



Tequilas



MEXICAN GRILL
& TAQUERIA

Visit us online at www.TequilasGastonia.com

Menu by www.Neofilm.us

TACOS

Please ask for soft corn or flour tortillas.

Many years before Europeans came to America indigenous people were cooking tortillas throughout Mexico. In the tortilla they would put beans, chiles, wild roasted meats, seafood, vegetables, salsa's, wild weeds, and flowers. Somewhere between the arrival of the Spaniards and today this particular combination of food was given the name of "taco". Our tacos are some of today's most popular and some we've come up with.



Al Pastor

Chicharrón (pork cracklings) \$2.00

Chorizo (Mexican Sausage) \$ 2.00

Al Pastor (Grilled Pork) \$ 2.25

Camaron (Shrimp) \$ 3.50

Shredded beef (soft or fried) \$2.50

Shredded chicken taquito (fried) \$2.00

Carnitas (Roasted Pork) \$ 2.25

Carne Asada (Grilled Steak) \$ 2.50

Pescado (Fish Fillet) \$ 2.25

APPETIZERS

Cheese Nachos \$3.50

Beans & Cheese Nachos \$4.75

Beef & Cheese Nachos \$5.50

Chicken & Cheese Nachos \$5.75

Nachos Locos \$8.50

Home made corn chips , topped with cheese, beans, beef, chicken, lettuce, sour cream, guacamole, tomato, onion, and fresh jalapeños.

Cheese Dip \$3.95

Spinach, Mushroom and Cheese Dip \$4.25

Bean and Cheese Dip \$3.99

Choriqueso \$4.25

Mexican sausage and cheese dip

Chorizo en papas (chorizo cheese fries) \$4.25

Crumbled Mexican sausage and cheese over French fries. Pico de gallo garnish.

Guacamole Dip \$3.75

Cheese Quesadilla \$2.75

White cheese melted between two grilled flour tortillas, garnished with lettuce and tomato.

Ground Beef Quesadilla \$4.75

Large flour tortilla folded over beef and cheese, grilled golden brown, served with lettuce, tomato & sour cream.

Shredded Chicken Quesadilla \$4.95

Large flour tortilla folded over chicken and cheese, grilled golden brown, served with lettuce, tomato and sour cream.

Steak Quesadilla Small \$5.75 Large \$8.95

Grilled steak with cheese stuffed between two grilled flour tortillas, served with guacamole, sour cream and pico de gallo.

Grilled Chicken Quesadilla Small \$5.75 Large \$8.95

Chicken with cheese stuffed between two grilled flour tortillas, served with guacamole, sour cream, and pico de gallo.

Fajita Nachos \$9.95

Steak, chicken strips or grilled shrimp, on top of corn chips with beans and cheese, topped with lettuce, guacamole, sour cream, and pico de gallo.



Chorizo Cheese Fries



Steak Quesadilla



Fajita Nachos

SOUPS and SALADS

Chicken and Rice Soup Cup \$2.99 Bowl \$5.00

Cream of black bean Cup \$2.99 Bowl \$5.00

House Salad \$3.99

Romaine lettuce, avocado, tomato, onion, and our home made jalapeño vinaigrette dressing.

Guacamole Salad \$3.99

Romaine lettuce, guacamole, white cheese and tomato.

Taco Salad \$7.00

Ground beef or shredded chicken, rice and beans, topped with lettuce, cheese, sour cream, guacamole, tomato salsa and tomatoes inside an edible tortilla bowl.

Fajita Taco Salad \$8.00

Rice, beans, lettuce, guacamole, sour cream, tomatoes and a fresh tomato salsa inside an edible tortilla bowl topped with your choice of grilled steak strips or grilled chicken strips.

Grilled Chicken Salad \$8.00

Romaine lettuce, tomato, avocado, onion, and our home made jalapeño vinaigrette topped with grilled chicken strips and tortilla strips.

Grilled Shrimp Salad \$9.95

Romaine lettuce, tomato, avocado, onion & our home made jalapeño vinaigrette topped with large shrimp.



Chicken and Rice Soup

WRAPS

Now served on your choice of white flour, whole wheat flour or spinach/flour tortillas. Served anytime.

Steak Wrap (Carne Asada Burrito) \$6.25

Grilled steak, rice and beans, onion, cilantro and your choice of jalapeño or tomatillo salsa.

Fajita Burrito \$8.50

Steak or chicken strips grilled with onion and bell peppers, rice, beans, guacamole, sour cream and pico de gallo.

Chicken, Poblano, Caesar Wrap \$6.00

Romaine lettuce, shaved Parmesan cheese, tortilla croutons, grilled chicken strips Poblano pepper strips & a creamy Caesar dressing.

Grilled Chicken Wrap \$6.00

Chicken strips and your choice of corn salad, or rice and beans, served with Mexican potatoes on the side.

Veggie Wrap \$6.25

Grilled zucchini, portobello mushrooms, onion, bell pepper with rice, beans, cilantro, chopped onion and your choice of jalapeño, tomatillo, chipotle salsa or jalapeño vinaigrette.

BLT Wrap \$6.00

Crispy Bacon, Romaine lettuce, tomato and our chipotle pepper mayonnaise. Add \$1.50 for one fried egg, \$2.00 for two fried eggs and \$2.50 for grilled chicken strips, served with Mexican potatoes on the side.

Burrito Al Pastor (Al Pastor Wrap) \$6.25

Our famous, al pastor meat with rice, beans, onion, cilantro, pineapple salsa and your choice of tomatillo or jalapeño salsa.

Fish Burrito \$7.00

Two tilapia fillets, rice, beans, cilantro, onion, and your choice of jalapeño or tomatillo salsa.

Shrimp Burrito \$8.50

Eight of our delicious shrimp, rice, beans, cilantro, onion, and your choice of jalapeño or tomatillo salsa.



Chicken Caesar Wrap

What is Mexican food? Well, if you asked a contemporary cook he or she may give you a whole list of dishes from mole to stuffed peppers in some kind of fusion form. If you asked some traditionalist they may give you a list of dishes prepared at home by their mother who learned these dishes from her mother, who learned from her mother, and so on. If you asked a Texan you may hear such things as smothered burritos, Chimichangas, Chalupas, Chili Con Carne, Chile Con Queso and so on and so forth. If you asked an historian the first thing you may hear may be tamales and chocolate. If you asked a purist or me the answer would be corn, beans and chiles (peppers), lots and lots of chiles. Of course that is not to say that every man, woman and child in Mexico is eating peppers for breakfast, lunch and dinner. The truth is that in pre-Columbian times just as today the majority of people in Mexico were in the lower class. Very few of them could afford the luxurious chocolate (which was also used as currency). Meats, tomatoes, potatoes, and squash were reserved for the middle and noble classes. So corn, beans and chiles it was! That is, until the introduction of the wonderful protein "Pork".

PORK DISHES

Pork Chops Adobada \$10.95

Tender and juicy pork chop marinated in our own special adobo sauce (mild dry peppers and spices) Served with rice, beans, granny smith pico de gallo, tortillas and a small guacamole salad.

Al Pastor Taco Dinner (Our House Specialty) \$ 10.95

Grilled pork tips, marinated in our special adobo seasoning, served the traditional way on corn tortillas, with onions, and cilantro, jalapeño salsa, pineapple salsa, rice and beans.

Carnitas \$10.95

Pork chunks that have been cooked in the traditional, large copper pan, using the same method and recipe used for many years in the state of Michigan. Served with rice, beans, corn tortillas and jalapeños.



Pork Chop Adobada

Burrito Guadalajara \$ 9.95

Shredded pork tenderloin, sautéed with onion, tomato, corn and Poblano pepper strips, wrapped in a large flour tortilla. Served with rice and beans on the side.

Cochinita Pipil \$10.95

This dish is from southern Mexico around the Yucatan. Pulled pork roasted in banana leaves with citrus juices and achiote. Served with beans, rice, red onion salsa and corn tortillas.

CHICKEN DISHES



Chimichanga



Enchiladas Verdes



Pechuga Rellena

Arroz Con Pollo \$ 10.50

Chicken strips grilled with onion, bell pepper, portobello mushrooms and squash, served on a bed of rice topped with cheese sauce.

Enchiladas Verdes \$ 8.25

Two corn tortillas wrapped around chicken topped with a Poblano sour cream salsa and cheese, served with rice and beans.

Chimichanga \$ 8.95

Large flour tortilla rolled over refried beans, and chicken, then deep fried, topped with cheese sauce, served with rice, guacamole, sour cream and pico de gallo.

Pechuga Rellena \$11.95

A grilled chicken breast, stuffed with mushrooms, spinach, and cheese, served with three kinds of squash, chipotle sauce, tortillas and beans or rice.

SEAFOOD DISHES

Camarones Al Ajillo \$12.95

Large shrimp sautéed in olive oil with garlic, guajillo pepper rings and lemon juice. Served with rice, beans, tortillas and your choice of soup or house salad.

Camarones A La Diabla \$12.95

Large shrimp cooked in hot, medium or mild red salsa. Served with rice, beans, tortillas and a Mexican salad. (Extra spicy also available)

Shrimp Taco Dinner \$12.95

Twelve large shrimp wrapped in three flour tortillas topped with our chipotle tartar sauce and served with rice and beans.

Vero's Quesadilla \$ 9.95

Large shrimp and cheese stuffed between two grilled flour tortillas. Served with guacamole, sour cream and pico de gallo.

Fish Taco Dinner \$ 9.95

Three tilapia fillet strips seasoned and pan fried, served on soft flour tortillas with chipotle tartar sauce. Served with rice and beans on the side.

Pescado A la Veracruzana \$12.95

Two pan fried fish fillets, topped with onion, tomato, and green olive salsa. Served with rice, beans, a house salad and flour or corn tortillas.

Tilapia A La Diabla \$12.95

Pan-fried fish fillets topped with a mild, medium or extra spicy red salsa. Served with rice, beans, tortillas and a Mexican salad.



Veros Quesadilla



Tilapia A La Diabla



Pescado A La Veracruzana



Camarones Al Ajillo



Rib Eye Ranchero

STEAK DISHES



10 oz Rib Eye with Pico De Gallo Butter Sauce

Carne Asada \$13.95

10 oz. Rib-eye steak grilled to order, topped with a pico de gallo-butter sauce and served with grilled onions, rice, beans, tortillas and a small guacamole salad.

Rib-Eye Ranchero \$13.95

Our 10 oz. steak cooked to order, served on a chunky tomato salsa and served with rice, beans, tortillas and a small guacamole salad.

Tacos De Carne Asada \$10.95

Three grilled steak tacos served on soft flour tortillas, served with pico de gallo, spicy jalapeño salsa, rice and beans.

Steak A-La Mexicana \$11.00

Tender steak tips sautéed with onion, tomatoes, a little bit of fresh jalapeño & tomato salsa, served with rice, beans, tortillas & a small guacamole salad.

SPECIAL DINNERS

Chile Campestre \$11.95

A large Poblano pepper (Poblano pepper may be spicy), fire roasted then stuffed with cheese and your choice of grilled shrimp, steak or chicken, served over a red, dry pepper sauce, with rice, beans and tortillas on the side.

Surf and Turf Chimichanga \$10.00

Shredded beef and shrimp wrapped in a large flour tortilla, deep fried till golden brown and delicious topped with tomatillo salsa, served with rice, beans and a small guacamole salad.

Pollo Con Camaron \$12.95

Tequila's chicken and shrimp dinner. A whole, grilled chicken breast topped with grilled onion, bell pepper, shrimp and cheese sauce, served with rice, potatoes and tortillas.

Enchiladas Supreme \$ 8.95

Four enchiladas, one beef, one chicken, one cheese and one bean, topped with lettuce, sour cream, tomatoes and our salsa fresca. Vegetarians ask for all cheese or all bean enchiladas.

Veggie Quesadilla \$ 8.50

Poblano pepper strips (Poblanos may be spicy), portobello mushrooms and cheese on your choice of flour tortilla, whole wheat tortilla or spinach tortilla, served with guacamole, sour cream and pico de gallo.

Veggie Chimichanga \$ 8.95

Grilled veggies, beans and chipotle salsa or sautéed onions, spinach, mushrooms and beans.

Huge Veggie Burrito \$ 7.00

A flour tortilla stuffed with rice and beans then topped with lettuce, tomato, onion, sour cream, guacamole, and Mexican cheese.

Super Burrito (Bigger then before) \$7.00

Chicken and beans or beef and beans wrapped in a large flour tortilla, topped with melted cheese, burrito sauce, lettuce, sour cream and tomato.



Vegetarian Quesadilla



Chille Campestre



Super Burrito



Pollo Con Camaron

FAJITAS

Grilled meats and vegetables served on a sizzling skillet, served with rice, beans, Guacamole, sour cream, pico de gallo and tortillas.

Steak \$12.95 **Chicken** \$12.00 **Shrimp** \$13.95
Steak & Chicken \$12.95 **Steak & Shrimp** \$13.95
Chicken & Shrimp \$13.95
Steak, Chicken, & Shrimp \$14.95

Fajitas for two (your choice of meats) \$ 20.00
Vegetarian (zucchini and portobello mushrooms) \$ 10.95

LOW CARB FAJITAS

A special low carb platter of grilled meats and vegetables topped with cheese.

Steak \$10.95 **Chicken** \$9.95 **Shrimp** \$11.95

Low carb fajitas for two \$18.00
Vegetarian (zucchini and portobello mushroom)...\$ 8.95
For a low fat version, ask for no cheese.

TEX-MEX COMBINATIONS

- #0 Three ground beef tacos, rice, and beans \$8.00
- #1 Two beef enchiladas, one beef taco and refried beans \$8.00
- #2 One beef enchilada, one bean tostada and a beef taco \$8.00
- #3 Two beef enchiladas, rice, and refried beans \$8.00
- #4 One beef enchilada, one beef taco, rice and refried beans \$8.00
- #5 One beef burrito, one beef taco, rice and beans \$8.00
- #6 One beef burrito, one bean tostada and a beef taco \$8.00
- #7 One chile relleno, one bean tostada and a beef taco \$8.00
- #8 One chile relleno, one beef taco, rice and refried beans \$8.00
- #9 One beef burrito, one chile relleno and one beef taco \$8.00
- #10 One beef burrito, one beef enchilada, rice and refried beans \$8.00
- #11 One beef burrito, one beef enchilada and one beef taco \$8.00
- #12 One shredded chicken Quesadilla, topped with cheese sauce.
Served with rice, beans, sour cream and salsa fresca \$8.00
- #13 La Grande Combo (combo for two), One Burrito, One Enchilada, Taco, Bean Tostada, Chile Rel-lano, Rice, and Beans \$14.00



Fajitas for Two

You may substitute any item, except rice or beans, for a tamale
or add a tamale to any combination for \$1.50

A LA CARTE

Beef Burrito (1) \$ 4.25 (2) \$ 7.50

Chicken Burrito (1) \$ 4.50(2) \$ 7.75

Bean Burrito (1) \$ 4.00 (2) \$ 6.75

Ground Beef Tacos (1) \$ 2.50 (3) \$ 6.50

Now served with lettuce, cheese, tomato and sour cream inside.

Shredded Chicken Tacos (1) \$ 2.75 (3) \$ 7.00

Now served with lettuce, cheese, tomato and sour cream inside.

Beef Enchilada (1) \$ 2.50 (3) \$ 6.50

Chicken Enchilada (1) \$ 2.50 (3) \$ 6.50

Cheese Enchilada (1) \$ 2.50 (3) \$ 6.50

Bean Tostada with Guacamole (1) \$ 3.75 (2) \$ 6.25

Chile Relleno (1) \$ 5.50 (2) \$ 9.50

Poblano pepper stuffed with your choice of Mexican cheese, ground beef and cheese or beans and cheese.

Pork Tamales (1) \$2.50 (3) \$6.50 (6) \$10.00 (12) \$16.00

SIDE ORDERS

Corn or Flour Tortillas 20¢ each

Green Salsa (Jalapeño) \$1.25

Refried Pinto Beans \$2.00

Black beans \$2.00

Corn salad \$2.00

Pico De Gallo (8 ounces chopped salsa) \$1.50

Mexican Rice \$2.00

Sour Cream \$.75

Mexican home fries \$2.00

Half an avocado sliced \$3.00

Whole avocado sliced \$4.50

DESSERTS

Chocolate Chimichanga \$4.00

Sopapillas \$1.99

Flan \$3.00



LUNCH MENU

Served from 11:00 A.M.- 2:30 P.M. only, an additional charge of \$2.00 will be added after 2:40 P.M.

- # 1 one beef enchilada, one beef taco and your choice of rice or beans. \$5.00
- # 2 one chicken enchilada, one chicken taco, and your choice of rice or beans. \$5.00
- # 3 one beef burrito, one beef taco and your choice of rice or beans \$6.00
- # 4 two beef tacos, rice and beans \$6.00
- # 5 one roasted Poblano pepper, stuffed with beef and cheese with your choice of rice or beans. \$6.00
- # 6 one beef burrito, rice and beans \$6.00
- # 7 Pancho's Nachos Home made corn chips topped with cheese, beans, beef or chicken, lettuce, tomato, sour cream, guacamole and jalapeños. \$6.50
- # 8 Huevos Rancheros Two fried eggs topped with mild, medium or spicy salsa, served with rice, beans and tortillas. \$5.00
- # 9 Tequila's Fajitas, your choice of steak or chicken grilled with onion and bell peppers, served with rice, beans, guacamole, sour cream, Mexican salsa and tortillas. \$8.50
- # 10 Chimichanga (Lunch Size) Large flour tortilla rolled over refried beans and chicken, then deep fried, served with rice , guacamole, sour cream and pico de gallo. \$7.00
- # 11 one shredded chicken Quesadilla topped with cheese sauce, served with rice and beans. \$7.00

DRINKS

- Sweet and Unsweetened Tea \$1.95
- Coca Cola \$1.95
- Diet Coke \$1.95
- Sprite \$1.95
- Dr. Pepper \$1.95
- Mellow Yellow \$1.95
- Squirt (Grapefruit Soda) \$1.95
- Coffee \$1.95
- Homemade Vanilla Coke \$2.00 (No Refills)
- Homemade Cherry Coke \$2.00 (No Refills)
- Orchata \$1.95
- Agua De Jamaica \$1.95
- Ginger Ale \$1.95
- Fresh Lime Soda \$2.25
- Virgin Daiquiris \$3.50

