



TEQUILAS LIGHT BITES

The perfect starter for your enjoyment.

QUESO BLANCO

A creamy blend of melted cheese with a Mexican kick.
Add chili con carne **\$1.99**

STREET CORN

Traditional Mexican street corn grilled with lime butter, topped with mayo & queso fresco.
\$1.00 up charge to dust it with **Cheetos**

STUFFED AVOCADO

Deep fried fresh avocado stuffed with ground beef and shredded cheese. Topped with queso blanco and pico de gallo

TAQUITOS

Corn tortillas rolled with seasoned ground beef, fried & served with pico de gallo & avocado ranch.

FLAUTAS

Flour tortillas rolled with refried beans, shredded cheese & grilled chicken, fried to a golden crisp served with southwest ranch.

QUESADILLAS

Grilled flour tortillas with a blend of Mexican cheese, served with corn & black bean salsa.

CHEESE	\$6.99
GRILLED CHICKEN	\$7.99
MOJO PORK	\$7.99
SEASONED GROUND BEEF	\$7.99
CARNE ASADA	\$9.99
SHRIMP	\$10.99
VEGGIE	\$7.99
LOCO QUESADILLAS (CHOICE OF 3 MEATS)	\$11.99

up charge for shrimp \$2 and steak \$2 with Loco Quesadilla

TEQUILAS NACHO CORNER

Crispy corn tortilla chips topped with black beans, queso blanco, shredded cheese, lettuce, pico de gallo, jalapeños & guacamole.

CHILI CON CARNE	\$8.50
GRILLED CHICKEN	\$8.50
MOJO PORK	\$8.50
SEASONED GROUND BEEF	\$8.50
CARNE ASADA	\$9.50
SHRIMP	\$9.50
LOCO NACHOS (CHOICE OF 3 MEATS)	\$11.99

up charge for shrimp \$2 and steak \$2 with Loco Nacho

SOUP

SOPA AZTECA **\$4.25**

Grilled chicken, fresh avocado, chipotle pepper, rice and tortilla chips in a zesty chicken broth.

CHILI CON CARNE **\$4.99**

Ground beef, onions, bell peppers, beans & a blend of Tequilas spices topped with shredded cheese.

FRESH SALADS

Dressings: Ranch, southwest ranch, avocado ranch, balsamic, chipotle balsamic, or a lime vinaigrette.

Add Grilled Chicken Breast	\$1.00	Add Carne Asada	\$1.99
Add Mojo Pork	\$1.00	Add Tequilas Lime Shrimp	\$2.99
Add Fish	\$1.99		

TACO SALAD

Chili, shredded cheese, sliced jalapeños & sour cream on a bed of shredded lettuce & served in a taco bowl. **\$7.99**

CHOPPED SALAD **\$7.99**

Pico de gallo, squash, zucchini, red onion, corn, black bean salsa & sliced avocado on a bed of spring mix.

HOUSE SALAD **\$8.99**

Shredded cheese, pico de gallo, corn & black bean salsa, guacamole & sliced red onions on a bed of spring mix.

BURRITOS & CHIMICHANGAS

Choice of flour or wheat tortilla.

Choice of rojo, verde, or queso blanco sauces to top your burrito or chimichanga.

TEQUILA **\$8.99**

Choice of grilled chicken, seasoned ground beef, or mojo pork with yellow rice, black beans & shredded cheese. Served with refried beans, pico de gallo & lettuce.

FAJITA **\$9.99**

Grilled steak, onions, peppers, shredded cheese, with yellow rice & black beans. Served with refried beans, pico de gallo & lettuce.

VEGETABLE **\$8.99**

Squash, zucchini, red onion, green peppers & queso fresco with yellow rice & black beans. Served with refried beans, pico de gallo & lettuce.

PESCADO **\$9.99**

Grilled fish with cilantro, pickled onion, avocado & sour cream with yellow rice & black beans. Served with refried beans, pico de gallo & lettuce.

CAMARONES **\$9.99**

Grilled lime shrimp with cilantro, pickled onion, avocado & sour cream with yellow rice & black beans. Served with refried beans, pico de gallo & lettuce.

BURRITO BOWL **\$5.99**

Choice of grilled chicken, seasoned ground beef or mojo pork, served over black beans & yellow rice & topped with shredded cheese & your choice of sauce.

DIRTY RICE BOWL **\$7.99**

Choice of grilled chicken, seasoned ground beef or mojo pork mixed in with yellow rice, black beans, peppers, onions & jalapenos & topped with melted shredded cheese and pico de gallo.

Substitute Carne asada for **\$2.00**

Substitute lime shrimp for **\$2.00**

ENCHILADAS **\$10.99**

Yellow corn tortillas with your choice of ground beef, chicken, mojo pork or veggies. Topped with your choice of verde or rojo sauce.



PROUDLY SERVING CHOLULA

Warning: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FOOD ALLERGEN WARNING: Our restaurant prepares and serves products that contain Peanuts, Peanut Oil, Wheat, Soy, Milk, Egg, and Fish. To ensure our guest's safety we cannot guarantee any of our products are free of these allergens.

SPECIALTY TACOS

A little outside the box, directly from our chef's mind! All served on soft flour tortillas.

VEGGIE 1 for **\$3.50** 3 for **\$8.50**

Vegetable medley, pico de gallo & queso fresco on soft flour or hard corn tortillas.

BAJA FISH 1 for **\$4.99** 3 for **\$12.99**

Blackened or fried fish served over a bed of fresh arugula & topped with pico de gallo & queso fresco.

YBOR YARD BIRD 1 for **\$3.50** 3 for **\$8.50**

Grilled chicken with spicy guacamole, pico de gallo, queso fresco & lettuce.

MOJO ROJO PORK 1 for **\$3.50** 3 for **\$8.50**

Mojo lime pork topped with Mexican cheese blend, cilantro, diced red onion & rojo sauce.

BANG BANG 1 for **\$4.99** 3 for **\$12.99**

Panko breaded fried shrimp tossed in spicy bang bang sauce over lettuce & topped with scallions.

STEAK BERRY 1 for **\$4.99** 3 for **\$12.99**

Grilled fajita steak tossed in Tequilas' signature blueberry sauce & topped with cilantro & diced red onions.

SAMPLER **\$16.99**

1 of each of our specialty tacos.

Add Guacamole, avocado slices, or queso fresco to any taco for **\$1.00**

Add Sour Cream to any taco for **\$.50**

Y.O.T.'S "YBOR ORIGINAL TACOS" 1 for **\$4.99** 3 for **\$12.99**

A little Homage to the old days of Ybor City. Deep Fried Alaskan style tacos filled with your choice of chicken, beef, pork, steak, fish or shrimp topped with shredded cheese, lettuce, onion, tomato, sour cream, salsa and lathered in garlic salt.

AMERICANOS TACOS

The best tacos in town!!

Choice of soft flour, corn or hard corn tortillas & topped with lettuce & shredded cheese.

SEASONED GROUND BEEF 1 for **\$2.99** 3 for **\$7.99**

MOJO PORK **CARNE ASADA ADD \$2.00**

FISH **SHRIMP ADD \$2.00**

TEQUILAS ENTREES

All Entrees served with yellow rice, black beans, pico de gallo & lettuce, unless specified.

BISTEC A LO POBRE **\$16.99**

Marinated flank steak topped with a sunny side up egg & served with warm tortillas & Chimichurri sauce.

THREE AMIGOS **\$16.99**

Lime marinated grilled chicken breast topped with shredded cheese, marinated flank steak and a Tequilas lime shrimp skewer.

POLLO LOCO **\$14.99**

Lime marinated chicken breast topped with grilled peppers & onions, melted cheese & verde. Served with warm tortillas.

CHILE RELLENOS **\$12.99**

Fresh peppers roasted with choice of grilled chicken, mojo pork or seasoned ground beef, topped with melted cheese and your choice of salsa roja or verde.

CAMARONES CON VERDURAS **\$14.99**

Grilled lime shrimp, squash, zucchini, onion & green peppers sautéed with a garlic white wine sauce.



EMPANADAS

The world famous Mr. Empanada™ is proudly being served at Tequilas!!

SPINACH AND ARTICHOKE EMPANADA **\$3.25**

Spinach, artichoke, and cheese stuffed in a delicious pastry. For all you veggie lovers out there, we didn't forget about you.

BEEF AND CHEESE EMPANADA **\$3.25**

Stuffed with beef, cheese, and spices. A Mexican pastry not to be missed!

GUAVA & CREAM CHEESE **\$3.25**

Sweet Central American fruit complimented with cream cheese.

CRAB EMPANADA **\$3.25**

Pastry stuffed with deviled crab and spices, prepared to a golden perfection.

*May contain shells.

BANDITOS

All are items are **\$5.95** & include a soft drink.

NACHOS

Tortilla chips with shredded cheese.

SOFT GROUND BEEF TACO

With cheese & fries.

CHICKEN TENDERS

With bbq sauce & fries.

MINI QUESADILLA

With fries.

SIDES

BLACK BEANS AND YELLOW RICE **\$3.50**

REFRIED BEANS **\$3.00**

PAPAS FRITAS (FRIES) **\$3.50**

WARM SOFT TORTILLAS **(3) \$2.25**

VEGETABLE MEDLEY **\$4.99**



TEQUILAS DESSERTS

A sweet treat to round out your visit.

DEEP FRIED ICE CREAM TACO **\$5.99**

Flour tortilla deep fried and dusted with cinnamon sugar, loaded with Vanilla ice cream, topped with whipped cream and drizzled with chocolate and caramel syrup.

CHURROS WITH DULCE DE LECHE **\$3.99**

Traditional Mexican dessert served with whipped cream & drizzled with dulce de leche.

SOPAPILLA **\$4.99**

Fried flour tortillas chips coated with cinnamon sugar & served with vanilla bean ice cream.

Tofu may be substituted for any protein

VEGETARIAN FRIENDLY

BOTTLE BEERS

Bud Light	3.50
Budweiser	3.50
Coors	3.50
Miller Lite	3.50
Michelob Ultra	4.00
Corona	4.00
Corona Light	4.00
Shocktop	4.00
Modelo Especial	4.50
Negro Modelo	4.50
Stella Artois	5.00

DRAFT BEER

Bud Light	3.50
Corona	4.00
Corona Light	4.00
Shock Top	4.00
Mich Ultra	4.00
Modelo Especial	4.50
Negro Modelo	4.50

Ask About our Rotating Taps

SPECIALTY DRINKS

MARGARITAS

APPLE PIE MARGARITA	7
Jack Fire, Triple Sec, House Made Sour Mix & Lime Juice.	
HORSESHOE	7.5
Herradura Blanco Tequila, Triple Sec, House Made Sour Mix & Lime Juice.	
MILAGRORITA	7.5
Milagro Silver Tequila, Triple Sec, Lime Juice & House Made Sour Mix.	
MILAGROLICIOUS	8
Milagro Reposado Tequila, Agavero Orange, Lime Juice & House Sour Mix.	
THE SKINNY	8
Herradura Blanco Tequila, Agave Nectar & Lime Juice.	
MILAGRO CORONARITA	8
Milagro Reposado, Triple Sec, House Made Sour Mix & Lime Juice. Topped with a Coronita.	
CUCUMBER MARGARTIA	8
El Jimador Reposado Tequila, Triple Sec, Lime Juice & Cucumber Sour Mix. (Mix a Jalapeño & a Cucumber for \$9)	
JALAPEÑO MARGARITA	9.5
Milagro Reposado Tequila, Muddled Jalapeño, Lime Juice, Triple Sec & Agave Nectar.	
GOLDEN HORSESHOE	10
Herradura Reposado, Grand Marnier, House Made Sour, Lime Juice & Orange Juice.	
PERFECT MARGARITA	11
Patron Silver, Patron Citronage, Agave Nectar & Lime Juice.	
PATRON WATERMELON BASIL MARGARITA	11
Patron Silver tequila, Fresh Watermelon Juice, Fresh Lime Juice, Agave Nectar, Basil Leaves.	

COCKTAILS

MICHELADA	5
Lime Juice, Bloody Mary Mix & Modello Especial.	
BAYOU'ITO	7
Bayou silver, lime, mint, simple syrup	
THE FLORIDAN	8
Stoli Crushed Orange & Lime Juice.	
TEQUILA'S MAI TAI	9
Sailor Jerry, Triple Sec, Orange Juice, Pineapple Juice, Lime Juice, Grenadine & A Meyer's Floater.	
BULLEIT OL'DONKEY	9
Bulliet Rye, Lime Juice & Ginger Beer.	
STOLI PEACH PALMER	11
Stoli, Peach Schnapps, Jack Daniel's Tennessee Fire, Simple Syrup & Tea.	
FRANCO-SPANISH WAR	11
Maestro Rep Reposado, Chambord, Lime Juice & Corona Extra.	
EZ LIKE A SUNDAY MORNING	11
Hendericks Gin, Muddled Cucumber, Lime Juice & Soda.	
WOODFORD MANHATTAN	11
Woodford Reserve Bourbon, Sweet Vermouth & Bitters.	
NOBLE PALOMA	
Casa Noble Crystal tequila, Fresh lime juice and fresh grapefruit juice with agave nectar and sparkling water.	
DUTCH MULE	
Choose either Ketel One or Nolets Silver, Ginger Beer, grapefruit wedge	

Add a Coronita to any Margarita for \$2.50
Add Grand Marnier to Any Margarita for \$3.00
Add a Mango, Cucumber, Raspberry, Jalapeno or Strawberry to any Margarita for \$1.00



Tequilas

Taqueria & Tequila Bar

FAJITAS
ALL YOU CAN EAT DAILY
UNTIL 7PM EVERYDAY!
NO SHARING, NO TO-GO'S, NO EXCEPTIONS

CARNE ASADA & CHICKEN	\$9.99
ALL CARNE ASADA	\$10.99
Sizzling lime chicken & steak with fresh onions & green peppers served on a hot skillet, accompanied with warm tortillas, lettuce, pico de gallo & shredded cheese.	
AFTER 7PM NO LONGER ALL YOU CAN EAT	\$14.99
CARNE ASADA & CHICKEN	\$15.99
CARNE ASADA SHRIMP	\$17.99



BEVERAGES \$2.50
Coke - Diet Coke - Sprite - Lemonade - Fresh Brewed Ice Tea - Ginger Ale

MEXICAN SODA JARRITOS \$3.50
Ask server for flavors.

\$3 FINLANDIA MARTINI
\$3 SANGRITA & SANGRIAS
\$3 MARGARITA
ALL DAY EVERYDAY TIL 7PM

HALF OFF ALL FOOD
TUESDAY THRU SATURDAY
(DINE IN ONLY WITH PURCHASE OF BEVERAGE)
10:00PM-12:00AM
***DOES NOT INCLUDE MR. EMPANADA & SPECIAL EVENTS**

FRESH GUACAMOLE
SMALL \$1.50
LARGE \$3.99

TEQUILAS

BLANCOS / PLATOS

El Jimador	5	Espolon	7	Patrón	9
Jose Cuervo Gold	5	Casamigos	7	901	10
Jose Cuervo Silver	5	Avion	7	Azunia	10
Corralejo	6	Herradura	7	Casa Noble	10
Milagro	6	Jose Tradicional	7	Don Julio	11
Hornitos	6	Maestro Dobel	7	Ocho	11
Lunazul	6	Casamigos	7	Cabo Wabo	11
Espolon	7	1800	7.5		
Herradura	7	Partida	8		

REPOSADOS

El Jimador	6	Herradura	8	Patrón	10
Corralejo	7	Jose Tradicional	8	Azunia	11
Hornitos	7	Maestro Dobel	8	Casa Noble	11
Milagro	7	Casamigos	8	Don Julio	12
Avion	8	1800	9	Ocho	12
Espolon	8	Partida	9	Cabo Wabo	14

AÑEJOS

El Jimador	7	Avion	9	Casa Noble	12
Corralejo	8	Casamigos	9	Don Julio	13
Hornitos	8	Partida	10	Ocho	13
Herradura	9	Patrón	11	Cabo Wabo	15
Maestro Dobel	9	Azunia	12		

ESPECIALES

Tequila Rose	5	Herradura Ultra	15
Patrón XO	6	Azunia Extra Añejo	17
Maestro Dobel Diamante	10	Don Julio 1942	22
Hornitos Black Barrel	10	Jose Cuervo Reserva De Familia Añejo	24
Milagro Silver Select Reserve	12	1800 Milenio	26
Milagro Reposado Select Reserve	14		

HOUSE WINE

Red - Cabernet Sauvignon	5/Gls
White - Chardonnay	5/Gls



YBOR CITY FAMILY OF RESTAURANTS
Visa, Master Card, American Express, and Discover accepted. No personal checks.