

Welcome to TQLAS, where every sip tells a story and every bite paints a picture of Mexico's rich culture and vibrant flavors! Step into our world of tequila, where we've curated an electrifying menu that celebrates the spirit of Mexico's iconic drink. From the rugged highlands of Jalisco to the bustling streets of Mexico City, each tequila on our menu is a journey in a glass, a passport to adventure, and a taste of pure fiesta! And don't forget to indulge in the delicious Mexican cuisine crafted by our esteemed Chef Santiago. From mouthwatering tacos bursting with flavor to savory chicken smothered in rich mole sauce, our menu is a culinary symphony of authentic Mexican dishes designed to tantalize your taste buds and transport you straight to the heart of Mexico's gastronomic scene. Join us at TQLAS for an unforgettable experience where every sip of tequila is perfectly complemented by our authentic Mexican dishes. Salud!

## Tequila

### Blanco or Plata

SPENDS NO TIME IN BARRELS

- 818 (Kendall Jenner) 15
- Avion (Mark Cuban) 12
- Casa Noble 16
- Cabo Wabo (Sammy Hagar/  
Guy Fieri) 15
- Casamigos (George Clooney) 15
- Calle 23 12
- Casa Dragones 18
- Cazadores 12
- Cali Rosa (Adam Levine) 16
- ✱ Chamucos 55 22
- Cincoro (Michael Jordan) 25
- ✱ Codigo 1530 Rose (George  
Straight) 20
- Don Julio 18
- ✱ El Tequileño 13
- Espolon 12
- ✱ Fortaleza (Sauza's Great  
Great Grandson) 13
- Ghost 12
- Herencia Mexicana 13
- Hornitos 12
- Herradura 13
- JaJa 12
- ✱ Lalo (Don Julio's Grandson)  
18
- Los Lobos (LeBron James) 14
- ✱ Nosotros 13
- ✱ Pasote 12
- Patrón 16
- ✱ Siete Leguas 18
- The Smoke 20
- Teramana ("The Rock") 12
- ✱ Tequila Ocho 15

### Respasado

AGED IN BARRELS 2 MONTHS  
TO 1 YEAR

- Califino 12
- 4 Copas 16
- Casamigos (George Clooney) 16
- Casa Mexico 13
- Cazadores 12
- Cincoro (Michael Fordan) 32
- Clase Azul 34
- ✱ Chamucos 21
- Coramino (Kevin Hart) 20
- ✱ Codigo 1530 18
- Dhalia 14
- Don Julio Primavera 35
- Don Julio 20
- El Tequileño 20
- ✱ Fortaleza (Sauza's Great  
Great Grandson) 15
- Frida Kahlo 16
- Gema Iguanas 17
- Herradura 14
- Komos 35
- Los Arango 14
- Los Lobos (LeBron James) 14
- La Adelita 13
- Maestro Dobel 14
- Mi Familia 18
- Mi Campo 13
- Patrón 17
- Patrón Platinum 48
- ✱ Siete Leguas 20
- Tenoch 16
- ✱ Tequila Ocho 18
- The Smoke Label 22
- Wanderteq Arena 23

### Añejo

AGED IN BARRELS 1-3 YEARS

- Califino 14
- Casa Dragones 45
- Casamigos Añejo (George  
Clooney) 18
- Cazadores 11
- Campo Azul Selecto 12
- Cali Rosa (Adam Leurne) 23
- Cincoro (Michael Fordan) 40
- Clase Azul 120
- Chinaco 21
- ✱ Don Fulano 25
- Don Julio 21
- Don Julio 70 25
- Don Julio 1942 39
- ✱ Fortaleza (Sauza's Great  
Great Grandson) 20
- Herradura 18
- Hornitos Black Barrel 12
- Loma Azul 14
- ✱ Pardita 20
- ✱ Patrón 19
- Riqueza Cultural
- Arbol de Vida 30
- Riqueza Cultural Ruby Heart 30
- Riqueza Cultural Ballarina 55
- Stallion 19
- ✱ Siete Leguas 22
- Tonala 17

### Extra Añejo

AGED IN BARRELS 3 YEARS  
MINIMUM

- Califino 31
- Chula Parranda 25
- Cincoro (Michael Jordan) 256
- Clase Azul 225
- Cuervo Reserva Familia 56
- ✱ Don Fulano 50
- Don Julio Ultima 120
- El Mayor 27
- El Tesoro 38
- Juegos Mexicanos 45
- Komos 112
- Maximo Imperio 30
- Patron Extra Añejo 24
- Pasote Extra Añejo 22
- Riquez Cultural Mariachi 37
- Riquez Huichol 53
- San Matias Gran Reserva 17

### Mezcal

UP TO 30 SPECIES OF AGAVE  
COOKED IN A STONE OVEN  
UNDERGROUND

- Bozal Cuiche 17
- Bozal Ensemble 14
- Casamigos Joven 21
- Del Maguey Chichicapa 24
- Del Maguey Crema 14
- El Yope Arroqueño 35
- El Silencio Espadin 14
- El Silencio Blanco 18
- Puntagave Joven 19
- Vago Elote 14
- Vago Espadin 14
- Vago Ensemble 14

### Cristalinos

REPOSADO, AÑEJO, OR EXTRA  
AÑEJO FILTERED THROUGH  
CHARCOAL

- Coramino (reposado, Kevin Hart) 20
- Dahlia Cristalino (reposado) 14
- Don Julio 70 (añejo) 25
- El Destillador (añejo) 15
- El Tequileño (reposado) 21
- Herradura (añejo) 18
- Mi Familia (añejo) 20
- Maestro Dobel (reposado) 14

## Margaritas

rocks or blended, make it spicy + \$2

	<i>grande/pitcher</i>		<i>grande/pitcher</i>
<b>THE MARGARITA</b> .....	14/45	<b>STRAWBERRY</b> .....	15/55
<b>THE CADILLAC</b> .....	18/65	<b>GUAVA</b> .....	15/55
<b>THE SKINNY</b> .....	15/55	<b>PASSIONFRUIT</b> .....	15/55
<b>MANGO STAND</b> .....	17/60	<b>CUCUMBER</b> .....	15/55
<b>JALAPEÑO PINEAPPLE</b> .....	17/60	<b>TAMARINDO</b> .....	15/55
		<b>HIBISCUS</b> .....	15/55

## Starters

<b>TQLAS GUACAMOLE</b> .....13 <i>avocado, cilantro, onion, fresh squeezed lime juice &amp; crispy tortilla chips</i>	<b>FIESTA NACHOS</b> .....14 <i>crispy tortillas chips, refried beans, melted cheese mix, guacamole, pico de gallo, sour cream &amp; jalapeños chicken + \$7, steak + \$8</i>
<b>STREET CORN</b> .....13 <i>semi-sweet elote, homemade mayo/chile powder sauce &amp; cotija cheese</i>	<b>QUESADILLA</b> .....12 <i>flour tortilla filled with melted cheese mix, served with guacamole &amp; pico de gallo chicken + \$7, steak + \$8</i>
<b>AVOCADO FRIES</b> .....14 <i>avocado wedges, beer battered, lightly crisped, served with homemade lime crema &amp; chipotle ranch</i>	<b>CEVICHE</b> .....15 <i>white fish marinated in our special cucumber &amp; lime juice, mixed with pico de gallo &amp; topped with avocado</i>
<b>QUESO FUNDIDO</b> .....15 <i>mix of monterey and mozzarella cheese sauteed with onions, mild poblano peppers, and chorizo. served with tortillas</i>	<b>BUFFALO WINGS</b> .....16 <i>chicken wings tossed in our homemade buffalo sauce</i>
<b>CHILEAN MUSSELS</b> .....19 <i>steamed with white wine, lemon, butter, garlic, served with side of toasted sourdough</i>	

## - Soup of the Day -

Ask Your Server for Today's Selection 12

## Ensaladas

chicken + \$7, steak + \$8, salmon + \$12, shrimp + \$12

<b>MANGO JICAMA</b> .....14 <i>baby greens &amp; spinach mix, mango, jicama, pepitas, homemade mango vinaigrette</i>	<b>AVOCADO QUINOA</b> .....16 <i>spinach &amp; quinoa mix, cucumber, tomatoes, avocado, lemon thyme vinaigrette</i>	<b>CAESAR SALAD</b> .....13 <i>romaine hearts, parmesan cheese, croutons, caesar dressing</i>
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## Bowls

rice, lettuce, pico de gallo, cheese, choice of beans, guacamole & side of chipotle ranch

<b>CARNE ASADA</b> .....19	<b>GROUND BEEF</b> .....19	<b>CHILE VERDE</b> .....19
<b>PASTOR</b> .....19	<b>CHICKEN TINGA</b> .....18	<b>TRADITIONAL</b>
<b>VEGGIE</b> .....17	<b>SHRIMP</b> .....20	<b>CARNITAS</b> .....19



# TQLAS Molcajete

*served with flour or corn tortillas & rice*

Traditional mexican dish, served in a steaming volcanic rock bowl, filled with red or green sauce mixed with our house-made beans, nopales, grilled green onions, grilled mexican cheese, chorizo & your choice of steak, chicken or shrimp...

Can't Decide? Ask For Trio Style.

**TRIO 46**

**SHRIMP 41**

**STEAK 38**

**CHICKEN 36**

## Los Tacos

*To ensure you the best quality and experience  
mix & match is not available*

### - Meatless Tacos (V) - \$18

*three tacos, served with GF yellow corn tortillas*

#### CAULIFLOWER

*herb marinated cauliflower, avocado, shaved red cabbage, vegan crema*

#### WILD MUSHROOMS

*thyme marinated mushrooms, tamari sauce (GF), spinach, sliced peppers, vegan avocado crema*

#### VEGGIE

*herb marinated seasonal veggies with our traditional red or green sauce, pickled onions*

### - Mexican Taco Plates - \$18

*two tacos, served with GF yellow corn tortillas, rice & choice of beans  
make it a 3 taco plate +\$3*

#### CARNE ASADA

*tender steak marinated for over 24 hours in a flavorful mixture of spices, served with cilantro and onions*

#### BAJA FISH

*white fish, beer battered, lightly crisped, cabbage, pico de gallo, lime crema, avocado*

#### MOLE CHICKEN

*braised chicken covered with house-made mole sauce, topped with sesame seeds, notes of chocolate and spices*

#### TRADITIONAL CARNITAS

*slow cooked pork shoulder braised and shredded, served with cilantro and onions*

#### CRISPY SHELL GROUND BEEF

*shredded lettuce, pico de gallo, sour cream, cheese*

#### AL PASTOR

*juicy savory pork cooked and served with diced pineapple, topped with cilantro and onions*

#### CRISPY SHELL CHICKEN

*shredded lettuce, pico de gallo, sour cream, cheese*

#### CHICKEN TINGA

*tender shredded chicken breast marinated in a mild red chile sauce, topped with shredded lettuce and cotija cheese*

### - Specialty Of the House Tacos - \$24

*three tacos, served with GF yellow corn tortillas, rice & choice of beans*

#### PORK BELLY

*braised juicy pork belly topped with cream of leeks and pecorino romano*

#### SHORT RIB

*tender cabernet braised short rib, pico de gallo and guacamole served on the side*

## Enchiladas

*served with rice & choice of beans*

#### CHEESE.....\$15

*tender corn tortillas filled with melted cheese, topped with onion, cilantro, sour cream, and your choice of red or green sauce*

#### CHICKEN.....\$17

*shredded chicken wrapped in corn tortillas, topped with onion, cilantro, sour cream, and your choice of red or green sauce  
add mole sauce + \$1*

## Entrées

**NEW YORK STRIP STEAK.....38**

*8oz steak, with port wine bordelaise sauce mashed potatoes mixed with spinach*

**SHORT RIB PLATE.....38**

*tender cabernet braised short rib, served with mashed potatoes mixed with spinach, served with GF yellow corn tortillas, served with rice & beans*

**GRILLED RIBEYE TACO PLATE.....36**

*steak, with house-made chimichurri sauce and almond tortillas, served with your choice of rice & beans or our house salad*

**MOLE CHICKEN.....27**

*chicken breast covered in house-made mole, topped with roasted sesame seeds, served with GF yellow corn tortillas, served with rice & beans*

**CHILE RELLENO.....24**

*poblano pepper filled with monterey jack cheese, smothered in our tomato sauce served with rice, beans, & corn or flour tortillas*

**AL PASTOR SALMON.....28**

*10oz salmon topped with our traditional mexican adobada, side of seasonal veggies*

**SHRIMP.....26**

*sautéed with choice of garlic, borracho, chipotle, diablo, served on a bed of veggies, choice of rice & beans*

**CHEFS FISH SELECTION.....MKT**

*Ask Your Server For Today's Fish.  
\*limited item to ensure freshness*

## Mexico's Classics

### Burritos

*wet style, filled with rice & beans, onion & cilantro mix, topped with mozzarella cheese choice of red, green, or mole sauce*

**CARNE ASADA.....19**

**AL PASTOR.....18**

**CARNITAS.....18**

**CHICKEN.....17**

### Fajitas

*your choice of meat with sautéed peppers and onions served with rice and your choice of beans & tortillas includes a side of sour cream, pico de gallo & guac*

**CHICKEN.....25**

**STEAK.....26**

**SHRIMP.....27**

**TRIO.....29**

## Kids Menu

**CHEESE QUESADILLA.....11**

*with rice & beans or fries*

**CHICKEN OR BEEF SLIDERS.....11**

*with rice & beans or fries*

**CHICKEN TENDERS.....11**

*with fries*

**KIDS PASTA.....11**

*with creamy lemon sauce, side toast*

## Dessert

**HOUSE-MADE FLAN.....12**

**MUD PIE.....11**

**CARAMEL CHURROS &**

**ICE CREAM.....11**

*All ingredients are carefully selected to elevate your experience and exceed your expectations. We source the freshest daily selected California vegetables which are used in unison to indulge our patrons and promote a clean lifestyle. All our sauces, salsas, and dressings are made in-house daily.*

Created By **Chef Santiago**