



## 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 <sup>NEW!</sup>**  
Pomegrate seeds, pork belly, cotija  
cheese, and guacamole. 15.00

## MARGARITAS

### De La Casa

**T&T**  
Our very own house margarita is served on the  
rocks or frozen. 12oz. 7.50 | 20oz. 14

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

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

**MARGARITA FLIGHT** (Three 8oz. Glasses)   
Take a tour through our House specialties: T&T, Texas & Strawberry. 18

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

**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**  
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 <sup>NEW!</sup>**  
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 <sup>NEW!</sup>**  
Slow cooked prime chuck beef,  
Monterrey jack cheese, red onions,  
consommé. 19

**TACOS DE PORK BELLY <sup>NEW!</sup>**  
Pork belly, red cabbage, sweet chili  
sauce, Morita mayo. 14

**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\* <sup>NEW!</sup>**  
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**  
Shrimp, Monterrey jack cheese,  
American cheese, mashed  
potato, bacon and oregano. 12

**CRISPY BRUSSELS SPROUTS <sup>NEW!</sup>**  
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**

**KALE SALAD <sup>NEW!</sup>**  
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

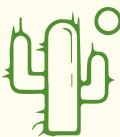
**CALDO DEL GOLFO**  
Hearty seafood soup with shrimp, calamari  
& fish fillet. Served with crispy tortilla strips  
diced avocado & cilantro. 15.5

### HOUSE DRESSINGS:

Mango vinaigrette

Chipotle vinaigrette

Agave lime ranch



*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. 19
- 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\*<sup>NEW!</sup>** Cheese stuffed poblano pepper, roasted corn & salsa ranchera.  
7oz. Marinated grilled chicken breast 19  
7oz. Grilled skirt steak\* 24

# 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**  
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**

# COMBOS

- 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.

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



# 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 Angus beef burger, with avocado, jalapeños, bacon strips, cheddar, lettuce & tomato. Served with seasoned french fries. 13

# SPECIALS

- Mondays*  
**CHICKEN FAJITAS 13.99**  
**T&T MARGARITA 5 (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

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



## MARGARITA FLIGHT (Three 8oz. Glasses)

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

### De La Casa

**T&T** Our very own house margarita is served on the rocks or frozen.

12oz. 7.50 | 20oz. 14

**ADD A FLAVOR:** Strawberry, Mango, Peach and Passion fruit.

12oz. +1.00 | 20oz. +2.00

**TEXAS** T&T margarita mixed with El Jimador Reposado tequila and orange liqueur.

12oz. 9 | 20oz. 15

### SANGRIRITA **Together forever!**

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

### BEERRITA

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

### 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
- CINCO

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



## 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

	 16oz.	 20oz.	 60oz.
Dos XX Amber	5.50	8.75	20.00
Dos XX Lager	5.50	8.75	20.00
Pacifico	5.75	9.50	24.00
Corona Light	5.50	9.50	22.50
Corona Extra	5.50	9.50	22.50
Modelo Especial	5.50	9.50	22.50
Miller Lite	5.00	8.00	20.50
Blue Moon	5.75	9.50	24.00

*Craft Beer* SweetWater IPA 6.75

## BOTTLED

Miller lite	4.50	Modelo	5.25
Coors Light	4.50	Pacifico	5.25
Corona	5.25	Michelob Ultra	4.65
Corona Light	5.25	<b>Atlanta Hard Cider</b>	
Dos XX Amber	4.90	Crisp Apple	6.00
Dos XX Lager	4.80	Pomagranate	6.00
Negra Modelo	5.25	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  
Cabo Wabo  
Teremana  
Mi Campo  
Gran Centenario



### REPOSADO

El Jimador  
Lunazul  
1800  
Herradura  
Patrón  
Don Julio  
Milagro  
Avión  
Casa Amigos  
Tres Generaciones  
Cabo Wabo  
Casa Noble  
Teremana  
Gran Centenario

### AÑEJO

El Jimador  
Lunazul  
1800  
Herradura  
Patrón  
Don Julio  
Avión  
Casa Amigos  
Cabo Wabo  
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.



\* 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.

# 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