



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 ^{NEW!}
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 ^{NEW!}
Hennessy Cognac, orange liqueur, lime juice & agave nectar. 18

AL PASTOR MARGARITA ^{NEW!}
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 ^{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



Botanas (appetizers)

AHI TUNA TOSTADA ^{NEW!}
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* ^{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

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 ^{NEW!}
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 lager. 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

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

- 400 CONEJOS
- BANHEZ ILEGAL
- CASAMIGOS
- 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

MEXICAN COKE 5

STRAWBERRY LEMONADE

Strawberry purée, lemon juice, cane sugar. 3.50

FRESH LEMONADE 3.50

*May contain dairy products.

BEERS

DRAFT

	16oz.	20oz.	60oz.
Dos XX Amber	5.50	8.75	20.00
Dos XX Lager	5.50	8.79	20.00
Pacifico	5.75	9.50	24.00
Corona Extra	5.50	9.50	22.50
Modelo Especial	5.50	9.50	22.50
Heineken	5.50	8.00	20.50
Bud Light	5.00	8.00	20.50
Miller Lite	5.00	8.00	20.50
Blue Moon	5.75	9.50	24.00
Stella Artois	7.50		
Taco Tuesday - Mexican Lager	5.50	9.00	
Tropicalia	7.00	11.00	
Tepache	7.00	11.00	

Craft Beer

SweetWater 420 6.25 | SweetWater IPA 6.75 | A Night on Ponce 6.25

BOTTLED

Miller lite	4.50	Modelo	5.25
Coors Light	4.50	Pacifico	5.25
Budweiser	4.50	Sol	4.75
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
Tecate	4.90	Pomogranate	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
Casamigos
Teremana
Mi Campo
Gran Centenario
Lalo

REPOSADO

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

AÑEJO

El Jimador
Lunazul
1800
Herradura
Patrón
Don Julio
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



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.

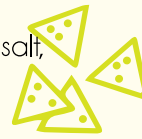
NUMERO 6 Two shredded chicken enchiladas verdes, tomatillo salsa verde, shredded cheese & sour cream. Served with Mexican rice & Mexi-beans.

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.

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



*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