



APERITIVOS

Birria Pizza \$35

Shredded Beef in a Birria Broth, Pico de Gallo, Shredded Cheese, Sour Cream Drizzle, Served between Two Flour Tortillas. Served with Birria Consomme Dipping Sauce. (Serves 2-3 Guests)

Chorizo Queso and Chips \$12

House Fried Tortilla Chips topped with Mexican Chorizo, Tomatoes, Green Onions, Hot Queso Cheese Sauce, and Pico de Gallo

TNT Nachos Grande \$18

Add Pork, Beef, or Chicken +\$8 Add Guacamole +\$3
House Fried Tortilla Chips, served with Hot Queso, Chorizo, Black Beans, Seasoned Rice, Fresh Jalapeños, Pico de Gallo, and Sour Cream

Mexican Street Corn \$11

Tajin Mayo, Cotija Cheese, Cilantro, Fresh Lime

House-Made Guacamole \$11

Avocado with Tomatoes, Fresh Cilantro, Onions, Lime and served with House Fried Tortilla Chips

Chips and Salsa \$7

House-Made Salsa with House Fried Tortilla Chips

Side of Beans, Rice & Pico de Gallo \$7

QUESADILLAS

Choice of Pork Carnitas, Chicken Tinga, or Beef Barbacoa \$17 Add Guacamole +\$3
Stuffed Jack Cheese, Onions, Peppers served with Seasoned Rice topped with Shredded Lettuce, and Pico de Gallo. Cilantro Crema on the side.

BURRITOS

Choice of Pork Carnitas, Chicken Tinga, or Beef Barbacoa \$16 Add Guacamole +\$3
Topped with Shredded Lettuce, Cheddar & Jack Cheese, and Pico de Gallo. Cilantro Crema served on side. Served with Seasoned Rice and Black Beans.

BURRITO BOWLS

Choice of Pork Carnitas, Chicken Tinga, or Beef Barbacoa \$16 Add Guacamole +\$3
Topped with Shredded Lettuce, Cheddar & Jack Cheese, and Pico de Gallo. Cilantro Crema served as drizzle. Served with Seasoned Rice and Black Beans.

TAGOS

Pork Carnitas \$7 per taco

Slow Cooked Pork Shoulder, Authentic Mexican Spices, Lime Juice, Topped with Onion, Cucumber, and Fresh Cilantro

Chicken Tinga \$7 per taco

Pulled Chicken, Onion, Garlic, Mild Chipotle Tomato Sauce, Topped with Onion, Cucumber, and Fresh Cilantro

Beef Barbacoa \$7 per taco

Braised Beef, Guajillo, Ancho Chilies, Hint of Allspice, Topped with Onion, Cucumber, and Fresh Cilantro

Fresh Catch of the Day \$8 per taco

Topped with Shredded Cabbage, Mango Sweet Chili, Pico de Gallo

Seared Shrimp \$8 per taco

Topped with Shredded Cabbage, Mango Sweet Chili, Pico de Gallo, and Fresh Cilantro

Baja-Style Fish \$8 per taco

Fresh Catch of the Day, Topped with Shredded Cabbage, Pico de Gallo, and Southwest Aioli

STREET TACOS PLATOS

Choice of (3) \$21

Pork Carnitas, Chicken Tinga, or Beef Barbacoa

Topped with Onion, Cucumber, and Fresh Cilantro. Served with Seasoned Rice and Black Beans on the side.

SEAFOOD TACOS PLATOS

Choice of (2) \$16

Seared Mahi or Seared Shrimp

Topped with Cilantro, Cabbage, and Mango Sweet Chili. Served with Seasoned Rice, Black Beans, and Pico de Gallo on the side.

Baja-Style Fish Taco

Fried Catch of the Day. Topped with Cabbage, Pico de Gallo, and Southwest Aioli. Served with Seasoned Rice, Black Beans, and Pico de Gallo on the side.

POSTRES

Dessert Nachos \$15

Fried Flour Tortilla Chips, Tossed in Cinnamon and Sugar. Topped with Diced Strawberries, Chopped Mint, Raspberry Drizzle, Chocolate Sauce, and Whipped Cream.

Strawberry Cream Chimichangas \$12

Strawberry and Cream Filled, Topped with Powdered Sugar and Raspberry Syrup

TEQUILA

On the Rocks, Chilled,
or a "Shot"

ANEJO 1.5 oz Pour

1800 Anejo \$16
Casa Noble Crystal \$17
Casamigos Anejo \$19
Don Julio Anejo \$20
Don Julio 70 Anejo Claro \$22
Don Julio 70 Cristalino \$22
Tequila Ocho Anejo \$25
Don Fulano Anejo \$33
Don Julio 1942 \$45
Clase Azul Anejo \$140

EXTRA ANEJO 1.5 oz Pour

Patron Extra Anejo \$30
1800 Milenio Extra Anejo \$67
Clase Azul Gold Joven \$87

TEQUILA TASTINGS

Blanco Tasting \$39

Espolon, Corazon, Casamigos, Don Julio

Reposado Tasting \$30

1800, Casamigos, Patron, Cincoro

Anejo Tasting \$65

1800, Casamigos, Don Julio 1942, Clase Azul

Progressive Tasting \$65

Casamigos Blanco, Patron Repo, Don Julio Anejo,
Clase Azul Mezcal

Single Tastings, 0.5 oz Pour

Don Julio 1942 Anejo \$20
Clase Azul Gold Joven Extra Anejo \$30
Clase Azul Mezcal \$40

REPOSADO 1.5 oz Pour

1800 Reposado \$12
Espolon Reposado \$13
Milagro Reposado \$13
Casa Noble Reposado \$17
Casamigos Reposado \$18
Don Julio Reposado \$19
La Gritona Reposado \$19
Patron Reposado \$19
G4 Tequila Reposado \$20
El Tesoro Reposado \$20
Tequila Ocho Reposado \$20
Volcan Reposado \$20
Don Fulano Reposado \$23
Cincoro Reposado \$35
Clase Azul Reposado \$50

BLANCO 1.5 oz Pour

1800 Blanco \$12
Espolon Blanco \$12
Milagro Silver \$13
Corazon Blanco \$14
El Tesoro Blanco \$15
Volcan Blanco \$15
G4 Tequila Blanco \$16
Casamigos Blanco \$17
Don Fulano Blanco \$20
Don Julio Blanco \$20
Cincoro Blanco \$25
Casa Dragones Blanco \$28
Clase Azul Plata \$63

MEZCAL 1.5 oz Pour

Illegal Mezcal Joven \$17
Casamigos Mezcal Joven \$22
Clase Azul Mezcal \$90



MAKE IT A
JUMBO
FOR +\$8!

MARGARITAS

TNT House Margarita \$14 Regular

On the Rocks. Gold Tequila, Lime, Triple Sec, Salted Rim

Fresh Fruit Margarita \$15 Regular

Strawberry, Pineapple, or Seasonal Berries. Gold Tequila, Lime,
Triple Sec, Salted Rim

Skinny Margarita \$14 Regular

Blanco Tequila, Fresh Lime, Agave Nectar

Cucumber Mint Margarita \$14 Regular

Silver Tequila, Agave, Muddled Cucumbers, Hand-Pressed Limes, Mint

Prickly Pear Cactus Margarita \$14 Regular

Silver Tequila, Triple Sec, Prickly Pear Syrup, Agave, Fresh Limes

Pomegranate Margarita \$14 Regular

Our House Margarita flavored with Pomegranate Liqueur

Blood Orange Margarita \$14 Regular

Gold Tequila, Blood Orange Syrup, Fresh Limes

CLASSICOS



Mojitos \$12

Classic Lime, Pineapple, or Strawberry.
Superior Rum, Muddled Fresh Fruit, Classic
Syrup, Fresh Mint, Topped with Lemon-Lime Soda

Paloma \$12

Blanco Tequila, Grapefruit Soda, Lime Juice

TNT Classic Cantarito \$14

Blanco Tequila, Orange Juice, Grapefruit
Juice, Lime Juice, Grapefruit Soda

Orange Crush \$12

Orange Vodka, Hand-Pressed Orange Juice,
Triple Sec, Lemon-Lime Soda

Casablanca \$15

Malibu, Peach Schnapps, Rosé, Lemon-Lime Soda,
Splash of Magic

FROZEN COCKTAILS

Frozen Fiesta \$14

Seasonal Rotating Frozen Cocktail

Frozen TNT House Margarita \$14

Gold Tequila, Lime, Triple Sec, Salted Rim

Frozen Piña Colada \$14

Pineapple, Coconut Milk, White and Dark Rum

NON-ALCOHOLIC

Faux-jito \$10

Crisp Mint and Lime Spritz

Tropical Ponche Refresher \$10

Light, Citrus Tropical Refresher

Prickly Paloma \$10

Bright Grapefruit, Smooth Citrus Finish

Bottled Mineral Water (1L) \$7

Shareable

WINE 5 oz Pour

Wines by the Glass

Luca Paretti, Prosecco-Veneto IT \$12
Sonoma Cutrer, Chardonnay-Russian River CA \$12
Torre di Luna, Pinot Grigio-della Venezia IT \$12
Chateau d'Esclans, Whispering Angel
Rosé-Côtes de Provence FR \$14
La Jolie Fleur, Côtes de Provence FR \$12

BEER & CANNED COCKTAILS

Draft Beer \$9

Dos Equis Amber, Modelo Especial, Cerveza Hermanos Lime (brewed in VA)

Imported Beer \$9

Dos Equis Lager, Corona, Corona Light, Pacifico, Tecate

Domestic Beer \$9

Stella, Bud Light, Michelob UltraCerveza Hermanos Lime (brewed in VA) \$11

Modelo Flavored Beer \$11

24 oz Pina Picante with Tajin Rim

Coastal Cocktails \$11

Whiskey Lemonade, Cucumber Collins, Orange Crush, Grape Transfusion

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server of any food allergens.
GF = Gluten Free, V = Vegetarian **For parties of 6 or more, for your convenience a 20% tip has been applied. You may adjust as you wish. We strongly encourage a one-check policy for parties of 10 or more.