

WELCOME TO TEQUILAS RESTAURANT

PA! EMPEZAR - STARTERS

Empanadas Del Dia (gf) \$13.00
A dish that will seduce even the most demanding palate. Handmade corn pockets filled with the freshest ingredients, chosen daily by the Chef.

Ensalada Cesar \$14.00
*Hard to believe that in the late 1920s, brothers Alessandro & Cesar Cardini created the Caesar salad in their Tijuana restaurant. combines: romaine lettuce, croutons, parmesan cheese and caesar dressing.
(with chicken \$17.00 or shrimp \$19.00)*

Guacamole \$10.00 / Chips & Salsa \$8.00

Sopa De Tortilla (gf) \$11.00
A most traditional Mexican soup. the perfect combination of tomato, epazote, guajillo pepper, chicken, tortilla and queso fresco. cilantro and onions on the side. (available without chicken).

Ceviche (gf) \$16.00
Fish and shrimp cooked in the juice of freshly squeezed limes, heated with tomato, onion, cilantro, english cucumber and jicama. topped with diced radish.

Ceviche de Atun \$16.00
Cactus leaves, with sushi grade tuna, organic cherry tomatoes, red onions, cilantro and serrano pepper with a hint of maggi seasoning.

PLATOS FUERTES – MAIN ENTREES

Camaron Tequilas (gf) \$29.00
Grilled jumbo shrimp served in a sauce of garlic, butter, lime, arbol pepper and siembra valles blanco tequila.

Pescado Al Mango (gf) \$28.00
Fresh fish of the day. lightly breaded, grilled and stuffed with guacamole. paired with a mango and ginger infusion. served with grilled vegetables & rice.

Pescado Veracruz (gf) \$27.00
Grilled barramundi in a sauce of roasted tomato, onions, caper and olives, with rice & mixed vegetables.

Sabana Invierno (gf) \$24.00
Boneless breast of chicken topped with a layer of melted chihuahua cheese, covered with our tangy green tomatillo sauce. Served alongside rice and refried beans.

Mole Poblano \$24.00
A potpourri of hot chiles, nuts, herbs, bread and roasted tomato with hints of chocolate, Served over a succulent chicken breast, topped with raw onions and sesame seeds, alongside rice, refried beans & tortillas.

Puntas Mexicana (gf) \$24.00
Well seasoned beef tenderloin tips, sauteed with onions, peppers, and jalapeños, served in a roasted tomato sauce alongside rice and refried beans.

Enchiladas (gf) \$21.00
Soft corn tortillas rolled with chicken and topped with melted chihuahua cheese, covered with our traditional roasted tomato sauce, tangy green tomatillo sauce or the famous mole sauce. (can also be ordered without chicken).

Beef Enchiladas (gf) \$22.00

We offer our guests health-conscious selections, using the finest organic and locally raised products. An order of chips and salsa is complimentary with the purchase of main courses, refills will be billed.

(gf) Gluten Free option - Items in gold can be prepared as vegetarian dishes.

TRIO OF TACOS \$12.00

(3 to an order - sorry no mixing)

Pollo - chicken marinated in herbs, roasted tomato, arbol pepper and tomatillo.

Callejeros - beef seasoned in herbs, with roasted tomato, arbol pepper & Oaxaca cheese.

Chorizo - Mexican sausage with potatoes and cactus in a tangy green salsa, topped with fresh cream, cheese & lettuce.

Huitlacoche - a combination of huitlacoche & mixed mushrooms in chipotle pesto.

BEER

BERBER Artisan Hand Crafted Beers from Mexico (Brewed in Guadalajara, Jalisco, MX) \$5.00

Clara Lager (4.7% abv) refreshing white foamy & creamy, a discreet malt flavor.

Vienna Lager (4.8% abv) a touch of malt and caramelized components, with a nice roasted taste.

NUMERO UNO (Cans) (Brewed at Flying Dog Brewery in Maryland) \$5.00

Lager (4.9% abv) this Mexican-style lager is fruity, with lime and citrus notes up front, brewed with agave nectar and lime zest

MONOPOLIO Mexican style beer (Brewed locally at Susquehanna Brewery in PA) \$5.00

Clara Lager (5% abv) crisp & refreshing with a bright tantalizing malt flavor. Aromas of maize, grains and bread.

Lager Negra (5.5% abv) an amber color with rich, deep caramel flavors and assorted well balanced hops.

Inquire about our draft beer selections

MIXOLOGY

*Roses Margarita - \$12.00
rose petal-infused tequila, fresh lime juice, elderflower liqueur and rose petals.*

*Tequilas Margarita - \$10.00
Siembra Azul tequila, orange liqueur, agave and fresh lime juice*

*Jalapeño Margarita - \$10.00
Siembra Valles tequila infused with jalapeños, orange liqueur, agave & fresh lime.*

*Mojito Verde - \$12.00
Siembra Valles tequila, cucumber, basil, fresh lime juice, elderflower liqueur & agave nectar.*

*Colina - \$10.00
Jalapeño-infused tequila, orange liquor, lime, mescal, agave nectar & angostura bitters*

*Michoacán Old Fashion - \$12.00
Tequila reposado, siembra metl cupreata mezcal, agave nectar & angostura bitters*

*Mojito - \$12.00
El Dorado rum, cucumber, mint, fresh lime juice and agave nectar.*

*Short Rib - \$10.00
Jalapeño-infused tequila, pomegranate molasses and fresh squeezed lime juice*

*Michelada Ahumada - \$12.00
Jalapeño-infused tequila, siembra metl cupreata mezcal, lime, cane sugar, topped with beer*

*Sangria (red or white) - \$10.00
Spring time favorite. Red or White wine sangria with fresh diced fruit*

We also offer Grande Pitchers of Sangria and Margaritas (serves about 6) \$65.00