

# STARTERS

WHOLE WHEAT CHIPS AVAILABLE (+1)

## FRESH GUACAMOLE & CHIPS MP

OLD WORLD BROWN SUGAR & BACON ORANGE HABANERO PULLED BBQ PORK

## TRIO OF SALSAS 7.75

served with corn tortilla chips, mango salsa, pico de gallo & salsa verde

## TRADITIONAL NACHOS 12.50

jack cheese, salsa verde, lettuce, pico de gallo, jalapeño, guacamole & sour cream

ADD GROUND BEEF OR BBQ PORK +2  
ADD STEAK OR CHICKEN +2  
ADD BUFFALO CHICKEN +3

## GRINGO NACHOS 15.50

our traditional nachos with ground beef, russian aioli & pickle chips

## CRISPY CHICKEN TENDERS 9.95

spicy buffalo & honey lime sauces for dipping

## QUESO FUNDIDO 9.95

warm flour tortilla, a blend of melted cheeses & chorizo

## \*AHI TUNA TOSTADAS 12.95

crispy wonton chip, cilantro, guacamole, fresh jalapeños, mango salsa & wasabi mayo

## LOADED TATER TOTS 9.50

cheese, guacamole, pico, crema & chipotle

## COCONUT SHRIMP 12.50

orange dipping sauce

## BANG BANG SHRIMP 12.95

fried shrimp, chipotle aioli, cilantro & jalapeno

## WARM CHEESE SAUCE 7.95

served with corn tortilla chips



# SALADS

## CLASSIC

### THE HOUSE 8.50

mixed greens, tomatoes, onion, radish, cucumbers, tortilla strips & guava vinaigrette

### THE CHOPPED 9.95

romaine, black beans, red peppers, onions, tomatoes, grilled corn, toasted pumpkin seeds, cotija cheese & balsamic vinaigrette

### EGGLESS CAESAR 8.50

romaine, cotija cheese, tortilla strips & garlic caesar dressing

## SALAD ADD-ONS

CHICKEN +5.95  
STEAK +6.95  
GRILLED SHRIMP +7.95  
\*SEARED TUNA +7.95  
HALF AVOCADO MP  
CHOP ANY SALAD +2

## DRESSINGS AVAILABLE:

guava, balsamic, ceasar, cilantro ranch, raspberry, honey lime or avocado

## SPECIALTY

### BBQ CHICKEN 13.95

grilled chicken, onion, tomato, corn, jack cheese, avocado, tortilla strips, mixed greens & cilantro ranch

### TROPICAL CHICKEN 12.95

mixed greens, grilled chicken, pineapple, mango salsa, tomato, cucumber, raw onion, gorgonzola cheese, wonton crisps & raspberry vinaigrette

### BUFFALO CHICKEN 12.95

mixed greens, buffalo chicken, monterey jack cheese, blue cheese, cilantro ranch, pico de gallo and guava vinaigrette

### MEXICAN COBB 15.95

mixed greens, grilled chicken, steak, avocado, bacon, hard boiled egg, corn, tomato, jack cheese, tortilla strips & cilantro ranch



## TACO SALAD 12.95

any taco over mixed greens with choice of dressing



ASK YOUR SERVER ABOUT OUR GLUTEN FREE MENU

# BURRITOS + BOWLS

ALL SERVED IN FLOUR TORTILLA. WHOLE WHEAT TORTILLA (+1) OR BROWN RICE AVAILABLE

ENCHILADA STYLE WITH GREEN SAUCE & MELTED MEXICAN CHEESES +\$2  
MAKE ANY BURRITO INTO A BOWL, OVER LETTUCE & LIME RICE

## CLASSIC BURRITOS 10

refried pinto beans, lime rice, blend of mexican cheeses, sour cream, guacamole, & pico de gallo

## GRILLED OR CRISPY CHICKEN 11

## GRILLED OR CRISPY SHRIMP 12

## GROUND BEEF 10.75

## PORK CARNITAS 10.75

## MIXED VEGGIES 10.75

## GRILLED STEAK 12

## FAJITA BURRITO 11.75

grilled chicken & carne asada, sautéed peppers, onions, lime rice, monterey jack cheese, sour cream, guacamole & pico de gallo

## BBQ BURRITO 11.50

choice of crispy chicken or pork carnitas, citrus BBQ, monterey jack cheese, lime rice, pineapple, mango salsa & fried onions

## WEST COAST BURRITO 11.75

grilled chicken, portobello mushroom, sautéed peppers and onions, gorgonzola cheese, lime rice, pico de gallo & citrus soy vinaigrette

## PICO BURRITO 12.95

grilled shrimp, black beans, lime rice, mango salsa, monterey jack cheese, pineapple & chipotle aioli

## SURF & TURF BURRITO 13.50

crispy rock shrimp, grilled steak, lime rice, pico de gallo, monterey jack cheese & chipotle aioli

## CRISPY FISH BURRITO 11.50

lightly fried cod fish filet, shaved cabbage, monterey jack cheese, mango salsa & cilantro ranch

## \*ANYTIME EGG BURRITO 9.50

scrambled eggs, avocado, tater tots, pico de gallo, monterey jack cheese, & chipotle aioli

## GRINGO BURRITO 11.95

our classic burrito with ground beef, pickle chips & russian aioli

## PHILLY BURRITO 11.95

grilled steak, peppers, onion, crispy fried potatoes, monterey jack cheese & warm cheese sauce

## BUFFALO CHICKEN BURRITO 11.50

crispy buffalo chicken, lime rice, crumbled bleu cheese, monterey jack cheese, shaved lettuce & cilantro ranch

## CHICKEN CAESAR WRAP 10.75

grilled chicken, romaine, cotija cheese & tortilla strips

## FAJITAS PLATTER

SERVED WITH LIME RICE, BLACK BEANS, GUACAMOLE, PICO DE GALLO, SOUR CREAM, JACK CHEESE & FIVE FLOUR TORTILLAS. CORN TORTILLAS CAN BE SUBSTITUTED TO MAKE IT GLUTEN FREE.

VEGETABLE 17.95

CHICKEN 19.95

STEAK 20.95

SHRIMP 20.95

# TACOS

ALL TACOS ARE SERVED WITH SOFT FLOUR TORTILLA  
CORN TORTILLA OR HARD SHELL CAN BE SUBSTITUTED

## BIB LETTUCE CUPS +50¢/TACO

## WHOLE WHEAT TORTILLA +50¢/TACO

### HOUSE TACO 4.50

monterey jack, pico de gallo & lettuce  
choice of chicken, beef, steak or pork carnitas

### STREET TACO 5

raw onion, salsa verde, queso fresco & cilantro  
choice of steak or pork carnitas

### PORK CARNITAS TACO 4.50

slow cooked pork, pico de gallo, cilantro & avocado sauce

### PHILLY TACO 4.75

grilled carne asada, peppers, onions & warm cheese sauce

### SOUTHERN FRIED TACO 5

buttermilk fried chicken, honey lime mayo, lettuce, tomato & pickle chips

### CHICKEN FAJITA TACO 4.75

grilled chicken, green peppers, onions, guacamole, pico & monterey jack cheese

### GRILLED CHICKEN TACO 4.75

mango salsa, shredded oaxaca cheese & shaved lettuce

### BUFFALO CHICKEN TACO 4.95

crispy buffalo chicken, crumbled blue cheese, jack cheese, shaved lettuce & cilantro ranch

### CALIFORNIA TACO 4.50

portobello mushrooms, brussel sprouts, pico de gallo & gorgonzola cheese

### BANG BANG TACO 5

crispy fried rock shrimp, cilantro, chipotle aioli & asian coleslaw

### FISH TACO 5

crispy fried cod fish, shaved cabbage, pico de gallo & cilantro ranch

### BBQ PORK TACO 4.50

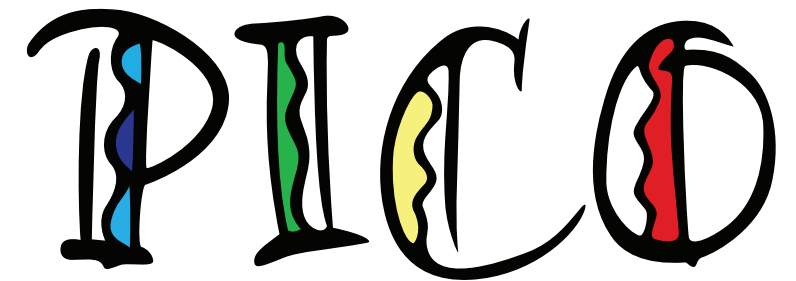
housemade mexican BBQ, grilled pineapple, crispy onions & cilantro

### \*GRILLED TUNA TACO 5

asian coleslaw, pico de gallo, wasabi aioli & cilantro

### TACO SALAD 12.95

any taco over mixed greens with choice of dressing



## TEQUILA GRILL

# QUESADILLAS

ALL SERVED WITH PICO DE GALLO & SOUR CREAM.  
WHOLE WHEAT SHELL AVAILABLE (+1) SIDE OF GUAC +2

## PINEAPPLE & PORK 12.50

slow cooked pork with citrus BBQ, grilled pineapple & monterey jack cheese

## PORTOBELLO MUSHROOM 12

portobello mushrooms, green peppers, caramelized onions & monterey jack cheese

## GRILLED CHICKEN 12

monterey jack cheese, black beans & cilantro

## BBQ CHICKEN 13

monterey jack cheese, crispy chicken & barbecue sauce

## BUFFALO CHICKEN 12.95

crispy buffalo chicken, crumbled blue cheese, monterey jack cheese & cilantro ranch

## CHEESE CHEESE CHEESE 10.95

queso fresco, monterey jack & oaxaca cheese

## GRILLED STEAK 13

crispy fried onions, chipotle aioli & monterey jack cheese

## CHICKEN BACON RANCH 12.95

monterey jack cheese

## CHORIZO 12.95

monterey jack cheese, peppers & onion

## MANGO SHRIMP 13

grilled shrimp, monterey jack cheese, mango salsa, honey-lime mayo

## TACO PLATOS

NO SUBSTITUTIONS.  
MUST BE ALL THE SAME TACO.

2 TACOS with Rice & Beans \$11

3 TACOS with Rice & Beans \$14

6 TACOS with Rice & Beans \$27

## SIDES 3 FOR \$8

### BLISTERED BRUSSEL SPROUTS 4

LIME RICE / BROWN RICE 3 • GRILLED STREET CORN 3.75

BLACK / REFRIED BEANS 3 • CRISPY ASIAN SLAW 3

FRENCH FRIES 4.95 • TORTILLA CHIPS 3

TORTILLA SHELLS 2.50 • FRESH FRUIT 3.50

CHICKEN, BEEF, STEAK OR PORK 6.95

## EXTRAS

20Z. GUACAMOLE 2 • 40Z GUACAMOLE 3

20Z. SOUR CREAM 1 • 40Z. ANY OF OUR SALSAS 1.75

40Z. WARM CHEESE SAUCE 2



Before ordering, please inform us if a person in your party has a food allergy.  
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

\*This menu item contains fish that is raw or not cooked to proper temperature to destroy harmful bacteria or virus. Consuming raw or undercooked meat, fish, poultry, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

CATERING PACKAGES AVAILABLE ASK SERVER FOR DETAILS



# MARGARITAS

ALL SERVED ON THE ROCKS WITH SALT OR SUGAR RIM

**\$10 HOUSE MARGARITA**  
frozen or on the rocks  
PITCHER \$32

**FRESH FRUIT MARGARITA 12 PITCHER 36**  
choice of pineapple, strawberry, mango, watermelon or hibiscus

**PICO MARGARITA 12**  
blackberry & cantaloupe infused tequila, fresh lime juice, agave nectar, topped with lime soda

**SPICY CILANTRO 12**  
Tanteo Jalapeño Tequila, cilantro, cucumber, fresh lime juice, agave nectar & lime soda

**POMEGRANATE MARGARITA 12**  
El Jimador Reposado, Cointreau, fresh lime juice, pom juice, orange juice

**SKINNY MARGARITA 12**  
Hornitos Silver, fresh squeezed lime, fresh squeezed orange & agave nectar

**CHOCOLATE MARGARITA 12**  
Casa 1921 Cream, Godiva Chocolate, Dark Creme De Cacao, Cointreau & touch of cream

**PINA MARGARITA 12**  
Milagro Silver, Pineapple Rum, pineapple juice & fresh lime juice

**COCONUT MARGARITA 13**  
1800 Coconut Tequila, Triple Sec, fresh lime juice, CoCo water, agave nectar & toasted coconut

**SMOKED MARGARITA 13**  
Dobel Smoked Tequila, fresh lime juice, agave nectar, splash of sour & chipotle rim

**JAMESON MARGARITA 12**  
Triple Sec, sour, fresh lime juice & ginger ale

**MOSCOW MULE 12**  
vodka, fresh lime juice, mint & ginger beer

**RUM PUNCH 12**  
dark rum, white rum, Malibu, orange juice, pineapple juice & grenadine

## HOUSEMADE HORCHATA

**REGULAR** (virgin) rice milk with cinnamon **3.95**  
**RUMCHATA** horchata with a shot of rum **9.95**

## BEVERAGES

<b>FOUNTAIN SODA</b> 2.95 one free refill	<b>COFFEE</b> 2.25
<b>RASPBERRY</b>	<b>MILK</b> 2.25
<b>ICED TEA</b> 2.95	<b>JUICE</b> 3.95
<b>COCONUT WATER</b> 4.50	<b>JARRITOS</b> 2.95
<b>AGUA CON GAS</b> 4.25	pineapple, fruit punch, mango or mandarin
<b>AGUA SIN GAS</b> 3.50	<b>MOCK COLADA</b> 4

## AGUA FRESCAS

**HIBISCUS LEMONADE 3.95**  
**WATERMELON WATER 3.95**  
**MANGO WATER 3.95**  
**PINEAPPLE WATER 3.95**

# TEQUILERIA

**SUGGESTED WAYS TO DRINK**

**ON THE ROCKS / NEAT / POURED ROOM TEMP**  
WITH A MIXER: GRAPEFRUIT, PINEAPPLE, ORANGE JUICE, TOMATO JUICE

**SHOT** / **DRINK** / **MARGARITA**

## BLANCO UNAGED TEQUILA, KNOWN AS SILVER OR WHITE TEQUILA

**THE SHOOTING TEQUILAS**

AVION (Los Altos)	9	11	13
BLUE NECTAR	9	11	13
CABO WABO (Jalisco)	8	10	12
CASAMIGOS	9	11	13
CASA 1921 (Jalisco)	6	8	10
CASA DRAGONES BLANCO (Jalisco)	25	25	32
DON JULIO (Los Altos)	9	11	13
EL JIMADOR (Mexico)	6	8	10
ESPOLON (Los Altos)	6	8	10
HERRADURA (Mexico)	8	10	12
HORNITOS (Mexico)	6	8	10
JOSE CUERVO TRADICIONAL (Mexico)	8	10	12
JOSE CUERVO SILVER (Mexico)	6	8	10
MAESTRO DOBEL	9	11	13
MILAGRO (Mexico)	6	8	11
PARTIDA (Mexico)	8	10	12
PATRON (Jalisco)	9	11	13
PICO HOUSE SILVER	5	7	8
RIAZUL (Jalisco)	8	10	12
TRES GENERACIONES 1800 (Jalisco)	9	11	13
VOLCAN (Mexico)	8	10	12
	9	11	12

## AÑEJO AGED IN OAK BARRELS, AT LEAST 1 YEAR

**THE SAVORING TEQUILAS**

AVION (24 months)	11	13	15
BLUE NECTAR	15	17	19
CABO WABO (12 months)	10	12	14
CASAMIGOS	12	14	16
CASA 1921 (12 months)	8	10	12
DON JULIO (18 months)	11	13	15
EL JIMADOR (12 months)	7	9	11
HERRADURA (12 months)	9	11	13
HORNITOS (12 months)	7	9	11
MAESTRO DOBEL	12	14	16
MILAGRO (12 months)	8	10	12
PARTIDA (18 months)	9	11	13
PATRON (12 months)	9	11	13
RIAZUL (12 months)	9	11	13
TRES GENERACIONES 1800 (36 months)	12	14	15
	8	10	13

## EXTRA AÑEJO EXTRA AGED, MIN. 3 YEARS

All served as 1.5oz pour (shot, drink or margarita)

CASA NOBLE single barrel anejo	25
DON JULIO 1942 takes 7-10 years to mature	27
DELEON oak, pepper, caramel	48
CASA DRAGONES balancing silver tequila, a hint of extra anejo	53

## REPOSADO THE SIPPING TEQUILAS

RESTED TEQUILA, AGED UP TO 12 MONTHS IN OAK BARRELS

AVION (American Oak)	9	11	13
BLUE NECTAR	10	12	15
CABO WABO (Small Oak)	9	11	13
CASAMIGOS	10	12	14
CASA 1921 (American Oak)	7	9	11
CLASE AZUL (Oak)	23	23	27
DON JULIO (White Oak)	10	12	14
EL JIMADOR (American Oak)	6	8	10
ESPOLON (White Oak)	7	9	11
HERRADURA (White Oak)	8	10	12
HORNITOS (American Oak)	6	8	10
JOSE CUERVO TRADICIONAL (Oak)	8	10	12
JOSE CUERVO GOLD (Aged Wood)	6	8	10
MAESTRO DOBEL	7	12	15
MILAGRO (White)	7	9	11
OLMECA ALTOS (Old Whiskey Barrels)	9	11	13
PARTIDA (Jack Daniels)	8	10	12
PATRON (American Oak)	9	11	13
PICO HOUSE GOLD	5	7	8
RIAZUL (French Oak)	9	11	13
TRES GENERACIONES 1800 (Jalisco)	8	10	13

## FLAVORS

CASA 1921 CREAM	6	8	-
DOBEL SMOKED	9	11	13
MESCAL, LOS AMANTES	10	12	13
MESCAL, SCORPION	9	11	12
MESCAL, MONTE ALBAN	9	11	12
PATRON XO CAFE	6	8	-
PICO HOUSE INFUSED	6	8	9
TANTEO HABANERO	8	10	12
TANTEO JALAPEÑO	8	10	12
TANTEO CHIPOTLE	8	10	12
TANTEO CHOCOLATE	7	9	11
1800 COCONUT	9	11	13

## TEQUILA ON TAP

**BLACKBERRY & CANTALOUPE** 6 8 10

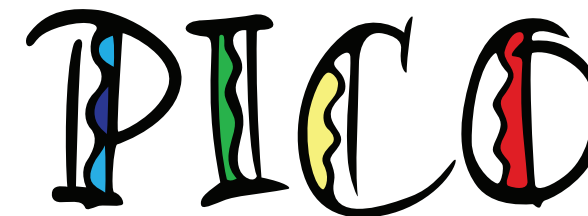
## FLIGHTS

A TASTING OF THREE DIFFERENT TEQUILAS, 1oz. EACH SERVED WITH A CHASER OF TOMATO OR PINEAPPLE JUICE

BLANCO \$18	RESPOSADO \$21
AÑEJO \$24	INFUSION \$15
VERTICAL one of each (blanco / reposado / anejo)	\$23

## RULES

There is no sampling & returning tequila. We reserve the right to refuse service to any customer. This is a family friendly environment, please no foul language. Menu & Prices are subject to change.



## TEQUILA GRILL

## BEER IN THE BOTTLE

BUDWEISER	5	NEGRA MODELO	6
BUD LIGHT	5	DOS EQUIS AMBER	6
BROOKLYN DEFENDER IPA	7	SOL	6
CORONA	6	TECATE (CAN)	5
CORONA LIGHT	6	VICTORIA	5
HEINEKEN	6	GLUTEN FREE	6
HEINEKEN LIGHT	6	NON-ALCOHOLIC	5

**BEER BUCKETS Buy the 5th and the 6th is on us!**

## ASK ABOUT OUR TAP BEER SELECTION

## BEER ADDITIONS ALL SERVED IN A PINT GLASS

**MAKE IT LOADED +\$4**  
add a shot of Bacardi Limon

**ADD A SPLASH +\$1**  
Clamato juice, salt rim & lime wedge

**ADD A KICK +50¢**  
two dashes of tabasco, lemon wedge & old bay rim

**ADD A SIDECAR +\$4**  
shot of Pico house tequila, salt rim & lime wedge



## FRESH FRUIT MOJITO 9.95

CHOICE OF: PINEAPPLE • WATERMELON  
HIBISCUS • STRAWBERRY

## WINE

	GLASS	BOTTLE
<b>RED WINE SELECTION</b>	9	30
Pinot Noir, Merlot, Cabernet and Spanish Blend		
<b>WHITE WINE SELECTION</b>	9	30
Pinot Grigio, Chardonnay, Sauvignon Blanc, Rose and Spanish Blend		

## SANGRIA

	GLASS	PITCHER
<b>RED SANGRIA</b>	10	32
red wine & fresh fruit		
<b>WHITE SANGRIA</b>	10	32
white wine & fresh fruit		
<b>SEASONAL SANGRIA</b>	10	32