

1. A spirit that is distilled from the agave plant grown primarily in the area surrounding the city of Tequila, Mexico.
2. The spirit, tequila, which forms the basis of the Margarita - the most popular tequila cocktail.
3. A bar and restaurant in Hollywood that carries a wide selection of tequilas for your enjoyment.

## Appetizers

<b>Nachos</b> pico de gallo - beans - shredded cheddar and jack cheese - cotija cheese - guacamole and sour cream	<b>\$10</b>
<b>Achiote Chicken or Steak</b>	<b>Add \$3.50</b>
<b>Grilled Shrimp</b>	<b>Add \$4</b>

<b>Carne Asada Fries</b> asada steak - beans - cheddar and jack cheese - cotija cheese - pico de gallo - guacamole - sour cream	<b>\$11</b>
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<b>Soyrizo Fries</b> soyrizo- beans - cheddar and jack cheese - cotija cheese - pico de gallo - guacamole - sour cream	<b>\$11</b>
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<b>Elote</b> grilled corn on the cobb - chile lime salt - mayonnaise - cotija cheese	<b>\$8</b>
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<b>Chicken Flautas</b> goat cheese - pico de gallo - sour cream - chipotle aioli	<b>\$10</b>
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<b>Tortilla Soup</b> topped with crispy tortilla strips - cotija cheese	<b>\$8</b>
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<b>Fresh Guacamole</b>	<b>\$9</b>
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<b>Fresh Tortilla Chips and Salsa</b>	<b>\$3</b>
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## Te'kila Wings

12 wings per order with ranch dipping sauce

<b>Tequila Lime</b>	<b>\$11</b>
<b>Te'kila BBQ</b>	<b>\$10</b>
<b>Original Buffalo</b>	<b>\$10</b>

## Sliders

3 per order - served on sweet bread with chipotle aioli

<b>Steak</b> grilled onion - queso fresco	<b>\$12</b>
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<b>Sweet &amp; Spicy Carnitas</b> cilantro - garlic - grilled onions - sweet chile	<b>\$12</b>
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<b>BBQ Chicken</b> house bbq sauce - pico de gallo	<b>\$11</b>
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## Tacos

three tacos per order

<b>Asada Steak</b>	<b>\$11</b>
<b>Chicken</b>	<b>\$10</b>
<b>Pork Al Pastor</b>	<b>\$11</b>
<b>Carnitas</b>	<b>\$11</b>
<b>Baja Fish</b>	<b>\$12</b>
<b>Shrimp</b>	<b>\$13</b>
<b>Soyrizo</b>	<b>\$10</b>

## Salads

<b>Taco Salad</b> black beans - roasted corn - shredded lettuce - cotija cheese - cilantro	<b>\$10</b>
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<b>Achiote Chicken or Steak</b>	<b>Add \$3.50</b>
<b>Grilled Shrimp</b>	<b>Add \$4</b>

<b>Ensalada Ranchera</b> lettuce - achiote chicken- corn - black beans - cucumber - tomato - ranch	<b>\$11</b>
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## Sides

<b>Spanish Rice</b>	<b>\$5</b>
<b>Cilantro Rice</b>	<b>\$5</b>
<b>Black Beans</b>	<b>\$5</b>
<b>Refried Beans &amp; Cheese</b>	<b>\$6</b>
<b>French Fries</b>	<b>\$4</b>
<b>Tortillas - Corn or Flour</b>	<b>\$2</b>

## Burritos, Enchiladas and Quesadillas

### Burritos

refried beans - spanish rice - pico de gallo - guacamole - cheddar and jack cheese

### MAKE IT WET! \$2

salsa roja - melted cheddar and jack cheese - sour cream

<b>Asada Steak</b>	<b>\$13</b>
<b>Chicken</b>	<b>\$11</b>
<b>Pork Al Pastor</b>	<b>\$12</b>
<b>Carnitas</b>	<b>\$12</b>
<b>Shrimp</b>	<b>\$13</b>
<b>Soyrizo</b>	<b>\$10</b>
<b>Bean and Cheese</b>	<b>\$9</b>

<b>El Gigante Burrito</b> serves 2 - a whole lot of everything	<b>\$32.5</b>
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### Quesadillas

fresh flour tortillas - cheddar and jack cheese - guacamole - pico de gallo - sour cream

<b>Cheese</b>	<b>\$10</b>
<b>Asada Steak</b>	<b>\$13</b>
<b>Chicken</b>	<b>\$11</b>
<b>Pork Al Pastor</b>	<b>\$12</b>
<b>Carnitas</b>	<b>\$12</b>
<b>Shrimp</b>	<b>\$14</b>

### Enchiladas

3 enchiladas - salsa roja or salsa verde - melted cheese - spanish rice - black beans

<b>Cheese</b>	<b>\$10</b>
<b>Asada Steak</b>	<b>\$14</b>
<b>Chicken</b>	<b>\$12</b>
<b>Carnitas</b>	<b>\$13</b>

## Fajitas

served on sizzling cast iron plate - grilled red and green bell peppers - grilled onions - pico de gallo - guacamole - rice - beans - corn or flour tortillas

<b>Chicken</b>	<b>\$18</b>
<b>Asada Steak</b>	<b>\$19</b>
<b>Shrimp</b>	<b>\$20</b>
<b>Any Combination</b>	<b>\$20</b>

## Mariscos

<b>Te'kila Lime Shrimp</b> tequila lime sauce - black beans - rice	<b>\$17</b>
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<b>Bacon Wrapped Shrimp</b> habañero cream - applewood smoked bacon - rice - black beans	<b>\$18</b>
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<b>Coctel de Camarones</b> sweet and spicy cocktail sauce - cucumber - avocado - lime juice - mexican shrimp	<b>\$13</b>
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## Desserts

<b>Homemade Churros</b>	<b>\$5</b>
<b>Dessert Nachos</b>	<b>\$6</b>

Get Social!

#OnlyAtTekila

-  {insta · gram} @TekilaRestaurants
-  {twit · ter} @OnlyAtTekila
-  {face · book} Te'Kila Restaurants
-  {yelp} Te'Kila

\*18% Gratuity Added to Parties of 5 or More  
\*Please Inform Your Server About any Food Allergies

