



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 NEW! Plantains & Grill Cheese with agave

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 limador Reposado Tequila and orange liqueur. 12oz. 9 | 20oz. 15

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: T&T, Texas & Strawberry. 18

nectar. 10

SKINNY MARGARITA

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

JALAPENO 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 NEW! Hennesy Cognac, orange liqueur, lime Juice & agave nectar. 18

AL PASTOR MARGARITA NEW!

Campo Repo, achiote-Infused pineapple, orange liqueur, fresh lime ju<mark>ice</mark> & 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 Dos XX Lager. 15



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

SOUTHERN TACOS

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> 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

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 NEW!

Slow cooked prime chuck beef, Monterrey jack cheese, red onions, consommé. 19

TACOS DE PORK BELLY NEW!

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 NEW!

Sweet potatoes, cauliflower, pumpkin seeds, radish & lime aoli. 12

Botowoods (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. 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

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

STEAK AGUACHILE* NEW!

Steak*, serrano pepper, cilantro, onions, avocado & corn tostadas on the side. 16

CRISPY BRUSSELS SPROUTS NEW!

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

ads + Soups

Mixed greens, cabbage, carrots, tomato, avocado, bacon, cheese & tortilla strips.

With arilled marinated chicken breast 14 | With arilled steak* 19

APPLE KALE SALAD NEW!

Kale, Caesar dressing, apple, radish, cranberries, pecans, & parmesan cheese. 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 fortilla 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 arilled 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

TAMPIQUENA 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 arilled 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 served sizzling with roasted onions & peppers and warm tortillas. Accompanied with augcamole, 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

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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, auacamole, 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

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 MEW!

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 CO

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

Wexican 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



goin 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.







MARGARITA FLIGHT (Three 80z. Classes)

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 Campo 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. Dos XX lager. 15

SKINNY MARGARITA

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

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! Xicaru Mezcal pineapple juice, ginger, syrup, passion fruit orange liquor & fresh lime. 14

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

- HERRADURA ULTRA AÑEJO
- DON JULIO 1942
- GRAN PATRÓN
- AVIÓN EXTRA 44 AÑEJO
- CLASE AZUL JOSE CUERVO LA FAMILIA
- CINCORO
- 400 CONEJOS 9 - BANHEZ ILÉGAL
- CASAMIGOS
- ILEGAL (Joven Reposado Añejo)
- XICARU (Joven Reposado Añejo)
- OJO DE TIGRE THE PRODUCER (Ensamble) THE PRODUCER (Espadín)

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

MEXICAN COKE 5

STRAWBERRY LEMONADE

Strawberry purée, lemon juice, cane sugar. 3.50

FRESH LEMONADE 3.50

*May contain dairy products.



Craft Beer

SweetWater 420 6.25 | SweetWater IPA 6.75 | Terrapin Hopsecutioner 6.25

BOTTLED		:	Modelo	5.25
Miller lite	4.50		Pacifico	5.25
Bud Light	4.50	:	Heineken	5.50
Corona	5.25	:	Heineken Light	5.50
Corona Light	5.25		Michelob Ultra	4.65
Dos XX Amber	4.90	•	Atlanta Hard Cider	
Dos XX Lager	4.80	•	Crisp Apple	6.00
Negra Modelo	5.25		Pomagranate Rosé	6.00 7.00



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 Cabo Wabo 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

usine

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 Chardonnay

RFD

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 / 27.7 Cabernet Sauvignon

Sterling Vineyards 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



lunch

MONDAY - FRIDAY | 11AM TIL 4PM

MARGARITAS

T&T four very own house margarita is served on the rocks or frozen. 5

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)

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

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.

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

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



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



















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 Breakfart 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



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.



- 1 TACO, MEXICAN RICE AND MEXI-BEANS. 6.50
- **BURRITO, MEXICAN RICE AND MEXI-BEANS. 6.50**
- 3 ENCHILADA, MEXICAN RICE AND MEXI-BEANS. 6.50
- 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
- CHICKEN FINGERS WITH SEASONED FRIES OR MEXICAN RICE. 6.50
- 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