

SR TEQUILAS
MEXICAN KITCHEN & CANTINA





Mango-mango

Rita La Modelo

Paloma

Sandia

House Margarita

La Loteria

COCTELES

- SI SEÑOR**
Mezcal, Agave Syrup, Lime, & Blue Curacao \$12.00
- EL VALIENTE**
Muddled cucumber, jalapeños, chile & Mezcal \$12.00
- LA SANDIA**
Mi Campo Tequila, Watermelon & a splash of squirt \$12.00
- LA LLORONA**
Mango purée, Mi Campo Tequila shaken with jalapeños \$12.00
- MANGO-MANGO** \$11.00
- RITA LA MODELO** \$10.00

- LA LOTERIA-MARGARITA FLIGHT**
Hibiscus, agave, Lime, Mezcal, Tequila, Watermelon infused Mezcal, Mint \$25.00
- CAZUELA**
A refreshing, vibrant and smooth cocktail traditionally served in a clay pot. Brimming with fresh sliced grapefruit, Lime & organte spiked with Mi Campo tequila \$20.00
- EL NOPAL**
Simple syrup, Mezcal & a splash of lemon lime soda \$12.00
- COMO LA FLOR**
RumChata, Horchata & Cinnamon \$12.00



Como
La Flor



Michelada



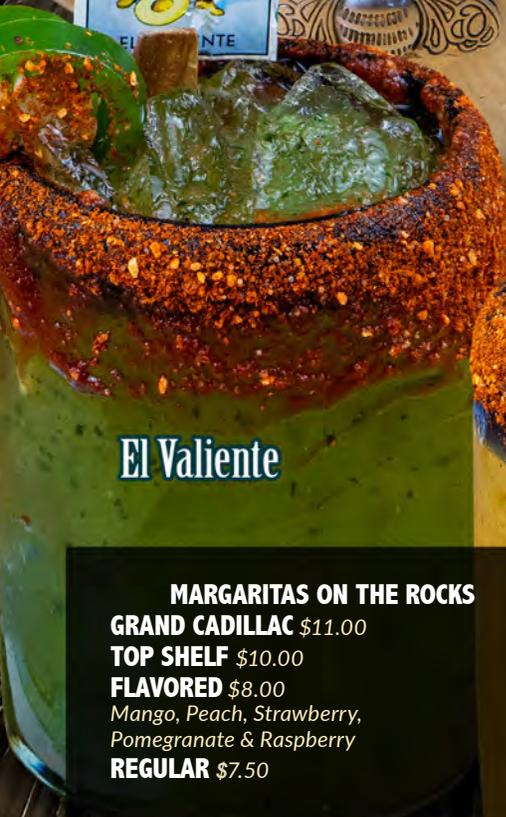
Cantarito



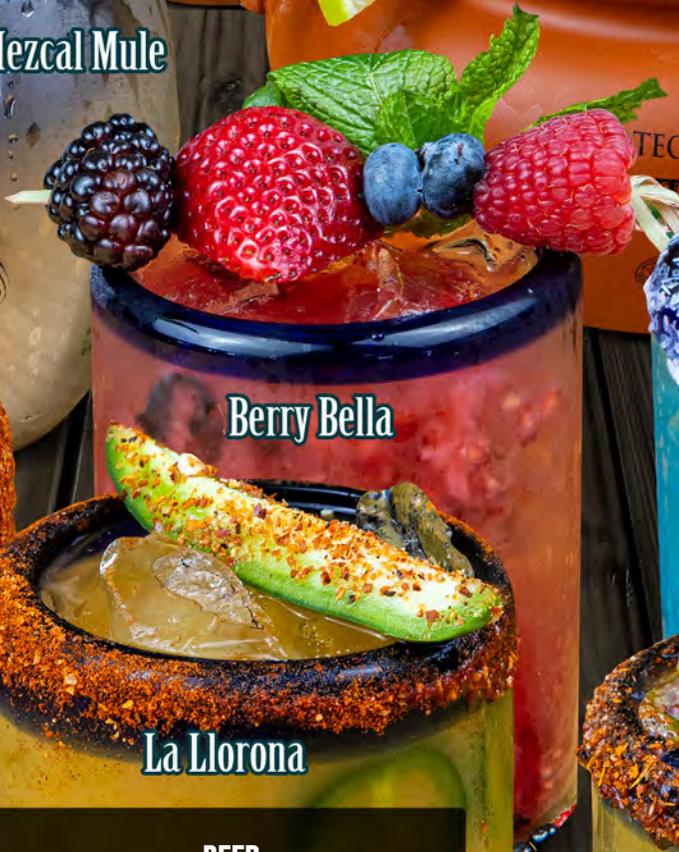
Mezcal Mule



Cazuela



El Valiente



Berry Bella



Si Señor



La Llorona



El Nopal

MARGARITAS ON THE ROCKS

- GRAND CADILLAC** \$11.00
- TOP SHELF** \$10.00
- FLAVORED** \$8.00
- Mango, Peach, Strawberry, Pomegranate & Raspberry*
- REGULAR** \$7.50

BEER

- DRAFT PINTS** \$5.00
- PREMIUM BOTTLES** \$5.00
- DOMESTIC BOTTLES** \$5.00
- MICHELADA**
- Tomato juice, Lime juice, assorted sauces.*
- Served in a chilled salt rimmed glass \$8.50*

*All of our adult libations contain two ounces of liquor. We charge a \$20 vomit fee, payable to the person cleaning. Everyone's tolerance is different, so... Please drink responsibly.



**Guacamole
Con Carne**



**Guacamole
Con Mariscos**

Aperitivos

QUESO FUNDIDO

Mozzarella melted cheese with chorizo or sautéed mushrooms. Served with your choice of chips or tortillas. \$10.00

GUACAMOLE DE LA CASA

Guacamole served with tortilla chips. \$9.00

GUACAMOLE CON CARNE ASADA

Guacamole with carne asada \$13.00

NACHOS

Your choice of beef, chicken or carnitas. Served with beans, jalapeños, guacamole, melted mozzarella and sour cream. \$12.00

TZIRITA DE CILANTRO Y HIERBABUENA

Pumpkin seed dip with chilies, onion, mint, cilantro and tomatillo. Served with jicama and celery sticks. \$10.00

TOSTADAS DE CUERITOS

3 mini tostadas with pickled pork rinds, beans, salsa, pico de gallo and cheese. \$10.00

FRIJOLITOS

Refried Mayacoba beans topped with queso cotija. \$7.00

ELOTES MEXICANOS

Grilled Mexican street corn layered with mayo, cotija cheese and red pepper. \$11.00

TACOS DE PAPA

3 Deep fried potato & cheese tacos. Topped with lettuce sour cream and salsa. \$12.00

ALITAS EL JIMADOR

6 Mexican style chicken wings in a special tequila and lime sauce. \$9.00

QUESO CORAZON EN SALSA VERDE

Grilled queso fresco with roasted tomatillo and poblano salsa. \$12.00

CARNE SECA

Home made beef jerky \$16.00



Elotes Mexicanos



Tostadas De Cueritos



Carne Seca



Tzita



**Alitas
EL JIMADOR**

*WARNING: Eating raw Oysters and seafood may cause severe illness and even death in Persons who have liver disease (e.G. Alcohol Cirrhosis, cancer or others chronic illness that weakens the immune system. If you eat Oysters and become ill you should seek immediate medical attention. If you are unsure if you are at risk, you should consult your physician.



Tilapia La Tumbita

Mariscos

PESCADOS Y CAMARONES

Served with rice, beans, salad and tortilla.

BRANZINO A LA VERACRUZANA

Whole Branzino cooked in our Veracruz style sauce. \$24.00

TILAPIA LA TUMBITA

Whole fish cooked in our signature "La Loka" spicy sauce. \$22.00

PESCADO TATEMADO

Whole red snapper in a corn husk and grilled. \$24.00

PESCADO OAXAQUEÑO

Whole sea bream fish marinated in oaxaca style sauce grilled over banana leaves \$24.00

PESCADO A LA DIABLA

Fish fillet (Sole Fish) in our spicy A La Diabla sauce \$18.00

PESCADO FRITO

Deep fried tilapia. \$16.00 -Deep fried red snapper \$20.00

CAMARONES TEQUILEÑOS

Shrimp skewers grilled then brushed with our tequila infused sauce. Served on a cactus petal. \$18.00

CAMARONES EMPANIZADOS

Breaded shrimp. \$18.00

CAMARONES AL AJILLO

Grilled shrimp topped with ajillo pepper, tomato and onion sauce. \$18.00

CAMARONES Y PULPO A LA DIABLA

Shrimp and octopus in a spicy chipotle sauce. \$18.00

CAMARONES A LA VERACRUZANA

Shrimp cooked in our Veracruz style sauce. \$18.00

CAMARONES IMPERIALES

Shrimp stuffed with ham, cheese and wrapped in bacon. \$18.00

FLAUTAS DE CAMARON

3 shrimp flautas. \$15.00

EMPANADAS DE CAMARON

3 homemade masa empanadas stuffed with grilled shrimp and vegetables. \$15.00



Pescado Tatemado



Pescado Oaxacaño



Botana El Samuelon

Cocteles

Cocktails that contain onion, cucumber, tomato, cilantro and avocado.

*COCTEL DE CAMARON

Shrimp cocktail. \$18.00

*CAMPECHANA

Oyster, octopus and shrimp. \$19.00

*COCTEL CORTEZ

Large clam, baby scallop, octopus and shrimp. \$20.00

COCTEL BAHIA (Camaron para pelar)

Shell on shrimp served on top of a spicy shrimp broth. \$18.00

COCO LOCO

Fresh coconut served with ceviche cooked shrimp and aguachile de coco. \$22.00

Ceviche

== 12.00 ==

CEVICHE AZTECA

Fish, basil, olives, & habanero

CEVICHE COCHO

Fish, tomatoes, cilantro, olives, capers, & avocado

CEVICHE COLIMA

Fish, onions, carrots, tomatoes, serrano chilies, & cilantro

CEVICHE SINALOA

Shrimp, tomatoes, onions, cucumber, & cilantro

CEVICHE DE CALLO

Orange, grapefruit, mandarin, cilantro, habanero, & mint

CEVICHE SASHIMI

Onion, basil, capers, serrano chilies, & soy sauce

CEVICHE SIERRENO

Fish, tomatillo, jalapeño, olives, cilantro, & avocado



Coctel DE CAMARON



Botana Dominguera



Camarones Tequileños

Antojitos De Mariscos

OSTIONES

½ dozen oysters on the half shell. Served with our Señor cocktail sauce. \$10.00

OSTIONES CON CECICHE

½ dozen oysters topped with ceviche. \$19.00

OSTIONES BORRACHOS

½ dozen oysters cooked on its shell topped with Borracho sauce (bell peppers) and cheese. \$15.00

OYSTER SHOOTERS

3 shooters with shrimp and oysters (contains alcohol) \$21.00

GUACAMOLE DE MARISCOS

Guacamole with imitation crab meat and shrimp. \$12.00

CHARALES FRITOS

Fried anchovies served with lime and a side of La Loka sauce. \$12.00

BOTANA EL SAMUELON

Marinated soft shell crab cracklings, shrimp cracklings & fish cracklings. Served with lime. \$30.00

CAMARONES LA LOKA

Shell on shrimp in our spicy La Loka sauce. \$18.00

MEJILLONES A LA LOKA

Mussels in our spicy La Loka sauce. \$18.00



Ceviche de Callo



Ceviche Sierreño

Coctel Bahía



Torre El Faro



Coco Loco



Pescado ZARANDEADO





Ceviche

SINALOA

Aguachiles

Aguachiles are made with chilpiti pepper, onion and cucumber. Also available verde

AGUACHILES SENOR TEQUILA

Cooked shrimp, raw shrimp, & octopus \$16.00

AGUACHILES EL WHORGE

Cooked shrimp, raw shrimp, octopus, & baby scallop \$16.00

AGUACHILE SINALOA

Cooked shrimp or raw shrimp \$16.00

BOTANA DOMINGUERA

Half moon scallops, octopus, shrimp aguachile, cooked shrimp \$25.00

TORRE EL FARO

cooked shrimp, octopus, imitation crab meat, baby scallop, cucumber, tomato and avocado. Topped with our Señor Marisquero sauce. \$20.00



Ceviche El Cocho

Tacos

*TACOS GOBERNADOR

3 tacos filled with Pacific shrimp, grated cheese, tomatoes, bell peppers and onions. \$12.00

*TACOS TIGRILLO

3 tacos filled with smoked marlin, grated cheese, tomatoes, bell peppers and onions \$12.00

*TACOS MINILLA

3 grilled fish tacos, grated cheese, tomatoes, bell peppers and onions \$12.00

QUESA BIRRIA TACOS

3 tacos with shredded mozzarella cheese and stewed beef (birria) with a side of beef broth (consome). \$12.00

TACOS CHICALI

3 carne asada tacos with shredded mozzarella cheese. Served with a side of whole beans and our guacamole salsa verde \$12.00

TACOS CACHITO

3 chorizo tacos with bell pepper, onion and shredded mozzarella cheese. Served with a side of whole beans \$12.00

TACOS SHEPARD

3 marinated pork (Al Pastor) tacos with shredded mozzarella cheese. Served with a side of whole beans \$12.00



Tacos Tigriillo



Tacos Chicali

Tacos Cachito

Tacos Gobernador

Tacos



El Comalón

Served with rice, beans and tortillas.

CARNITAS

Braised pork. \$15.00

CHILE VERDE

Chunks of pork shoulder slow cooked in a roasted tomatillo and jalapeño chile verde sauce. \$15.00

CHILE RELLENO

Stuffed poblano chile that has been battered, fried, and topped with sauce & cheese \$13.00

FAJITAS

Chicken OR skirt steak sautéed bell peppers, onions, and tomatoes. \$15.00 MIX 16.00

SHRIMP FAJITAS

Shrimp, sautéed bell peppers, onions, and tomatoes. \$18.00

SEÑOR TEQUILAS FAVORITE FAJITAS

Combination of chicken, steak and shrimp with sautéed bell peppers, onions, and tomatoes. \$18.00

FLAUTAS

3 crispy corn tortillas filled with shredded chicken topped with lettuce, tomato, salsa, guacamole, sour cream and cheese. \$14.00

SOPES GORDOS

2 thick crispy masa tortilla. Topped with beans and your choice of beef, chicken or carnitas, lettuce, tomato, salsa, guacamole, sour cream and cheese. \$13.00

CARNE ASADA

Top sirloin steak served with grilled onion, grilled jalapeño and pico de gallo. \$16.00

ARRACHERA

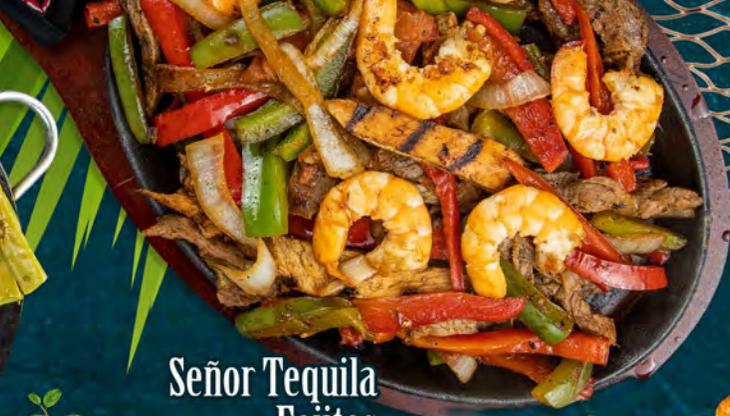
Skirt steak served with grilled onion, grilled jalapeño and pico de gallo & potato taco \$17.00

CHULETAS ADOBADAS

2 marinated pork chops. \$15.00

POLLO A LA PLANCHA

Grilled chicken breast served with grilled onion, grilled jalapeño and pico de gallo. \$15.00



Señor Tequila Fajitas



Santi Playero

Especialidades Tradicionales

MOLCAJETES

Volcanic rock bowl over flowing with molten sauce and bubbling cheese!
*Served with rice, beans and tortillas.

***ALEGRE**

Carne asada, chicken, pork chop, Mexican sausage, cactus, cheese, grilled onion and grilled jalapeño. \$28.00

***SANTI PLAYERO**

Mix of seafood, mussel, clam, octopus, baby scallop, shrimp, and crab leg. \$30.00

***TEQUILERO**

Chicken breast, chicken drumettes with cactus and cheese in a tequila lime sauce. \$20.00

CABO

Baby scallop, octopus, cooked shrimp, onion and cucumber. (Served cold and with tostadas and saltine crackers) \$20.00

PARILLADA EL COMALON (Serves 3 people)

Top sirloin steak, carne al pastor, pork chop, chicken breast, Mexican sausage, cactus, grilled onion, grilled jalapeño & whole beans. \$60.00

ZARANDEADOS

PULPO

Whole marinated octopus. \$40.00

PESCADO

Whole Snook (Robalo) butterflied fish. *pide tu pescado al natural. \$50.00

CAMARONES

Large whole head on shell on butterflied shrimp. \$25.00



Arrachera



Carnitas



Molcajete ALEGRE

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Caldo De Camaron



Quesa Birria

Favorites Old School

2 for \$13.00 or 3 for \$14.00
Only one Chile Relleno per plate.
Served with rice and beans.

TACOS

Choice of meat; chicken, beef or carnitas with cilantro, onion and salsa.

ENCHILADA

Chicken OR cheese, topped with our red or green sauce and cheese.

CHILE RELLENO

Green poblano pepper chile stuffed with cheese and topped with our Ranchero sauce.

FLAUTA

Crisp corn tortilla filled with shredded chicken, topped with lettuce, tomato, salsa, guacamole, sour cream and cheese.

A la Carta

ARROZ Side of rice \$3.00

FRIJOLE Side of beans \$3.00

CHILE RELLENO A LA CARTE
\$8.00

ENCHILADA A LA CARTE \$3.00

TACO 1 taco \$4.50

SOPE 1 sope \$4.00

PAPAS FRITAS Fries \$3.00

FLAUTA \$3.50

EXTRA CAMARON

Order of shrimp \$10.00

SIDES

GUACAMOLE Two oz \$2.00

CREMA Sour cream \$1.50

QUESO \$1.50

AGUACATE Half avocado. \$3.00
(ask for availability)

JALAPEÑOS Grilled or pickled \$.75

HABANERO CEBOLLA EN LIMON
Habanero and onion in lime. \$3.00

TORTILLAS 3 extra tortillas \$1.00

Soups

CALDO DE CAMARON ESTILO SINALOA

Shrimp and vegetable soup. \$18.00

7 MARES

Mexican seafood mix soup with mussel, clam, octopus, baby scallop, shrimp, fish and crab leg. \$22.00

CALDO DE PESCADO Y CAMARON

Catfish and shrimp soup. \$18.00

BIRRIA DE RES ESTILO SEÑOR TEQUILAS

Beef stew served in broth with a side of beans and tortillas. \$15.00

MENUDO

Traditional Mexican soup made of beef honey combo tripe \$12.00



Chile Verde



7 Mares

Menudo

Drinks

MEXICAN BOTTLED SODA \$2.75

Coca Cola, Squirt, 7UP, Fanta, Sangria, Sidral.

JARRITOS \$2.75

Fresa, Tamarindo, Piña, Toronja, Limón, Mandarina, Tutfriuti, Guava.

FOUNTAIN DRINK (1 free refill) \$2.75

Coca Cola, Diet Coke, Dr Pepper, Sprite, Root Beer,

ICED TEA (1 free refill) \$2.75

ARNOLD PALMER (1 free refill) \$3.50

AGUA MINERAL \$1.50

AGUA FRESCA (1 free refill) \$3.00

Horchata, Jamaica, Tamarindo.

AGUA FRESCA ESPECIAL MINERAL O NATURAL

(Refill not included) \$6.00

Naranja, Limonada, Pepino y Limon, Sandia, Fresa, Zazamora y Mora.

JUICES (1 free refill) \$3.00

Apple, orange, cranberry, pineapple. (juices from concentrate)

ARTESANAL BOTTLED WATER \$4.00

SPARKLING BOTTLED WATER \$3.00

MILK OR CHOCOLATE MILK \$2.00

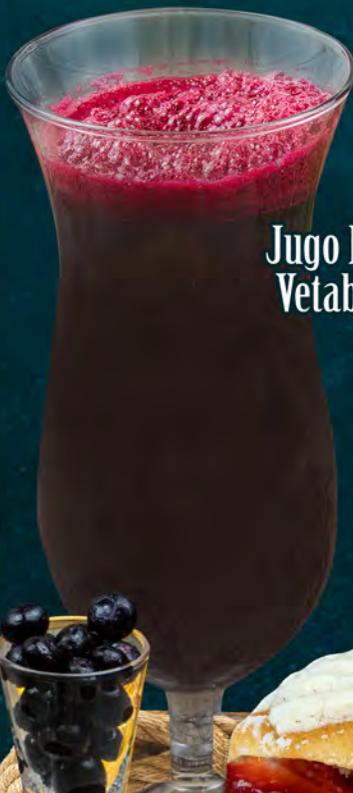
COFFEE \$2.00

TEA \$2.00



Churros

Jugo De Naranja



Jugo De Veteabel



Jugo Verde



Jugo De Zanahoria



Fried Ice-Cream



Concha Con Nutella

Concha Con Helado



Desserts

Includes fountain drink or juice.

BEEF TACO WITH RICE AND BEANS

(Please advise your server if you would like corn or flour tortilla). \$6.00

SHRIMP TACO WITH RICE AND BEANS

(Please advise your server if you would like corn or flour tortilla). \$6.00

CHICKEN TENDERS WITH FRIES \$6.50

SHRIMP COCKTAIL

Served with shrimp broth and ketchup. (Please advise server if you would like vegetables added) \$7.00

BATTERED FISH STRIPS WITH FRIES \$7.00

QUESADILLA WITH RICE AND BEANS Choose from beef, chicken or shrimp (Please advise your server if you would like corn or flour tortilla) \$6.50

BEAN AND CHEESE BURRITO \$6.00

GRILLED CHICKEN BREAST

Served with rice and beans \$7.00

CONCHA RELLENA

Mexican bread shell stuffed with Nutella, strawberries and whipped cream. \$7.00

CHURROS

Fried-dough pastry's served with your choice of caramel or chocolate dip. \$7.00

FLAN

Mexican vanilla custard with caramelized sugar. \$7.00

ARROZ CON LECHE

Mexican rice pudding. \$7.00

NIEVE FRITA

Breaded scoop of ice cream that is quickly deep-fried and drizzled with chocolate. \$8.00



Machaca

Breakfast

CARNE EN CALDILLO

beef strips diced patatos cooked over a mild tomato sauce served with beans fruit and tortillas. \$14.00

CHILAQUILES CON HUEVO

Fried corn tortilla pieces simmered with red or green salsa and two eggs. Served with beans and fruit. \$10.00

CHILAQUILES CON CARNE ASADA

Fried corn tortilla pieces simmered with red or green salsa served with a skirt steak, beans and fruit. \$15.00

CHILAQUILES CON POLLO

Fried corn tortilla pieces simmered with red or green salsa served with shredded chicken, beans and fruit. \$13.00

HUEVOS REVUELTOS CON MACHACHA

Shredded dry beef scrambled with eggs, tomato, onion, serrano pepper served with beans and tortillas. \$15.00

HUEVOS REVUELTOS CON CHORIZO

Mexican sausage and scrambled eggs served with beans, tortillas and fruit. \$13.00

HUEVOS REVUELTOS CON NOPALES

Cactus and grilled onion, scrambled eggs, served with beans, tortillas and fruit. \$12.00

HUEVOS RANCHEROS

Two fried eggs over tortillas topped with ranchero sauce served with beans fruit and tortillas. \$12.00

HUEVOS AL GUSTO

2 eggs with bacon OR Canadian ham, beans and tortillas. \$12.00

OMELETTE CLARAS

Eggs whites, spinach, mushroom, bell peppers, avocado and queso fresco. Served with a cactus and fruit. \$15.00

OMELETTE 3 CARNES

Eggs, bacon, Canadian ham, diced beef and cheese. Served with hash brown and fruit. \$15.00

OMELETTE DE CAMARON

Eggs, shrimp, bell peppers, onion and cheese. Served with hash brown and fruit. \$16.00

CHICHARRON EN SALSA VERDE

Pork rinds in green sauce, served with beans and tortilla. \$12.00

BREAKFAST BURRITO

Eggs, chorizo, potatoes and cheese. \$9.00

CALIFORNIA BREAKFAST BURRITO

Eggs, fries, pico de gallo and cheese. \$8.00

Lunch

BURRITOS

Meat choices beef, chicken or carnitas

CALIFORNIA BURRITO

Cooked with your choice of meat, fries, pico de gallo, cheese & salsa \$9.00

CHIMICHANGA

Choice of meat, rice, beans and cheese deep fried \$10.00

SUPER SENOR BURRITO

Choice of meat, rice, beans, salsa, guacamole, sour cream, lettuce, tomato and cheese. served wet with green sauce \$10.00

SURFT & TURF

Shrimp, steak, bacon, guacamole & cheese \$10.00

WET CHILE VERDE

Pork cooked over green sauce, onions, cilantro, topped with cheese and served with rice and beans on the side \$12.00

WET CHILE COLORADO

Beef cooked over red sauce, cilantro, onions, topped with cheese and served with rice, and beans on the side \$12.00

SEÑOR SALADS

AHI TUNA SALAD

Mixed greens with carrots, cucumbers, seared ahi tuna and our house sesame dressing \$15.00

TACO SALAD

Mixed greens, whole beans, grilled chicken or beef, guacamole, sour cream, cheese and pico de gallo served with a italian dressing on the side \$12.00

CAESAR SALAD \$6.00

Add chicken \$3.00 - Add beef \$5.00

HOUSE SALAD \$6.00

Add chicken \$3.00 - Add shrimp \$5.00

STREET TACOS

Meat choices beef, chicken, carnitas or Al Pastor. Add rice and beans \$4.00

STREET TACOS

Served with cilantro, onions and salsa \$2.25

HARDSHELL TACOS

With your choice of meat, salsa, lettuce, cheese and tomatoes \$2.75

TACOS ENSENADA

Large crispy tortilla battered shrimp or fish, mayo cabbage green salsa & chipotle salsa \$4.50

SUPER SENOR QUESADILLA

Cooked with your choice of meat, lettuce, guacamole, sour cream and tomatoes \$8.00

TORTA

With your choice of meat, lettuce, tomato, guacamole, sour cream, jalapeño & beans. \$8.00

JUGOS NATURALES

ZANAHORIA

Carrot juice \$8.00

NARANJA, ZANAHORIA Y

BETABEL

Orange, carrot and beet juice.

\$9.00

VERDE

Cactus, grapefruit, celery, pineapple, spinach and cucumber.

\$11.00

NARANJA

Fresh squeezed orange juice.

\$8.00

Happy HOUR

MON-FRI

2:00 PM - 6:00 PM

DRINK SPECIALS & APPETIZERS SPECIALS

Tacos Dorados De Papa





A new way to enjoy seafood!

775-384-2933
1490 E 4th St, Reno NV 89512

