



FINE MEXICAN GRILL & BAR

SEÑOR TEQUILA'S

## DINNER MENU



### BOTANAS

#### Senor Tequila's dip Trio \$12

Our three famous dips; guacamole, cheese dip, and refried beans. Served with chips.

#### Queso Dip (Cup \$6 Bowl \$9)

Our signature delicious, zesty and creamy white cheese dip.

Add chorizo \$1.50

#### Tableside Guacamole \$14

Made at your table from scratch.

#### Guacamole Fresco (Cup \$7 Bowl \$9)

Crushed ripe avocados, fresh cilantro, onions, tomatoes, lime. Topped with Pico de Gallo.

#### Flautitas de la Casa \$10

Six mini rolled flour tortillas filled with shredded chicken or ground beef. Served with lettuce, Pico de Gallo, guacamole and sour cream.

#### Mexican Jambalaya (Serves 2) \$13

A delicious blend of shrimp\*, chicken, steak\*, chorizo, green peppers and onions. On a bed of rice, topped with cheese dip and Adobo salsa, served with chips.

#### Nachos

Homemade chips, layered with refried beans, cheese dip, shredded cheese lettuce, guacamole, Pico de Gallo, jalapenos & drizzled sour cream.

**Supreme \$14** Choice of ground beef, pulled chicken, or mix.

**Al Carbon \$16** Choice of grilled steak\*, grilled chicken, or both.

#### Mexican Chicken Wings \$10

Six bone-in accompanied with cilantro aioli, Diablo salsa & celery sticks.

#### Plantains \$8

Fried ripe plantains served with refried beans and drizzled with sour cream.

#### Pa' la Banda \$21

Chicken flautas, two chorizo quesadillas, four wings, and mini nachos. Accompanied with cilantro aioli, molcajete salsa, lettuce, guacamole, sour cream, pickled onions, & Pico de Gallo.

### ANTOJITOS

#### Esquites \$7

Roasted street corn in a bowl, tossed in mayo-lime sauce with powdered chile, queso fresco, and cilantro.

#### Sopes de Mercado \$11

Two hand-made thick corn tortillas layered with refried beans, chorizo\*, lettuce, Pico de Gallo, queso fresco, drizzled with sour cream & green tomatillo salsa.

#### Tacos Dorados \$11

Four corn tortillas filled with chicken. Deep fried, topped with lettuce, Pico de Gallo, shredded cheese, drizzled with sour cream & tomatillo sauce.

#### Tamales \$11

Two corn tamales filled with our savory "Tinga" pulled chicken, topped with tomatillo salsa.

### CEVICHES & COCTELES

#### Tostadas de Ceviche\* \$16

Seasonal ceviche served on two homemade tostadas topped with avocado.

#### Ceviche Tulum\* \$18

Seasonal Ceviche.

#### Coctel de Camaron\* \$18

Prepared with shrimp, cilantro, orange juice, avocado, tomato & clamato juice. Served with crackers.

### QUESADILLAS

Served with Mexican rice and your choice of beans.

#### Del Zocalo \$17

Choice of grilled chicken, grilled steak\*, Carnitas\*, or chorizo. Add veggies \$1.60

#### La Gringa \$17

Filled with homemade Al Pastor.

#### La Veracruzana \$18

A delicious combination of shrimp\* and scallops.

#### QuesaBirrias \$18

Three grilled Quesadillas filled with Birria and cheese. Served with stew for dipping and salsa.

### ENSALADAS

Choose from: *Balsamic Vinaigrette, Chipotle Ranch, Tropical Mango and Ranch.*

#### Cabo San Lucas

High-protein salad on a bed of lettuce, tomatoes, corn relish, cucumbers, black beans, avocado slices, onions, and Tortilla chips strips.

Your choice of:

Grilled chicken \$16

Grilled steak \$17

Grilled shrimp \$18

#### Tequila Taco Salad

Crispy tortilla bowl filled with refried beans, lettuce, Pico de Gallo, sour cream, and shredded cheese.

**Supreme \$14** Ground beef, shredded chicken, or mix.

**Al Carbon \$16** Grilled steak, grilled chicken, or sautéed vegetables.

#### Fajita Salad

A lighter version of our delicious fajitas. Crispy tortilla bowl filled with lettuce, grilled peppers, tomatoes, onions, topped with shredded cheese.

Your choice of:

Grilled chicken \$15

Grilled steak \$16

Grilled shrimp \$17

#### Burrito Bowl \$15

Rice, black beans, lettuce, Pico de Gallo, guacamole, shredded cheese, corn, drizzled sour cream & cilantro aioli. Choice of grilled steak or chicken.

### SOPAS

Hearty homemade soup

#### Tequila's Tortilla Soup \$8

Topped with queso fresco, sour cream, avocado, tortilla strips. Cilantro and limes on the side.

Add chicken \$2

#### Pozole Rojo \$11 (weekends only)

Mexican pork stew served with hominy corn, garnished with lettuce, dried chiles oregano, limes and tostadas.

#### Birria \$18

Traditional homemade beef stew slowly cooked to perfection with Mexican spices. Garnished with onion, cilantro, and limes.

### FAJITAS

A sizzling skillet, topped with green peppers, onions and tomatoes. Accompanied with lettuce, Pico de Gallo, sour cream, guacamole, and shredded cheese. Mexican Rice and choice of beans. Choice of corn or flour tortillas.

#### Traditional

Your choice of:

Grilled steak\* \$25

Grilled chicken \$24

Carnitas \$24

Shrimp \$26

#### Mazatlán \$28

Grilled chicken, steak, and shrimp

#### Carnaval \$29

Grilled chicken, steak, shrimp, chorizo, and pineapple.

### POLLO

Marinated and grilled to perfection. All with your choice of tortillas.

#### Mole con Pollo \$18

Grilled chicken breast drenched in our homemade Mole Poblano. Topped with sesame seeds and red onion. Served with Mexican rice.

#### Arroz Con Pollo \$18

Grilled chicken cooked with sautéed zucchini, broccoli, carrots and pineapple; served on a bed of rice. Topped with cheese dip and cilantro.

#### Pollo Asado \$19

Grilled chicken breast served with lettuce, Pico de Gallo, sour cream, guacamole, Mexican rice and beans.

#### Tequila's Chicken Platter \$19

Marinated grilled chicken breast covered with mushrooms, topped with cheese dip and tomatillo salsa. Served with Mexican rice, beans, lettuce, sour cream, guacamole and Pico de Gallo.

### MUCHOS TACOS

Three tacos served with Mexican rice, refried beans, and your choice of corn or flour tortillas.

#### Al Carbon \$19

Your choice of grilled steak\*, chicken or Carnitas. Served with Pico de Gallo, Salsa de Molcajete and limes.

#### Del La Costa \$20

Grilled shrimp tacos. Topped with coleslaw, cilantro aioli, avocado and limes.

#### Baja Cali \$20

Breaded Tilapia\* tacos. Topped with coleslaw, Chipotle aioli, avocado and limes.

#### Tacos Gringos \$16

Hard shell or flour tortilla, ground beef or pulled chicken. Topped with lettuce, sour cream, and cheese.

### MAS TACOS

Server with double-stacked 4" corn tortillas. Not served with rice and beans.

#### Chilangos \$20

Five steak\* and chorizo tacos. Double-stacked corn tortillas with melted cheese in the middle. Topped with onions, cilantro, limes and Morita salsa.

#### Perrones \$20

Four steak\* tacos. Topped with guacamole, nopales, cilantro, onion, queso fresco, limes, and Morita salsa.

#### Los Cuatros Mamalones \$20

Four tacos. One grilled steak\*, one grilled chicken, one chorizo, and one carnitas. Topped with onions, cilantro, limes, and salsa Verde.

#### Al Pastor \$20

Five homemade Al Pastor tacos. Topped with onions, cilantro, limes, and salsa Verde.

#### Birria-Tacos !!! \$21

Five street style tacos. Double stacked tortilla with melted cheese in the middle, stuffed with our Birria meat, topped of with onions, cilantro and limes. Served with a cup of stew for dipping.

### CREATE YOUR OWN DINNER

Combos are served with rice and, refried beans or black beans.

#### CYO \$16

Choose 3 items:

Taco (hard or soft shell)

Mini Burrito, Chicken Tamal, Enchilada, Chimichanga, or Cheese Quesadilla.

Choose your filling:

Ground beef, pulled chicken, beans, or cheese.

Add sautéed vegetables \$1.00 per item

Add grilled meat \$1.25 per item

## CHIMICHANGAS

Flour tortilla hand-wrapped & deep fried to golden perfection. Topped with cheese dip and served with lettuce, guacamole, sour cream and Pico de Gallo. Served with Mexican rice and choice of beans.

### Cantinflas \$17

Two chimichangas, one filled with ground beef and one pulled chicken.

### Mixed Grilled \$19

One large Chimichanga filled with grilled steak\*, grilled chicken, and shrimp.

### Seafood \$19

One large Chimichanga filled with shrimp and scallops.

## VEGETARIAN

Served with Mexican rice and vegetarian black beans

### Garden Fajitas \$18

Sizzling skillet of zucchini, carrots, mushroom, broccoli, onion, bell peppers and tomatoes. Accompanied with lettuce, guacamole, sour cream, and Pico de Gallo. Choice of Tortillas.

### Garden Burrito \$15

Zucchini, carrots, mushrooms, broccoli, onion, bell peppers, tomatoes, lettuce, and Pico de Gallo. Topped with spinach sauce and drizzled with sour cream.

### Garden Quesadilla \$17

Zucchini, carrots, mushrooms, broccoli, lettuce, guacamole, sour cream, and Pico de Gallo. Drizzled with cilantro aioli.

### Enchiladas de Espinaca \$18

Three enchiladas filled with spinach and cheese, and topped with our cheese sauce and cilantro. Served with lettuce, Pico de Gallo and drizzled with sour cream.

### Veggie Trio Combo \$16

Choose any three items. Served with white rice and black beans.

Cheese Quesadilla, Black Bean Tostada, Cheese Flauta, Enchilada, Hard or Soft Taco (cheese or black beans)

Add sautéed vegetables \$ 1.00 per item

## TABLAS

One of a kind Taco Party, make your Tacos the way you want.

### La Tablita (Serves 3–4) \$65

Includes grilled steak\*, grilled chicken, Carnitas, and Al Pastor meat. Two cheese Quesadillas, a cup of nopales, pickled onions, cilantro, limes, cup of guacamole, a cup of fresh cheese, Mexican rice, refried beans, two chiles Tostados, grilled chambray onions. Molcajete salsa and bottomless tortillas.

### La Tablotota (Serves 6) \$119

Includes grilled steak\*, grilled chicken, Carnitas, and Al Pastor meat. Four cheese Quesadillas, a bowl of nopales, pickled onions, cilantro, limes, bowl of guacamole, a bowl of fresh cheese, Mexican rice, refried beans, four chiles Tostados, grilled chambray onions. Molcajete salsa and bottomless tortillas.

## MOLCAJETES

Presented in a steaming-hot volcanic stone bowl. Sautéed bell peppers, tomatoes, onion, nopales, queso fresco, grilled chambray onions, grilled jalapenos, topped with Tomatillo sauce, Mexican rice, your choice of beans and choice of tortillas.

### Mexicano \$28

Grilled steak\*, grilled chicken and chorizo.

### Triple A "AAA" \$32

Grilled steak\*, grilled chicken and shrimp.

### Vegetariano \$24

Zucchini, carrots, mushrooms, broccoli, onion, bell peppers, and tomatoes.

## BURRITOS

Hand-rolled large flour tortilla. Served with lettuce, Pico de Gallo, drizzled sour cream, Mexican rice and your choice of beans.

### Zapata \$17

Grilled steak\*, grilled chicken, and chorizo. Topped with our cheese dip, Tomatillo salsa & Adobo salsa.

### Fajita \$17

Filled with sautéed bell peppers, tomatoes, onions, and your choice of grilled steak\*, grilled chicken or both. Topped with Adobo sauce.

### Jambalaya \$17

Filled with a blend of shrimp\*, chicken, steak\*, chorizo, peppers, and onions. Topped with cheese dip and Adobo sauce on each half.

### MACHO BURRITO CHALLENGE \$24

#### We Dare You!

**Our Biggest Burrito!** Filled with a chicken tamal, carnitas, shredded chicken, ground beef, rice, black and refried beans, shredded cheese, lettuce, and Pico de Gallo, topped with spinach sauce, cheese dip and Diablo salsa.

## ENCHILADAS

Hand-rolled corn tortillas, served with lettuce, Pico de Gallo, sour cream, Mexican rice and your choice of beans.

### Monterrey \$18

Three enchiladas filled with Carnitas and topped with green tomatillo sauce.

### Poblanas \$17

Three enchiladas filled with pulled chicken. Topped with mole poblano, red onion, and sesame seeds.

### Vallarta \$19

Three enchiladas filled with shrimp and scallops, topped with our cheese dip, and tomatillo sauce.

### Tijuana \$19

Four enchiladas, one of each, beef, chicken, cheese and refried beans, topped with Adobo sauce.

## ESPECIALES DE LA CASA

### Carne Asada\* \$26

Marinate to perfection. Served with lettuce, sour cream, Pico de Gallo, guacamole, grilled chambray onion and chile Tostado. Served with Mexican rice and choice of beans.

### Chori-Steak\* \$28

Hand-cut Angus ribeye steak, presented on a sizzling skillet, bed of onion with chorizo and cheese dip. Served with Mexican rice and choice of beans & Tortillas.

### Steak Veracruz \$28

Hand-cut Angus ribeye steak topped with shrimp, scallops, cheese dip & tomatillo sauce.

### Carnitas \$19

Seasoned and slowly roasted pork accompanied with lettuce, guacamole, Pico de gallo, and Sour cream. Served with Mexican rice, choice of beans and choice of tortillas.

### Camarones a la Diabla \$24

Gulf Shrimp\* sautéed in our Diablo Sauce. Served with white rice and sautéed vegetables."

### Salmon al Chipotle \$25

Grilled Salmon glazed with chipotle honey. Served with white rice and sautéed vegetables.

### Salmon a la Espinaca \$25

Steamed salmon topped with our Spinach salsa. Served with white rice and sautéed vegetables.

### Paella de la Casa \$24

Spaniard dish in a Mexican way. Grilled steak\*, chicken, Carnitas and shrimp on a bed of rice and steam vegetables.



## TEQUILA'S FAVORITE DRINKS

### Infuse Margaritas \$15

Ask server for availability.

### Skinny Margaritas \$16

(Our Top Selling Margarita)

3 generaciones organic Tequila, Agave nectar, fresh squeezed lime juice, Orange Juice Cointreau and Grand Manier

### Mexican Bulldog \$16

House (rocks or frozen) & upside-down Coronita or Modelito.

### Top Shelf \$16

1800, Triple sec, Grand Marnier.

### Famous Jalapeña Margaritas \$16

House infuse Jalapeno tequila, Cointreau, Grand Manier, fresh lime juice, orange juice and fresh jalapenos.

### House Rocks \$10

House Margarita

### House Frozen \$11

House Frozen Margarita

### Flavored Margaritas

Strawberry, Mango, Passion Fruit, Blackberry, Guava & Tamarindo

Rocks \$11 Frozen \$12

### Tornado Margaritas \$14

Mix of any of our flavors—Strawberry, Mango, Lime & seasonal.

### Michelada \$14

Fresh squeezed lime, salt, pepper, Clamato, our secret sauce & choice of bottle beer.

### MAKE YOUR OWN MARGARITA

Choose a Tequila or Mezcal, Grand Marnier, Triple sec, fresh lime, orange juice & Agave nectar. Shaken.

## NON-ALCOHOLIC

Fountain sodas \$3.99

Coke products (Free refills)

Bottled soda \$3.99

Mexican Coca Cola, Sangria, Sidral, Sparkling Water

Jarritos \$3.99

Tamarindo, Pineapple, Mandarin, Mango, Grapefruit, or Strawberry

Juices \$2.99

Orange, Pineapple, Cranberry, or Apple. (No Refills)

Daiquiris & Mojitos \$8.99

Pina Colada, Strawberry, Mango, Passion Fruit, Blackberry, Guava & Tamarindo.

Aguas Frescas \$3.99

Ask for availability.

May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. Please inform us if you have any allergy or medical conditions.

# DINNER

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