

FREE CHIPS
Today

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

DRAFT	BOTTLES & CANS	WINE
Pacifico	Angry Orchard	PROUDLY SERVING SEBASTIANI FAMILY WINES Cabernet Sauvignon Pinot Noir Chardonnay Pinot Grigio Prosecco
Modelo Especial	Bud Light	
Dos XX	Coors Light	
Manhattan Half Life IPA	Corona	
Shiner Bock	Corona Premier	
Michelob Ultra	Dos XX	
Miller Lite	Michelob Ultra	
Coors Light	Miller Lite	
	Modelo Especial	
	Modelo Negro	
	Modelo Oro	
	Pacifico	
	Shiner Bock	
	Sun Cruiser iced tea & vodka	
	Topo Chico Seltzers strawberry guava / ranch water	

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	

AGAVE

TEQUILA	
Casa Noble Blanco	Don Julio Blanco
Casa Noble Añejo	Don Julio Reposado
Casamigos Blanco	Don Julio Añejo
Casamigos Reposado	Don Julio 1942
Casamigos Añejo	Maestro Dobel Diamante
La Pulga Blanco	Mi Campo Blanco
La Pulga Reposado	Tequila Real 1688
Lalo Blanco	Wild Common Blanco
INFUSED	
Yave Coconut	MEZCAL
Yave Mango	Racho
Yave Jalapeño	
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	TOPO CHICO	\$3
lyre's classico / mango / spicy pepper / lime		MEXICAN COCA COLA	
HOUSE FAUXRITA	\$8	JARRITOS	
lyre's classico / agave / lime		grapefruit / pineapple / mandarin	
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		

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

SHAREABLES

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GUACAMOLE V

queso fresco / cilantro / salsa macha / fresh chips

\$8
- CHICHARRÓN TRIO**

cremosa / baja sauce / guacamole / crispy chicharrones

\$9
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PORK BELLY

smoked & slow cooked / guajillo glaze / radish / carrot slaw
pickled pineapple / corn or flour tortillas

\$14
- STREET-STYLE CORN** V

fire-roasted corn / lime crema / queso fresco / guajillo glaze

\$9
- 

CHORIZO NACHOS

refried beans / house guacamole / sour cream / pico de gallo
chihuahua cheese / queso drizzle
sub grilled chicken N/C / sub skirt steak +\$4

\$14
- QUESO BLANCO** V

chihuahua cheese / caramelized pico de gallo / fresh chips
add chorizo +\$3 / add seasoned ground beef +\$4

\$8

HOMEMADE 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. Sub charro beans +\$1

- GRILLED CHICKEN**

grilled marinated chicken / caramelized peppers & onions
avocado purée / queso sauce
sub skirt steak +\$4

\$16
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QUESABIRRIA

slow-simmered beef in guajillo chile consommé / chihuahua
cheese / consommé for dipping

\$18
- THE GRINGO**

seasoned ground beef / shredded iceberg lettuce / pico de
gallo / queso fresco / crunchy taco shell

\$16
- CHORIQUESO**

melted chihuahua cheese / pork chorizo / yellow onion / cilantro

\$14
- 

GREEN CHILE PORK

slow roasted pork shoulder / crispy chicharrón / avocado purée
pickled red onions

\$15
- 

CHAR-GRILLED AVOCADO V

char-grilled avocado & tomato / caramelized peppers & onions
salsa macha / pickled fresnos / carrot slaw / queso fresco
baja sauce

\$16
- GRILLED SHRIMP**

marinated shrimp / griddled chihuahua cheese / carrot
slaw / avocado / baja sauce / queso fresco

\$20
- BYO PLATE**

mix & match three tacos from above

MKT

PROTEIN BOWLS

Bowl stacked with rice, charro beans,* caramelized peppers & onions, guacamole, roasted corn, radish, pico de gallo, queso fresco, cilantro, with your choice of protein:

- GRILLED CHICKEN**

\$16

SEASONED GROUND BEEF

\$16
- CHICKEN TINGA**

\$15

BIRRIA BEEF

\$18
- GREEN CHILE PORK**

\$15

SKIRT STEAK

\$20
- CHAR-GRILLED AVOCADO** V

\$16

GRILLED SHRIMP

\$20

*sub refried beans as vegetarian option

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

- GRILLED CHICKEN**

\$18
- SKIRT STEAK**

\$25
- COMBO** Steak & Chicken

\$22

MAKE IT SURF & TURF Add Grilled Shrimp +\$8

ENCHILADAS

Made to order with fresh corn or flour tortillas. Served with spanish rice & refried beans. Sub charro beans +\$1

- TEX-MEX CHEESE**

\$14

chihuahua cheese / queso / diced yellow onion / chile con carne
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SOUR CREAM CHICKEN

pulled chicken / chihuahua cheese / jalapeño cream sauce
queso fresco / pico de gallo

\$16
- BIRRIA ROJA**

beef birria / chihuahua cheese / house salsa roja / cremosa
shredded radish / queso fresco

\$19

FAVORITES

- BIRRIADILLA**

birria beef /chihuahua cheese / flour tortilla / consommé

\$16
- TEJAS BURRITO**

choice of grilled chicken, green chile pork or seasoned ground beef
charro beans / rice / chihuahua cheese / flour tortilla / side of
sour cream, guacamole & pico de gallo
make it a “chimi” or smother it in queso +\$2

\$16
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FLAUTAS

marinated pulled chicken / pico de gallo / shredded iceberg
lettuce / lime crema / cremosa / queso fresco / side of spanish
rice & refried beans

\$16
- VAQUERO TACO SALAD** V

lettuce / 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: grilled chicken +\$3 / seasoned ground
beef +\$3 / skirt steak +\$4 / grilled shrimp +\$8

\$14

DULCES

- PIÑA COLADA CHEESECAKE**

\$12

caramelized pineapple / gluten free graham
crust / whipped cream / lime zest
- 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

