

APPETIZERS

Complementary chips & salsa are served for dine in only (only one free refill)

GUAC N CHIPS

SMALL 10 | LARGE 15

Bowl of avocado dip mixed with diced tomato, onion, and cilantro + Add Jalapeño for .75 cents

EL PRIMO DIP

10

The perfect starter for any meal our cheese dip with a hint of jalapeño served with homemade chips.

ELOTE

9

Traditional Mexican street corn off the cob, topped with sour cream, epazote, onions, queso fresco, and chile tajin.

TRADITIONAL CEVICHE

16

Choice of ground shrimp or ground fish or mixed ceviche fully cooked in lime juice mixed with pico de gallo topped with avocado slices and served with homemade chips.

CHORI-QUESO FUNDIDO

12

Melted Chihuahua cheese mixed with chorizo (Mexican sausage) served with tortillas on the side.

*Substitute for shrimp w/ upcharge 4.00

QUESADILLAS APPETIZER Steak or Chicken 11 I Shrimp 13

(2) Flour tortilla filled with cheese and your choice of meat served with a side of guacamole and sour cream.

LOS CLASICOS NACHOS

1/

Homemade chips topped with refried beans, nacho cheese, pico de gallo sour cream, guacamole and jalapeño peppers served with your choice of meat (Al pastor, chicken, ground beef, veggies or steak)

NACHOS DEL MAR

16

Homemade chips topped with refried pinto beans, Chihuahua cheese, pineapple chunks, pico de gallo, guacamole and chipotle mayo topped with sautéed shrimp.

MOZZARELLA STICKS

12

(7) Served with a side of red salsa

PANUCHOS

12

(3) Slowly toasted tortilla stacked with refried beans, cochinita pibil (Yucatan style pulled pork) and pickled red onion served with a side of habanero sauce.

SOUPS

All salads are served with your choice of one dressing (Blue cheese or ranch).

TACO SALAD

13

Tortilla bowl filled with refried pinto beans, rice, your choice of meat (Al pastor, chicken, ground beef, veggies or steak) topped with cheese, lettuce, tomato and sour cream.

MONTERREY SALAD

24

Mix Lettuce tossed with 9 oz. charbroiled skirt steak topped with queso fresco, avocado slices and pico de gallo.

CHICKEN FAJITA SALAD

19

Mix Lettuce tossed with grilled chicken, bell peppers and onions topped with avocado and queso fresco.

TORTILLA SOUP

SMALL 9 I LARGE 14

Delicious chicken tortilla soup topped with avocado, queso fresco, cilantro and sour cream.

CALDO DE CAMARON SMALL 15 I LARGE 22



Juicy all-white chicken, lightly breaded and perfectly crispy.

Sauces: Classic Buffalo, BBQ, Mango Habanero, Garlic Parmesan, Bourbon and Plain.

Dipping Sauces: Ranch, Chipotle Mayo.

ENCHILADAS

All our enchiladas are served with a side of rice and beans.

ENCHILADAS VALLARTA STYLE

18

(3) Enchiladas filled with sautéed shrimp topped with green sauce, melted Chihuahua cheese and sour cream.

ENCHILADAS CLASSIC

16

(3) Filled with your choice of meat (Al pastor, chicken, ground beef, veggies, cheese or steak), topped with your choice of sauce (red, green o suiza), melted cheese and sour cream.

ENCHILADAS TRICOLOR

16

(3) Enchiladas filled with chicken and topped with red and green salsa queso fresco and sour cream.

ENCHILADAS DE MOLE

17

3) Red Mole enchiladas filled with chicken and topped with sour cream and queso fresco.

FAJITAS

All fajitas are served with a side of guacamole, sour cream, tortillas, rice and beans. Fajitas are gluten free if served with corn tortillas.

CHICKEN FAJITAS

2:

Sizzling skillet of caramelized onions and bell peppers with sliced marinated grilled chicken breast.

STEAK FAJITAS

25

Sizzling skillet of caramelized onions and bell peppers with sliced marinated grilled skirt steak.

SHRIMP FAJITAS

26

Sizzling skillet of caramelized onions and bell peppers with marinated grilled shrimp.

VEGGIE FAJITAS

20

Sizzling skillet of caramelized onions, bell peppers and mixed vegetables.

MIX FAJITAS

28

Sizzling skillet of caramelized onions and bell peppers with combination of three jumbo shrimp, steak and chicken.

Note: You can add any extras to our fajitas for an additional charge

ANTOJITOS

All our antojitos are served with a side of rice and beans.

CHIMICHANGA

16

Deep fried burrito with beans and cheese filled with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) topped with melted cheese, pico de gallo, guacamole and a side of sour cream.

FROM OUR GRILL

All of our steaks are served with a side of rice, beans and tortillas.

ARRACHERA DON JULIO

26

Charbroiled 9 oz. skirt steak marinated in don julio reposado served over grilled onions and topped with grilled adobo pineapple.

CARNE ASADA

25

Charbroiled 9 oz. skirt steak seasoned with our secret rub and topped with a grilled jalapeño and onion.

TAMPIQUEÑA

26

Charbroiled 9 oz. skirt steak served with a red cheese enchilada.

STEAK SUREÑO

Charbroiled 9 oz. skirt steak topped with melted Chihuahua cheese poblano pepper slices, grilled chorizo, green onions and cactus.

PARILLADA

FOR 2 GUESTS 52 I FOR 4 GUESTS 90

Our signature dish of chicken and steak fajitas, marinated pork, grilled chorizo, shrimp, prawns and cactus accompanied with cheese sauce and grilled jalapeño peppers.

MAR Y TIERRA

30

Our signature grilled 9 oz. skirt steak served over ranchero sauce and topped with guacamole and three grilled shrimp (Mexican Surf and Turf) + Add extra shrimp for \$3.00 each.

Note: This dish will have an extra charge on Togo orders.

GRANDMA RECIPES

All grandma entrees are served with a side of rice and beans.

POLLO RANCHERO

20

Chicken breast fajitas slowly sautéed in butter, mixed bell peppers, onions topped with ranchero sauce and melted Chihuahua cheese.

MOLE POBLANO CHICKEN 20 | STEAK 25

Traditional red mole sauce prepared with various chiles, chocolate and nuts topped over your choice of meat.

CHILES RELLENOS

17

(2) Soufflé-battered poblano pepper stuffed with cheese and topped with our ranchero sauce.

POLLO AL LIMON

20

Chicken breast fajitas marinated in lime juice slowly sautéed in butter, mixed bell peppers and deglazed with white wine.

TOSTADAS

15

(2) Fried tortilla with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) refried pinto beans topped with lettuce, tomato, cheeseand sour cream.

FLAUTAS

15

(2) Fried rolled tortilla filled with chicken topped with lettuce, pico de gallo, guacamole, cheese and sour cream.

TAMALES (2) Homemade tamales filled with your

choice of meat (Pork or Chicken).

QUESADILLAS
(3) Flour or corn tortillas filled with cheese and your choice of meat (Al pastor, chicken, ground beef, veggies or steak) served with

Note: All extra sides or toppings are an additional charge

guacamole and sour cream.

SIGNATURE TACOS

All our signature tacos are served with a side of rice and beans. Two free toppings are included; extra toppings and specialty toppings have an extra charge.

TRADITIONAL TACO DINNER

(3) Tacos stacked with your choice of meat (Steak, Al pastor, Chicken, Ground beef or Veggies) and your choice of American style (Lettuce, tomato & cheese) or Mexican Style (cilantro & onion) toppings.

SPEEDY GONZALEZ TACO DINNER

(3) Tacos stacked with our combination of steak, chorizo and grilled onion topped with cilantro.

COCHINITA PIBIL TACO DINNER

(3) Slowly braised pork tacos topped with pickled red onion and served with a side of habanero sauce.

SHRIMP TACO DINNER

(3) Grilled Shrimp tacos topped with pico de gallo.

LOMO TACO DINNER

(3) Thin cut ribeye tacos topped with your choice of toppings and served with a side of guacamole, grilled jalapeño and green onion.

BAJA TACO DINNER

(3) Beer battered fish fillet Vallarta style tacos topped red cabbage and chipotle mayo.

CECINA TACO DINNER

(3) Tacos stacked with cured beef topped with guacamole cilantro and onion.

TACOS JALISCO DINNER

(4) Tacos stacked with charbroiled skirt steak topped with guacamole, queso fresco, cilantro and onion.

TACOS DON CHIDO DINNER

(4) Tacos stacked with our unique creation of grilled chicken fajitas, bacon, guacamole and creamy chipotle sauce.

Note: All extra sides or toppings have an additional charge

SIGNATURE

All our burritos are served with a side of rice and beans or fries.

SHRIMP BURRITO DINNER

Shrimp sautéed with pico de gallo filled with rice, lettuce, guacamole and chipotle mayo.

INFIERNO BURRITO DINNER

Signature spicy burrito filled with thin cut ribeye and grilled onions, cilantro, lettuce, tomato, sour cream and refried pinto beans. Topped with our devil sauce and melted cheese. Note: Our devil sauce is very spicy if you prefer the sauce on the side let your server know.

BURRITO SUIZO DINNER

Stuffed with your choice of meat refried pinto beans, lettuce, tomato and sour cream. Topped with ranchero sauce and melted cheese

CLASSIC BURRITO DINNER

Stuffed with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) refried pinto beans, lettuce, tomato, cheese and sour cream

BURRITO BOWL

Served with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) rice, refried pinto beans, lettuce, tomato, cheese, sour cream and topped with tortilla strips. Note: All extra sides or toppings have an additional charge

All our tortas are served with a side of rice and beans or fries.

TORTA DE MILANESA

14

Delicious torta filled milanesa (breaded steak) guacamole, lettuce, tomato, melted cheese, sour cream and refried pinto beans.

CLASSSIC TORTA

Filled with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) guacamole, lettuce, tomato, melted cheese. sour cream and refried pinto beans.

AY GUEY TORTA

Our signature torta filled with breaded steak, al pastor, smoked ham, chorizo, lettuce, tomato, guacamole, melted cheese, sour cream and refried pinto beans.

Note: All extra sides or toppings have an additional charge

CHAROLA DE LANGOSTINOS 1/2 ORD 30 I REG. ORD 50

Delicious sautéed prawns seasoned with our secret 5 spice recipe and served over raw onions.

CAMARONES AL GUSTO

Sautéed Jumbo shrimp in butter topped with your choice of Veracruz style, devil or garlic or red adobo sauce served with rice and homemade fries.

FILETE EMPAPELADO

20

Steam cooked tilapia fillet topped with shrimp mixed herbs, bell peppers and onion served with rice and homemade fries.

COCTEL DE CAMARON

A delicious shrimp cocktail garnished with avocado, onion and cilantro.

COCTEL CAMPECHANO

A delicious octopus and shrimp cocktail garnished with avocado, onion and cilantro.

FROM OUR

All our tacos are served with your choice of corn, flour or hard shell tortilla and topped with your choice of toppings. *Two free toppings are included per taco; extra toppings and

specialty toppings have an extra charge.

ASADA I STEAK 4 PICADILLO I GROUND BEEF 4 LOMO I THIN CUT RIB EYE 4

AL PASTOR

Marinated pork topped with roasted pineapple, cilantro and onion.

Marinated chicken topped with sour cream and queso fresco.

CECINA

Mexican dry meat topped with guacamole, cilantro and onion.

One Taco Dos Tequilas

VEGGIE

Grilled bell peppers and onion topped with avocado, lettuce & tomato.

COCHINTA PIBIL

Yucatan style pulled pork topped with pickled red onions.

SPEEDY GONZALEZ STYLE

Grilled onion, steak and chorizo topped with cilantro.

BAJA STYLE

4.50

Beer battered fish topped red cabbage and chipotle mayo.

CAMARON

Grilled shrimp topped with pico de gallo.

PESCADO

Grilled tilapia fillet topped with lettuce and pico de gallo.

SIDE DISHES

Perfect with a platter of tacos.

FRIES CHILE RELLENO 6 TAMAL (CHICKEN OR PORK) 4 **REFRIED BEANS** 3.50 **MEXICAN RICE** 3.50 (4 OZ) GUACAMOLE

SOUR CREAM 4 0Z. 1 8 0Z. 2

TORTILLAS 4 PIECE 1.25 I 8 PIECE 2

(8 OZ) SALSA 2.50 (MILD, GREEN OR RED) **CHIPS** CHIPS & (8 OZ) SALSA 5 **GRILLED NOPALES GRILLED JALAPEÑOS AND ONIONS**

SOFT DRIN

FOUNTAIN DRINKS

Coca cola, Diet coke, Sprite, Fanta, Lemonade, Root beer, Raspberry ice tea, Unsweetened black tea (freshly brewed everyday) *One free refill on fountain drinks

MEXICAN BOTTLED SODAS

Jarritos (Pineapple, orange, fruit punch, lime), Mexican Coca cola.

CAN SODAS

Coke, Diet coke, Sprite, Dr. Pepper.

(20 OZ) MILKSHAKES (chocolate, strawberry or mango).

3.50

(20 OZ) AGUAS FRESCAS Fresh Mexican water (Horchata and Mango).

*Ask your server for our seasonal flavors

FLAN **CHURROS**

FRIED ICE CREAM TRES LECHES CAKE



W W W.ONETACODOSTEQUILAS

At One Taco Dos Tequilas we care about our customer experience for this reason we have made a commitment of only using quality products due to supplier increasing costs we decided to increase our prices to make sure we're only serving premium products to ensure that your experience is as unique as always. Thanks for your comprehension and support. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnes