



# TEQUILA & TACO

540 JOHN CARLYLE STREET  
ALEXANDRIATACO.COM  
@TEQUILATACOALEXANDRIA

PLEASE ASK FOR GLUTEN-FREE MENU

ASK YOUR SERVER  
OR BARTENDER  
FOR TACO CARD

## STARTERS

**Guacamole** .....\$9.25  
mild or spicy

**Queso Blanco** .....\$9.25  
your new favorite queso dip, we promise!

**T & T Dip Sampler** .....\$14.00  
guacamole, queso and salsa verde

**Yuca Fries** .....\$6.25  
with lime cilantro aioli dipping sauce

**Street Corn** .....\$6.25  
mayo, parmesan cheese

**El Elote Loco** .....\$6.25  
mayo, tajin, parmesan cheese

**Wings** .....\$11.95  
choice of Chef Edwin's BBQ sauce, fresno (medium heat), habanero (extreme heat!)

**Empanada of the Day** .....\$5.25  
served with salsa verde

**Empanada Basket** .....\$12.00  
3 "empanada of the day" served with salsa verde

**Fried Plantains** .....\$7.25  
served with creamy jalisco

**Quesadilla** .....\$10.95  
chicken, roasted tomato, pico, guacamole, sour cream, slaw dressing. *substitute for steak\* \$2 or shrimp\* \$3*

**Classic Nachos** .....\$10.95  
ground beef\*, queso blanco, jalapeño, pico, green onion

**Pork Belly Nachos** .....\$14.95  
tortilla chips, crispy pork belly, queso blanco, jalapeño, pico, avocado, tangy gojuchang sauce, green onion

**Elote Nachos** .....\$10.95  
tortilla chips, grilled corn, cotija cheese, queso, aioli, green onion, tajin, Parmesan cheese

**Classic Ceviche** .....\$14.95  
rockfish\*, shrimp\*, jicama, jalapeño, pico, avocado

**Agua Chile Ceviche** .....\$14.95  
rockfish\*, shrimp\*, cucumber, pico, jalapeños, diced avocados, peppers

**Mexican Mix Ceviche** .....\$14.95  
rockfish\*, shrimp\*, pico, jalapeno, avocado, ginger, habanero sauce

**Ceviche Sampler** .....\$17.95  
all 3 in one - classic, agua chile, mexican mix ceviches

**Tostada** .....\$4.25  
choice of protein, fried corn tortilla topped with refried black beans, lettuce, pico, sour cream, queso fresco

## MAINS

*protein choices: ground beef\*, grilled chicken, pulled pork  
premium protein: steak\* or grilled shrimp\* (+\$2)*

**Classic Enchiladas** .....\$14.25  
choice of protein, lettuce, pickled onion, sour cream, entomatada sauce, with Spanish rice & refried black beans

**Spicy Shrimp Enchiladas** .....\$15.25  
grilled shrimp\*, corn, peppers, cheddar, sour cream, jalisco sauce, avocado, onions, with sweet plantains

**Burrito** .....\$14.25  
choice of protein, lettuce, cheddar, Spanish rice, refried black beans, topped with entomatada sauce, sour cream & pico

**Birria Burrito** .....\$14.95  
braised beef\*, cilantro rice, black beans, lettuce, pico, crispy mozzarella cheese, consommé sauce

**Chimichanga** .....\$15.25  
choice of protein, lettuce, cheddar, Spanish rice, refried black beans, deep fried, topped with entomatada sauce, sour cream & pico

**Pork Pipian** .....\$16.25  
slow roasted pork shoulder served over cilantro rice and black beans, topped with a green mole sauce and crunchy pepita seeds

**Taco Cobb Salad** .....\$14.25  
choice of protein, taco bowl shell filled with romaine, guacamole, pico, egg\*, cheddar, tossed in ranch dressing

**T&T Caesar Salad** .....\$13.25  
romaine, red peppers, cotija cheese, Southwest Caesar dressing\*, avocado, crispy tortilla strips, choice of protein

**Salmon Salad** .....\$15.95  
romaine & red cabbage, grilled salmon\*, red apple, strawberries, queso fresco, tortilla strips, tossed in balsamic vinaigrette

**Signature Fajitas** .....\$19.95  
your choice of shrimp\*, chicken, steak\*, or mixed; served over peppers & onions with garlic butter, cheddar, guacamole, sour cream, Spanish rice, flour tortillas

**Vegan Fajitas** .....\$18.95  
seasonal veggies served over peppers and onions with guacamole, salsa verde, pico, refried black beans, corn tortillas

# T & T BOWLS

rice choices: cilantro rice, Spanish rice or lettuce

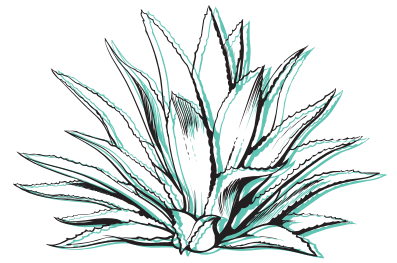
**Fajita Bowl** .....\$14.25  
 guacamole, roasted corn, sautéed onions and peppers, black beans, cheddar cheese, sour cream drizzle; choice of ground beef\*, grilled chicken or pulled pork substitute for steak\*, grilled or blackened shrimp\* (+\$2)

**Sweet Potato Bowl** .....\$11.25  
 spiced sweet potato, black beans, avocado, roasted corn, pickled cabbage slaw, spicy crema sauce  
 add protein: ground beef\*, grilled chicken, pulled pork (\$3), steak\* or grilled shrimp\* (\$5)

**Spicy Bowl** .....\$14.25  
 blackened chicken, black beans, jalapeños, pico, gojuchang sauce, diablo sauce, crispy tortilla strips. substitute for steak\*, grilled or blackened shrimp\* (+\$2)

**Jerk Chicken Bowl** .....\$14.95  
 jerk chicken, mango salsa, pickled onions, black beans, lettuce, jerk aioli

**Carne Asada Bowl** .....\$15.95  
 carne asada steak\*, black beans, lettuce, avocado, pickled onion, salsa verde



# SWEETS

**Tres Leches Cake** .....\$6.95  
 sponge cake soaked in three kinds of milk, topped with whipped cream

**Churros & Ice Cream** .....\$6.95  
 deep fried and tossed in cinnamon & sugar, served with a scoop of vanilla bean

**Key Lime Pie** .....\$6.95  
 tart, sweet, and creamy with a crunchy graham cracker crust

**Dessert Empanada** .....\$6.95  
 caramel apple, caramelized pineapple, toasted walnuts served with ice cream

# BRUNCH

**Breakfast Taco** .....\$5.25  
 crispy pork belly, cheesy sour cream egg\* scramble, pico and shredded lettuce

**Chilaquiles** .....\$12.50  
 corn chips smothered in entomatada sauce, shredded chicken, topped with two fried eggs\* and a drizzle of sour cream

**Huevos Rancheros** .....\$13.50  
 two corn tortillas piled with pulled pork, cheddar and fried eggs\*

**Spanish Omelette** .....\$10.25  
 three egg\* omelette, seasoned with peppers and onions, queso fresco, diablo sauce. served with breakfast potatoes

**Breakfast Burrito** .....\$9.95  
 scrambled eggs\*, zucchini, mushrooms, tomato, lettuce, onions, salsa verde, topped with entomatado sauce

AVAILABLE 7 DAYS A WEEK  
 FROM 11-3PM

# KIDS MENU

**Arroz y Pollo**.....\$6.00  
 grilled chicken and Spanish rice

**Kids Taco**.....\$3.25  
 cheddar cheese, corn tortilla  
 choice of: ground beef\*, grilled chicken or steak\* (+\$1)

**Cheese Quesadilla**.....\$5.00  
 add chicken (+\$1)

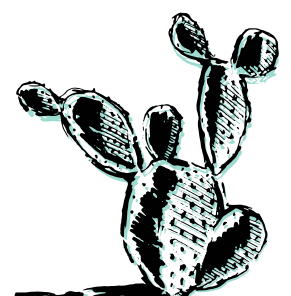
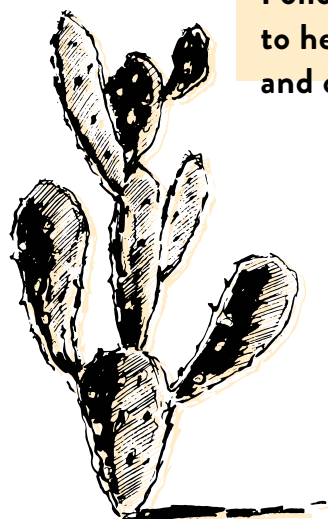
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TequilaTacoAlexandria



TequilaAndTaco



\*Served raw or undercooked. Consuming raw or undercooked food may increase your risk of food borne illness\*



# DRINKS

## FRESH MARGARITAS

all of our margaritas are served with fresh squeezed lime juice, orange juice and organic agave

- Signature** .....\$11.95  
lunazul blanco, triple sec, lime juice, orange juice, organic agave
- Seasonal** .....\$12.95  
Ask your server about our rotating seasonal
- Casamigos Spicy Pineapple** .....\$17.95  
casamigos reposado, triple sec, lime juice, habanero, fresh pineapple juice, orange juice, organic agave, tajin rim
- First Class** .....\$20.95  
casamigos añejo, grand marnier, lime juice, orange juice, organic agave
- Spicy** .....\$11.95  
lunazul blanco, triple sec, lime juice, orange juice, organic agave, habanero
- Smoky** .....\$15.50  
mezcal, camarena reposado tequila, triple sec, lime juice, orange juice, organic agave
- Ginger** .....\$12.95  
lunazul blanco, triple sec, lime juice, fresh ginger, orange juice, organic agave
- Hibiscus** .....\$12.95  
lunazul blanco, triple sec, lime juice, hibiscus, orange juice, organic agave
- Añejo** .....\$15.95  
lunazul añejo, triple sec, bitters, lime juice, orange juice, organic agave

## MARGARITA FLIGHT

Signature, Hibiscus, Ginger ..... \$16

\* No Substitutions

## FROZEN MARGARITAS

- Seasonalrita** .....\$8.50
- Limerita** .....\$8.50
- Mangorita** .....\$8.50
- Grand Marnier Swirl** .....\$11.00
- Mango & lime margarita swirl, Grand Marnier float

## FROZEN FLIGHT

Limerita, Mangorita, Seasonalrita ..... \$12

\* No Substitutions

## COCKTAILS

all of our cocktails are served with fresh squeezed juice and organic agave

- T&T Mule's** .....\$12.95  
choice of vodka, tequila, bourbon, kraken rum or mezcal (+\$2) with housemade ginger beer, lime, bitters
- T & T Old Fashioned** .....\$14.95  
elijah craig bourbon, organic agave, angostura & orange bitters
- Paloma** .....\$12.95  
lunazul blanco, grapefruit juice, lime, organic agave, salt rim
- Michelada** .....\$9.95  
monopolio clara lager, fresno, clamato\*, lime, tajin rim  
\*shellfish allergy\*
- Tequila Crush** .....\$11.95  
lunazul blanco tequila, triple sec, sprite, fresh squeezed blood orange, pineapple or grapefruit
- Ranch Water** .....\$10.95  
lunazul blanco, lime juice, topo chico
- Siesta** .....\$12.95  
lunazul blanco, campari, grapefruit juice, lime juice, organic agave

## MEZCAL COCKTAILS

- Oaxaca Old Fashioned** .....\$15.50  
mezcal, camarena reposado tequila, angostura & orange bitters, organic agave
- The Smoke Show** .....\$15.50  
mezcal, lunazul blanco, habanero, lime juice, organic agave, tajin rim
- Blood Orange Mezcal Negroni** .....\$14.95  
mezcal, cocchi sweet vermouth, campari, blood orange juice

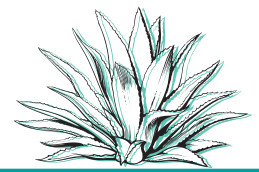
## BEER

- Corona Extra** .....\$6.50
- Deschutes Fresh Squeezed IPA** .....\$7.00
- Dos Equis Amber** .....\$6.50
- Dos Equis Lager** .....\$6.50
- Modelo Especial** .....\$6.50
- Monopolio Clara Draft** .....\$6.50
- Monopolio Mexican IPA Draft** .....\$7.00
- Negra Modelo** .....\$6.50
- Pacifico** .....\$6.50
- Port City Optimal Wit** .....\$6.00

## SANGRIA & WINE

- Red Sangria** .....\$13.95  
red blend, grand marnier, orange juice
- Fairfax Pinot Noir** .....\$11 / \$38
- Vinas Las Perdices Cabernet Sauvignon** .....\$11 / \$38
- White Sangria** .....\$13.95  
garganega, peach schnapps, lime juice, organic agave
- Essay Sauvignon Blanc** .....\$9 / \$34
- Fairfax Chardonnay** .....\$9 / \$34
- Punzi Pinot Grigio** .....\$9 / \$34

# TEQUILA, SPIRITS & NON-ALCOHOLIC



## BLANCO

Casamigos Blanco	\$16
Casa Azul Blanco	\$20
Casa Noble Crystal	\$13
Cazadores Blanco	\$9
Cincoro Blanco	\$23
Clase Azul Blanco	\$27
Don Julio Blanco	\$17
Herradura Silver	\$17
Lunazul Blanco	\$9
Milagro Select Barrel Reserve Blanco	\$17
Milagro Silver	\$12
Sauza Tres Generaciones Plata	\$13
Teremana Blanco	\$11
Tres Agaves Blanco	\$11

## AÑEJO

Calirosa Añejo	\$23
Casa Noble Añejo	\$19
Casamigos Añejo	\$18
Cincoro Añejo	\$45
Clase Azul Añejo	\$85
Don Julio Añejo	\$19
Herradura Añejo	\$19
Hornitos Black Barrel Añejo	\$12
Hussong's 100% Platinum	\$15
Lunazul Añejo	\$11
Milagro Añejo	\$15
Partido Añejo	\$15
Sauza Tres Generaciones Añejo	\$15
Teremana Añejo	\$15

## REPOSADO

Camarena Reposado	\$10
Casamigos Reposado	\$17
Casa Noble Reposado	\$15
Clase Azul Reposado	\$35
Cincoro Reposado	\$30
Corralejo Reposado	\$11
Don Julio Reposado	\$18
Espolòn Reposado	\$11
Herradura Reposado	\$18
Hussong's Reposado	\$14
Milagro Reposado	\$13
Milagro Select Barrel Reserve Reposado	\$18
Teremana Reposado	\$13

## EXTRA AÑEJO

Casa Noble Extra Añejo Single Barrel	\$36
Gran Centenario Extra Añejo	\$40
Gran Patron Burdeos	\$100
Gran Patron Piedra	\$90
Tears of Llorona #3 Extra Añejo	\$65

## MEZCAL

Bañez Espadín & Barril Joven	\$12
Casamigos	\$21
Del Maguey Vida	\$14
Illegal Joven	\$15
Los Amantes	\$19

## SPIRITS

Campari	\$12
Tito's Vodka	\$9
Bacardi Superior Rum	\$9
Kraken Black Spiced Rum	\$11
Tanqueray Gin	\$9
Jameson Irish Whiskey	\$9
Jack Daniels Whiskey	\$9
Elijah Craig Small Batch Bourbon	\$11
Marker's Mark Bourbon	\$11
Woodford Reserve Bourbon	\$14
Dewar's White Label Scotch	\$11
Johnnie Walker Black Label Scotch	\$14
Grand Marnier	\$12

## NON-ALCOHOLIC

Coke	\$2.50
Diet Coke	\$2.50
Sprite	\$2.50
Ginger Ale	\$2.50
Topo Chico Club Soda	\$3.25
Mexican Coke Bottle	\$3.25
Unsweetened Iced Tea	\$3.25
-add agave to make it sweet! (+\$0.25)	
Fresh Squeezed Lemonade	\$3.25
Apple Juice Bottle	\$2.00
House-Made Ginger Beer	\$4.95
Jamaica	\$3.00

Fresh Squeezed Juice . . . . . \$5.95  
-orange, grapefruit, pineapple, seasonal

## VIRGIN MARGARITA

Signature . . . . . \$5.95  
-hibiscus, ginger, seasonal (+\$2)



TEQUILA & TACO

# HAPPY HOUR

MONDAY - FRIDAY | 3PM - 6PM  
AVAILABLE AT BAR & DINING ROOM

## FOOD SPECIALS

### STREET CORN

mayo, parmesan cheese.....\$5

### ELOTE LOCO

tajin, mayo, parmesan cheese.....\$5

### CLASSIC NACHOS

ground beef, queso blanco, jalapeños, pico, green onion.....\$8

### T&T DIP SAMPLER

guacamole, queso blanco, salsa verde.....\$10

### EMPANADA

of the day.....\$4

### TRIO TACOS

classic ground beef, grilled shrimp, pastor (*no substitutions*).....\$12

## DRINK SPECIALS

### BEER

includes all cans, bottle and draft.....\$5

### MARGARITA FLIGHT

signature, hibiscus, ginger (*no substitutions*).....\$12

### FROZEN MARGARITA FLIGHT

limerita, mangorita, seasonalrita (*no substitutions*).....\$10

**\$1 OFF FRESH SQUEEZED ROCKS MARGARITAS**

# TEQUILA & TACO

## WEEKLY SPECIAL'S



### MARGARITA MONDAY

HAPPY HOUR PRICED  
MARGARITA FLIGHTS ALL DAY

### TACO TUESDAY

\$1 OFF EVERY TACO ON MENU  
DINE IN ONLY

### SANGRIA WEDNESDAY

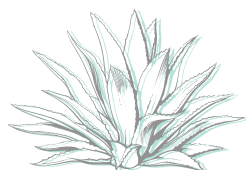
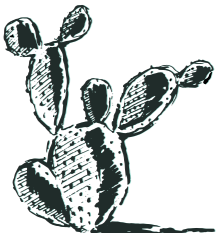
\$10.00  
RED OR WHITE SANGRIA ALL DAY

### FLIGHT THURSDAY

\$5 OFF  
"BUILD YOUR OWN FLIGHT"

### HAPPY HOUR

MONDAY - FRIDAY  
3PM - 6PM  
AVAILABLE AT BAR & DINING ROOM







# CATER *With Us!*



## TEQUILA & TACO

540 JOHN CARLYLE STREET  
ALEXANDRIA, VA 22314

703.721.3202

[WWW.ALEXANDRIATACO.COM](http://WWW.ALEXANDRIATACO.COM)

[@TEQUILATACOALEXANDRIA](https://twitter.com/TEQUILATACOALEXANDRIA)

TACO BAR

CANTINA PACKAGE

PRIMA PACKAGE

ENCHILADA PANS

FAJITAS

EMPANADAS

A LA CARTE

HAVE A CATERING INQUIRY?

PLEASE EMAIL: [DANIELLE@ALXHGR.COM](mailto:DANIELLE@ALXHGR.COM)



# TEQUILA & TACO

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## GLUTEN-FREE MENU

**ALL FRIED ITEMS ARE  
NOT MADE IN  
GLUTEN-FREE FRYER!**

### STARTERS

**Guacamole** .....\$9.25  
mild or spicy

**Queso Blanco** .....\$9.25  
your new favorite queso dip, we promise!

**T & T Dip Sampler** .....\$14.00  
guacamole, queso and salsa verde

**Yuca Fries** .....\$6.25  
with lime cilantro aioli dipping sauce

**Street Corn** .....\$6.25  
mayo, parmesan cheese

**El Elote Loco** .....\$6.25  
mayo, tajin, parmesan cheese

**Wings** .....\$11.95  
choice of Chef Edwin's BBQ sauce, fresno  
(medium heat), habanero (extreme heat!)

**Fried Plantains** .....\$7.25  
served with creamy jalisco

**Quesadilla** .....\$10.95  
chicken, roasted tomato, pico, guacamole, sour cream,  
slaw dressing - *substitute corn tortilla*  
*substitute for steak\* \$2 or shrimp\* \$3*

**Classic Nachos** .....\$10.95  
ground beef\*, queso blanco, jalapeño, pico, green onion

**Pork Belly Nachos** .....\$14.95  
tortilla chips, crispy pork belly, queso blanco, jalapeño,  
pico, avocado, tangy gojuchang sauce, green onion

**Elote Nachos** .....\$10.95  
tortilla chips, grilled corn, cotija cheese, queso, aioli,  
green onion, tajin, Parmesan cheese

**Classic Ceviche** .....\$14.95  
rockfish\*, shrimp\*, jicama, jalapeño, pico, avocado

**Agua Chile Ceviche** .....\$14.95  
rockfish\*, shrimp\*, cucumber, pico, jalapeños, diced  
avocados, peppers

**Mexican Mix Ceviche** .....\$14.95  
rockfish\*, shrimp\*, pico, jalapeno, avocado, ginger,  
habanero sauce

**Ceviche Sampler** .....\$17.95  
all 3 in one - classic, agua chile, mexican mix ceviches

**Tostada** .....\$4.25  
choice of protein, fried corn tortilla topped with  
refried black beans, lettuce, pico, sour cream,  
queso fresco

### MAINS

*protein choices: ground beef\*, grilled chicken, pulled pork*  
*premium protein: steak\* or grilled shrimp\* (+\$2)*

**Classic Enchiladas** .....\$14.25  
choice of protein, lettuce, pickled onion, sour  
cream, entomatada sauce, with Spanish rice &  
refried black beans

**Spicy Shrimp Enchiladas** .....\$15.25  
grilled shrimp\*, corn, peppers, cheddar, sour cream,  
jalisco sauce, avocado, onions, with sweet plantains

**Pork Pipian** .....\$16.25  
slow roasted pork shoulder served over cilantro  
rice and black beans, topped with a green mole  
sauce and crunchy pepita seeds

**Signature Fajitas** .....\$19.95  
your choice of shrimp\*, chicken, steak\*, or mixed;  
served over peppers & onions with garlic butter,  
cheddar, guacamole, sour cream, Spanish rice,  
corn tortillas

**Taco Cobb Salad** .....\$14.25  
choice of protein, romaine, guacamole, pico, egg\*,  
cheddar, tossed in ranch dressing

**T&T Caesar Salad** .....\$13.25  
romaine, red peppers, cotija cheese, Southwest  
Caesar dressing\*, avocado, choice of protein

**Salmon Salad** .....\$15.95  
romaine & red cabbage, grilled salmon\*, red apple,  
strawberries, queso fresco tossed in balsamic vinaigrette

**Vegan Fajitas** .....\$18.95  
seasonal veggies served over peppers and onions  
with guacamole, salsa verde, pico, refried black beans,  
corn tortillas

\*Served raw or undercooked. Consuming raw or undercooked food may increase your risk of food borne illness\*





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### T & T BOWLS

*rice choices: cilantro rice, Spanish rice or lettuce*

**Fajita Bowl** .....\$14.25  
guacamole, roasted corn, sautéed onions and peppers, black beans, cheddar cheese, sour cream drizzle; choice of ground beef\*, grilled chicken or pulled pork substitute for steak\*, *grilled or blackened shrimp\** (+\$2)

**Sweet Potato Bowl** .....\$11.25  
spiced sweet potato, black beans, avocado, roasted corn, pickled cabbage slaw, spicy crema sauce  
*add protein: ground beef\*, grilled chicken, pulled pork (\$3), steak\* or grilled shrimp\* (\$5)*

**Spicy Bowl** .....\$14.25  
blackened chicken, black beans, jalapeños, pico, gojuchang sauce, diablo sauce  
*substitute for steak\*, grilled or blackened shrimp\* (+\$2)*

**Jerk Chicken Bowl** .....\$14.95  
jerk chicken, mango salsa, pickled onions, black beans, lettuce, jerk aioli

**Carne Asada Bowl** .....\$15.95  
carne asada steak\*, black beans, lettuce, avocado, pickled onion, salsa verde

### KIDS MENU

**Arroz y Pollo**.....\$6.00  
grilled chicken and Spanish rice

**Kids Taco**.....\$3.25  
cheddar cheese, corn tortilla  
*choice of: ground beef\*, grilled chicken or steak\* (+\$1)*

**Cheese Quesadilla**.....\$5.00  
*substitute corn tortilla; add chicken (+\$1)*

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### BRUNCH

**Breakfast Taco** .....\$5.25  
crispy pork belly, cheesy sour cream egg\* scramble, pico and shredded lettuce

**Chilaquiles** .....\$12.50  
corn chips smothered in entomatada sauce, shredded chicken, topped with two fried eggs\* and a drizzle of sour cream

**Huevos Rancheros** .....\$13.50  
two corn tortillas piled with pulled pork, cheddar and fried eggs\*

**Spanish Omelette** .....\$10.25  
three egg\* omelette, seasoned with peppers and onions, queso fresco, diablo sauce. served with breakfast potatoes

**AVAILABLE 7 DAYS A WEEK  
FROM 11-3PM**

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