

TO START ¡NO LO ESPERES! ¿PARA QUE? SI LLEGA TARDE.

GUACAMOLE Smashed avocado with salt. Make it a la Mexicana with pico de gallo.		MP TABLITAS (TRIO) Guacamoles: Con Piña, a la Mexicana, Regular. Langostinos: Nayarit, a la Diabla, Zarandeado. \$47.21 Camarones: a la Diabla, Zarandeado, al Ajo. \$45.21 Ceviches: Camarón, Pulpo, Mahi Mahi. \$45.21 Cucarachas, Mejillones, Langostinos. \$29.21	TAQUITOS \$12.21 Five mini tacos with your choice of meat: asada, pastor, chicken or chorizo with cilantro and onions.
LA TABLA MAMALONA \$83.21 Octopus sauteed in garlic, chicken flautas, panela cheese, breaded shrimp and skirt steak.	CHOOSE 2 NEW	Trio de calamares: fritos, zarandeados y a la diabla. \$45.21 Cucarachas, Mejillones y Langostinos. \$12.21	NACHOS \$12.21 12 pieces corn chip tortillas topped with Colby cheese, guacamole, refried beans and sour cream.
BOTANA MIXTA \$46.21 Our very special recipe of - Mussels - Cucarachas - Prawns - Langostinos well-seasoned with our special sauce.		FRIOLES TAPATIOS \$12.21 Refried beans topped with melted Chihuahua cheese, grilled tomatoes, jalapeños, peppers and onions.	LAS COLORADITAS (QUESADILLAS) \$12.21 Five mini corn tortillas filled with Chihuahua cheese, covered with red ancho chile sauce, topped with grilled onions and fresh crumbled cheese.
QUESO PANELA \$14.21 Five slices of grilled Panela cheese topped with our blend of tomatoes, jalapeños peppers and onions. Make it choriqueso +\$3.00		FRIOLES CON CHORIZO \$12.21 Refried beans sauteed with homemade chorizo topped with Chihuahua cheese.	NACHOS AHOGADOS \$12.21 12 pieces mini quesadillas topped with house tomato sauce, guacamole and sour cream.
			QUESO FUNDIDO \$13.21 Melted Chihuahua cheese. You may add chorizo, rajas, taco meat, shrimp or octopus.

Breakfast

DESAYUNO ALONDRA* \$19.21 Two eggs, one topped with red sauce and one with green tomatillo sauce with chilaquiles and Mexican skirt steak with tomato, onion, jalapeño and potatoes; served with rice and refried beans.		CHILAQUILES* \$13.21 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 refried beans.
DESAYUNO TEQUILA* \$14.21 Two eggs of your choice with griddled steak strips over fried corn tortillas and topped with our special house sauce served with rice and refried beans.		OMELETTE \$13.21 Two egg omelet, filled with onions, bell peppers, tomatoes, Chihuahua cheese, served with rice and refried beans.
HUEVOS POBLANOS \$13.21 Two scrambled eggs, topped with homemade mole sauce, served with two pieces of grilled Panela cheese. Served with rice and refried beans.		CHICHARRÓN CON HUEVO \$13.21 Two scrambled eggs with pork rinds, all simmered in the sauce of your choice: house sauce, red, arbol or green; served with rice and refried beans.
MACHACA CON HUEVO \$13.21 Shredded dry seasoned beef scrambled with two eggs, served with refried beans and salad. A la Mexicana add +\$1.00		HUEVOS RANCHEROS* \$12.21 Two eggs of your choice, topped with our special home sauce served with rice and refried beans.
HUEVOS DIVORCIADOS* \$13.21 Two eggs, one topped with green tomatillo sauce and one topped with red sauce, chilaquiles served with rice and refried beans.		HEALTHY
HUEVOS CON CHORIZO \$13.21 Two scrambled eggs, with homemade chorizo, served with rice and refried beans.		SCRAMBLED EGGS \$15.21 Served with rice and refried beans Options: 1. Rajas 2. Nopales 3. A la Mexicana
HUEVOS CAMPESINOS* \$13.21 Two scrambled eggs with molcajete sauce, Panela cheese, served with rice and refried beans. Add ham or bacon +\$1.00		Premium add Ons Steak, flank steak strips, pork chop, chicken fajita style Add +\$8.21
HUEVOS A LA MEXICANA \$13.21 Two scrambled eggs with chopped tomato, jalapeño peppers and onions, served with rice and refried beans.		



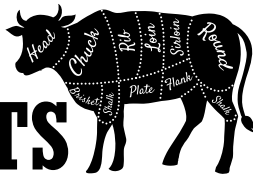
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NO SEPARATE CHECKS / AUTO-GRATUITY FOR 4 OR MORE

PRECIOS SUJETOS A CAMBIO SIN PREVIO AVISO / Prices may change without notice

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SELECT CUTS



HOT **EXTRA HOT**

EL PAPA DE LOS POLLITOS (TOMAHAWK) \$52.21

17oz of succulent grilled tomahawk certified Angus beef prime perfectly seasoned, served with refried beans, cactus, onion and banana pepper.

TEQUILA (NEW YORK)* \$31.21

10oz of grilled iowa premium New York stake perfectly seasoned, on top of sliced grilled potatoes; served with rice, refried beans and guacamole.

CARNE ASADA PATRON REAL \$39.21

Grilled iowa Premium skirt steak 10oz and jumbo shrimp zarandeado, 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 \$32.21

Grilled iowa Premium skirt steak 10oz, on top of sliced grilled potatoes, served with refried beans, one red-cheese enchilada, grilled onions, grilled jalapeños and guacamole.

CARNE ASADA CENTENARIO* \$32.21

Carne a la Tampiqueña: iowa Premium skirt steak 10oz served with one house-made mole recipe enchilada with Colby cheese, served with rice, refried beans and guacamole.

MOLCAJETE

MOLCAJETE TEQUILA REAL \$45.21

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

MOLCAJETE TEQUILA \$35.21

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

MOLCAJETE TEQUILA DEL MAR \$33.21

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

ADD LANGOSTA 6 OZ \$25.21

Zarandiada, A la Diabla, Veracruzana, al Ajo.

DON CHINGÓN (RIBEYE) 10 OZ \$32.21

10oz of succulent grilled Ribeye steak from Iowa Premium perfectly seasoned, on top of sliced grilled potatoes; served with rice, refried beans and guacamole.

DON MEÑO \$42.21

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

CARNE ASADA TRADICIONAL \$31.21

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

TRADICIONAL A LA MEXICANA \$31.21

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

ADD LANGOSTA 6 OZ \$25.21

Zarandiada, A la Diabla, Veracruzana, al Ajo.

Make any "select cut" in the Patron style, additional cost per change \$2.00



FAJITAS

FAJITAS JALICIENSES \$27.21

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

FAJITAS CORRALEJO \$23.21

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

FAJITAS DON JULIO * \$27.21

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

FAJITAS DE CAMARÓN \$23.21

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



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SEAFOOD



DEL MAR A TU PALADAR

❄️ COLD 🔥 HOT

- 🔥 **HUACHINANGO TEQUILA STYLE** \$47.21
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.
- 🔥 **LANGOSTINOS** \$29.21
Prawns well-seasoned with our special recipe, served with salad, fries and white rice.
- ❄️ **CHAVELA** \$29.21
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** \$29.21
Our very special recipe of shrimp well-seasoned with our special sauce. Garnished with cucumber, oranges and fresh tomatoes.
- 🔥 **MEJILLONES** \$29.21
Our very special recipe of mussels well-seasoned with our special sauce. Garnished with cucumber, oranges and fresh tomatoes.
- 🔥 **CHAPUZÓN** \$29.21
Our delicious and tasty combination of shrimp, octopus, oysters perfectly seasoned with our special blend of spices and sauce.
- 🔥 **PULPO A LA PARRILLA** \$27.21
Grilled octopus, seasoned with our special blend of herbs and spices, served with salad, fries and white rice and choice sauce: mojo de ajo, diablo, zarandeado, veracruzana.
- 🔥 **FILETE AL GUSTO** \$23.21
Fresh fillet of choice: salmon, Mahi Mahi, red snapper; with sauce of choice: butter style, mojo de ajo, la diablo o Veracruzana; served with salad, fries and white rice.
- 🔥 **COCO RELLENO** Cream style or Tequila style 🍷 \$24.21
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 sauce, with Chihuahua cheese on top; served with salad, fries and white rice.
- 🔥 **PIÑA RELLENA** Cream style or Tequila style 🍷 \$26.21
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 sauce, with Chihuahua cheese on top; served with salad, fries and white rice.
- ❄️ **TOSTADAS (3)** \$21.21
Ceviche, shrimp, octopus or mix.
- 🔥 **CAMARONES** \$23.21
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** \$23.21
Jumbo shrimp stuffed with Panela cheese, wrapped with bacon and served with salad, fries and with rice.
- ❄️ **AGUACHILES*** \$23.21
Choose a sauce of your choice: Red, Green, Mango Habanero, or Tequila Style, and one protein: raw shrimp, scallops, Mahi Mahi, salmon, or octopus. Marinated in lime juice, spices, and hot sauce, served with cilantro, tomatoes, orange, cucumber, onions, and avocado.
- ❄️ **CEVICHE*** \$23.21
- MAHI-MAHI - S. TIGER'S MILK
- SALMON - S. TEQUILA STYLE
- SHRIMP
- OCTOPUS
- MIX CAMARÓN & PULPO
- TILAPIA
- ❄️ **COCTEL DE CAMARÓN O PULPO** \$19.21
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.
- ❄️ **OSTIONES PREPARADOS*** (6) \$19.21
Fresh oysters prepared with lime juice topped (12) \$29.21 with our special ceviche and served with our tasty sauce.
- ❄️ **OSTIONES*** (6) \$14.21
Fresh oysters prepared with lime (12) \$19.21 juice, served with our special salad.
- 🔥 **ENCHILADAS DE CAMARÓN** \$19.21
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.
- 🔥 **TACOS DE CAMARÓN** \$19.21
Tequila seasoned shrimp with salad.
- 🔥 **CHIMICHANGA DE CAMARÓN** \$19.21
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.
- 🔥 **TRIO DE CALAMARES** \$29.21
(fritos, zarandeados y a la diablo) en las tablas trio



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PORK



 HOT  EXTRA HOT

- COCHINITA PIBIL** \$17.21
Shredded roasted pork Yucatan style marinated to perfection, served with refried beans, onions and habanero sauce.
- CHULETAS DE PUERCO**  \$17.21
Two tender grilled pork chops, served with rice, refried beans and salad.
Make it a la Mexicana with our special sauce. \$17.21
- GUISADO DE PUERCO** \$14.21
Pork stew in red chile sauce, served with rice and refried beans.

CHICKEN



 HOT  EXTRA HOT

- PECHUGA POBLANA*** \$19.21
Fresh, tender and juicy chicken breast fillet, cooked in our very special house recipe mole served with rice, refried beans and salad.
- PECHUGA INDIA**  \$19.21
Fresh, tender and juicy chicken breast fillet, cooked in our very special Indian style sauce served with rice, refried beans and salad.
- PECHUGA A LA TAMPIQUEÑA*** \$21.21
Fresh, tender and juicy chicken breast fillet, served with one house-made mole recipe enchilada with Colby cheese; served with rice, refried beans and salad.
- POLLO EN MOLE*** \$18.21
Half chicken covered in our special house recipe mole, served with rice and refried beans.
- MILANESA DE POLLO** \$17.21
Breaded seasoned chicken breast ; served with rice, refried beans and salad.

SOUPS

- CALDO DE LANGOSTINOS** \$23.21
Tasty seafood soup made with a combination of prawns, diced carrots, celery, onions, potatoes, green peppers, seasoned with our special recipe.
- CALDO DE POLLO** \$16.21
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.
- CARNE EN SU JUGO** \$17.21
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.
- CALDO 7 MARES** \$27.21
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.
- CALDO DE CAMARON** \$23.21
Tasty seafood soup made with a combination of shrimp , diced carrots, celery, onions, potatoes, green peppers, seasoned with our special recipe.

BURGER

- HAMBURGUESA DE POLLO** \$14.21
Breaded chicken breast, topped with lettuce, tomato, onion, avocado and melted cheese. Served with french fries.
- AGUASCALIENTES BURGER*** \$14.21
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
- HAMBURGUESA CREACIÓN DEL CHEF** \$16.21
80% Angus beef blend of brisket, short rib, and picanha, with 20% fat for a juicy and authentic flavor. Served with fresh tomato, creamy avocado, onion, and roasted jalapeño.

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MEXICAN ROOTS

 HOT  EXTRA HOT

ENCHILADAS DOÑA CHUY \$15.21

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.

FLAUTAS \$17.21

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.

CHILE RELLENO \$14.21

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

TACOS NORTEÑOS \$15.21

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

MILANESA DE RES \$17.21

Breaded seasoned beef milanesa; served with rice, refried beans, and salad.

BISTEC DE LOMO A LA MEXICANA \$19.21

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

BISTEC DE LOMO EN CHILE DE ÁRBOL \$19.21

Rib eye steak stew with onions in a spicy chile de arbol sauce. Served with rice, refried beans

MEXCALAZO \$19.21

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

ENCHILADAS \$16.21

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

KIDS MENU

TAQUITO DE ASADA O POLLO (WITH FRIES) \$9.50

CHICKEN TENDERS (WITH FRIES) \$9.50

QUESADILLA WITH FRIES \$9.50

MAC AND CHEESE \$9.50

INCLUDES FOUNTAIN SODA

DESSERTS

¡PERO FELIZ! Y QUE TIENE?

FLAN \$10.21

CHOCOFLAN \$11.21

LAVA CAKE \$11.21

CHURRO \$11.21

ICE CREAM KIDS \$6.21

CHEESE CAKE ALCAPONE \$12.21

ALMA NEGRA \$12.21

MAMA COCO FLAN \$10.21

BOMBON TACO HELADO \$11.21

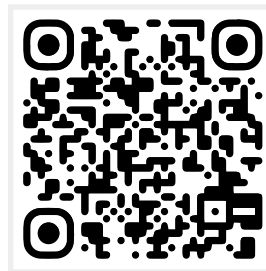
DRINKS FOR DESSERTS

BAILEY'S SHOT \$8.00

RUMCHATA SHOT \$8.00

TEQUILA ROSE SHOT \$8.00

YOUR EXPERIENCE
MATTERS TO US



SCAN HERE

SCAN TO SEE
FULL MENU



SCAN HERE



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GRAN
CENTENARIO.
TEQUILA



DRINK MENU

MARGARITAS MADE TO ORDER

ORIGINAL MARGARITA
MANGO
CUCUMBER
PEACH
GUAVA
PASSION FRUIT
TAMARINDO
STRAWBERRY
JALAPEÑO

ORIGINAL REGULAR \$10.50
ORIGINAL PITCHER \$43.00
FLAVORS REGULAR \$11.50
FLAVORS PITCHER \$45.00
ORIGINAL XL \$26.00
FLAVORS XL \$28.00

CADILLAC MARGARITA \$14.50
CADILLAC MARGARITA XL \$30.99

All Margaritas are made with our house tequila Gran Centenario.
Todas nuestras margaritas estan hechas con el tequila de la casa Gran Centenario.

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	\$7.50	\$20.21
MIDORI COLADO	\$10.50	\$25
ROSE COLADO	\$10.50	\$25

SANGRIA

SANGRIA REGULAR \$11.50
SANGRIA ½ PITCHER \$25
SANGRIA PITCHER \$44.50
SANGRIA BLANCA \$11.50

MIMOSAS

REGULAR \$9
STRAWBERRY \$10.50
GUAVA \$10.50
MANGO \$10.50
PASION FRUIT \$10.50

MICHELADAS

CLASIC \$10.40
CUCUMBER \$10.40
MANGO-PINEAPPLE \$10.40
TAMARINDO \$10.40
STRAWBERRY - GUAVA \$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
LA CHINGONA \$15.99
LA MALQUERIDA \$15.99

COCKTAILS

PREMIUM FRESHLY SQUEEZED INGREDIENTS

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

ALEGRIA \$10
Gran Centenario Tequila (House Tequila), strawberry puree, passion fruit puree, lime juice, Agave, garnish with dehydrated lime/home made chilli powder.

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 chilli powder.

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, squirt, salt rimmed.

PRIMAVERA \$10
Gran Centenario Tequila (House Tequila), watermelon liqueur, guava puree, lime juice, Agave, 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 chilli powder.

PALOMA MANGONADA \$12
Gran Centenario Tequila (House Tequila), fresh lime juice, agave nectar, mango puree, squirt, chamoy, home made chilli powder.

LA MEZCALITA **NEW** \$13.50

400 conejos mezcal , lime juice , and our house specialty recipe of hibiscus flower concentrate, rimmed with home made chilli powder.

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), 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 puree.

TEQUILA SUNRISE \$10.40

MALIBU SUNRISE \$10.40

SOL AZTECA \$13.52

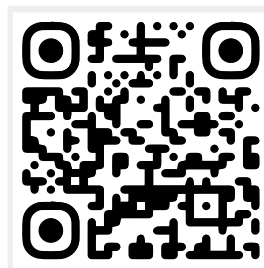
BLOODY MARY \$10.40

BLOODY MARY VIRGEN \$8

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Tequila CJ
Cantina Grill

WWW.TEQUILACJGANTINA.COM



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