

Tequila Chulos

Our chefs take pride in the creation of this menu, we ask that you please refrain from making non allergenic substitutions.

Antojitos

FRESH GUACAMOLE	12
Avocado, red onion, salt, lime, tomato, garlic, and jalapeño. <i>Extra Spicy + 2</i>	
QUESO FUNDIDO	13
Melted Oaxaca cheese dip, served with chorizo, roasted poblanos, and warm flour tortillas.	
QUESO BLANCO	12
Queso blanco, pico de gallo, crispy tortilla chips. <i>Add Chorizo or Beef + 4</i>	
SALSA FLIGHT	12
Salsa Roja, roasted serrano-tomatillo, and creamy habanero served with crispy tortilla chips.	
JALAPEÑO SKILLET CORNBREAD ...	13
Corn, jalapeños, cheese, butter, and hot honey. <i>Add Chili Con Queso + 4</i>	
FAJITA NACHOS	15
Fajita Chicken, fresh tortilla chips, Monterrey Jack, queso blanco, pico de gallo, black beans, jalapeños and mexican crema. <i>Sub Steak + 6 Carnitas + 4</i>	
MINI QUESADILLAS	12
Flour tortillas, cheese, and Mexican crema. <i>Add Chicken + 5 Shrimp + 6 Steak + 6</i>	
ELOTE	8
Mexican grilled corn with crema, cotija cheese, and chili powder.	
FLAUTAS	15
Fresh flautas with chipotle citrus slaw, Mexican crema, avocado, and cilantro. Choice of Chicken, Barbacoa, or Carnitas.	
CHICKEN EMPANADAS	17
Two chicken empanadas with onion, cilantro, Mexican crema, creamy roja enchilada sauce and avocado.	

Entradas

CARNE ASADA TORTA SANDWICH	19
Steak torta sandwich with Monterrey jack cheese, grilled onions and peppers, and creamy chipotle aioli. Served with papas fritas and a side of rich consommé.	
BIRRIA TACOS	14
Slow-cooked, spiced beef in corn tortillas and melted cheese, topped with diced onions, cilantro, rice and beans, with rich consommé.	
CHICKEN FAJITA TACOS	14
Grilled chicken, sautéed bell peppers, onions, melted cheese with soft flour tortillas, served with rice and beans.	
TACOS DE CAMARON	16
Two grilled shrimp tacos on flour tortillas, avocado, chipotle slaw, Mexican crema and Monterrey jack. Served with rice and beans.	
TACOS DE PESCADO	15
Two fried or grilled fish tacos, flour tortillas, avocados chipotle slaw, cilantro and mexican crema. Served with rice and beans.	
CARNE ASADA TACOS	15
Two Black Angus steak tacos with melted Monterey cheddar and Oaxacan cheese, onions, cilantro, creamy habanero and roasted tomatillo salsas, on flour tortillas. Served with rice and beans.	
TK'S TAMALES	17
Two of Delmy's Homemade cheese tamales, topped with chili con queso. Served with rice and beans. Just how TK likes. <i>Chicken + 4 Carnitas + 4</i>	
CHIMICHANGA	19
Chicken or steak chimichanga, melted Monterrey jack, pico de gallo, with aji verde, and salsa de la crema. Served with rice and beans.	
PLATO DE ENCHILADAS	17
Two chicken and spinach, ground beef, or cheese enchiladas- topped with a choice of sour cream sauce, chili con queso, or creamy roja sauce. Served with rice and beans.	
CHILE RELLENO	16
Roasted Poblano stuffed with chicken fajita meat and cheese, topped with creamy roja sauce and pico de gallo. Served with rice and beans.	
SHRIMP ENCHILADAS	22
Two melted cheese and grilled shrimp enchiladas with aji verde, Mexican crema, corn, and pico de Gallo. Served with Rice and Beans.	
LOBSTER ENCHILADAS	32
Broiled lobster tail, mushroom, melted cheese, chipotle burre blanc and roasted tomatillo. Served with Rice and Beans.	

Parties of 8 or larger will be subject to 20% gratuity.

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De La Parrilla

FAJITAS	22
Fajita platter, with grilled onions and jalapeños, and roasted lime. Served with rice and beans. <i>Chicken + 0 Steak + 6 Shrimp + 6 Barbacoa + 5</i>	
POLLO ASADO	22
Grilled chicken breast, mushrooms, melted Monterrey cheddar, creamy chipotle sauce, with rice and beans. <i>Add shrimp + 9</i>	
CARNITAS ESTILO MICHOACAN	26
Braised pork shoulder & pork belly, refritos, avocado, salsa roja, pico de gallo. Served with rice and beans.	
ARRACHERA	33
10 oz Establishment 8 Skirt steak served with grilled onions, jalapeños, papas fritas and beans.	
MILLIONAIRE FAJITAS	240
Family Style: Akuashi Ribeye, Filet Mignon, Black Angus Skirt Steak, six sautéed shrimp, lobster, mesquite grilled chicken breast, jalapeños, sautéed onions, sliced avocado, poblano peppers, papas fritas, broccolini, rice and beans. Serves 4-6	
AKAUSHI RIBEYE	MKT
12 oz American wagyu ribeye, papas fritas, and broccolini. <i>Add Shrimp + 9 Lobster - MKT</i>	
MEXICAN SURF & TURF	MKT
6 oz Establishment 8 Filet Mignon with 6 oz lobster tail. Served with papas fritas and broccolini.	
PESCADO DEL DIA	MKT
Seasonal fresh fish with sautéed vegetables, rice, grilled onions, peppers, and chipotle bierre blanc.	

Ceviche

SHRIMP CEVICHE	17
Cooked Shrimp, lime juice, garlic, cilantro, jalapenos, cucumber, avocado, radish, and pico de gallo	
TUNA CEVICHE	19
Saku AAA grade tuna, avocado, green onion, cilantro, jalapeño, fried garlic and pico de gallo with chipotle ponzu sauce.	

Ensaladas

TC HOUSE SALAD	16
Mixed greens, grilled chicken pumpkin seeds, pico, red onion, Monterrey cheddar, avocado, creamy cilantro. <i>Steak + 9 Shrimp + 9</i>	
MEXICAN CAESAR	12
Romaine lettuce, cotija cheese, roasted pepitas, and croutons, tossed in a chipotle caesar dressing. <i>Chicken + 6 Steak + 9 Shrimp + 9</i>	

Acompañantes

BLACK BEANS	5
Refried black beans cooked with onion, garlic, and aromatic spices.	
CILANTRO LIME RICE	4
Fluffy white rice infused with cilantro and zesty lime.	
PAPAS FRITAS	7
Crispy skillet potatoes with cotija cheese.	
BROCCOLINI	8
Tender broccolini sautéed with garlic, lemon, and chili lime adobo seasoning.	
SAUTÉED VEGETABLES	8
Medly of fresh vegetables, seasoned with aromatic spices and lime.	

Postres

ICE CREAM A LA MODE	4
CHURROS	8
CHURRO SUNDAE	12
TRES LECHEs CHEESECAKE	14

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