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

BOOZY BOTTLES

JARRITOS PALOMA **$10**
tequila blanco / fresh lime / grapefruit jarritos

CORONA SUNRISE **$10**
tequila blanco / orange juice / grenadine / corona

RANCH WATER **$10**
tequila blanco / fresh lime / topo chico

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 **$10**
tito's vodka / fresh citrus / your choice of flavor: blackberry / prickly pear / tamarind / kiwi / mango / strawberry

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

WHISKEY 'RITA **$12**
buffalo trace bourbon / gran gala / fresh citrus / agave

HOUSE SANGRIA **$11**
red sangria / fresh fruit juice

MICHELADA **$9**
modelo especiál / bloody revolution / tajín rim

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**
bacardi rum / pineapple / coconut / lime

MEXICAN FLAG **$13**
layers of strawberry, lime, & kiwi margarita

AGAVE

TEQUILA

Casa Noble Blanco
Casa Noble Añejo
Casamigos Blanco
Casamigos Reposado
Casamigos Añejo
Don Julio Blanco
Don Julio Reposado
Don Julio Añejo
Don Julio 1942
La Pulga Blanco
La Pulga Reposado
Lalo Blanco
Mi Campo Blanco
Tequila Reál 1688
Wild Common Blanco
Yave Blanco

INFUSED

Yave Coconut
Yave Mango
Yave Jalapeño

MEZCAL

Racho

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

BEER, WINE, & SELTZER

DRAFT

Shiner Bock
3 Nations Saddle Up IPA
Dos XX
Miller Lite
Michelob Ultra
Modelo Especiál

BOTTLES & CANS

Modelo Negra
Coors Light
Pacifico
Corona
Topo Chico Strawberry Guava

WINE

PROUDLY SERVING SEBASTIANI FAMILY WINES

Pinot Noir
Pinot Grigio
Prosecco

FREE SPIRITED

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

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

MICHE"NADA" **$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 / mandarin

HAPPY HOUR

SUNDAY THRU THURSDAY, 4PM-6PM

All Day Wednesday

SHAREABLES

GUACAMOLE V — $8
queso fresco / cilantro / salsa macha / fresh chips

CHICHARRÓN TRIO — $9
cremosa / baja sauce / guacamole / crispy chicharrones

PORK BELLY — $14
smoked & slow cooked / guajillo glaze / radish / carrot slaw
pickled pineapple / corn or flour tortillas

STREET-STYLE CORN V — $9
fire-roasted corn / lime crema / queso fresco / guajillo glaze

CHORIZO NACHOS — $14
refried beans / house guacamole / sour cream / pico de gallo
chihuahua cheese / queso drizzle
sub grilled chicken N/C / sub skirt steak +$4

QUESO BLANCO V — $8
chihuahua cheese / caramelized pico de gallo / fresh chips
add chorizo +$3 / add seasoned ground beef +$4

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 — $16
grilled marinated chicken / caramelized peppers & onions
avocado purée / queso sauce
sub skirt steak +$4

QUESABIRRIA — $18
slow-simmered beef in guajillo chile consommé / chihuahua cheese / consommé for dipping

THE GRINGO — $16
seasoned ground beef / shredded iceberg lettuce / pico de gallo / queso fresco / crunchy taco shell

CHORIQUESO — $14
melted chihuahua cheese / pork chorizo / yellow onion / cilantro

GREEN CHILE PORK — $15
slow roasted pork shoulder / crispy chicharrón / avocado purée
pickled red onions

CHAR-GRILLED AVOCADO V — $16
char-grilled avocado & tomato / caramelized peppers & onions
salsa macha / pickled fresnos / carrot slaw / queso fresco
baja sauce

GRILLED SHRIMP — $20
marinated shrimp / griddled chihuahua cheese / carrot slaw / avocado / baja sauce / queso fresco

BYO PLATE — MKT
mix & match three tacos from above

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

SOUR CREAM CHICKEN — $16
pulled chicken / chihuahua cheese / jalapeño cream sauce
queso fresco / pico de gallo

BIRRIA ROJA — $19
beef birria / chihuahua cheese / house salsa roja / cremosa
shredded radish / queso fresco

FAVORITES

BIRRIADILLA — $16
birria beef /chihuahua cheese / flour tortilla / consommé

TEJAS BURRITO — $16
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

FLAUTAS — $16
marinated pulled chicken / pico de gallo / shredded iceberg lettuce / lime crema / cremosa / queso fresco / side of spanish rice & refried beans

VAQUERO TACO SALAD V — $14
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

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

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.