



## APERITIVOS

### 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

House Fried Tortilla Chips topped with Choice of Pork Carnitas, Chicken Tinga, or Beef Barbacoa, and served with Hot Queso, Chorizo, Black Beans, Seasoned Rice, Fresh Jalapenos, Pico de Gallo, and Sour Cream Add Guacamole \$3

### 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 \$4

## QUESADILLAS

### Choice of Pork Carnitas, Chicken Tinga, or Beef Barbacoa \$15

Stuffed Jack Cheese, Onions, Peppers served with Seasoned Rice topped with Cilantro Crema, Shredded Lettuce, and Pico de Gallo

## BURRITOS AND BOWLS

### Choice of Pork Carnitas, Chicken Tinga, or Beef Barbacoa \$15

Topped with Cilantro Crema, Shredded Lettuce, Cheddar & Jack Cheese, and Pico de Gallo. Served with Seasoned Rice and Black Beans. Add Guacamole \$3

## TACOS

PER TACO

### Pork Carnitas \$6

Slow Cooked Pork Shoulder, Authentic Mexican Spices, Lime Juice

### Chicken Tinga \$6

Pulled Chicken, Onion, Garlic, Mild Chipotle Tomato Sauce

### Beef Barbacoa Taco \$6

Braised Beef, Guajillo, Ancho Chilies, Hint of Allspice

Wrapped in Foil To-Go.

Topped with Onion, Cucumber, and Fresh Cilantro

### Seared Mahi \$7

### Seared Shrimp Taco \$7

Wrapped in Foil To-Go.

Topped with Cilantro, Cabbage, and Mango Sweet Chili

## STREET TACOS PLATOS

### Choice of (3) \$16

### 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.

## CLASSIC CHURROS

### Fresh Fried Churros \$9

Crispy Fried Pastries Dusted with Sugar and Cinnamon Powder



# TEQUILA

On the Rocks, Chilled, or a "Shot"

## ANEJO 1.5 oz Pour

1800 Anejo \$16  
Casamigos Anejo \$19  
Don Julio Anejo \$20  
Don Julio 70 Anejo Claro \$22  
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

## REPOSADO 1.5 oz Pour

1800 Reposado \$12  
Espolon Reposado \$13  
Milagro Reposado \$13  
Casamigos Reposado \$18  
Patron Reposado \$19  
Cincoro Reposado \$35  
Clase Azul Reposado \$50  
Casa Noble Reposado \$17

## BLANCO 1.5 oz Pour

Espolon Blanco \$12  
Corazon Blanco \$14  
Casamigos Blanco \$17  
Don Julio Blanco \$20

## MEZCAL 1.5 oz Pour

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

## 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



# MARGARITAS

**TNT House Margarita \$13 Reg. / \$17 Jumbo**  
On the Rocks or Frozen. Gold Tequila, Lime, Triple Sec, Salted Rim

**Fresh Fruit Margarita \$15 Reg. / \$18 Jumbo**  
Strawberry, Pineapple, Melon, or Seasonal Berries. Gold Tequila, Lime, Triple Sec, Salted Rim

**Skinny Margarita \$13 Reg. / \$17 Jumbo**  
Blanco Tequila, Fresh Lime, Agave Nectar

**Cucumber Mint Margarita \$13 Reg. / \$17 Jumbo**  
Silver Tequila, Agave, Muddled Cucumbers, Hand Pressed Limes, Mint

**Prickly Pear Cactus Margarita \$13 Reg. / \$17 Jumbo**  
Silver Tequila, Triple Sec, Prickly Pear Syrup, Agave, Fresh Limes

**Pomegranate Margarita \$13 Reg. / \$17 Jumbo**  
Our House Margarita flavored with Pomegranate Liqueur

**Blood Orange Margarita \$13 Reg. / \$17 Jumbo**  
Gold Tequila, Blood Orange Syrup, Fresh Limes

# CLASSICOS

**Mojitos \$11**  
Classic Lime, Pineapple, or Strawberry. Superior Rum, Muddled Fresh Fruit, Classic Syrup, Fresh Mint, Topped with Lemon-Lime Soda

**Paloma \$11**  
Blanco Tequila, Grapefruit Soda, Lime Juice

**TNT Classic Cantarito \$13**  
Blanco Tequila, Orange Juice, Grapefruit Juice, Lime Juice, Grapefruit Soda

**Frozen Pina Colada \$13**  
Pineapple, Coconut Milk, White and Dark Rum

**Orange Crush \$11**  
Orange Vodka, Hand Pressed Orange Juice, Triple Sec, and Lemon-Lime Soda

**Rose Tequila Sangria \$13**  
Beach Rose, Silver Tequila, Limes, Cherries, Watermelon, Strawberries, Soda

**Mai Tai \$13**  
Aged Rum and Dark Rums, Orange Liqueur, Lime Juice, Almond Syrup

## WINE 5 oz Pour

**Wines by the Glass**  
Sonoma-Cutrer Chardonnay \$10  
Seaglass Pinot Grigio \$11  
Murphy Goode Sauvignon Blanc \$11  
Chateau d'Esclans Whispering Angel Rose \$12  
"The Beach" by Whispering Angel Rose \$10  
14 Hands Cabernet Sauvignon \$10  
Dreaming Tree Pinot Noir \$12  
Murphy Goode Merlot \$11  
Piper Sonoma Brut \$12  
La Marca Prosecco \$12

# BEER & CANNED COCKTAILS

**Draft Beer \$8**  
Dos Equis Amber, Modelo Especial, Modelo Negra

**Imported Beer \$8**  
Dos Equis Lager, Corona, Corona Light, Pacifico, Tecate, Victoria

**Domestic Beer \$7**  
Stella, Bud Light, Michelob Ultra

**Modelo Flavored Beer \$10**  
24 oz Pina Picante with Tajin Rim

**Coastal Cocktails \$10**  
Whiskey Lemonade, Cucumber Collins, Orange Crush, Grape Transfusion

