.



### BULLDOG ROCKS 17 FROZEN 20

A margarita with an upside-down Coronita diving right in! Choose your flavor—lime, mango, or strawberry—served on the rocks or frozen. Finished your way with sugar, salt, or a bold mix of Miguelito and Tajin.

### FROZEN PIÑA COLADA 16oz 13

House made recipe of coconut, pineapple & rum.

### MARGARITA FLIGHT 17

Your choice of three 5oz. margaritas, frozen or on the rocks.

Frozen: Lime, Mango, Strawberry, Piña Colada, Miami Vice, Mangoneada or Pitufo.

On the Rocks: Lime, Mango, Strawberry or Pitufo.

# SMOKED COCKTAILS

PRESENTED  
IN A SCENTED  
SMOKING BOX



### OAXACA OLD 19 FASHIONED

A smoky-meets-smooth twist on a classic. Montelobos Mezcal and Maker's Mark bourbon blend with agave nectar and bitters, served over an ice square with a flamed orange peel and cherry

### MI AMOR 16

A tropical love affair in a glass! Don Julio Reposado, triple sec, guava, and our house mix come together for a smooth, fruity delight. Served up with a Tajin rim and a touch of elegance



# HANDCRAFTED MARGARTAS

Made to order with the freshest ingredients and served on the rocks in a 14oz glass.

<b>TOP-SHELF REPOSADO MARGARITA</b>	<b>17</b>
Don Julio Reposado, Grand Marnier, Dry Curacao, house mix, and OJ.	
<b>BLUE DIAMOND MARGARITA</b>	<b>15</b>
Espolon Blanco, blue curacao, house mix, triple sec and lime juice.	
<b>FRESCA MARGARITA</b>	<b>16</b>
1800 Blanco, triple sec, lime juice, fresh OJ, agave nectar and club soda.	



### TAMARINDO 16 MARGARITA

A bold twist on a classic – Espolon Blanco tequila, triple sec, our signature house mix, and rich, house-made tamarindo nectar for a perfect balance of sweet, tangy, and smooth.

### POMEGRANATE MARGARITA 16

Espolon Reposado, Pama, triple sec, and house mix.

### JAMAICA MARGARITA 16

Espolon Reposado, triple sec, homemade Jamaica nectar, house mix and lime juice.

### JALAPEÑO MARGARITA 16

1800 Blanco, triple sec, lime juice, house mix and house made jalapeno nectar.

### BESAME MUCHO 15

1800 blanco, triple sec, house mix, dragon fruit puree.

# FAVORITES

### TOP-SHELF LONG ISLAND 16oz 19

Tanqueray, Espolon blanco, Bacardi, Tito's & Cointreau.

### MICHELADA 25oz 13

Bottle or draft of your choice, lime juice, michelada mix and a banderilla de tamarindo.



### CANTARITO 18 16oz

Just like it's enjoyed in Guadalajara, Jalisco. This playful cocktail blends smooth tequila with fresh orange, grapefruit, and lime juices, topped with Squirt soda. It's served in a handcrafted clay Cantarito cup, rimmed with Miguelito, Tajin and a Tamarindo straw —and yes, the cup is yours to keep as a souvenir!

### PALOMA 16oz 12

1800 Reposado, Squirt, and lime juice.

### MEXICAN MOJITO 16oz 13

1800 Blanco, mint leaves, limes, agave nectar and soda.

### MEZCAL MULE 14oz 14

El Silencio Espadin, gourmet ginger beer & lime wedges, served in a copper mule cup.

### BABY MAKER 15

12oz

A smooth and seductive blend of Casamigos Blanco, PAMA, Chambord, and coconut cream.

Finished with a Tajin-kissed rim and rosemary garnish for a perfect balance of sweet, creamy, and bold flavors.



### RED SANGRIA 14oz ROCKS 12 FROZEN 14

Our house made recipe, topped with brandy-soaked fruits.

### MR. GRINCH 12oz 15

Bacardi superior, melon liqueur, house mix, coconut cream.

### ESPRESSO MARTINI 8oz 15

Tito's Vodka, espresso & Kahlua.

# TEQUILA!

## BLANCOS 1.5oz SHOT

**AGED FOR 0 TO 60 DAYS**

Fresh, slightly sweet & silver in color. Best in margaritas.

1800 _____ 10	CASA NOBLE _____ 11	ESPOLON _____ 9	MILAGRO SELECT _____ 11
1942' ALMA MIEL _____ 22	CLASE AZUL _____ 24	HERRADURA _____ 12	PATRON SILVER _____ 13
AVION _____ 10	DON JULIO _____ 13	HORNITOS _____ 9	
CASAMIGOS _____ 12	EL JIMADOR _____ 9	LOBOS 1707 _____ 12	

## REPOSADO 1.5oz SHOT

**AGED FOR 2 TO 12 MONTHS**

Aged in casks or bourbon barrels. Hints of vanilla, oak, cafe and nuts.

1800 _____ 11	CLASE AZUL _____ 31	HERRADURA _____ 12	TEQUILA OCHO _____ 14
1942' PRIMAVERA _____ 27	DON JULIO _____ 14	HORNITOS _____ 10	
1942' ROSADO _____ 27	EL JIMADOR _____ 10	MILAGRO SELECT _____ 12	
CASAMIGOS _____ 13	ESPOLON _____ 10	PATRON _____ 14	

## AÑEJOS 1.5oz SHOT

**AGED FOR 1 TO 3 YEARS**

Aged in oak barrels. Rich and smooth, hints of butterscotch & caramel.

CASAMIGOS _____ 14	HERRADURA _____ 13
DON JULIO _____ 15	PATRON _____ 15
DON JULIO 1942 _____ 29	

## MEZCAL 1.5oz SHOT

Made from a variety of roasted agave plants, Mezcal has a full bodied, smoky aroma and flavor.

CASAMIGOS _____ 16	ILLEGAL AÑEJO _____ 21
EL SILENCIO ESPADIN _____ 10	ILLEGAL JOVEN _____ 12
MONTELOBOS JOVEN _____ 10	ILLEGAL REPOSADO _____ 15

## TEQUILA FLIGHTS

THREE 1oz SHOTS

Pick your favorite flight & let your taste buds take a tour, one sip at a time.

## LOS ILEGALES 32

Illegal Mezcal Joven, Illegal Reposado, Illegal Añejo

## CON BILLETE 53

Don Julio 70, 1942 Primavera, 1942 Añejo

## PRIMERA CLASE 87

Clase Azul Blanco, Clase Azul Reposado, Clase Azul Gold

## EXTRA AÑEJOS 1.5oz SHOT

**AGED FOR 3+ YEARS**

Aged in small oak barrels. Dark & smooth, like brandy; meant for sipping.

AVION RESERVA 44 _____ 33
CLASE AZUL ULTRA _____ 259

## MEZCALITA 17

14oz

Illegal Joven Mezcal, triple sec, dry curacao, margarita mix and a touch of orange juice. On the rocks with a Tajin & Miguelito rim. Smoky, tangy, and refreshing.

**ADD A FLAVOR +1**

Mango, Strawberry, Guava, Blackberry or Passionfruit.



# CERVEZA!

## BOTTLES & CANS

HIGHNOON Pineapple  
MODELO  
NEGRA MODELO  
CORONA  
CORONA LIGHT  
PACIFICO

VICTORIA  
MILLER LIGHT  
BUD LIGHT  
COORS LIGHT  
MICH ULTRA  
HEINEKEN

TECATE  
DOS EQUIS LAGER  
YUENGLING  
0% BEER Rotating

## DRAFTS

60 MIN IPA  
LITTLE HAZY IPA  
BLUE MOON  
MILLER LIGHT  
MODELO

STELLA  
XX AMBER  
PACIFICO

# VINO!

## RED

CABERNET  
MERLOT

## WHITE

MOSCATO  
CHARDONNAY  
PINOT GRIGIO

# FROM MEXICO WITH LOVE

# LOS PINCHES SHOOTERS

4 for 35 | 6 for 52 | 10 for 85

## CIELITO LINDO

Espolon Blanco, blue curacao, sweet & sour mix.

## MEXICAN CANDY

Espolon Blanco, tangy watermelon, Infusion & Margarita mix.

## EL PALETERO

Espolon Blanco, mango, marg mix, chamoy & tajin.

## 9 GREEN TEA

Jameson, peach schnapps, sour mix & triple sec.

## 8 BANANA SPLIT

Irish Cream liqueur, banana liqueur.

## 8 NIÑA FRESA

Espolon Blanco, strawberry, marg mix, chamoy & tajin.

9

9

9



# HAPPY HOUR

## MONDAY-FRIDAY

### OPEN-5PM

## DRINKS



**HOUSE MARGARITA** 6  
12oz - ON THE ROCKS  
Choice of Lime, Mango, or Strawberry. Rimmed with salt, sugar or Miguelito and Tajin.

**HOUSE RED SANGRIA** 12oz 6

**DRAFT BEER** 22oz 6  
Import or Domenstic.

**GREEN TEA SHOOTERS** 6



**HANDCRAFTED 13 MARGARITAS**  
A 14oz margarita, your way!  
**JALAPEÑO** - A bold kick of spice with a smooth citrus finish.  
**TAMARINDO** - A tangy-sweet twist with a hint of smoky depth.  
**POMEGRANATE** - A rich, fruity burst with the perfect balance of tart and sweet.



**MARGARITA FLIGHT** THREE 5oz 12  
Frozen or On the Rocks. Lime, Mango and Strawberry.

## FOOD

**CHIPS & QUESO** 6  
Our traditional and delicious white queso.

**MINI NACHOS** 7  
Carnitas or grilled chicken. **Substitute flank steak +\$2.**



**PLATANITOS** 6  
Five fried plantain slices, with sour cream, cotija cheese plated around our refried bean bowl.

**ESQUITES** 6  
Grilled street corn tossed with mayo and lime juice, Tajin, cotija cheese and cilantro.

**FLAUTITAS DE POLLO** 6  
Four fried mini tortillas rolled with grilled chicken and served with lettuce, pico & sour cream.



**TACOS AL PASTOR** 7  
Two tortillas filled with Al Pastor sliced fresh from el trompo. Topped with onions, cilantro and lime. Side of salsa morita.

**2 TACOS MAÑANEROS** 6  
Fluffy scrambled eggs and savory chorizo, topped with crumbled cotija cheese and zesty pickled red onions, all wrapped in warm corn tortillas. Served with a smoky morita salsa on the side for the perfect kick.

**1 QUESABIRRIA TACO** 6  
6" corn tortilla filled with our birria beef & cheese. Topped with radish, onions & cilantro. Served with consommé, salsa verde and limes.

**2 TACOS DE POLLO** 7  
Two grilled chicken tacos in corn tortillas, topped with onions and cilantro. Served with salsa verde and lime.



**1 SOPE** 7  
A handmade corn tortilla topped with refried beans, chorizo, lettuce, sour cream, pickled onions, cotija cheese & morita salsa.

**FROM MEXICO WITH LOVE**  
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