

FREE CHIPS
Today

TACOS & AVOCADOS

BEST T&A IN TOWN

FREE BEER
Tomorrow

SIGNATURE COCKTAILS

THE T&A \$12
mi campo blanco / gran gala / fresh lime / fresh orange / agave tamarind / tajín rim / add spicy agave \$1

CHILE MANGO-RITA \$12
mi campo blanco / gran gala / fresh lime / mango / spicy pepper tajín rim

SMOKE SHOW \$12
racho mezcal / tequila blanco / chipotle pineapple syrup pineapple / fresh lime / fresno chile

PALOMA AHUMADA \$12
racho mezcal / tequila blanco / fresh lime / agave / grapefruit tajín rim

SPICY CUCUMBER RANCH WATER \$13
lalo blanco / fresh cucumber & jalapeño / fresh lime / topo chico

JALISCO FIZZ \$13
mi campo blanco / gran gala / prosecco / your choice of flavor: blackberry / prickly pear / tamarind / kiwi / mango / strawberry

THE CABALLERO \$16
casamigos reposado / orange bitters / tamarind / agave

HOUSE FAVORITES

HOUSE MARGARITA \$10
tequila blanco / gran gala / fresh citrus / agave

FLAVORED HOUSE MARGARITA \$11
house margarita with your choice of flavor: blackberry / prickly pear / tamarind / kiwi / mango / strawberry

LOADED LEMONADE \$10
vodka / fresh citrus / your choice of flavor: blackberry / prickly pear / tamarind / kiwi / mango / strawberry

SPIKED HORCHATA \$12
house horchata / gambino's king cake rum / vodka

WHISKEY 'RITA \$10
whiskey / gran gala / fresh citrus / agave

HOUSE SANGRIA \$11
red sangria / fresh fruit juice

MICHELADA \$10
modelo especial / bloody revolution / tajín rim

BEER, WINE, & SELTZER

BOTTLES & CANS

Angry Orchard
Bud Light
Coors Light
Corona
Corona Premier
Dos XX
Michelob Ultra
Miller Lite

Modelo Especial
Modelo Negro
Modelo Oro
Pacífico
Shiner Bock
Sun Cruiser iced tea & vodka
Topo Chico Seltzers
strawberry guava / ranch water

DRAFT

Pacífico
Modelo Especial
Dos XX
Manhattan Half Life IPA
Shiner Bock
Michelob Ultra
Miller Lite
Coors Light

WINE

PROUDLY SERVING SEBASTIANI FAMILY WINES
Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio
Prosecco

FROZENS

HOUSE MARGARITA \$10
tequila blanco / gran gala / fresh citrus / agave

FLAVORED HOUSE MARGARITA \$11
house margarita with your choice of flavor: blackberry / prickly pear / tamarind / kiwi / mango / strawberry

PINA COLADA \$11
rum / pineapple / coconut / lime

MEXICAN FLAG \$15
layers of strawberry, lime, & kiwi margarita

TEQUILA

Casa Noble Blanco

Casa Noble Añejo

Casamigos Blanco

Casamigos Reposado

Casamigos Añejo

La Pulga Blanco

La Pulga Reposado

Lalo Blanco

Don Julio Blanco

Don Julio Reposado

Don Julio Añejo

Don Julio 1942*

Maestro Dobel Diamante*

Mi Campo Blanco

Tequila Real 1688

Yave Blanco

INFUSED

Yave Coconut

Yave Mango

Yave Jalapeño

MEZCAL

Racho

*para los jefes

AGAVE FLIGHTS

FLAVORED MARGARITA FLIGHT \$15
rotating seasonal flavors

CASAMIGOS \$40
blanco / reposado / añejo

DON JULIO* \$45
blanco / reposado / añejo / *sub 1942 for +\$15

YAVE INFUSED \$40
mango / coconut / jalapeño

FREE SPIRITED

CHILE MANGO FAUXRITA \$9
lyre's classico / mango / spicy pepper / lime

HOUSE FAUXRITA \$8
lyre's classico / agave / lime

MICHE"NA" \$8
corona non-alc / bloody revolution / tajín

HOUSE HORCHATA \$6
evaporated & condensed milk / vanilla cinnamon

VIRGIN PINA COLADA \$6
pineapple / coconut / lime

CORONA NON-ALC \$5

TOPO CHICO \$3

MEXICAN COCA COLA \$3

JARRITOS \$3
grapefruit / pineapple / mandarin

HAPPY HOUR
SUNDAY THRU THURSDAY, 4PM-6PM
All Day Wednesday

STARTERS

- V GUACAMOLE** \$8
queso fresco / cilantro / salsa macha / fresh chips
- V QUESO BLANCO** \$8
chihuahua cheese / caramelized pico de gallo / fresh chips
add chorizo +\$3 / add seasoned ground beef +\$4
- V STREET-STYLE CORN** \$9
fire-roasted corn / lime crema / queso fresco / guajillo glaze
- BACON-WRAPPED JALAPENOS** \$10
shiner-braised brisket / cremosa
- V CUCUMBER AVOCADO CRUDO** \$12
cucumber / fresh avocado / pineapple / jicama / shaved red onion / shredded radish / cilantro / salsa macha / cilantro-lime vinaigrette / fresh chips
- CHORIZO NACHOS** \$14
refried beans / house guacamole / lime crema / pico de gallo
chihuahua cheese / queso drizzle
sub chicken al pastor N/C / sub skirt steak +\$3
- PORK BELLY** \$14
marinated & slow cooked / guajillo glaze / pickled fresno peppers / radish / carrot slaw

CHICKEN TORTILLA SOUP

pulled chicken / light vegetable broth / spanish rice / avocado tortilla strips / cilantro / radish



CUP \$7 / BOWL \$9

TACOS

Three tacos served with spanish rice & refried beans on your choice of corn or flour tortillas. All topped with shaved radish, chopped cilantro & diced onion. Sub charro beans +\$1

- CARNITAS** \$17
slow roasted pork shoulder / roasted pineapple pico / cremosa queso fresco
- CHICKEN AL PASTOR** \$17
pastor marinated chicken / avocado / queso fresco / salsa molcajete
sub skirt steak +\$6
- THE GRINGO** \$17
seasoned ground beef / shredded iceberg lettuce / pico de gallo / chihuahua cheese / crunchy taco shell
- QUESABIRRIA** \$19
slow-simmered beef in guajillo chile consommé / chihuahua cheese / consommé for dipping
- V HONGOS ASADOS** \$19
asada marinated mushrooms / roasted peppers & onions
avocado / chihuahua cheese / roasted salsa verde / queso fresco
- SHINER-BRAISED BRISKET** \$19
roasted peppers & onions / chihuahua cheese / brisket jus
- GRILLED SHRIMP** \$23
marinated shrimp / griddled chihuahua cheese / carrot slaw / avocado / baja chipotle sauce / queso fresco
- BYO PLATE** MKT
mix & match three tacos from above

SIDES

- | | | | |
|---------------------------------|-----|------------------------|-----|
| JALAPENO fresh / grilled | \$2 | GUACAMOLE | \$4 |
| QUESO FRESCO | \$3 | V REFRIED BEANS | \$4 |
| TORTILLAS | \$3 | CHARRO BEANS | \$5 |
| CHIHUAHUA CHEESE | \$3 | SIDE SALAD | \$6 |
| V SPANISH RICE | \$4 | | |

FAJITAS

Grilled to order, served with caramelized peppers & onions, guacamole, pico de gallo, sour cream, corn or flour tortillas, spanish rice & refried beans. Sub charro beans +\$1

- CHICKEN AL PASTOR** \$22
- SKIRT STEAK** \$27
- COMBO** Steak & Chicken \$25

MAKE IT SURF & TURF: Add 5 Gulf Shrimp +\$8

ENCHILADAS

Made to order with fresh corn tortillas. Topped with fresh pico de gallo & lime crema, served with spanish rice & refried beans. Sub charro beans +\$1

- V QUESO** \$16
chihuahua cheese / queso
- CHICKEN TINGA** \$18
marinated pulled chicken / salsa molcajete
- V VEGGIE** \$19
mushroom asada / roasted peppers & onions / chihuahua cheese cremosa
- BRISKET POBLANO** \$22
shiner-braised brisket / roasted salsa verde

PROTEIN BOWLS

rice / charro beans* / roasted peppers & onions / avocado
roasted corn / radish / pico de gallo / chihuahua cheese

with your choice of protein:

- | | | | |
|--------------------------|------|-------------------------------|------|
| CHICKEN AL PASTOR | \$16 | SEASONED GROUND BEEF | \$17 |
| CARNITAS | \$17 | SHINER-BRAISED BRISKET | \$19 |
| V HONGOS ASADOS | \$18 | BIRRIA BEEF | \$19 |
| GRILLED SHRIMP | \$22 | SKIRT STEAK | \$20 |

*sub refried beans as vegetarian option

FAVORITES

- BIRRIADILLA** \$16
birria beef / chihuahua cheese / flour tortilla / consommé
- TEJAS BURRITO** \$16
choice of chicken al pastor, carnitas or seasoned ground beef
charro beans / rice / chihuahua cheese / flour tortilla / side of
sour cream, guacamole & pico de gallo
smother it in queso +\$2
- FLAUTAS** \$16
marinated pulled chicken / pico de gallo / shredded iceberg
lettuce / lime crema / cremosa / queso fresco / side of spanish
rice & refried beans
- V VAQUERO TACO SALAD** \$14
spring mix / roma tomatoes / pickled red onions / fire-roasted
corn / avocado / tortilla strips / queso fresco / flour tortilla bowl
choice of dressing: ranch / jalapeño ranch / baja chipotle
cilantro lime vinaigrette
add choice of protein: chicken al pastor +\$3 / seasoned ground
beef +\$3 / skirt steak +\$5 / grilled shrimp +\$8

DULCES

- FLAN** \$14
vanilla cream / crema / seasonal fruit
- TRES LECHE** \$12
crema / cajeta / seasonal fruit
- CHURROS** \$10
cinnamon sugar / abuela chocolate



= T&A SPECIALTIES

V = VEGETARIAN

ALLERGEN MENU



Please be advised that food prepared here may contain or come into contact with milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, shellfish, or sesame. Scan the QR for a comprehensive allergen menu. Before placing your order, please inform your server if a person in your party has a food allergy.



TACOS & AVOCADOS

BRUNCH

EVERY SATURDAY & SUNDAY, 9AM-1PM

BEBIDAS

JALISCO FIZZ \$13

mi campo blanco / gran gala / prosecco / your choice of flavor:
blackberry / prickly pear / tamarind / kiwi / mango / strawberry

SPIKED HORCHATA \$12

house horchata / gambino's king cake rum / vodka

HOUSE SANGRIA \$11

red sangria / fresh fruit juice

MICHELADA \$10

modelo especial / bloody revolution / tajín rim

CLASSIC MIMOSA \$10

orange juice / bubbles

COMIDA

STEAK & EGGS \$22

marinated inside skirt steak / eggs your way / roasted potato hash
pickled red onion / avocado / queso fresco / cremosa

BIRRIA CHILAQUILES \$16

birria beef / sunny up egg / crushed tortilla chips / salsa roja
caramelized poblano & onions / avocado / pickled red onions
lime crema / queso fresco

BRISKET MIGAS \$14

shiner-braised brisket / eggs your way / roasted potatoes
refried beans / caramelized pico de gallo / guajillo glaze
chihuahua cheese / tortilla strips

BREAKFAST TACOS \$12

scrambled egg / caramelized chihuahua cheese / roasted potato
queso / pico de gallo / with your choice of meat:

HOUSE CHORIZO \$14

APPLEWOOD SMOKED BACON \$15

GRILLED SKIRT STEAK \$20

PLATO MEXICANO \$12

eggs your way / roasted potato hash / charro beans / applewood
smoked bacon / house salsa

SWEET CORN AREPA PANCAKE \$13

caramelized pineapple compote / cajeta / toasted pepitas

