



CHIPS + DIPS

CLASSIC CHEESE DIP
Our famous cheese dip!
With or without jalapeños. 6.25 / 9.5

T&T CHEESE DIP*
Topped with grilled steak*, shrimp & chicken. Served with warm tortillas. 12.5

GUACAMOLE
Smashed avocado, sea salt, jalapeño & lime. 8 / 11.5
Add crispy pork belly and cotija cheese. +4.00

TRIO GUAC NEW!
Pomegrate seeds, pork belly, cotija cheese, and guacamole. 15.00

MARGARITAS

De La Casa

TEXAS T&T margarita mixed with El Jimador Reposado Tequila and orange liqueur. 12oz. 9 | 20oz. 15

ADD A FLAVOR: Strawberry, Mango, Peach and Passion fruit. 12oz. +1.00 | 20oz. +2.00

SKINNY MARGARITA
El Jimador Reposado Tequila, orange juice, lime juice, agave & orange liqueur. 13

MARGARITA FLIGHT (Three 8oz. Glasses)

Take a tour through our House specialties: Mango, Texas & Strawberry. 18

JALAPEÑO MARGARITA
El Jimador reposado infused with jalapeño, orange liqueur, agave nectar, lime juice. 13

COCONUT MARGARITA
1800 Coconut Tequila, fresh coconut, orange liqueur, lime, agave. 12

WATERMELON MARGARITA
Jose Cuervo Traditional Tequila, fresh pressed watermelon juice, orange liqueur, lime & agave. 13

BLANCO MARGARITA
Luna Azul Silver Tequila, orange liqueur, lime juice, agave nectar. 13

HENNESSY MARGARITA NEW!
Hennessy Cognac, orange liqueur, lime juice & agave nectar. 18

MEZCALITO MARGARITA
400 Conejos, Aperol, Fresh lime juice, agave, sea salt. 14

SANGRIRITA
Together forever!
House sangria topped with T&T margarita frozen or on the rocks. 12

BEERRITA
T&T margarita topped with a refreshing ice cold 7oz. Coronita. 14

Tacos

3 tacos per order. Served with a side of rice and beans.

SOUTHERN TACOS
Fried chicken, chipotle mayo, sliced avocado, pico de gallo. 15

TACOS AL PASTOR
Grilled pork adobada, pineapple, cilantro, pickled red onions, salsa verde. 15

TACOS DE CARNITAS NEW!
Shredded pork, chopped cilantro, onions and salsa verde. 15

FRIED AVOCADO TACOS
Breaded avocado, grilled cheese, chipotle salsa. 13

GRILLED FISH TACOS
Blackened tilapia, avocado, chipotle mayo, pico de gallo. 16.5

BAJA STYLE CRISPY FISH TACOS
Crispy fried tilapia, shaved cabbage, jalapeño crema, cilantro. 16.5

CRISPY SHRIMP TACOS
Breaded shrimp, chipotle mayo, pickled red onions & fresh jalapeños. 17.75

TACOS DE BIRRIA NEW!
Slow cooked prime chuck beef, Monterrey jack cheese, red onions, consommé. 19

TACOS DE PORK BELLY NEW!
Pork belly, red cabbage, sweet chili sauce, Morita mayo. 15

GRILLED STEAK* TACOS AL CARBON
Grilled steak*, salsa verde, onions, cilantro. 18.7

CAMPECHANA TACOS*
Mixed meat taco of chorizo & grilled steak*, shredded cheese, cilantro, jalapeño crema. 18.7

STREET TACOS
Ground beef tacos sautéed with salsa verde. Served with fresh onions and cilantro. 13

VEGGIE TACOS
Grilled zucchini, mushroom, cauliflower, peppers, onions, chipotle salsa. 12



Botanas (appetizers)

AHI TUNA TOSTADA* NEW!
Sushi grade spicy raw tuna*, avocado, morita aioli. 15

T&T SHRIMP COCKTAIL
Mexican style cocktail sauce, diced avocado & chips. 14

EMPANADAS (3)
Choice of chicken tinga, mushroom & cheese or beef. With cilantro-jalapeño sauce. 10

LIME FRIED CALAMARI
Crispy fried calamari with jalapeño & cilantro crema. 10.5

TAQUITOS DE POLLO TRADICIONALES
Rolled and fried corn tortilla tacos. Served with cheese dip, pico de gallo, lettuce, sour cream, salsa verde and shredded cheese. 12.5

ELOTES
Grilled corn on the cob, cilantro lime butter & cotija cheese. 9

TACOS DORADOS NEW!
Shrimp, Monterrey jack cheese, American cheese, mashed potato, bacon and oregano. 12

CRISPY BRUSSELS SPROUTS NEW!
Chorizo vinaigrette, sweet and spicy peppers. 12

NACHOS GRANDES
Mexi-beans, seasoned shredded chicken or ground beef, cheese dip, lettuce, tomato, jalapeños, cilantro & sour cream. 12

T&T FAJITA NACHOS*
Choice of meat with grilled onions and peppers, cheese dip, lettuce, tomato, cilantro, jalapeños and sour cream. **Grilled chicken breast or shrimp** 16.5

Salads + Soups

T&T ENSALADA MIXTA*
Mixed greens, cabbage, carrots, tomato, avocado, bacon, cheese & tortilla strips.
With grilled marinated chicken breast 14
With grilled steak* 18.5

KALE SALAD NEW!
Kale, Worcestershire sauce, parmesan cheese. 9
| add chicken 6 | add fried shrimp 7

TACO LOCO SALAD
Giant crispy taco shell, seasoned shredded chicken or beef, cheese dip, lettuce, cilantro & sour cream. 10.5

SHRIMP CHIPOTLE SALAD
Chipotle grilled shrimp, mixed greens, avocado, roasted corn, bacon, pickled red onions & carrots. 17.5

CHICKEN TORTILLA SOUP
Rich chicken broth with pulled chicken, avocado, rice & tortilla strips. 9

CALDO DEL GOLFO
Hearty seafood soup with shrimp, calamari & fish fillet. Served with crispy tortilla strips diced avocado & cilantro. 15.5

HOUSE DRESSINGS:

Mango vinaigrette
Chipotle vinaigrette
Agave lime ranch
Caesar



Join our team!

Grilled Specialties

- PESCADO Y CAMARONES** Flash fried tilapia and shrimp diablo smothered with our cheese dip. Served with grilled seasonal vegetables and Mexi-rice. 20
- MANGO SALMON*** Jumbo atlantic salmon* fillet with fresh mango-tequila salsa. Served with grilled seasonal vegetables and cilantro rice. 22
- CHIMICHURRI CHICKEN** Marinated grilled chicken breast with chimichurri salsa. Served with grilled seasonal vegetables, Mexi-rice and black beans. Topped with pickled red onions. 16
- POLLO RANCHERO** Marinated grilled chicken breast on a bed of onions and peppers, topped with melted cheese and ranchero sauce. Served with Mexi-rice & beans. 16
- TAMPIQUEÑA STEAK*** Marinated grilled steak*, served with a cheese enchilada, Mexi-rice, beans and guacamole. Topped with a sunny side-up fried egg. 22
- ZACATECANO STEAK*** Marinated grilled steak* on a bed of onions and peppers, topped with grilled shrimp, melted queso, avocado slices and salsa ranchera. Served with mexi-rice & beans. 25
- POBLANO PEPPER* (with steak* or chicken) *NEW!***
Cheese stuffed poblano pepper, roasted corn & salsa ranchera. 7oz. Marinated grilled chicken breast 19
7oz. Grilled skirt steak* 25

Fajitas

Fajitas served sizzling with roasted onions & peppers and warm tortillas. Accompanied with guacamole, pico de gallo, sour cream, rice & beans.

- STEAK*** Marinated grilled steak*. 23
- SHRIMP** Chargrilled shrimp. 19
- CAMPECHANO** Carnitas, chicken breast & chorizo. 19
- CHICKEN** Marinated grilled chicken breast. 16
- CARNITAS** Slow cooked pork with mushrooms & cheese. 16
- TEXAS TRIO*** Steak*, chicken breast & shrimp. 26.5
- VEGGIE** Grilled zucchini, mushroom, cauliflower, tomatoes, peppers and onions. 15

BOWLS *NEW!*



- VEGGIE BOWL** Cilantro rice, black beans, zucchini, cauliflower, pickled raddish, mushrooms, red cabbage, carrot, cilantro, pineapple. 12.99
- CHICKEN BOWL** Mexican rice, black beans, grilled chicken, red cabbage, carrot, cilantro, pickled raddish, pineapple. 12.99
- FAJITA RICE BOWL** Marinated grilled chicken, mexi-rice, cheese dip, sour cream, guacamole, pico de gallo, two sweet plantains with peppers & onions. 16.50

BURRITOS

- BURRITO RANCHERO*** Choice of meat, onion & peppers, ranchero sauce, melted cheese, rice & beans. **Grilled chicken 16 / Grilled steak* 18.5**
- BURRITO SUPREME*** Shredded chicken or seasoned ground beef with lettuce, pico de gallo, sour cream, cheese dip, rice & beans. Choice of verde sauce or burrito sauce. 12 **Grilled chicken 16 / Grilled steak* 18.5**
- SKILLET VEGGIE NAKED BURRITO** Grilled zucchini, mushroom, cauliflower, peppers and onions served on a bed of rice and black beans, topped with chipotle sauce, crispy tortilla strips, jalapeños and cilantro. 13

- T&T BURRITO*** Choice of meat, cheese dip, rice & beans. **Grilled chicken 16 / Grilled steak* 18.5**

BURRITO MARINERO *NEW!*
Flour tortilla filled with shrimp, tilapia, pico de gallo. Topped with cheese dip, salsa ranchera. Served with rice and beans. 18

- SKILLET NAKED BURRITO*** Choice of grilled steak* or chicken fajitas cooked in our roasted chipotle sauce, served on a bed of rice and black beans, topped with melted cheese, sour cream, cilantro, crispy tortilla strips, and jalapeños. **Grilled chicken 16 / Grilled steak* 18.5**

All Burritos are garnished with pico de gallo & lettuce.

COMBOS



MAKE IT YOUR OWN
Any 2 items served with Mexican rice and your choice of beans. 12

- BURRITO** Shredded chicken, ground beef or beans & cheese, topped with burrito sauce and melted cheese.
- ENCHILADA** Shredded chicken, ground beef or beans & cheese, topped with burrito sauce and melted cheese.
- TACO** Shredded chicken or ground beef, topped with lettuce and shredded cheese.
- TOSTADA** Shredded chicken or ground beef, topped with lettuce, shredded cheese diced tomatoes.



Mexican Specialties

- ENCHILADAS SUPREMAS**
One ground beef, one chicken and one Mexi-bean enchilada, red enchilada chili sauce, shredded cheese & sour cream. Served with Mexican rice and Mexi-beans. 13
- ENCHILADAS VERDES**
Three shredded chicken enchiladas, tomatillo salsa verde, shredded cheese & sour cream. Served with Mexican rice and Mexi-beans. 13
- CHILAQUILES***
Thick tortilla chips cooked in salsa verde, shredded chicken, Mexican cream, queso cotija, cilantro & jalapeños. Topped with a sunny side-up fried egg*. 14
- CHIMICHANGA**
Seasoned ground beef or shredded chicken, cheese dip, guacamole, tomato & sour cream. Served with Mexican rice and Mexi-beans. 14
- QUESADILLA**
Giant flour tortilla grilled with choice of meat and melted cheese. Served with rice and beans.
Shredded chicken or seasoned ground beef 11
Grilled chicken breast or shrimp, onions & peppers 16.5
Grilled steak*, onions & peppers 18.5
Cheese only 10 / Grilled veggies 13
- MEXICAN HAMBURGUESA CON QUESO**
8 oz Beef burger, with avocado, jalapeños, bacon strips, cheddar, lettuce & tomato. Served with seasoned french fries. 13

SPECIALS

Mondays

- CHICKEN FAJITAS 13.99**
HOUSE MARGARITA 6 (all day)

TACO TUESDAY

- 3 MINI TACOS 10**
DRAFT XX 16oz 4.5 | 20oz 6.5
(Lager & Amber)
BEER-RITA 12

Margarita

WEDNESDAYS

- MARGARITAS 9.99**
La Rosita - Blanco
Jalapeño - Sangrrita.

T&T Thursdays

- MARGARITA FLIGHT 15**
TEQUILA SHOTS 6
(El Jimador Reposado or Lunazul Silver)

Fridays

- 2 ENCHILADAS VERDES 9.99**
TEQUILA FLIGHTS 12
(El Jimador or Lunazul)

MON - FRI

½ PRICE HAPPY HOUR

Taquitos Tradicionales,
Empanadas and Cheese Dip.
2pm to 5pm

- 12oz. HOUSE MARG 6**
Lunch until 5 pm.

TTATL.COM

NOTE: Any add-ons or substitutions will have an additional charge.

* COOKED TO ORDER. ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



MARGARITAS



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De La Casa

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12oz. 9 | 20oz. 15

ADD A FLAVOR:

Strawberry, Mango, Peach and Passion fruit.

12oz. +1.00 | 20oz. +2.00

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House sangria topped with T&T House Margarita frozen or on the rocks. 12

BEERRITA

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SKINNY MARGARITA

El Jimador Reposado Tequila, orange juice, lime juice & agave. 13

COCONUT MARGARITA

1800 Coconut Tequila, fresh coconut, orange liqueur, lime, agave. 12

WATERMELON MARGARITA

Jose Cuervo Traditional Tequila, fresh pressed watermelon juice, orange liqueur, lime & agave. 13

BLANCO MARGARITA

Luna Azul Silver Tequila, orange liqueur, lime juice, agave nectar. 13

JALAPEÑO MARGARITA

El Jimador reposado infused with jalapeño, orange liqueur, agave nectar, lime juice. 13

MEZCALITO MARGARITA

400 Conejos, Aperol, Fresh lime juice, agave, sea salt. 14

SIGNATURE COCKTAILS

MEZCAL OLD FASHIONED 400 Conejos Mezcal, Bitterman's Xocolatl, mole bitter, agave citrus. 14

LA ROSITA Teremana Blanco Tequila, hibiscus syrup, St. Germain liqueur, lime juice and orange liqueur. 14

VAYA CON DIOS Four Roses Bourbon, lemon juice, mango purée, wine float. 15

TEQUILA FLIGHTS

HERRADURA 18

Silver, Reposado, and Añejo.

LUNAZUL 15

Silver, Reposado, and Añejo.

1800 15

Silver, Reposado, and Añejo.

PATRÓN 18

Silver, Reposado, and Añejo.

DON JULIO 20

Silver, Reposado, and Añejo.

EL JIMADOR 15

MEZCAL FLIGHT 15

Top Tier Tequilas

- HERRADURA ULTRA AÑEJO
- DON JULIO 1942
- GRAN PATRÓN
- AVIÓN EXTRA 44 AÑEJO
- CLASE AZUL
- JOSE CUERVO LA FAMILIA

- 400 CONEJOS
- BANHEZ ILEGAL
- CASA AMIGOS
- CONVITE
- ILEGAL (Joven - Reposado - Añejo)
- KIMO SABE

Mezcal



AGUAS *frescas*

Refreshing homemade non-alcoholic beverages.

Strawberry, Mango, Guava, Peach, Tamarindo, Piña Colada, Jamaica (hibiscus), Horchata*, Passion Fruit. 3.50

*May contain dairy products.

MEXICAN COKE 5

STRAWBERRY LEMONADE

Strawberry purée, lemon juice, cane sugar. 3.50

FRESH LEMONADE 3.50

BEERS

DRAFT

DRAFT BEER*

	 16oz.	 20oz.	 60oz.
Dos XX Amber	5.50	8.75	20.00
Dos XX Lager	5.50	8.79	20.00
Miller Lite	5.00	8.00	20.50
Blue Moon	5.75	8.00	20.50
Tepache	7.00	9.50	
Tropicalia	7.00	9.75	
Taco Tuesday - Mexican Lager	5.50	9.00	

Craft Beer SweetWater 420 6.32

BOTTLED

Coors Light	4.50	Modelo	5.25
Budweiser	4.50	Pacifico	5.25
Bud Light	4.50	Heineken	5.50
Corona	5.25	Michelob Ultra	4.65
Corona Light	5.25	Atlanta Hard Cider	
Tecate	4.90	Crisp Apple	6.00
Negra Modelo	5.25	Pomagranate	6.00
		Rosé	7.00



MEXICAN MICHELADA STYLE



Bottled beer of your choice with Clamato tomato juice, lime, Tabasco sauce, salt and pepper. +4.50

*Product availability may vary by location.

TEQUILA



SILVER

El Jimador
Lunazul
1800
Herradura
Patrón
Don Julio
Avión
Casa Amigos
Teremana
Mi Campo
Gran Centenario

REPOSADO

El Jimador
Lunazul
1800
Herradura
Patrón
Don Julio
Avión
Casa Amigos
Teremana
Gran Centenario



AÑEJO

El Jimador
Lunazul
1800
Herradura
Patrón
Don Julio
Avión
Casa Amigos
Teremana

BLANCO

Gran Centenario

wine

WHITE

Sycamore Lane
6.50 / 24.99
Pinot Grigio

Casillero
del Diablo
7.25 / 25.75
Sauvignon Blanc

Sycamore Lane
6.50 / 20.99
Chardonnay

Kendall Jackson
8.25 / 25.75
Chardonnay

RED

Sterling Vineyards
8.25 / 28.75
Pinot Noir

Sterling Vineyards
8.25 / 28.75
Merlot

Trivento
7.75 / 27.25
Malbec Reserve

Casillero del Diablo
7.25 / 27.75
Cabernet Sauvignon

Sterling Vineyards
8.25 / 28.75
Cabernet Sauvignon

ROSÉ

Kendall Jackson
7.95 / 27.99

Sycamore Lane
6.50 / 21.99
White Zinfandel

SPARKLING

Da Lucca
Prosecco
187 ML 7.99

BROWNIE*

Freshly baked brownie topped with vanilla ice cream, chocolate fudge, caramel & whipped cream. 7

CHURROS*

Freshly made and dusted with cinnamon sugar. Served with drizzled dark chocolate & caramel dip with whipped cream. 6

With ice cream 7.5

FLAN*

Mexican style custard topped with caramelized sauce and whipped cream. 6.5

BREAD PUDDING*

Cubed bread tossed in a delicious custard and baked until golden. Served with ice cream. 7

VANILLA ICE CREAM 4

*MAY CONTAIN DAIRY PRODUCTS.



COFFEE

Dark Roast, freshly brewed. 3

HOT TEA 3



Authentic Mexican Breakfast

SAT & SUN
11AM - 3PM

*Ask Your Server
About Our:*
\$5.75 MIMOSAS

CHORIZO TACOS

3 Mexican chorizo tacos with scrambled eggs and a mix of cheese. Topped with Pico de Gallo and your choice of tortillas. Served with a side of chipotle mayo. \$13.50

T&T Breakfast Skillet

Best breakfast ever!

Served on a bed of Mexican rice, black beans and tortilla strips. Two over easy eggs topped with mixed cheese, avocado slices, bacon and sweet plantains. \$13.00

BRUNCH

HUEVOS DIVORCIADOS SKILLET

Two fried eggs, one topped with salsa verde and the other one with salsa ranchera. Served with ½ order of grilled steak, or ½ order of carnitas. Garnished with avocado slices and cotija cheese. \$15.00

Sunshine Quesadilla

8" flour tortilla filled with scrambled eggs, chorizo and melted mixed cheese. Served with a side of salsa ranchera. \$12.50

- All breakfast items are served with Mexican rice and black beans. No substitutions.



KIDS MENU

- 1 TACO, MEXICAN RICE AND MEXI-BEANS. 6.50
- 2 BURRITO, MEXICAN RICE AND MEXI-BEANS. 6.50
- 3 ENCHILADA, MEXICAN RICE AND MEXI-BEANS. 6.50
- 4 MEXICANITO CHEESE BURGER OR CHICKEN SANDWICH WITH SEASONED FRIES. 6.50
- 5 GRILLED CHICKEN WITH SEASONED FRIES. 6.50
- 6 JUNIOR CHEESE QUESADILLA WITH SEASONED SHREDDED CHICKEN OR GROUND BEEF. 6.50
- 7 MINI NACHOS WITH SEASONED SHREDDED CHICKEN OR GROUND BEEF. 6.50
- 8 CHICKEN FINGERS WITH SEASONED FRIES OR MEXICAN RICE. 6.50
- 9 **T&T KIDS BURRITO** GRILLED CHICKEN ROLLED IN A FLOUR TORTILLA COVERED IN OUR FAMOUS CHEESE DIP. SERVED WITH MEXICAN RICE AND MEXI-BEANS. 6.50