

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

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** \$13
layers of strawberry, lime, & kiwi margarita

TEQUILA

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|--------------------|--------------------|
| Casa Noble Blanco | Don Julio Blanco |
| Casa Noble Añejo | Don Julio Reposado |
| Casamigos Blanco | Don Julio Añejo |
| Casamigos Reposado | Don Julio 1942* |
| Casamigos Añejo | Mi Campo Blanco |
| La Pulga Blanco | Tequila Real 1688 |
| La Pulga Reposado | Yave Blanco |
| Lalo Blanco | |

INFUSED

- Yave Coconut
- Yave Mango
- Yave Jalapeño

MEZCAL

- Racho

BEER, WINE, & SELTZER

DRAFT

- 3 Nations Texian
- 3 Nations Royal Blood
- Dos XX
- Miller Lite
- Shiner Bock
- Modelo Especial

BOTTLES & CANS

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|-----------------|-----------------------------|
| Modelo Negra | Miller Lite |
| Modelo Especial | Coors Light |
| Pacifico | Topo Chico Strawberry Guava |
| Corona | Sun Cruiser |

WINE

- PROUDLY SERVING SEBASTIANI FAMILY WINES
- Pinot Noir
 - Pinot Grigio
 - Prosecco

HOUSE FAVORITES

- HOUSE MARGARITA** \$9
tequila blanco / gran gala / fresh citrus / agave
- FLAVORED HOUSE MARGARITA** \$10
house margarita with your choice of flavor: blackberry / prickly pear / tamarind / kiwi / mango / strawberry
- LOADED LEMONADE** \$9
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
- MICHELADA** \$9
modelo especial / bloody revolution / tajín rim

BOOZY BOTTLES

- JARRITOS PALOMA** \$10
tequila blanco / fresh lime / grapefruit jarritos
- CORONA SUNRISE** \$10
tequila blanco / orange juice / grenadine / corona
- SPICY PINA** \$10
racho mezcal / tequila blanco / fresh lime & jalapeño / pineapple jarritos
- RANCH WATER** \$10
tequila blanco / fresh lime / topo chico

AGAVE FLIGHTS

- FLAVORED MARGARITA FLIGHT** \$25
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

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|--|--|
| CHILE MANGO FAUXRITA \$9 lyre's classico / mango / spicy pepper / lime | TOPO CHICO \$3 |
| HOUSE FAUXRITA \$8 lyre's classico / agave / lime | MEXICAN COCA COLA \$3 |
| MICHE"NA DA" \$8 corona non-alc / bloody revolution / tajín | JARRITOS \$3 grapefruit / pineapple / mandarin |
| HOUSE HORCHATA \$6 evaporated & condensed milk / vanilla / cinnamon | |
| VIRGIN PINA COLADA \$6 pineapple / coconut / lime | |
| CORONA NON-ALC \$5 | |

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** \$12
house guacamole / lime crema / pico de gallo / chihuahua cheese
sub chicken al pastor N/C / sub skirt steak +\$3
- PORK BELLY** \$12
marinated & slow cooked / guajillo glaze / pickled fresno peppers / radish / cabbage 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** \$14
slow roasted pork shoulder / roasted pineapple pico / cremosa / queso fresco
- CHICKEN AL PASTOR** \$14
pastor marinated chicken / avocado / queso fresco / salsa molcajete
sub skirt steak +\$6
- THE GRINGO** \$14
seasoned ground beef / shredded iceberg lettuce / pico de gallo / chihuahua cheese / crunchy taco shell
- QUESABIRRIA** \$16
slow-simmered beef in guajillo chile consommé / chihuahua cheese / consommé for dipping
- V HONGOS ASADOS** \$16
asada marinated mushrooms / roasted peppers & onions / avocado / chihuahua cheese / roasted salsa verde / queso fresco
- SHINER-BRAISED BRISKET** \$17
roasted peppers & onions / chihuahua cheese / brisket jus
- GRILLED SHRIMP** \$20
marinated shrimp / griddled chihuahua cheese / cabbage slaw / avocado / baja chipotle sauce / queso fresco
- BYO PLATE** MKT
mix & match three tacos from above

SIDES

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|---------------------------------|-----|------------------------|-----|
| JALAPENO fresh / grilled | \$2 | GUACAMOLE | \$4 |
| QUESO FRESCO | \$3 | V REFRIED BEANS | \$4 |
| TORTILLAS | \$3 | CHARRO BEANS | \$5 |
| V SPANISH RICE | \$3 | SIDE SALAD | \$6 |
| CHIHUAHUA CHEESE | \$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** \$17
- SKIRT STEAK** \$24
- COMBO** Steak & Chicken \$22

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** \$13
chihuahua cheese / queso / salsa molcajete
- CHICKEN TINGA** \$14
marinated pulled chicken / salsa molcajete
- V VEGGIE** \$17
mushroom asada / roasted peppers & onions / chihuahua cheese / cremosa
- BRISKET POBLANO** \$20
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:

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|--------------------------|------|-------------------------------|------|
| 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** \$14
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** \$14
marinated pulled chicken / pico de gallo / shredded iceberg lettuce / lime crema / cremosa / queso fresco / side of spanish rice & refried beans
- V VAQUERO TACO SALAD** \$12
spring mix / grape tomatoes / pickled red onions / fire-roasted corn / avocado / tortilla strips / lime crema / flour tortilla bowl
choice of dressing: ranch / jalapeño ranch / baja chipotle / cilantro lime vinaigrette.
add choice of protein: chicken al pastor +\$2 / seasoned ground beef +\$2 / skirt steak +\$4 / grilled shrimp +\$8

DULCES

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



= T&A SPECIALTIES

V = VEGETARIAN

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.

ALLERGEN MENU





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 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

MAKE IT A BURRITO +\$1 / SMOTHER IN QUESO +\$2

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

