




**Tequila CJ**  
Cantina Grill


**DE NUESTRAS  
RAICES  
A TU PALADAR**

WWW.TEQUILACJCANTINA.COM

# BORN TO BE AUTHENTIC



 TEQUILA CJ

 TEQUILACJ

 TEQUILACJCANTINA

SAVE MONEY PAY CASH

CUALQUIER CAMBIO SE APLICARÁ UN CARGO DE \$2 | ANY CHANGE WILL APPLY A CHARGE OF \$2.00

NO SPLIT CHECKS / NO CUENTAS SEPARADAS

WE ADD 18% GRATUITY ON PARTIES OF 4 OR MORE

GUACAMOLE



# TO START



## GUACAMOLE

Smashed avocado with lime juice and salt. Make it a la Mexicana with pico de gallo.

## LA TABLA MAMALONA

Octopus sauteed in garlic, chicken flautas, panela cheese, breaded shrimp and skirt steak.

\$83.00

## BOTANA MIXTA DE CUCARACHAS Y MEJILLONES

Our very special recipe of head-on shrimp + mussels well-seasoned with our special sauce.

\$46.00

## QUESO PANELA

Five slices of grilled Panela cheese topped with our blend of tomatoes, jalapeños peppers and onions. Make it choriqueso +\$3.00

\$14.00

## QUESO FUNDIDO

Melted Chihuahua cheese. You may add chorizo, rajas, taco meat, shrimp or octopus.

\$13.00

\*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, COOK TO ORDER  
\*CEVICHE, AGUACHILES, OYSTERS ARE RAW \*EGGS AND STEAK ARE COOKED IN THE MOMENT



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## FRIJOLE TAPATIOS

\$12.00

Refried beans topped with melted Chihuahua cheese, grilled tomatoes, jalapeños, peppers and onions.

## LAS COLORADITAS (QUESADILLAS)

\$12.00

Five mini corn tortillas filled with Chihuahua cheese, covered with red ancho chile sauce, topped with grilled onions and fresh crumbled cheese on top.

## FRIJOLE CON CHORIZO

\$12.00

Refried beans sauteed with homemade chorizo topped with Chihuahua cheese.

## TAQUITOS

\$12.00

Five mini tacos with your choice of meat: asada, pastor, chicken or chorizo with cilantro and onions.

## NACHOS

\$12.00

12 pieces corn chip tortillas topped with Colby cheese, guacamole, refried beans and sour cream.

## NACHOS AHOGADOS

\$12.00

12 pieces mini quesadillas topped with house tomato sauce, guacamole and sour cream.



GRAN  
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QUESO PANELA

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CONSUME RESPONSIBLY. RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. COOK TO ORDER  
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# BREAKFAST

## DESAYUNO ALONDRA\*

\$19.00

Two eggs, one topped with red sauce and one with green tomatillo sauce with chilaquiles in the middle and Mexican skirt steak with tomato, onion, jalapeño and potatoes; served with rice and beans.

## DESAYUNO TEQUILA\*

\$14.00

Two eggs of your choice with griddled steak strips over fried corn tortillas and topped with our house special sauce served with rice and beans.

## HUEVOS POBLANOS

\$13.00

Two scrambled eggs, topped with homemade mole sauce, served with two pieces of grilled Panela cheese. Served with rice and refried beans.

## MACHACA CON HUEVO

\$13.00

Shredded dry seasoned beef scrambled with two eggs, served with beans and salad.  
A la Mexicana add +\$1.00

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## HUEVOS DIVORCIADOS\*

\$13.00

Two eggs, one topped with green tomatillo sauce and one topped with red sauce, chilaquiles in the middle with rice and beans.

## CHILAQUILES\*

\$13.00

Your choice of sauce: green, arbol, red, house sauce or homemade mole, or make it regular. Eggs any style, topped with sour cream, fresh cheese crumbled and fine. sliced purple onion, served with rice and beans.

## OMELETTE

\$13.00

Two egg omelet, filled with onions, bell peppers, tomatoes, Chihuahua cheese, served with rice and beans.

## CHICHARRÓN CON HUEVO

\$13.00

Two scrambled eggs with pork rinds, all simmered in the sauce of your choice: house sauce, red, arbol or green; served with rice and beans.

## HUEVOS RANCHEROS\*

\$12.00

Two eggs of your choice, topped with our special home sauce served with rice and beans.



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DESAYUNO TEQUILA



HUEVOS DIVORCIADOS

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## HUEVOS CAMPESINOS\*

\$13.00

Two scrambled eggs with molcajete sauce, Panela cheese, served with rice and beans. Add ham or bacon +\$1.00

## HUEVOS A LA MEXICANA

\$13.00

Two scrambled eggs with chopped tomato, jalapeño peppers and onions, served with rice and beans.

## HUEVOS CON CHORIZO

\$13.00

Two scrambled eggs, with homemade chorizo, served with rice and beans.



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# HEALTHY

## SCRAMBLED EGGS

\$15.00

Served with rice and beans

Options:

1. Rajas
2. Spinach
3. Nopales
4. A la Mexicana

### PREMIUM ADD ONS

Steak, flank steak strips, pork chop, chicken fajita style  
Add +\$8.21

## HAMBURGUESA VEGETARIANA

\$17.00

Delicious meat made from mixed vegetables, topped with lettuce, tomato, onion and avocado. Served with french fries.

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# BEEF PORK CHICKEN or FISH

# YOU CHOOSE

## FAJITAS JALICIENSES

\$26.00

A combination of chicken and Iowa Premium skirt steak grilled with tomatoes, green peppers and onions, served with refried beans and guacamole.

## MILANESA DE RES O POLLO

\$17.00

Breaded seasoned steak or chicken breast; served with rice, refried beans and salad.

## CHILE RELLENO

\$14.00

Roasted poblano pepper, stuffed with your choice of chihuahua chesse or ground beef, topped with house tomato sauce; served with rice and beans.



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# BEEF

 **HOT**  **EXTRA HOT**

## FAJITAS DON JULIO <sup>\*</sup> \$27.00

Six juicy pieces of seasoned Iowa Premium skirt steak, with sauteed tomatoes, green peppers, onions, served with refried beans and guacamole.

## BISTEC DE LOMO A LA MEXICANA \$19.00

Rib eye strips simmered in our special sauce made of jalapeños, tomatoes and onions. Served with rice and beans.

## BISTEC DE LOMO EN CHILE DE ÁRBOL \$19.00

Rib eye steak stew with onions in a spicy chile de arbol sauce.

## MEXCALAZO \$19.00

Rib eye steak stew, made with tomato sauce, poblano peppers, onions. Topped with Panela cheese and served with rice and beans.

## BISTEC RANCHERO <sup>\*</sup> \$19.00

Two juicy pieces of rib eye steak smothered in our ranch sauce, served with rice and refried beans

## CARNE EN SU JUGO \$17.00

Our special blend of beef, beans cooked in its own juices, bacon, perfectly seasoned and served with fresh onions, cilantro, avocado radishes and grilled chile de arbol.



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BISTEC DE LOMO A LA MEXICANA

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## COMBINACIÓN TEQUILA

\$12.00

1 beef taco, 1 tamal, 1 cheese enchilada, 1 bean tostada topped with crumble cheese; served with lettuce, tomato, onions, cilantro, sour cream and guacamole.

# P O R K

 HOT  EXTRA HOT

## COCHINITA PIBIL

\$17.00

Shredded roasted pork Yucatan style marinated to perfection, served with refried beans, onions and habanero sauce.

## CHULETAS DE PUERCO

\$14.50

Two tender grilled pork chops, served with rice, refried beans and salad.

Make it a la Mexicana with our special sauce

\$17.00

## GUISADO DE PUERCO

\$14.00

Pork stew in red chile sauce, served with rice and beans.



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COUS, FISHING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, COOK TO ORDER  
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# CHICKEN

 HOT

 EXTRA HOT



## FAJITAS CORRALEJO

\$21.00

Chicken breast strips grilled with onions, green peppers, tomatoes, served with beans and guacamole.

## PECHUGA POBLANA

\$19.00

Fresh, tender and juicy chicken breast fillet, cooked in our very special house recipe mole served with rice, beans and salad.

## PECHUGA INDIA

\$19.00

Fresh, tender and juicy chicken breast fillet, cooked in our very special Indian style sauce served with rice, beans and salad.

## PECHUGA A LA TAMPIQUEÑA

\$21.00

Fresh, tender and juicy chicken breast fillet, served with one house-made mole recipe enchilada with Colby cheese; served with rice, beans and salad.

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## POLLO EN MOLE

\$18.00

Half chicken covered in our special house recipe mole, served with rice and beans.

## HAMBURGUESA DE POLLO

\$14.00

Breaded piece of chicken, topped with lettuce, tomato, avocado and melted cheese. Served with french fries.

## CALDO DE POLLO

\$16.00

Our delicious chicken and vegetable soup Mexican style, made of onions, carrots, green peppers and potatoes, topped with fresh limes and cilantro, served with rice.

## ENCHILADAS DOÑA CHUY

\$15.00

Three rolled corn tortillas covered with chile ancho sauce, filled with fresh cheese and onions topped with grilled carrots and potatoes, served with salad and a piece of breaded chicken.



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HAMBURGUESA DE POLLO



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BOTANA MIXTA DE CUCARACHAS Y MEJILLONES



# SEAFOOD



GRAN CENTENARIO TEQUILA

## HUACHINANGO GIGANTE

\$47.00

Whole red snapper of 2.5 or 3 pounds, fried and topped with your choice of sauce: a la diablo, mojo de ajo or Veracruzana; served with salad, fries and white rice.

## MOLCAJETE TEQUILA DEL MAR

\$33.00

A delicious combination of shrimp, scallops, octopus, chop clams, crab legs, mussels, crab imitation and mixed vegetables.

## LANGOSTINOS

\$29.00

Prawns well-seasoned with our special recipe, served with salad, fries and white rice.

## HUACHINANGO

\$30.00

Whole red snapper of 1.5 or 2 pounds, fried and topped with your choice of sauce: a la diablo, mojo de ajo or Veracruzana; served with salad, fries and white rice.

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## CHAVELA

\$29.00

Our special cocktail made of shrimp, octopus, oysters, imitation crab and minced clam; served in our special recipe of cocktail sauce, made of spices, hot sauce, and limes served with avocado, fresh tomatoes, onions and cilantro.

## CAMARONES CUCARACHA

\$29.00

Our very special recipe of shrimp well-seasoned with our special sauce. Garnished with cucumber, oranges and fresh tomatoes.

## MEJILLONES

\$29.00

Our very special recipe of mussels well-seasoned with our special sauce. Garnished with cucumber, oranges and fresh tomatoes.

## CHAPUZÓN

\$29.00

Our delicious and tasty combination of shrimp, octopus, oysters perfectly seasoned with our special blend of spices and sauce.

## CALDO 7 MARES

\$27.00

Tasty seafood soup made with a combination of shrimp, scallops, mussels, octopus, clams, fish, crab legs, celery, onions, tomatoes, carrots, perfectly seasoned with our special recipe.



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HUACHINANGO

CHAVELA

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## PULPO A LA PARRILLA

\$27.00

Grilled octopus, seasoned with our special blend of herbs and spices, served with salad, fries and white rice and choice sauce *mojo de ajo*, *diabla*, *veracruzana*.

## FILETE AL GUSTO

\$22.06

Fresh fillet of choice: salmon, Mahi Mahi, red snapper; with sauce of choice: butter style, *mojo de ajo*, *la diabla* o *Veracruzana*; served with salad, fries and white rice.

## PIÑA RELLENA

\$24.00

Half pineapple, carved and filled with our delicious combination of fresh seafood, scallops, shrimps, crab meat, octopus, green peppers, mushrooms, chopped clams and our special *alfredo* home made sause, with Chihuahua cheese on top; served with salad, fries and white rice.



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## COCO RELLENO

\$24.00

A whole coconut, carved and filled with our delicious combination of fresh seafood, scallops, shrimps, crab meat, octopus, green peppers, mushrooms, chopped clams and our special *alfredo* home made sause, with Chihuahua cheese on top; served with salad, fries and white rice.

## CALDO DE CAMARÓN

\$23.00

Tasty seafood soup made with a combination of shrimp, diced carrots, celery, onions, potatoes, green peppers, seasoned with our special recipe.



PULPO A LA PARRILLA



MOLCAJETE TEQUILA DEL MAR

ALL COOKING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, COOK TO ORDER  
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## CAMARONES

\$23.00

Shrimp cooked in your choice of sauce: Veracruzana, al mojo de ajo, zarandeados, a la diablo or breaded; served with salad, fries and white rice.

## CAMARONES MOMIAS

\$23.00

Jumbo shrimp stuffed with Panela cheese, wrapped with bacon and served with salad, fries and with rice.

## FAJITAS DE CAMARÓN

\$23.00

Grilled garlic shrimp or scallops with onions, tomatoes, green pepper, served with rice and guacamole.

## TOSTADAS (3)

\$21.00

Ceviche, shrimp, octopus or mix.

## AGUACHILES\*

\$23.00

(Red, Green, mango habanero or tequila style)

Our special recipe of raw shrimp, scallops, Mahi Mahi, salmon, octopus; marinated in lime juice, spices, hot sauce. Served with cilantro, fresh tomatoes, orange, cucumber, onions and avocado.



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AGUACHILE TEQUILA



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## CEVICHE\*

Our special recipe of fish (tilapia).

\$21.00

## CEVICHE SALMÓN\*

Our version of Mayan style Ceviche, made of cubed fresh Norwegian salmon, cured in citrus juices and jalapeños. Made with Tiger's milk.

\$21.00

## CEVICHE MAHI MAHI\*

Made of cubed fresh Mahi Mahi, made with Tiger's milk.

\$21.00

## CEVICHE DE CAMARÓN O PULPO\*

Our special recipe of shrimp or octopus cooked in lime juice, spice, served with cilantro, tomatoes, orange cucumber, onions and avocado.

\$21.00

## COCTEL DE CAMARÓN O PULPO

Our special cocktail made of shrimp or octopus, served in our special recipe of cocktail sauce, made of spices, hot sauce, and limes, served with avocado, fresh tomatoes, onions and cilantro.

\$19.00



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CAMARONES ZARANDEADOS

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# HOUSE SPECIALITIES

## CARNE ASADA PATRON REAL

\$39.00

Grilled Iowa Premium skirt steak 12oz and jumbo shrimp zaranderos, a la diablo or mojo de ajo, served with refried beans, sliced grilled potatoes, one red-cheese enchilada, grilled onions, grilled jalapeños and guacamole.

## CARNE ASADA PATRON

\$31.00

Grilled Iowa Premium skirt steak 12oz, on top of sliced grilled potatoes, served with beans, one red-cheese enchilada, grilled onions, grilled jalapeños and guacamole.

## MOLCAJETE TEQUILA REAL

\$41.00

Perfect choice for meat lovers, combination of grilled pork chops, Iowa premium skirt steak, homemade chorizo, grilled Pana cheese, cactus, green onions, chicken and banana peppers; served with rice and beans topped with or special green sauce. Topped with shrimp and your choice sauce diablo, zanandeados or mojo de ajo.

## MOLCAJETE TEQUILA

\$32.00

Combination of grilled pork chops, Iowa premium skirt steak, homemade chorizo, grilled Pana cheese, cactus, green onions, chicken and banana peppers; served with rice and beans. Topped with our special green sauce.



GRAN  
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TEQUILA

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## TEQUILA\*

\$31.00

12oz of grilled iowa premium New York stake perfectly seasoned, on top of sliced grilled potatoes; served with rice, beans and guacamole.

## CARNE ASADA CENTENARIO

\$31.00

Carne a la Tampiqueña: Iowa Premium skirt steak 12oz served with one house-made mole recipe enchilada with Colby cheese, served with rice, beans and guacamole.

## CARNE ASADA TRADICIONAL

\$31.00

Grilled Iowa Premium skirt steak 12oz, served with rice, beans and salad.

## DON MEÑO

\$39.00

16 oz of cowboy with bone certified angus beef prime, perfectly seasoned, served with refried beans, cactus, onion and banana pepper.

## TRADICIONAL A LA MEXICANA

\$31.00

Iowa premium skirt steak strips sauteed with onions, tomatoes, jalapeño peppers. Served with rice, beans and sliced avocado.

## TACOS NORTEÑOS

\$15.00

Three flour tortillas, filled with well-seasoned strips of rib eye steak, grilled tomatoes, onions, beans and jalapeño peppers, topped with Chihuahua cheese; served with salad.

## AGUASCALIENTES BURGER\*

\$14.00

Our very special grilled Certified Angus Beef burger patty, topped with lettuce, tomato, grilled onion, avocado and melted cheese; served with French fries.

Add an egg +\$1,50



GRAN  
CENTENARIO  
TEQUILA



DON MEÑO



AGUASCALIENTES BURGER

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PRECIOS SUJETOS A CAMBIO SIN PREVIO AVISO / PRICES MAY CHANGE WITHOUT NOTICE

SAVE MONEY **PAY CASH**

CUALQUIER CAMBIO SE APLICARÁ UN CARGO DE \$2 | NO SPLITS CHECKS / NO CUENTAS SEPARADAS | WE ADD 18% GRATUITY ON PARTIES OF 5 OR MORE  
ANY CHANGE WILL APPLY A CHARGE OF \$2.00



# ANTOJITOS

## OSTIONES PREPARADOS\*

Fresh oysters prepared with lime juice topped with our special ceviche and served with our tasty sauce.

(6) \$19.00  
(12) \$29.00

## OSTIONES\*

Fresh oysters prepared with lime juice, served with our special salad.

(6) \$14.00  
(12) \$19.00

## ENCHILADAS DE CAMARÓN

Three corn tortilla in green tomatillo sauce, stuffed with shrimp and chopped tomatoes, onions, and jalapeño peppers, topped with chihuahua cheese, served with rice and salad

\$19.00

## FLAUTAS POLLO, PICADILLO, QUESO O PAPA

Four corn tortillas; deep fried and topped with tomato sauce; lettuce, tomato, cheese, sour cream and guacamole. Served with rice and refried beans.

\$17.00



GRAN  
CENTENARIO  
TEQUILA

\*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, COOK TO ORDER  
\*CEVICHE, AGUACHILES, OYSTERS ARE RAW \*EGGS AND STEAK ARE COOKED IN THE MOMENT



SAVE MONEY **PAY CASH**

CUALQUIER CAMBIO SE APLICARÁ UN CARGO DE \$2 | NO SPLITS CHECKS / NO CUENTAS SEPARADAS | WE ADD 18% GRATUITY ON PARTIES OF 4 OR MORE  
ANY CHANGE WILL APPLY A CHARGE OF \$2.00

## CHIMICHANGA DE CAMARÓN

\$19.00

Jumbo flour tortilla with shrimp, chopped tomatoes, onions and jalapeño peppers, garlic sauce, rice and Chihuahua cheese, wrapped and deep fried served with French fries and salad.

## ENCHILADAS

\$16.00

Three corn tortillas in the sauce of your choice: mole, red ancho sauce or green tomatillo sauce.  
Stuffed with your choice of meat, picadillo (ground beef), chicken, steak taco meat, fresh cheese, Colby cheese or Chihuahua cheese .  
Served with rice and refried beans.  
Make it suizas topped with melted Chihuahua cheese or Colby cheese +\$1.00

## TAMALES

\$13.00

Four pork tamales in red sauce, served with rice and refried beans.



GRAN  
CENTENARIO  
TEQUILA



\* CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, COOK TO ORDER  
\* CECICHE, AGUACHILES, OYSTERS ARE RAW \* EGGS AND STEAK ARE COOKED IN THE MOMENT

PRECIOS SUJETOS A CAMBIO SIN PREVIO AVISO / PRICES MAY CHANGE WITHOUT NOTICE

SAVE MONEY **PAY CASH**

CUALQUIER CAMBIO SE APLICARÁ UN CARGO DE \$2 |  
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NO SPLITS CHECKS / NO CUENTAS SEPARADAS |

WE ADD 18% GRATUITY ON PARTIES OF 4 OR MORE



# KIDS MENU

INCLUDES FOUNTAIN SODA

- #1 TAQUITO DE ASADA O POLLO (WITH FRIES) \$9.50
- #2 CHICKEN TENDERS (WITH FRIES) \$9.50
- #3 QUESADILLA WITH FRIES \$9.50
- #4 MAC AND CHEESE \$9.50

SAVE MONEY **PAY CASH**

CUALQUIER CAMBIO SE APLICARÁ UN CARGO DE \$2 | NO SPLITS CHECKS / NO CUENTAS SEPARADAS | WE ADD 18% GRATUITY ON PARTIES OF 4 OR MORE  
ANY CHANGE WILL APPLY A CHARGE OF \$2.00

# HOME MADE DESSERTS

FRIED ICE CREAM \$9.50

FLAN \$9.00

CHOCOFLAN \$11.00

LAVA CAKE \$11.00

CHURRO \$11.00

ICE CREAM KIDS \$6.00

## DRINKS FOR DESSERTS

BAILEY'S SHOT \$6.24

RUMCHATA SHOT \$6.24

TEQUILA ROSE SHOT \$6.24



NIEVE FRITA



FLAN



CHOCO FLAN



CHURRO RELLENO

LAVA CAKE

PRECIOS SUJETOS A CAMBIO SIN PREVIO AVISO / PRICES MAY CHANGE WITHOUT NOTICE



GRAN  
CENTENARIO.  
TEQUILA


DE NUESTRAS RAICES A TU PALADAR


BORN

TO BE

AUTHENTIC

WWW.TEQUILACJCANTINA.COM

 TEQUILA CJ

 TEQUILACJ

 TEQUILACJCANTINA

**CONTACT US**

TEQUILACJINFO@GMAIL.COM

773 284 7555

5750 S ARCHER. CHICAGO, IL 60638



MAESTRO  
**DOBEL**  
TEQUILA



GRAN  
**CENTENARIO**  
TEQUILA


— Maestros Artesanos —  
**400 CONEJOS**




**1800**  
CRISTALINO  
ANJO TEQUILA

# DRINK MENU



 [TEQUILA CJ](#)

 [TEQUILACJ](#)

 [TEQUILACJANTINA](#)



# TEQUILA BLANCO

NO AGING

LOS 3GARCIAS (3G)	\$8.28
30 - 30	\$8.28
AZTECA AZUL	\$8.28
CORRALEJO	\$8.28
JIMADOR	\$8.28
100 AÑOS	\$8.28
1800	\$8.28
AVION	\$8.28
CASA NOBLE	\$8.28
CAZADORES	\$8.28
CHINACO	\$8.28
CORAZON SINGLE BARREL	\$10.40
HORNITOS	\$9.36
GRAN CENTENARIO	\$8.28
MARACAME	\$8.28
MILAGRO	\$8.28
ADICTIVO	\$9.36
CASAMIGOS	\$9.36
DON JULIO	\$10.40
HERRADURA	\$9.36
PATRON	\$9.36
TRES GENERACIONES	\$9.36
CORZO	\$10.40
MAESTRO DOBEL	\$10.40
PATRON ROCA	\$11.44
DON RAMON CRISTALINO	\$18.72
JOSE CUERVO PLATINO	\$18.72
CASA DRAGONES BLANCO	\$19.00
EL TESORO BLANCO	\$11.00
CLASE AZUL PLATA	\$15.60

# TEQUILA REPOSADO

RESTED 2 MONTHS TO ALMOST A YEAR

LOS 3GARCIAS (3G)	\$9.36
AZTECA AZUL	\$9.36
JIMADOR	\$9.36
AGAVERO	\$9.36
AVION	\$9.36
CAZADORES	\$9.36
CORRALEJO	\$9.36
ESPOLON SINGLE BARREL	\$9.36
GRAN CENTENARIO	\$9.36
HORNITOS	\$9.36
CABO WABO	\$10.40
CASAMIGOS	\$10.40
CORAZON	\$10.40
DON JULIO	\$10.40
HERRADURA	\$10.40
MARACAME	\$10.40
MILAGRO	\$10.40
PATRON	\$10.40
TRES GENERACIONES	\$10.40
CORZO	\$11.44
ADICTIVO	\$12.48
CHINACO	\$12.48
MAESTRO DOBEL	\$12.48
CAVA DE ORO	\$14.56
PATRON ROCA	\$14.56
MAESTRO DOBEL DIAMANTE	\$12.98
DON JULIO PRIMAVERA	\$18.72
CLASE AZUL	\$21.00
DON RAMON CRISTALINO	\$20.80
EL TESORO REPOSADO	\$13.00
CASA DRAGONES REPOSADO	\$22.00



# TEQUILA AÑEJO

AGED 1 YEAR TO ALMOST 3 YRS

LOS 3GARCIAS (3G)	\$11.49
CHINACO	\$10.40
MILAGRO	\$11.44
AVION	\$11.44
CAZADORES	\$11.44
GRAN CENTENARIO	\$11.44
PATRON	\$11.44
TRES GENERACIONES	\$11.44
1800	\$18.12
CASAMIGOS	\$12.48
DON JULIO	\$12.48
HERRADURA	\$12.48
CABO UNO	\$12.48
CASA NOBLE	\$15.60
ADICTIVO	\$16.64
CASA DRAGONES	\$26.00
1800 CRISTALINO	\$18.72
DON JULIO 1942	\$20.72
DON JULIO 70	\$18.72
HERRADURA CRISTALINO	\$12.48
HORNITOS CRISTALINO	\$11.49
MAESTRO DOBEL CRISTALINO 50	\$18.72
TRADICONAL AÑEJO	\$11.44
ADICTIVO BLACK	\$22.88
ADICTIVO CRISTALINO	\$24.96
DON RAMON CRISTALINO	\$20.80
CLASE AZUL AÑEJO	\$72.00
EL TESORO AÑEJO	\$19.00

# TEQUILA

## EXTRA AÑEJO

AGED 3YRS TO ALMOST 6 YRS

## ULTRA AÑEJO

AGED 6 YRS AND UP

CHINACO 5 YEARS	\$18
AVION 44 43 MONTHS	\$22
CASA NOBLE 5 YEARS	\$32
CODIGO 1530 6 YEARS	\$35
PARTIDA ELEGANTE 40 MONTHS	\$40
FUENTE SECA 15 YEARS	\$48
3G ULTRA 12 YEARS	\$48
FUENTE SECA 18 YEARS	\$67
DON JULIO ULTIMA RESERVA 36 MONTHS	\$72
DON JULIO REAL 3 TO 5 YEARS	\$120
CABO UNO 38 MONTHS	\$180
CLASE AZUL GOLD	\$62.00
1800 MILENIO EXTRA AÑEJO	\$24.00
CASA DRAGONES JOVEN	\$38.48



## MEZCAL

BANHEZ	\$10.40
DIALECTOS	\$9.36
XICALA	\$9.36
CASAMIGOS	\$10.40
LOS AMANTES (JOVEN)	\$10.40
LOS AMANTES (REPOSADO)	\$12.48
VIDA	\$12.48
LOS AMANTES (AÑEJO)	\$14.56
CLASE AZUL (DURANGO)	\$94.87
CLASE AZUL (GUERRERO)	\$109.19
400 CONEJOS MEZCAL	\$10.00

## WHISKEY

JOHNNY WALKER RED LABEL	\$10.00
JOHNNY WALKER BLACK LABEL	\$11.00
JOHNNY WALKER BLUE LABEL	\$61.00
BUCHANNAN'S 12 YEARS	\$11.00
BUCHANNAN'S 15 YEARS	\$15.00
BUCHANNAN'S MASTER	\$16.00
BUCHANNAN'S 18 YEARS	\$18.00
BUCHANNAN'S RED SEAL	\$27.00
JIM BEAN	\$9.00
JIM BEAN HONEY	\$10.00
SEAGRAMS 7	\$8.00
BULLEIT 95 RYE	\$9.00
JACK DANIEL'S	\$9.00
JACK DANIEL'S HONEY	\$10.00
CHIVAS REGAL 12	\$10.00
J&B	\$10.00
CROWN ROYAL	\$10.00
CROWN ROYAL APPLE	\$11.00
DEWAR'S	\$11.00
WOODFORD RESERVE	\$10.00

## COGNAC

HENNESSY VS	\$9.36
REMY MARTIN VSOP	\$9.36
COURVOISIER VSOP	\$9.36
REMY MARTIN 1738	\$9.36

## BRANDY

E&J	\$9.36
PAUL MASSON	\$9.36
PRESIDENTE	\$9.36
DON PEDRO	\$10.40
TORRES 10	\$10.40

## RUM

MALIBU	\$7.28
BACARDI	\$8.32
CAPTAIN MORGAN	\$8.32
BACARDI (AÑEJO)	\$9.36
KRAKEN HOUSE RUN	\$8.32

## GIN

SEAGRAM'S	\$7.28
BEEFEATER	\$8.32
TANQUERAY	\$9.36
BOMBAY SAPPHIRE	\$8.32

## BOURBON

BULLEIT	\$9.36
MAKERS MARK	\$10.40
WILLET	\$13.52



## VODKA

ABSOLUTE	\$8.28
EFFEN	\$8.28
KETEL ONE	\$10.40
TITOS	\$8.32
SKY	\$7.28
BELVEDERE	\$9.36
GREY GOOSE	\$10.40

## LIQUEUR

ALTO DEL CARMEN	\$6
AMARO MONTENEGRO	\$6
ANISETTE	\$6
DISARONNO	\$6
DRAMBUIE	\$6
GRAND MARNIER	\$6
AGAVERO	\$9.36
BAILEYS	\$6.62
JÄGERMEISTER	\$7
KAHLUA	\$6.62
RUMCHATA	\$7
TEQUILA ROSE	\$7
FIREBALL	\$6.62

## DOMESTIC BEER

BUD LIGHT	\$5.21
BUDWEISER	\$5.21
COORS LITE	\$5.21
MGD	\$5.21
MICHELOB ULTRA	\$5.21
MILLER LITE	\$5.21

## IMPORTED BEER

BOHEMIA	\$6.21
CORONA	\$6.21
CORONA FAMILIAR	\$6.21
CORONA LIGHT	\$6.21
CORONA PREMIER	\$6.21
DOS XX	\$6.21
HEINEKEN	\$6.21
MODELO	\$6.21
STELLA	\$6.21
TECATE	\$6.21
VICTORIA	\$6.21

## BEER 0.0%

HEINEKEN 0.0	\$6.21
STELLA 0.0	\$6.21
BUDWEISER ZERO	\$5.21



# MARGARITAS

## MADE TO ORDER

### ORIGINAL MARGARITA

Gran Centenario Tequila (House Tequila), fresh lime juice, orange liqueur, simple syrup.

MANGO

CUCUMBER

PEACH

GUAVA

PASSION FRUIT

TAMARINDO

STRAWBERRY

JALAPEÑO

ORIGINAL REGULAR	\$9.50
ORIGINAL PITCHER	\$43.00
FLAVORS REGULAR	\$10.50
FLAVORS PITCHER	\$45.00

CADILLAC MARGARITA \$14.50

ALL MARGARITAS ARE MADE WITH OUR HOUSE TEQUILA

TODAS NUESTRAS MARGARITAS ESTAN HECHAS CON EL TEQUILA DE LA CASA

GRAN  
**CENTENARIO**  
TEQUILA

# MOJITOS

ORIGINAL	\$10.40
GUAVA	\$10.40
BLACKBERRY	\$10.40
MANGO	\$10.40
COCONUT	\$10.40
STRAWBERRY	\$10.40
BLACK	\$10.40
PASSION FRUIT	\$10.40
PINEAPPLE	\$10.40

# PIÑAS COLADAS

	REGULAR	XL
PIÑA COLADA	\$9.99	\$25
VIRGEN PIÑA COLADA	\$8.99	\$21
MIDORI PIÑA COLADA	\$10.50	\$23
BAILYS COLADO	\$10.50	\$23

# SANGRIA

SANGRIA REGULAR	\$11.50
SANGRIA 1/2 PITCHER	\$25
SANGRIA PITCHER	\$44.50
SANGRIA BLANCA	\$11.50



# COCKTAILS

PREMIUM FRESHLY SQUEEZED INGREDIENTS

**CANTARITO** \$13  
Gran Centenario Tequila (House Tequila), fresh lime and orange juice, squirt, salt, home made powder chile.

**ALEGRIA** \$10  
Gran Centenario Tequila (House Tequila), strawberry puree, passion fruit puree, lime juice, simple syrup, garnish with dehydrated lime/home made powder chile

**TROPICAL 70** \$14  
Centenario Cristalino, Malibu rum, fresh lemon juice, pineapple juice, sugar rimmed.

**PICOSITA MEZCAL** \$13  
Mezcal 400 Conejos, Patron citronge, lime and lemon juice, squirt, jalapeño, cilantro, pepino, home made powder chile.

**MEZCAL MULE** \$13  
Mezcal 400 Conejos, ginger beer, fresh lime juice, agave nectar, pepino, mint.

**PALOMA** \$11  
Gran Centenario Tequila (House Tequila), fresh lime juice, agave nectar, squirt, salt rimmed.

**PRIMAVERA** \$10  
Gran Centenario Tequila (House Tequila), watermelon liqueur, guava puree, lime juice, simple syrup, garnish with dehydrated lime.

**LA MEZCALERA** \$13  
Mezcal 400 Conejos, Patron citronge, lime juice, fresh orange juice, chile de arbol, agave, cucumber.

**SERRANO TAMARINDO** \$13  
Mezcal 400 Conejos, lime juice, tamarindo Pulp, chile serrano, salt, home made powder chile.

**PALOMA MANGONADA** \$12  
Gran Centenario Tequila (House Tequila), fresh lime juice, agave nectar, mango puree, squirt, chamoy, tajin rimmed.

**OLD FASHIONED ESTILO VIEJO** \$13  
Evan William, angostura bitters, orange bitters Azteca, chocolate bitters or Make it with Gran Centenario Tequila (House tequila).

**SMOKE & ASH** \$13  
Gran Centenario Tequila (House Tequila), ancho reyes, chile liqueur, lime juice, agave nectar, garnish with black salt.



**PINEAPPLE JALAPEÑO MEZCAL** \$13

Mezcal 400 Conejos, Patron citronge, lime and lemon juice, pineapple juice, jalapeño agave nectar, grilled pineapple.

**TEQUILA SUNRISE** \$10.40

**MALIBU SUNRISE** \$10.40

**SOL AZTECA** \$13.52

**BLOODY MARY** \$10.40

**BLOODY MARY VIRGEN** \$8

**VODKA OR MEZCAL MULE** \$13

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## MIMOSAS

**REGULAR** \$9  
**GRAPEFRUIT & GREEN** \$10  
**STRAWBERRY** \$10.50

## MICHELADAS

**CLASIC** \$10.40  
**CUCUMBER** \$10.40  
**MANGO-PINEAPPLE** \$10.40  
**TAMARINDO** \$10.40

## ULTIMATE DRINKS

**EL BORRACHO** \$15.99  
**GOTAS DULCES** \$15.99  
**FRESCA ENERGIA** \$15.99  
**MI FLACA** \$15.99  
**EL BESO DE FRIDA** \$15.99



[WWW.TEQUILACJCANTINA.COM](http://WWW.TEQUILACJCANTINA.COM)