



## 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, onions, tomatoes, sea salt, jalapeño & lime. 8 / 11.5  
**Add crispy pork belly and cotija cheese.** +4.00

**SWEET PLANTAIN DELIGHT <sup>NEW!</sup>**  
Plantains & Grill Cheese with agave nectar. 10

## MARGARITAS

### De La Casa

**TEXAS** T&T margarita mixed with Campo Repo Tequila and orange liqueur. 12oz. 9 | 20oz. 15

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

**BOOZE-FREE** **HIBISCUS SANGRIA** Fresh lemon juice, hibiscus syrup, passion fruit, pineapple juice, black berry, topped with seltzer water. 10

**LAVENDER LEMONADE** Lavender syrup, fresh lemon juice, agave nectar, topped with seltzer water. 9

**COOL CUCUMBER CRUSH** Fresh cucumber juice, lemon, muddled mint, agave nectar, passion fruit. 9

## MARGARITA FLIGHT (Three 8oz. Glasses)

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

**SKINNY MARGARITA**  
El Jimador Reposado Tequila, orange juice, lime juice, agave & orange liqueur. 12

**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. 14

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

**BLANCO MARGARITA**  
Lunazul Silver Tequila, orange liqueur, lime juice, agave nectar. 13

**HENNESSY MARGARITA <sup>NEW!</sup>**  
Hennessy Cognac, orange liqueur, lime juice & agave nectar. 18

**AL PASTOR MARGARITA <sup>NEW!</sup>**  
Campo Repo, achiote-infused pineapple, orange liqueur, fresh lime juice & agave nectar. 13

**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. Dos XX Lager. 15

## 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**  
Grilled tilapia, avocado, chipotle mayo, pico de gallo. 17

**BAJA STYLE CRISPY FISH TACOS**  
Crispy fried tilapia, shaved cabbage, jalapeño crema, cilantro. 17

**CRISPY SHRIMP TACOS**  
Breaded shrimp, chipotle mayo, pickled red onions & fresh jalapeños. 18

**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, radish, pickled red onions, sweet chili sauce & morita mayo. 15

**GRILLED STEAK\* TACOS AL CARBON**  
Grilled steak\*, salsa verde, onions, cilantro. 19

**CAMPECHANA TACOS\***  
Mixed meat taco of chorizo & grilled steak\*, shredded cheese, cilantro, jalapeño crema. 19

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

**VEGGIE TACOS <sup>NEW!</sup>**  
Sweet potatoes, cauliflower, pumpkin seeds, radish & lime aoli. 12



## Botanas (appetizers)

**AHI TUNA TOSTADA <sup>NEW!</sup>**  
Sushi grade spicy 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. 12

**LIME FRIED CALAMARI**  
Crispy fried calamari with jalapeño & cilantro cream. 11

**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. 13

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

**STEAK AGUACHILE\* <sup>NEW!</sup>**  
Steak\*, serrano pepper, cilantro, onions, avocado & corn tostadas on the side.. 16

**CRISPY BRUSSELS SPROUTS <sup>NEW!</sup>**  
Chorizo, fried sprouts, sweet and spicy peppers. 13

**NACHOS GRANDES**  
Mexi-beans, seasoned shredded chicken or ground beef, cheese dip, lettuce, tomato, jalapeños, cilantro & sour cream. 13

**T&T FAJITA NACHOS\***  
Choice of meat with grilled onions and peppers, cheese dip, lettuce, tomato, cilantro, jalapeños and sour cream.  
**Grilled chicken or shrimp 17**

## 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\* 19**

**APPLE KALE SALAD <sup>NEW!</sup>**  
Kale, Caesar dressing, radish, cranberries, pecans, parmesan cheese & apples. 9  
**Add grilled chicken 6**

**TACO LOCO SALAD**  
Giant crispy taco shell, seasoned shredded chicken or beef, cheese dip, lettuce, cilantro & sour cream. 11

**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 & pico de gallo topped with tortilla strips. 9

**CALDO DEL GOLFO**  
Hearty seafood soup with shrimp, calamari & fish fillet. Served with crispy tortilla strips diced avocado & cilantro. 16

**HOUSE DRESSINGS:**  
Mango vinaigrette - Chipotle vinaigrette  
Agave lime ranch - Caesar



## 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

**STEAK OR CHICKEN POBLANO PEPPER\* NEW!**  
Cheese stuffed poblano pepper, roasted corn & salsa ranchera.

**7oz. Marinated grilled chicken breast** 19  
**7oz. Grilled skirt steak\*** 24

**PARRILLADA MX\* NEW!** Steak, grilled chicken, and chorizo sausage served with tostones, grilled cheese, chile toreado and corn. Perfectly matched with radish, chimichurri sauce & alioli cream (Serves 2). 45

## 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 NEW!** Cilantro rice, radish, sweet potatoes, watercress, cranberry, pumpkin seeds & cauliflower. 13  
**Add grilled chicken** 6

**CHICKEN BOWL** Mexican rice, black beans, grilled chicken, red cabbage, carrot, cilantro, pickled raddish, pineapple. 13

**FAJITA RICE BOWL** Marinated grilled chicken, mexi-rice, cheese dip, sour cream, guacamole, pico de gallo, two sweet plantains with peppers & onions. 17

**AVOCADO BOWL\* NEW!** Cilantro rice, avocado, carrots, green onions, radish, cranberries & serrano peppers with raw tuna\* or grilled shrimp. 15

## BURRITOS

**BURRITO RANCHERO\*** Choice of meat, onion & peppers, ranchero sauce, melted cheese, rice & beans.  
**Grilled chicken** 16 / **Grilled steak\*** 19

**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\*** 19

**T&T BURRITO\*** Choice of meat, cheese dip, rice & beans.  
**Grilled chicken** 16 / **Grilled steak\*** 19

**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\*** 19

## 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

### CHIMICHANGA

Seasoned ground beef or shredded chicken, cheese dip, guacamole, tomato & sour cream. Served with Mexican rice and Mexi-beans. 15

### QUESADILLA

Giant flour tortilla grilled with choice of meat and melted cheese. Served with rice and beans.

**Shredded chicken or seasoned ground beef** 13

**Grilled chicken breast or shrimp, onions & peppers** 17

**Grilled steak\*, onions & peppers** 19

**Cheese only** 11

**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



Join our team!



POST YOUR FAVORITE DISH OR DRINK ON SOCIAL MEDIA & DON'T FORGET TO TAG US @TACOSANDTEQUILAS

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.

TTATL.COM

TACOSANDTEQUILAS





# MARGARITAS



## MARGARITA FLIGHT (Three 8oz. Glasses)

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

### De La Casa

**TEXAS** T&T Margarita mixed with Campo 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. 13

### 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. Dos XX large. 15

### COCONUT MARGARITA

1800 Coconut Tequila, fresh coconut, orange liqueur, lime, agave. 14

### AL PASTOR MARGARITA *NEW!*

Campo Repo, Achiote-Infused pineapple, orange liquor, fresh lime juice & agave nectar. 13

### WATERMELON MARGARITA

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

### BLANCO MARGARITA

Lunazul Silver Tequila, orange liqueur, lime juice, agave nectar. 13

### JALAPEÑO MARGARITA

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

Post your favorite drink on social media & don't forget to tag us @tacosandtequilas

## SIGNATURE COCKTAILS

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

**TROPICANA TWIST *NEW!*** Lunazul Silver, roasted pineapple juice, jalapeño, orange liquor, cilantro, fresh lime juice & agave nectar. 14

**BRISA DEL MAR *NEW!*** Xicarú Mezcal pineapple juice, ginger, syrup, passion fruit orange liquor & fresh lime. 14

### TEQUILA FLIGHTS

**HERRADURA** 18  
Silver, Reposado, and Añejo.

**LUNAZUL** 15  
Silver, Reposado, and Añejo.

**1800 TEQUILA** 17  
Silver, Reposado, and Añejo.

**PATRÓN** 18  
Silver, Reposado, and Añejo.

**DON JULIO** 20  
Silver, Reposado, and Añejo.

**EL JIMADOR** 16

**MEZCAL FLIGHT** 16

**CASAMIGOS FLIGHT** 25

### Top Tier Tequilas

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

- CASAMIGOS
- 400 CONEJOS
- BANHEZ ILEGAL
- ILEGAL (Joven - Reposado - Añejo)
- XICARU (Joven - Reposado - Añejo)
- OJO DE TIGRE
- THE PRODUCER (Ensamble)
- THE PRODUCER (Espadín)

Mezcal



### BOOZE FREE *NEW!*

#### HIBISCUS SANGRIA

Fresh lemon juice, hibiscus syrup, passion fruit, pineapple juice, black berry, topped with seltzer water. 10

**LAVENDER LEMONADE** Lavender syrup, fresh lemon juice, agave nectar, topped with seltzer water. 9

**COOL CUCUMBER CRUSH** Fresh cucumber juice, lemon, muddled mint, agave nectar, passion fruit. 9

# 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	
Tropicalia	7.00	11.00	
Tepache	7.00	11.00	

*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	<b>Atlanta Hard Cider</b>	
Tecate	4.90	<i>Crisp Apple</i>	6.00
Negra Modelo	5.25	<i>Pomagranate</i>	6.00
		<i>Rosé</i>	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  
Casamigos  
Teremana  
Gran Centenario  
Lalo

#### REPOSADO

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

#### AÑEJO

El Jimador  
Lunazul  
1800  
Herradura  
Patrón  
Don Julio  
Avión  
Casamigos  
Teremana



## 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.

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## **COFFEE**

Dark Roast, freshly brewed. 3

## **HOT TEA 3**





# lunch

MONDAY - FRIDAY | 11AM TIL 4PM

## MARGARITAS

**TEXAS** 🌿 T&T Margarita mixed with El Jimador Reposado Tequila and orange liqueur. 6

**ADD FLAVOR:** Strawberry, Mango, Peach and Passion fruit. +1.00

## BOOZE-FREE 🍹

**HIBISCUS WATERMELON PALOMA (+18)** Grapefruit juice, hibiscus limeade, topped with Watermelon Red Bull. 10

**HIBISCUS SPRITZ**  
Hibiscus Limeade, pineapple juice and soda water. 8

**HIBISCUS SANGRIA**  
Fresh lemon juice, hibiscus syrup, passion fruit, pineapple juice, black berry, topped with seltzer water. 10

**LAVENDER LEMONADE**  
Lavender syrup, fresh lemon juice, agave nectar, topped with seltzer water. 9

**COOL CUCUMBER CRUSH**  
Fresh cucumber juice, lemon, muddled mint, agave nectar, passion fruit. 9

Looking to turn your mocktail into a **FIESTA?**  
Ask your server for a tequila shot!  
(Price additions apply)

## COMBOS 8.99

**NUMERO 1** Shredded chicken or beef Burrito, topped with burrito sauce and melted cheese & Shredded chicken or ground beef Taco, topped with lettuce and shredded cheese.

**NUMERO 2** Shredded chicken or beef Burrito, topped with burrito sauce and melted cheese & Shredded chicken, ground beef or beans & cheese Enchilada, topped with burrito sauce & melted cheese.

**NUMERO 3** Shredded chicken, ground beef or beans with cheese Enchilada, topped with burrito sauce, melted cheese & Shredded chicken or ground beef Taco, topped with lettuce and shredded cheese.

**NUMERO 4** Rich chicken soup with pulled chicken, avocado, rice, tortilla strips & two Tacos of shredded chicken or ground beef, topped with lettuce and shredded cheese.

**NUMERO 5** Rich chicken soup with pulled chicken, avocado, rice, tortilla strips & Fresh salad crispy lettuce, cabbage, pico de gallo, and carrot shreds.

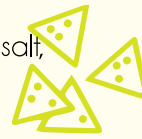
**NUMERO 6** Two shredded chicken enchiladas verdes, tomatillo salsa verde, shredded cheese & sour cream. Served with Mexican rice & Mexi-beans.

## BOTANAS (appetizers)

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

**GUACAMOLE**  
Smashed avocado, sea salt, jalapeño & lime. 8 / 11.5

**T&T DUO**  
Cheese dip and guacamole. 11.5



**EMPANADAS (2)**  
Choice of chicken tinga, mushroom & cheese or beef. With cilantro-jalapeño sauce. 8

**ELOTES**  
Grilled corn on the cob, cilantro lime butter & cotija cheese. 8

## Tacos 8.99

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

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

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

**GRILLED CHICKEN TACOS**  
Grilled chicken topped with sliced avocado & pico de gallo. Served with black beans w/ cilantro crema.

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

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

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

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

**CARNITAS TACOS**  
Pulled pork, chopped onions & cilantro with salsa verde.

## BOWLS

**VEGGIE** 🌿 Cilantro rice, radish, sweet potatoes, watercress, cranberry, pumpkin seeds & cauliflower. 10.99

**CHICKEN** Mexican rice, black beans, grilled chicken, red cabbage, carrot, cilantro, pickled radish and pineapple. 10.99

## Mexican Specialties

**CHICKEN SANDWICH** Grilled chicken with avocado, jalapeños, cheddar, lettuce & tomato. Served with seasoned french fries. 11.5 / Add bacon +1.5

**CHICKEN WRAP** Tortilla, black beans, rice, fried or grilled chicken, shredded cheese, pico de gallo, and chipotle mayo. 9.99

**QUESADILLA** Giant flour tortilla with choice of meat and melted cheese. Served with rice or beans. Choice of meat: Shredded chicken or Ground beef. 9.99

**CHICKEN MILANESA** Fried chicken, fried egg, black beans purée, cotija cheese, rice and beans, and a side salad of carrot, cilantro, red cabbage, pickled radish. 9.99

**CHIMICHANGA** Seasoned ground beef or shredded chicken, cheese dip, guacamole, tomato & sour cream. Served with Mexican rice & Mexi-beans. 9.99

\* 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.

*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

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**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