



Shrimp Quesadilla

STARTERS

CHIPS & SALSA (free with entrée)

DIPPING TRIO

Bean dip, nacho cheese, guacamole, chips and salsa

GUACAMOLE

Avocado, tomato, onion, cilantro, serrano pepper

QUESO FUNDIDO

Melted Oaxaca and gouda cheese, chili Morita salsa, corn or flour tortillas
add chorizo

QUESADILLA

(Chicken, Beef or Carnitas)

Flour tortilla, Oaxaca cheese, poblano rajas, onion, pico de gallo, crema fresca

SHRIMP QUESADILLA

Flour tortilla, beans, Oaxaca cheese, pico de gallo, chipotle aioli, crema fresca, avocado

TAQUITOS

(Chipotle Chicken or Potato & Poblano)

Shredded chipotle chicken or roasted poblano potato purée, corn tortilla, chili Morita, beans, pico de gallo, guacamole, lettuce, crema fresca

NACHOS

Corn tortilla chips, beans, chipotle-cheese sauce, guacamole, pico de gallo, sour cream, pickled jalapeños

add Chicken or Carnitas | add Steak

HABANERO CHICKEN WINGS

Crispy chicken wings, habanero buffalo sauce, ranch dressing

CARNE ASADA FRIES

French fries, carne asada, guacamole, sour cream, chipotle cheese sauce, pico de gallo, salsa cruda, chile serrano



Chicken Chopped Salad

SOUP & SALADS

TORTILLA SOUP

Shredded chipotle chicken, Panela cheese, avocado, cilantro, chili Guajillo-tomato broth, crema fresca, crispy tortilla strips

CHICKEN CHOPPED SALAD

Marinated diced chicken breast, mixed greens, beans, corn, Panela cheese, pico de gallo, crispy tortilla strips, spicy chipotle vinaigrette served in a tostada bowl

Substitute steak or shrimp

SHRIMP CAESAR SALAD

Chopped romaine, grilled al pastor marinated shrimp, Cotija cheese, avocado, roasted corn, pickled onion, croutons, Caesar dressing served in a tostada bowl

substitute chicken or steak

ASADA TOSTADA BOWL

Carne asada, crema fresca, Cotija cheese, beans, pico de gallo, shredded lettuce, avocado vinaigrette, in a tostada bowl



TACOS

Served with beans and rice

#1 ALAMBRE “Best taco in Vegas”

Filet mignon, applewood smoked bacon, Oaxaca cheese, poblano chili, onion, cilantro, flour tortilla

AL PASTOR

Pork al pastor, grilled pineapple, onion, cilantro, corn tortilla

CARNE

Carne asada, cilantro, onion, corn tortilla

CARNITAS

Slow-roasted pork, orange segments, pickled onion, flour tortilla

FISH

Baja style or grilled fish of the day, chipotle slaw, pico de gallo, corn tortilla

SHRIMP (Choice)

BAJA STYLE – beer battered shrimp, chipotle slaw, pico de gallo, corn tortilla

GRILLED – al pastor marinated shrimp, grilled pineapple, onion, cilantro, flour tortilla

POLLO

Grilled chicken, cilantro, onion, corn tortillas

CHICKEN TINGA

Shredded chipotle chicken, lettuce, pico de gallo, Cotija cheese, flour tortilla

PULLED PORK

Slow-roasted pulled pork, crema fresca, pickled onion, flour tortilla

QUESO BIRRIA STYLE TACOS (Beef, Chicken or Pork)

2 crispy tacos, melted Oaxaca cheese, onion, cilantro, served with consume dipping sauce

VEGGIE

Grilled zucchini, mushroom, corn, poblano chili rajas, yellow squash, onion, cilantro, crema fresca, epazote, corn tortilla

ENCHILADAS

Served with beans and rice

CHICKEN ENCHILADAS DIVORCIADAS

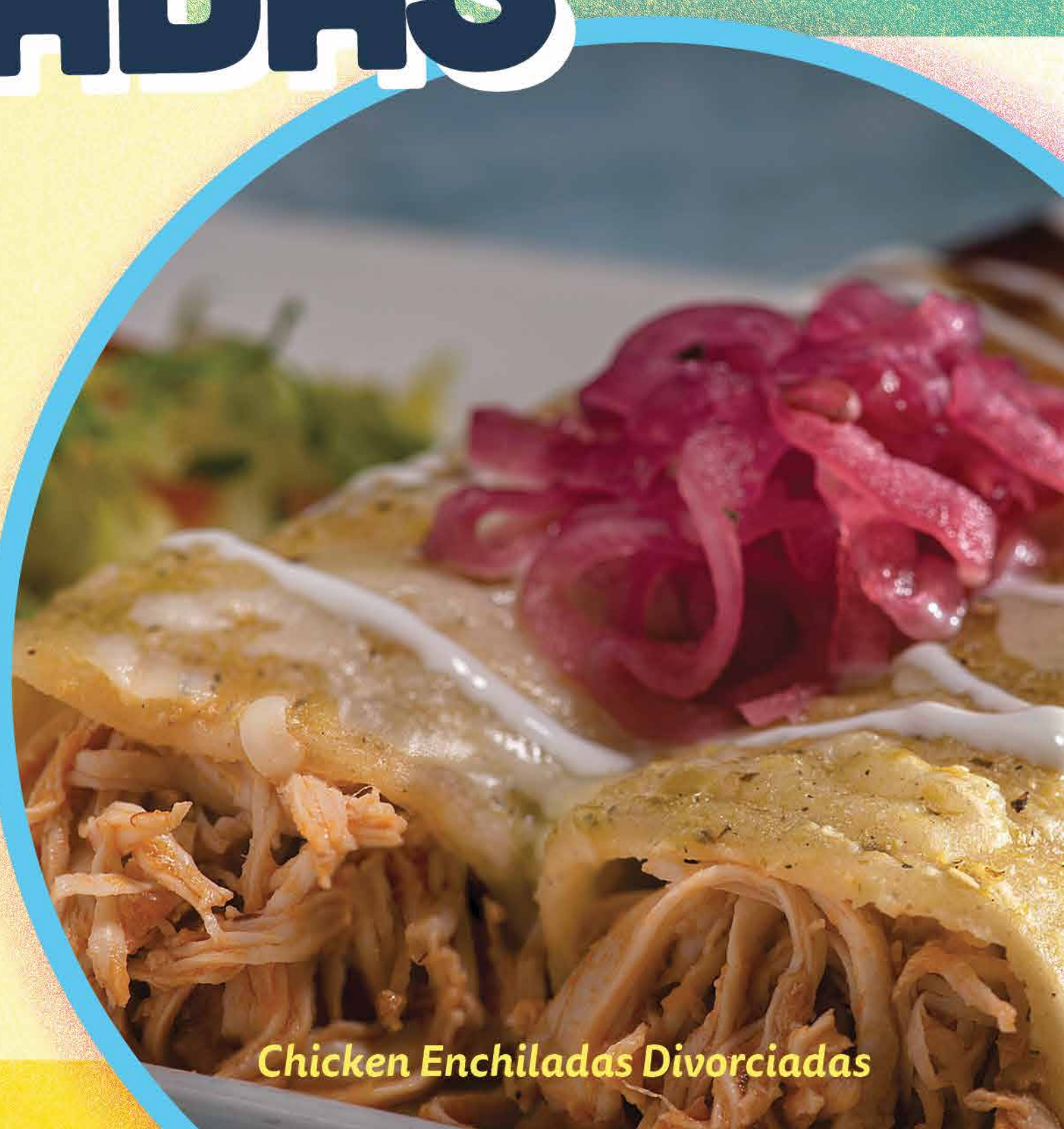
Shredded chicken, roasted Guajillo-tomato sauce, tomatillo cream sauce, melted Oaxaca and gouda cheese, pickled onion, sour cream, corn tortilla

BEEF BARBACOA ENCHILADAS

Shredded beef barbacoa, roasted Guajillo-tomato sauce, melted Oaxaca and gouda cheese, pickled onion, sour cream, corn tortilla

SHRIMP ENCHILADAS

Sautéed garlic shrimp, chipotle tomato cream sauce, melted Oaxaca and gouda cheese, sour cream, pickled onion



Chicken Enchiladas Divorciadas

BURRITOS

Served with beans and rice

CHICKEN BURRITO

Shredded chipotle chicken, lettuce, jalapeño aioli, crema fresca, tomatillo cream sauce, pico de gallo, melted Oaxaca and gouda cheese, sour cream, flour tortilla

BEEF BURRITO

Shredded beef barbacoa, lettuce, jalapeño aioli, crema fresca, pico de gallo, roasted Guajillo-tomato sauce, melted Oaxaca and gouda cheese, flour tortilla

GRILLED FISH BURRITO

Choice of Baja or grilled fish of the day, chipotle slaw, pico de gallo, guacamole, lime juice, flour tortilla



COMBOS

Pick any three



TACOS

CARNE ASADA
CARNITAS
GRILLED CHICKEN
SHREDDED CHICKEN
VEGGIE

ENCHILADAS

CHEESE
BEEF
CHICKEN
VEGGIE

QUESADILLAS

CHEESE
BEEF
CHICKEN
VEGGIE

FROM THE GRILL

Served with beans and rice

PORK CARNITAS

Slow roasted pork, pickled onion, habanero sauce, corn tortillas

CHICKEN SABANA

Flatten chicken breast filled with beans, melted Oaxaca and gouda cheese, onions, poblano chilis, topped with Morita salsa, sliced avocado, pico de gallo and Cotija cheese

CARNE ASADA

Grilled chimichurri marinated steak, Morita chili salsa, sautéed onion, poblano rajas, guacamole

FAJITAS SKILLET

Grilled marinated bell peppers, onions, pico de gallo, guacamole, sour cream, choice of corn or flour tortillas

CHICKEN FAJITA

citrus adobo marinated

STEAK FAJITA

chimichurri marinated

SHRIMP FAJITA

citrus achiote marinated

DESSERT

CHURROS

Served with chocolate and caramel dipping sauces

TRES LECHES CAKE

Traditional Mexican three-milk cake

CHURROS SUNDAE

Vanilla ice cream, churros, chocolate and caramel sauce

MARGARITAS

PINEAPPLE CHIPOTLE

Tres Generaciones Plata Tequila shaken with chipotle syrup, fresh pineapple juice, lime juice, and chipotle Tabasco hot sauce. Served on the rocks.

STRAWBERRY AGAVE

A sweet, fresh strawberry margarita poured with Hornitos Plata Tequila, strawberry liqueur and fresh lime juice. Served on the rocks.

WHITE PEACH

Hornitos Reposado Tequila, fresh lime juice, Peachello Liqueur, agave nectar, white peach purée, and fresh lime juice. Served on the rocks.

ANGRY MANGO

A spicy concoction featuring Don Demetrio Blanco Tequila, jalapeno aguardiente, mango purée and jalapeno juice. Served on the rocks.

MEZCAL

Dos Hombres Mezcal Blanco, Pomp & Whimsy, cactus pear and pomegranate juice. Served on the rocks.

T&T TOP SHELF

Glass | Pitcher

Our signature margarita poured with JAJA Reposado Tequila, organic agave nectar, Grand Marnier and our delicious house made margarita mix squeezed daily from fresh limes. Served on the rocks with a rim of our house salt mixture.

FROZEN MARGARITA

TOP SHELF OR STRAWBERRY

BEER

BOTTLES

DOMESTIC

BUDWEISER

BUD LIGHT

LAGUNITAS IPA

IMPORTED

CORONA

DOS EQUIS LAGER

DOS EQUIS AMBAR

HEINEKEN

NEGRA MODELO

TECATE

VICTORIA

HEINEKEN (0.0)

BEER BUCKETS

DOMESTIC | IMPORTED

DRAFT

MODELO ESPECIAL

PACIFICO

MICHELOB ULTRA

COCKTAILS

T&T MOJITO

Classic mojito featuring Brugal 1888 Rum, muddled with sugar, lime, mint, and a splash of soda. Served on the rocks.

WATERMELON COOLER

A light refreshing blend of Cazadores Reposado Tequila, fresh watermelon, Aperol and watermelon liqueur. Served on the rocks.

SPICY LOVER

A balance of sweet and heat made from Jose Cuervo Tradicional Plata Tequila, cucumber, cilantro, lime juice, sweet agave nectar and a dash of spicy pepper sauce.

AZTECAN

A fruitful blend of 21 Seeds Valencia Orange Tequila, Aperol, lemon-ginger sour, and Jarritos mandarin soda. Served on the rocks.

GOING BACK TO CALI

A mouth rocking cocktail featuring Calirosa Rosa Blanco Tequila, ginger and POM Wonderful Pomegranate juice. Served on the rocks.

GET SHORTY (EL CHAPO)

A tasty combination of H by Hine VSOP Cognac, grapefruit, strawberry purée, Lime-Orgeat sour and sage.

CHOCOTINI

A sinful elixir of The Producers Joven Ensamble, OM Dark Chocolate & Sea Salt, cold brew concentrate, vanilla coffee creamer and cacao nibs.

Pineapple
Chipotle
Margarita



SPECIALS

LA PALOMA

A true classic featuring Cazadores Reposado Tequila, fresh orange, grapefruit and lime juice, with a Tajin rim.

MICHELADA

Your choice of beer mixed with Clamato juice, fresh squeezed lime juice, Tajin, Tabasco and black pepper.

WINE

WHITE

KIM CRAWFORD

SAUVIGNON BLANC, New Zealand

ALVINTE

ALBARIÑO RIAS BAIXAS, Spain

FERRARI CARANO

CHARDONNAY, Sonoma County

RED

PESSIMIST

RED BLEND, Paso Robles

MEOMI

PINOT NOIR, California Coast

EDUCATED GUESS

CABERNET SAUVIGNON, North Coast

MARIACHI BRUNCH

SUNDAYS

11 am–3 pm

POZOLE

Shredded chipotle chicken in a Guajillo tomato broth, white hominy, cabbage, Mexican spices

HUEVOS RANCHEROS

Ranchero sauce, corn tortilla, beans, panela cheese, crema fresca, avocado, two eggs any style

CHILAQUILES

Crispy tortillas, shredded chicken, red or green sauce, panela cheese, crema fresca, onion, pico de gallo, lettuce
+2 Add two fried eggs

FRENCH TOAST

Brioche French toast sliced bananas, crispy bacon bits topped with Mexican caramel

TOCINO BURRITO

Crispy bacon, scrambled eggs, beans, melted Oaxaca and gouda cheese, served with roasted potatoes

STEAK AND EGGS

Grilled chimichurri marinated steak and 2 eggs any style served with roasted potatoes

CHORIZO BURRITO

Chorizo, beans, scrambled eggs, melted Oaxaca and gouda cheese, served with roasted potatoes

TACOS CON TOCINO

Scrambled eggs, smoked bacon, melted Oaxaca and gouda cheese, onions, cilantro, flour tortilla, served with roasted potatoes

MACHACA BURRITO

Scrambled eggs, seasoned dried beef, beans, melted Oaxaca and gouda cheese, served with roasted potatoes

TACOS CON CHORIZO

Scrambled eggs, chorizo, melted Oaxaca and gouda cheese, onions, cilantro, flour tortilla, served with roasted potatoes

2 FOR 1

HOUSE MARGARITA

(Only served with Brunch!)



We proudly serve Good Planet dairy free cheese.

