

SR TEQUILAS
MEXICAN KITCHEN & CANTINA





**Guacamole
Con Carne**



Elotes Mexicanos



Tostadas De Cueritos



Tacos Dorados de Papa

Aperitivos

QUESO FUNDIDO

Mozzarella melted cheese with chorizo.
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

TOSTADAS DE CUERITOS

3 mini tostadas with pickled pork rinds, beans, lettuce,
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 chile. \$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

CARNE SECA

Home made beef jerky \$16.00

Carne Seca



**Alitas
EL JIMADOR**



Tilapia La Tumbita

Mariscos

PESCADOS Y CAMARONES

Served with rice, salad and tortilla.

TILAPIA LA TUMBITA

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

PESCADO TATEMADO

Whole fish in a corn husk and grilled. \$24.00

PESCADO OAXAQUEÑO

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

CAMARONES TEQUILEÑOS

Shrimp skewers grilled then brushed with our tequila infused sauce. Served on a cactus petal. \$20.00

CAMARONES EMPANIZADOS

Breaded shrimp. \$20.00

CAMARONES AL AJILLO

Grilled shrimp topped with ajillo pepper, tomato and onion sauce. \$20.00

CAMARONES Y PULPO A LA DIABLA

Shrimp and octopus in a spicy chipotle sauce. \$20.00

CAMARONES IMPERIALES

Shrimp stuffed with ham, cheese and wrapped in bacon. \$20.00

EMPANADAS DE CAMARON

3 homemade masa empanadas stuffed with grilled shrimp, cheese and vegetables. \$18.00

Camarones TEQUILEÑOS



Kids

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

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

Cocteles

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

*COCTEL DE CAMARON

Shrimp cocktail. \$18.00

*CAMPECHANA

Oyster, octopus and shrimp. \$19.00



Campechana



**Botana
El Samuelon**



**Botana
Dominguera**

Antojitos De Mariscos

OSTIONES

½ dozen oysters on the half shell. Served with our Señor cocktail sauce. \$12.00

OSTIONES CON CEVICHE

½ dozen oysters topped with ceviche. \$21.00

GUACAMOLE DE MARISCOS

Guacamole with imitation crab meat, octopus and shrimp. \$15.00

BOTANA EL SAMUELON

Marinated soft shell crab cracklings, shrimp cracklings & fish cracklings. Served with lime. \$35.00

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



**Guacamole
Con Mariscos**

Aguachiles

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

AGUACHILES SENOR TEQUILA

Cooked shrimp, raw shrimp, & octopus \$16.00

AGUACHILE SINALOA

Cooked shrimp or raw shrimp \$16.00

BOTANA DOMINGUERA

Half moon scallops, octopus, shrimp aguachile, cooked shrimp \$26.00

TORRE EL FARO

cooked shrimp, octopus, imitation crab meat, baby scallop, cucumber, tomato and avocado. Topped with our Señor Marisquero sauce. \$25.00

Ceviches

== 16.00 ==

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 SIERREÑO

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



**Ceviche
SINALOA**



Tacos Tigrillo

Tacos

***TACOS GOBERNADOR**

3 tacos filled with Pacific shrimp, grated cheese, tomatoes, bell peppers and onions. \$16.00

***TACOS TIGRILLO**

3 tacos filled with smoked marlin, grated cheese, tomatoes, bell peppers and onions \$16.00

QUESA BIRRIA TACOS

3 tacos with shredded mozzarella cheese and stewed beef (birria) with a side of beef broth (consome). \$14.00

TACOS CHICALI

3 carne asada tacos with shredded mozzarella cheese. Served with a side of refried beans. \$14.00

TACOS CACHITO

3 chorizo tacos with bell pepper, onion and shredded mozzarella cheese. Served with a side of refried beans \$14.00



Quesabirria



Tacos Cachito

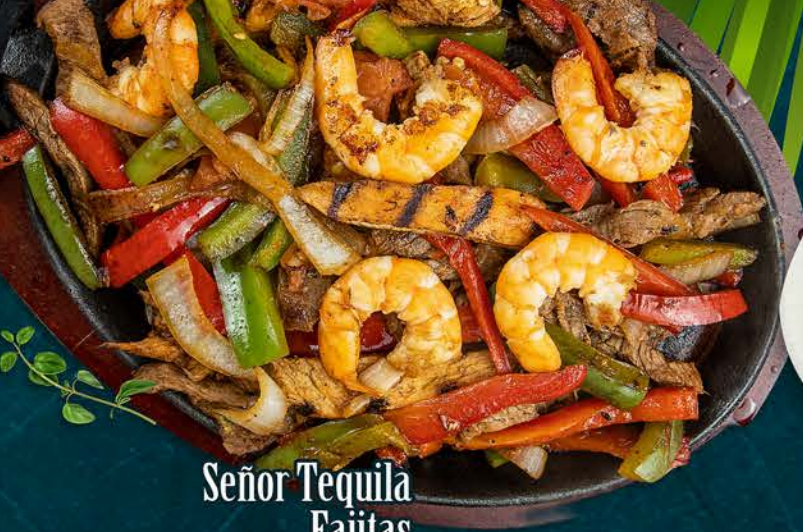


Tacos Chicali



Tacos Gobernador

Tacos



Señor Tequila Fajitas



Chile Verde

Especialidades Tradicionales

Served with rice, beans and tortillas.

CARNITAS

Braised pork. \$16.00

CHILE VERDE

Chunks of pork shoulder slow cooked in a roasted tomatillo and jalapeño chile verde sauce. \$16.00

SEÑOR TEQUILAS FAVORITE FAJITAS

Combination of chicken, steak and shrimp with sautéed bell peppers, onions, and tomatoes. \$21.00

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. \$16.00

ARRACHERA

Skirt steak served with grilled onion, grilled jalapeño and pico de gallo & potato taco \$20.00

MOLCAJETE

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. \$30.00



Carnitas



Arrachera



Molcajete

ALEGRE

*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.



Menudo

Favorites Old School

2 for \$15.00 or 3 for \$17.00
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

7 MARES

Mexican seafood mix soup with mussel, clam, octopus, baby scallop, shrimp, fish and crab leg. \$23.00

MENUDO (weekends only)

Traditional Mexican soup made of beef honey combo tripe \$14.00



7 Mares

Lunch

SERVED EVERY DAY FROM 11AM TO 4PM

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 SEÑOR BURRITO

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

BREAKFAST BURRITO

Eggs, chorizo, potatoes and cheese. \$9.00

SURF & 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

SEÑOR SALADS

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

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 SEÑOR 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

CHILAQUILES CON HUEVO

Fried corn tortilla pieces simmered with red or green salsa and two eggs. Served with beans and fruit. \$14.00

Drinks

MEXICAN BOTTLED SODA \$3.50

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

JARRITOS \$3.50

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

FOUNTAIN DRINK (1 free refill) \$3.50

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

AGUA MINERAL \$1.50

AGUA FRESCA (1 free refill) \$3.00

Horchata, Jamaica, Tamarindo.

Desserts

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

NIEVE FRITA

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



Fried
Ice-Cream

Churros

