



Tequileria

BREAKFAST

desayuno

Breakfast is served until 10:30am.

HUEVOS CON CHORIZO

(Eggs with Chorizo Sausage)

Seasoned fresh scrambled eggs baked with diced tomatoes, onions and finely diced jalapeños. Topped with chorizo sausage, sour cream and green onions. Served with potato wedges and warm tortillas. 6.99

HUEVOS CON QUESO

(Eggs with Mexican Cheese)

Fresh scrambled eggs with queso fresco cheese, seasoned and baked with diced tomatoes, onions and finely diced jalapeños. Topped with sour cream and green onions. Served with warm tortillas and potato wedges. 5.99



HUEVOS CON JALAPEÑO BACON

(Eggs with Jalapeño Bacon)

A zippy version of our Huevos con Queso with three strips of jalapeño bacon. Topped with sour cream and green onions. Served with warm tortillas and potato wedges. 7.49

HASHBROWN CASSEROLE

A breakfast tradition...shredded potatoes, scrambled eggs, fresh cream, cheddar and Chihuahua cheeses, jalapeños, peppers, onions and sour cream. Served on a bed of fresh lettuce and garnished with diced tomatoes, green onions, cilantro and fresh lime. 5.99

BAKED POBLANO PEPPERS

Savor the taste of this classic Mexican fare. A shell of roasted mild Poblano peppers, topped with a mixture of eggs, Chihuahua cheese, fresh garlic and cream. Baked to perfection and served with sour cream and chopped green onions. Almost a Mexican quiche! 5.99

PLATO DE FRUTAS

(Mexican Fruit Plate)

Our Mexican fruit plate of watermelon, pineapple, cantaloupe, mango and strawberries, sprinkled with chili-lime seasoning and served with fresh lime. 6.99

DESAYUNO CLÁSICO

(Classic Breakfast)

A traditional American breakfast with a little Mexican flavor. Consists of scrambled eggs, Applewood bacon, seasoned potato wedges and warm flour tortillas. 7.59

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Products containing tree nuts and peanuts are stored in this kitchen and may have come into contact with other food items.

MSP 01/08

Tax and gratuity not included.

STARTERS

antojitos

CAMARONES AL AJO

(Broiled Garlic Shrimp)

Eight jumbo shrimp marinated in lime juice, garlic and olive oil then served piping hot with tomatillos and tomatoes. 9.99



NACHOS

Corn tortilla chips covered with melted Chihuahua and cheddar cheeses, Salsa Jalisco, diced tomatoes, jalapeños, green onions, sour cream and guacamole. 8.69
With Chicken. 9.99

QUESADILLAS

A lightly toasted giant flour tortilla filled with Chihuahua and cheddar cheeses. Served with diced tomatoes, guacamole, sour cream, green onions and choice of salsas: Salsa Jalisco, Green Chili or Red Chili. 8.99
With Grilled Chicken. 9.99

SALMON QUESADILLAS

Tender smoked salmon blended with cream cheese, red onions, diced tomatoes and cheddar and Monterey Jack cheeses, all stuffed inside a lightly toasted giant flour tortilla. Served with sour cream and guacamole and topped with a sprinkling of diced tomatoes. 10.99

QUESO FUNDIDO

A steaming plate of melted Chihuahua cheese and mild chorizo sausage topped with green onions and cilantro. Served with warm flour tortillas and fresh lime.
Wrap and enjoy! 6.99



TACOS

Two Tacos Per Serving! 7.89

Your choice of authentic Mexican fillings ready to roll into warm, soft, white corn or flour tortillas and topped with queso fresco. Served with green onions, tomatoes, cilantro, fresh lime and your choice of our popular salsas: Salsa Jalisco, Green Chili or Red Chili.

CARNITAS

Yucatan-style pulled pork with mild seasoning.

TEQUILA LIME CHICKEN

Pulled chicken in tequila lime marinade.

BARBACOA

Slow-cooked, pit-smoked beef.

POLLO VERDE

Pulled chicken in green chili sauce.

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MSP 01/08

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SALADS & MORE

ensaladas y más



ENSALADAS

MANGO SALAD

Shredded iceberg lettuce tossed with a fiesta of tomatillos, fresh julienned mango, diced jalapeños, ripe tomatoes, a pinch of cilantro and salad oil. Finished with a squeeze of fresh lime. 9.99

CHICKEN CAESAR SALAD

Tender grilled chicken served atop fresh romaine lettuce tossed with shredded Parmesan cheese, croutons, cilantro and our creamy Caesar dressing. 9.99

PLATO DE FRUTAS

(Mexican Fruit Plate)

Our Mexican fruit plate of watermelon, pineapple, cantaloupe, mango and strawberries, sprinkled with chili-lime seasoning and served with fresh lime. 6.99

JÍCAMA SALAD

A Mexican tradition...fresh, sweet and nutty. Chilled jícama topped with cucumbers and tomatoes, chili-lime salt and a drizzle of fresh-squeezed lime. 4.99

TORTAS

(Mexican Sandwiches)

Delicious, hearty Mexican sandwiches in toasted bolillo rolls, served open face with tortilla chips and your choice of our favorite salsas: Salsa Jalisco, Green Chili or Red Chili.

THE GRINGO

(American Ham & Swiss)

Succulent ham and Swiss cheese with lettuce, tomatoes, mayonnaise and mustard, but none of the olé! 7.99

JALISCO CHICKEN

(Chicken Sandwich)

Pulled chicken with green chili sauce, lettuce, diced tomatoes and chipotle mayonnaise. 7.99

SOPAS

Black Bean Soup 4.99

Sopa del Día (Soup of the Day) 4.99

ENTRÉES

platos principales

Served with two sides: Rice with Pinto Beans, Potatoes or Black Beans.



PORK TENDERLOIN IN ORANGE SAUCE

Sliced pork tenderloin marinated in orange juice, achiote (annatto seed), fresh garlic and onion, baked to a golden brown. Served on a bed of salsa de naranja, topped with green onion, tomatoes and sour cream. Finished with fresh cilantro and lime. 12.49



¡BUEN PROVECHO!

(Enjoy)

CHICKEN ENCHILADAS VERDES

A house specialty! Two rolled white corn tortillas filled with spicy pulled chicken and queso fresco, finished with green onions, tomatoes and green chili sauce. Served with sour cream and garnished with cilantro and fresh lime. 10.99

STEAMING-HOT TAMALES

Two corn masa tamales filled with shredded beef and topped with queso fresco, chopped tomato and red chili sauce. 10.99

CHALUPAS

We start with a blend of Mexican corn meal (masa) rolled and punched into cakes, then brushed lightly with oil and fired to a crispy golden brown. Served on a bed of shredded lettuce and topped with queso fresco, salsa, sour cream, diced tomatoes and green onions, finished with cilantro and fresh lime.

CHALUPA CON POLLO
With pulled chicken
6.99

CHALUPA CON CARNITAS
With tender roasted pork
6.99

CHALUPA CON BARBACOA
With slow-cooked,
pit-smoked beef 6.99

No trip to the Tequilería is complete without experiencing our authentic cuisine. By using only the freshest ingredients and original recipes, we capture the true essence and flavor of México. Below you will find descriptions of our most popular sauces and ingredients to assist you as you explore the tastes of the Tequilería.

SALSA JALISCO

Our house salsa is made with fire-roasted fresh roma tomatoes and chipotle chilis.

GREEN CHILI SAUCE

Our "salsa verde" made with tomatillos (tiny green tomatoes), onions, garlic and green chilis. It is slightly milder than our red chili sauce.

CHIHUAHUA CHEESE

A fresh white cheese, similar in flavor to Monterey Jack.

QUESO FRESCO

A fresh white cheese that has a mild flavor and crumbles easily.

BARBACOA

A style of slow-cooking and smoking meat in a pit.

RED CHILI SAUCE

Spicy sauce made from dried red chilis.

COCKTAILS

bebidas

MEXICAN SIDECAR

Go for a ride with Tradicional Reposado Tequila, Grand Marnier, Sugar and Fresh Lemon Juice.

GRAN POMARITA

A deliciously sweet and tangy blend of Gran Centenario Reposado Tequila, Grand Marnier, our Sweet & Sour mix and Monin Pomegranate.



CERVEZAS - BEERS

DOMESTIC & SPECIALTY DRAFT BEERS

Make it a large for only \$1.50 more!

Dos Equis. Sam Adams. Budweiser. Bud Light

BOTTLED BEERS

Corona Extra. Heineken. Heineken Premium Light. Amstel Light. Michelob Ultra. Tecate. St. Pauli Girl Non-Alcoholic

VINOS - WINES

Sterling Vineyards Merlot

Sterling Vineyards Chardonnay

Robert Mondavi Pinot Grigio

BV Century Cellars Vineyard Select Chardonnay

BV Century Cellars Vineyard Select Cabernet Sauvignon

Beringer White Zinfandel

COCKTAILS

bebidas



CUERVORITAS

**MARGARITAS SO HOT
WE'VE GOT TO ICE
THEM DOWN!**

Enjoy one of our fabulously frozen margaritas, each one dancing with two ounces of Jose Cuervo Gold Tequila. Or create your own frozen sensation by blending any of our three terrific flavors.

STRAWBERRY MARGARITA

¡Excelente! The all-time favorite.
A frozen blend of Jose Cuervo Gold and strawberries.

MANGORITA

A luscious frozen blend of tropical mango and Jose Cuervo Gold. Mango-licious!

BANANARITA

¡Muy Bueno!
A smooth tropical sensation loaded with terrific banana taste.

CLASSIC CALLS

1800 Reposado, Absolut, Grey Goose, Ketel One, SKYY, Bombay Sapphire, Tanqueray, Hennessy V.S, Rémy Martin V.S.O.P, Glenfiddich 12 yr, Johnnie Walker Black Label, Jack Daniel's, Knob Creek, Crown Royal, BACARDI 8, Disaronno Originale, Grand Marnier, Kahlúa, Baileys Irish Cream

PREMIUM POURS

BACARDI Superior, Beefeater, Canadian Club, Captain Morgan, Cuervo Gold, Dewar's, Maker's Mark, Martini & Rossi, Smirnoff

(ENJOY A DOUBLE FOR \$3 MORE!)



OUR PRIDE & JOY

THE ULTIMATE MARGARITA!



IT'S A VIRTUAL FIESTA IN A GLASS. ¡SALUD!

Here It Is, The Margarita You've Been Waiting For...
A carefully hand-shaken mix of 1800 Reposado Tequila,
Grand Marnier, our Sweet & Sour mix, Lime Juice
and your own personal shaker.
(Take it with you!)

SIPPERS

*Slowly savor the best tequilas Mexico has to offer.
Each sip of these handcrafted ultra-premium tequilas is
a rare experience.*

1800 AÑEJO

Aged for a minimum of one year in
French and American oak casks.
Complex, oaky, 100% blue agave
tequila served straight up
or over ice.

CUERVO TRADICIONAL

Like the name says, the traditional
way to drink tequila is straight up in a
tall "caballito" shot glass. Some like it
room temperature, some like it
chilled...cool!

JOSE CUERVO RESERVA DE LA FAMILIA

The most complex and coveted of all
tequilas, made in small batches in
limited quantities. This tequila, aged
in French and American oak barrels, is
so special you will want to make it
part of your own family.



OUR PRIDE & JOY

THE MILLIONAIRE'S MARGARITA!



IT'S A VIRTUAL FIESTA IN A GLASS. ¡SALUD!

Enjoy hand-shaken luxury with our smooth blend of Gran Centenario Reposado Tequila, Cointreau Orange Liqueur our Sweet & Sour mix, Lime Juice and your own personal shaker to take with you!

SIPPERS

*Slowly savor the best tequilas Mexico has to offer.
Each sip of these handcrafted ultra-premium tequilas is
a rare experience.*

1800 AÑEJO

Aged for a minimum of one year in French and American oak casks. Complex, oaky, 100% blue agave tequila served straight up or over ice.

CUERVO TRADICIONAL

Like the name says, the traditional way to drink tequila is straight up in a tall "caballito" shot glass. Some like it room temperature, some like it chilled...cool!

JOSE CUERVO RESERVA DE LA FAMILIA

The most complex and coveted of all tequilas, made in small batches in limited quantities. This tequila, aged in French and American oak barrels, is so special you will want to make it part of your own family.



flavors of the **TEQUILERÍA**

GRAN CENTENARIO AÑEJO

A blend of 100% blue agave tequilas aged more than 18 months in lightly charred French Oak barrels makes this fine Añejo tequila the ultimate balance of agave and oak.

1800 AÑEJO

Aged for a minimum of one year in French and American oak casks. Complex, oaky, 100% blue agave tequila served straight up or over ice.

JOSE CUERVO RESERVA DE LA FAMILIA

The most complex and coveted of all tequilas, made in small batches in limited quantities.

GRAN CENTENARIO REPOSADO

This 100% blue agave tequila is rested for 8 months in French oak barrels, making it light, slightly sweet and very smooth.

JOSE CUERVO ESPECIAL (GOLD)

A distinctive blend of Joven and Reposado tequilas, this fine spirit is the world's favorite tequila.

JOSE CUERVO TRADICIONAL

This 100% blue agave Reposado tequila is crafted in the style of the first tequila made by the Cuervo family over 200 years ago.

AGAVERO

El Original Licor de Tequila. A superb blend of the finest 100% agave Reposado and Añejo tequilas with natural damiana flowers.

GRAN CENTENARIO PLATA

Gran Centenario Plata spends just one month in new French oak barrels to provide the best-balanced, smoothest 100% agave tequila you will ever taste. Ideally served chilled, it also makes wonderful mixed drinks.

JOSE CUERVO BLACK

Aged for a minimum of one year in charred oak barrels, this spirit is dark and rich. Jose Cuervo Black is perfect for sipping or drinking over ice with cola and a slice of lime. If you enjoy your rum or whiskey with cola, you'll love Cuervo Black.



LEARN THE LANGUAGE

¡SABROSO!

(Tasty!)

¡RIQUÍSIMO!

(Flavorful!)

¡FRESCO!

(Fresh!)

¡EXQUISITO!

(Delicious!)

EL CAMELLO ES EL ANIMAL QUE
MÁS AGUANTA LA SED. NO SEAS
UN CAMELLO.

*(The camel is an animal that can go a long time
without drinking. Don't be a camel.)*

¡BUEN PROVECHO!

(Enjoy!)

**Drink Responsibly.
Drive Responsibly.**

LOOK FOR US IN THE FOLLOWING CITIES:

CHARLOTTE

CLEVELAND

DETROIT - SMITH & MIDFIELD TERMINALS

KANSAS CITY

LAS VEGAS

MINNEAPOLIS

PHOENIX

ST. LOUIS

TAMPA

WASHINGTON DC - DULLES