



- T** TEQUILA SIGNATURE ITEM
- S** SPICY ITEMS
- V** VEGETARIAN MEALS

APPETIZERS

- GUACAMOLE** **SMALL 6 / LARGE 8**
Avocado, diced onion, tomatoes, cilantro, peppers, pumpkin seeds and lime juice
- BAJA CEVICHE** **11**
Crab, shrimp, fish, scallops, tomatoes, cilantro, cucumber, avocado, lime and served with crispy blue corn chips
- T WILD MUSHROOM TAMALE** **9.25**
Wild mushroom and goat cheese filling, mushroom cream, topped with blackened corn and sundried tomato salsa
- T BBQ DUCK TAMALE** **10.75**
Savory duck confit, achiote masa, guajillo sauce, pico and Mexican crema
- CALAMARI LA PAZ** **8.75**
Lightly battered and flash fried, served with poblano chile rings, fresh jalapeños, crispy onions and blackened serrano aioli
- T TQLA FRIED OYSTERS** **10**
Oysters dipped in blue corn then flash fried and served with our homemade chorizo cream sauce
- QUESO BLANCO** **SMALL 6 / LARGE 8**
Our house blend of cheese, green chiles, toasted pumpkin seeds and served with crispy blue corn chips
- TRES AMIGOS** **11**
A tasting flight of guacamole, queso blanco and our spicy habanero salsa
- CRAWFISH AND PECAN HUSH PUPPIES** **9.25**
Flash fried and served with a blackened tomatillo sauce and homemade jalapeño jelly. Great for sharing.
- S SPICY CRAB CAKES** **11.75**
Lump crab with serranos, served with sweet corn cream, crispy tortilla strips and tomatillo salsa
- CHICKEN QUESADILLA** **11**
Shredded chicken, three cheese blend, rajas, caramelized onions, fresh mango salsa and Mexican crema
- CARNE ASADA QUESADILLA** **12**
Marinated skirt steak, jalapeño cheese, roasted peppers, caramelized onions, Mexican crema and chimichurri salsa
- V TODO SANTOS NACHOS** **8.75**
Crispy mini corn tortillas topped with refried black beans, jalapeno cheese guacamole and pico de gallo. (add chicken 3 / steak 4)

TACOS

SERVED WITH RICE & BEANS

- CARNITAS TACOS** **10.50**
Slow cooked pulled pork, caramelized onions, cilantro and mexican crema
- CHICKEN TACOS** **11.75**
Marinated chicken, baby spinach, chipotle mayo and roasted red pepper vinaigrette
- SHRIMP TACOS** **12.50**
Grilled or flash fried shrimp, pineapple salsa and blackened serrano aioli
- GRILLED STEAK TACOS** **13.25**
Mesquite grilled steak, rajas, pickled onions and jalapeno cheese
- BAJA FISH TACOS** **12.75**
Your choice of our signature grilled or fried fish, topped with jicama slaw and blackened jalapeno aioli

ENCHILADAS

SERVED WITH RICE & BEANS

- V VEGETABLE ENCHILADAS** **10.50**
Blue corn tortillas with grilled zucchini, yellow squash, mushrooms, sweet potatoes and served with green chile queso
- CHICKEN ENCHILADAS** **12**
Pulled chicken, rajas and onions topped with queso fresco and your choice of green chile or Mole sauce
- BEEF FAJITA ENCHILADAS** **13.75**
Mesquite grilled skirt steak, queso, rajas, spicy taqueria sauce and cucumber salad
- T CRAWFISH AND SPINACH ENCHILADAS** **13.50**
Sautéed crawfish with spinach, basil, queso fresco and a wild mushroom cream sauce

TORTAS

SERVED WITH THICK CUT FRIES
(SUBSTITUTE SWEET POTATO FRIES FOR 1.00)

- PULLED PORK SLIDERS** **9.75**
Three slow roasted pulled pork sliders topped with serrano slaw
- CLASSIC CHEESEBURGER** **10.25**
Classic burger grilled and topped with cheese and served with lettuce, tomato, pickle and onion
- T TQLA BURGER** **12**
Topped with a tomato pineapple chutney, crispy onion rings, and chipotle aioli
- GREEN CHILE BURGER** **13**
Topped with New Mexican roasted green chile, jalapeno cheese and avocado
- GRILLED CHICKEN SANDWICH** **12**
Served with lettuce, tomato, onion and topped with a blackened serrano aioli

SOUPS & SALADS

- CHICKEN TORTILLA SOUP** **CUP 5 / BOWL 8**
Spicy tomato chile chicken soup, with fresh vegetables, queso fresco, avocado, crispy tortilla strips, ancho peppers and Mexican crema
- ENSALADA DE CASA** **6.25**
Field greens, queso fresco, pickled onions, tomatoes, cucumbers and tequila mango vinaigrette
- SOUTHWESTERN WEDGE SALAD** **9.5**
Iceberg lettuce, black beans, rajas, roasted corn, tortilla strips, queso fresco and chipotle lime ranch dressing (add chicken 3 / steak 4)
- SKIRT STEAK SALAD** **13.5**
Romaine and spinach tossed with cilantro, carrots, jicama, red and yellow peppers, topped with grilled skirt steak and served with cilantro lime vinaigrette, and toasted pumpkin seeds
- CHILE LIME SHRIMP SALAD** **13**
Your choice of grilled or fried shrimp, romaine, spinach, tomatoes and cucumbers topped with fresh mango salsa and a chile lime vinaigrette

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** Consuming raw or undercooked meats, poultry, seafoods, shellfish or eggs may increase your risk for food borne illness. If you have certain medical conditions. Please alert your server of any food allergies prior to ordering.

TQLA SPECIALTIES

CARNE ASADA	17
Mesquite grilled skirt steak topped with poblano chiles and caramelized onions served with beans and rice	
SOUTHWESTERN FILET	23
Premium Angus Beef Filet topped with tomato basil butter, roasted corn salsa served with au gratin potatoes, and vegetables	
MARKET CATCH	19
Fresh fish cooked either blackened or grilled, served with Santa Fe rice and grilled vegetables	
CHICKEN FRIED CHICKEN	15
Southern style fried boneless chicken breast topped with homemade gravy, served with green chile mashed potatoes and fried green tomatoes	
NY STRIP STEAK	23
Premium Angus Strip Steak served with au gratin potatoes, and vegetables	

FAJITAS **FOR ONE 16 / FOR TWO 21**
Grilled skirt steak or chicken, served with grilled poblanos, onions,
pico de gallo, sour cream, cheese, guacamole, and your choice of
corn or flour tortillas and a side of beans and rice

OVEN ROASTED CHICKEN 16
Chicken rubbed with our own special seasoning mix and served with
green chile mashed potatoes and creamy serrano slaw

PUMPKIN SEED CRUSTED SALMON 17
Sautéed Salmon filet served with fried green tomatoes, green chile
mashed potatoes and a sweet pepper tequila lime butter sauce

GRILLED BACON WRAPPED SHRIMP 18
Served with tequila lime butter, grilled vegetables and Santa Fe rice

HABANERO CHICKEN 14
Grilled chicken breast served with a spicy taqueria sauce, Santa Fe
rice and tomatillo pico de gallo

SOUTHWESTERN & MEXICAN CLASSICS

VEGGIE WRAP 9.25
Whole wheat tortilla stuffed with grilled fresh veggies like zucchini,
squash, mushrooms and roasted peppers

GRILLED CHICKEN 12
Grilled chicken breast served with a side of mixed vegetables or side
salad with choice of dressing on the side

PESCADO BLANCO 16
Grilled fish served with roasted tomato salsa and a side salad

TURKEY BURGER 9.75
Ground Turkey burger grilled and topped with roasted tomato salsa

GRILLED FISH TACOS 12.75
Mixed field greens, tomatoes, cucumber, carrots, and dressing on
the side

UNDER 550 CALORIES

A LA CARTE SIDES

HABANERO SALSA	2.75	THICK CUT FRIES	3
GUACAMOLE	3.25	CRISPY ONION RINGS	4
BEANS	2.25	MAC & CHEESE	4.5
RICE	2	GRILLED VEGETABLES	4
SWEET POTATO FRIES	4	CORN BREAD MUFFINS	3.75

KIDS PLATES

ALL KIDS PLATES SERVED WITH A DRINK AND SCOOP OF VANILLA ICE CREAM

MAC & CHEESE	6.25
CHEESE QUESADILLA	5.50
CHICKEN STRIPS AND FRIES	6.50
BEAN AND CHEESE BURRITO	5.25
CHEESEBURGER AND FRIES	6.75

TEQUILA ON TAP

WE FEATURE 4 TEQUILAS ON TAP THAT ARE
HYPERCOOLED TO 5° FOR THE ULTIMATE EXPERIENCE

CORRALEJO REPOSADO	8
Fruit, Pepper	
PATRON SILVER	8
Citrus, Spicy, Smokey	
DON JULIO BLANCO	9
Black Pepper, Citrus	
TQLA SELECT	8

SEE OUR TEQUILA LIST FOR OUR FULL SELECTION.

MARGARITAS

THE ORIGINAL **GLASS 6.75 / PITCHER 30**
100% blue agave Tequila, orange liqueur, and our own proprietary in-house lime juice blend. Served frozen or on the rocks (add fresh fruit puree for 1.00)

THE SKINNY **7.5**
Tequila, agave nectar and fresh juice served on the rocks.

PALOMA **GLASS 7 / PITCHER 30**
A refreshing drink made with Tequila, Jarritos Grapefruit soda and lime

CHAMBORD RITA **8**
An instant classic. Chambord raspberry liqueur swirled into our original frozen margarita

RITA ESPECIAL **8.75**
Half of our original frozen margarita and your choice of Dos XX Lager or Amber

THE ULTIMATE **9.5**
Patron Silver Tequila, Citronage, agave nectar and lime juice served on the rocks

HIBISCUS MINT **9**
Hibiscus and Mint infused tequila, Elderflower liqueur and lime juice served on the rocks

BLOOD ORANGE **9**
Reposado tequila, orange liqueur, lime juice and blood orange puree served on the rocks

SANGRIA SWIRL **8.5**
Our original frozen margarita swirled with our homemade Red Sangria

MEXICAN MARTINI **8.5**
Blanco tequila, fresh lime juice, orange liqueur and simple syrup served straight up

THE BIG WINNER **24**
Don Julio 1942 Tequila, Grand Marnier 100 year liqueur, agave nectar and lime juice

MARGARITA FLIGHT **10**
Sample sized servings of our most popular margaritas. Choose any 3 of the following: Original, Chambord, Sangria, Strawberry, Mango, Prickly Pear, Guava, Watermelon, Blood Orange or Pomegranate

SPECIALTY COCKTAILS

MICHELADA **6**
Dos XX mixed with our homemade bloody mary mix.

TEJITO **8.75**
A Tequila based Mojito. Anejo Tequila, muddled mint, agave nectar and our own special refreshing bubbly topper

ANEJO OLD FASHION **10.25**
Our twist on a classic cocktail. Anejo Tequila, bitters and simple syrup

FLAMING MAI TAI **11.5**
Blanco and Reposado Tequilas, dark rum, simple syrup, pineapple, guava juice and lime juice topped with a flaming lime floater

FLIRTINI **9**
Raspberry Vodka, fresh raspberries, orange liqueur, pineapple juice topped with sparkling wine

SKINNY LEMONDROP **9**
Citron Vodka, orange liqueur, agave nectar and lemon juice

RED SANGRIA **GLASS 6.5 / PITCHER 30**
Our own house blend of red wines, orange liqueur, brandy, Pomogranite liqueur and seasonal fruit and fresh juice

WHITE PEACH SANGRIA **GLASS 6.5 / PITCHER 30**
Our own house blend of white wine, vodka, peach schnapps, orange liqueur and seasonal fruit and juice

SOUTHERN SUNRISE **7.25**
A Southern version of a tequila sunrise made with Southern Comfort, Amaretto, orange liqueur, orange juice, Sprite and a splash of grenadine

MOJITO **7.5**
A Cuban original. Made with muddled lime, mint, sugar, light rum and soda

CAIPIRINHA **8**
Straight from Brazil. Made with Cachaca, lime juice and sugar. A very refreshing drink with a kick.

BEER

DRAFT **3.5/4**
Bud Light, Stella Artois, Seasonal, Negra Modelo, Modelo Especial & Dos XX Lager

DOMESTIC **3.5**
Miller Lite, Bud Light, Shiner Bock, Coors Light & Michelob Ultra

IMPORT **4**
Corona, Corona Light, Pacifico, Modelo Especial, Negra Modelo, Dos XX Lager, Dos XX Amber, Sam Adams Lager

CRAFT BEERS* **5**
*due to limited production runs ask your server for our current selection.

WINE

CHATEAU STE MICHELLE (REISLING)..... **6 | 20**

KIM CRAWFORD(SAUVIGNON BLANC) **10 | 32**

ECCO DOMANI (PINOT GRIGIO) **7 | 23**

BERINGER (WHITE ZINFANDEL)..... **6 | 20**

CHATEAU ST JEAN (CHARDONNAY) **8 | 26**

MONTPELLIER (CHARDONNAY) **5 | 18**

WYCLIFF (SPARKLING)..... **5 | 18**

MOET CHANDON (SPARKLING)..... **60**

MONTPELLIER (PINOT NOIR)..... **5 | 18**

CLOS DU BOIS (PINOT NOIR)..... **12 | 38**

MONTPELLIER (MERLOT) **5 | 18**

ESTANCIA (MERLOT)..... **11 | 35**

MONTPELLIER (CABERNET) **5 | 18**

COPPOLA (CABERNET) **12 | 38**