

# TT TAKE me OUT

**KEEP CALM & CARRY OUT** HANDCRAFTED BY OUR BARTENDERS JUST POUR OVER ICE AND ENJOY!

## MARGARITAS \$12 - 16OZ - 3 SERVINGS PER BOTTLE

**CLASSIC MARGARITA** | 100% AGAVE | BLANCO TEQUILA, FRESH SQUEEZED LIME JUICE, CITRUS LIQUOR, AGAVE NECTAR  
**STRAWBERRY MARGARITA** | 100% AGAVE | BLANCO TEQUILA, FRESH SQUEEZED LIME JUICE, HOUSEMADE STRAWBERRY PUREE  
**MANGO MARGARITA** | 100% AGAVE | BLANCO TEQUILA, FRESH SQUEEZED LIME JUICE, HOUSEMADE MANGO PUREE  
**JALEPENO MARGARITA** | 100% AGAVE | BLANCO TEQUILA, FRESH SQUEEZED LIME JUICE, HOUSEMADE JALEPENO SYRUP

## SANGRIAS \$12 - 16OZ - 3 SERVINGS PER BOTTLE

**RED SANGRIA** | CABERNET SAUVIGNON, STRAWBERRIES, GRAPE, BOURBON  
**WHITE SANGRIA** | SAUVIGNON BLANC, APPLES, PEACH, MANGO, RUM

## WINES \$11.99 - 750 ML BOTTLE SPARKLING | SAUVIGNON BLANC | CABERNET SAUVIGNON

**\$60 SUMMER RESTAURANT WEEK TAKE-OUT EDITION**  
**1 ORDER OF FIESTA FOR TWO \*SERVES 2**  
**2 TO-GO COCKTAILS OR 2 BOTTLES OF WINE**

**\$110 SUMMER RESTAURANT WEEK TAKE-OUT EDITION**  
**2 ORDERS OF FIESTA FOR TWO \*SERVES 4**  
**4 TO-GO COCKTAILS OR 4 BOTTLES OF WINE**

## FIESTA FOR TWO \$44.99

SERVED WITH 12 ORGANIC CORN TORTILLAS, SALSA VERDE, CREMA, PICO DE GALLO

### PICK 1 PROTEIN:

1 LB PER SERVING

**PORK CARNITAS**    **SMOKED BRISKET**  
**GRILLED CHICKEN**    **GARLIC SHRIMP**  
**ROASTED MUSHROOM**

### PICK 3 SIDES:

8 OZ PER SERVING

**GUACAMOLE**    **PLANTAINS**  
**RICE**    **YUCCA FRIES**  
**BLACK BEANS**    **CABBAGE SLAW**  
**STREET CORN**    **HOUSE SALAD**

### PICK 1 DESSERT:

8 OZ PER SERVING

**CHURROS**  
**TRES LECHES**

## SALSA TASTING \$15

(4 OZ SERVINGS FOR EACH SALSA / SERVED WITH CRISPY CORN TORTILLA CHIPS)

**SALSA ROJA**  
 ROASTED SMOKED TOMATOES WITH  
 ROASTED ONIONS, GARLIC, CHIPOTLE AND CILANTRO

**SALSA MACHA**  
 ROASTED PEANUTS CHILI ARBOL  
 ROASTED TOMATO AND ROASTED GARLIC

**SALSA VERDE**  
 FRESH TOMATILLOS WITH ONIONS  
 GARLIC AND CILANTRO

**SALSA CHIPOTLE-TOMATILLO**  
 ROASTED TOMATILLOS WITH ROASTED GARLIC,  
 SMOKED CHIPOTLE AND AGAVE

**SALSA CHILI DE ARBOL**  
 TOASTED CHILI DE ARBOL PUREED WITH  
 APPLE CIDER VINEGAR, SESAME AND PUMPKIN SEEDS

**SALSA BORRACHA**  
 TOMATILLO BASED SALSA  
 WITH HINTS OF FRESH ORANGE JUICE AND MEZCAL

## PICK YOUR PROTEIN :

**SLOW COOKED PORK CARNITAS**

**6-HOUR SMOKED BRISKET**

**GRILLED CHICKEN**

**GARLIC SHRIMP**

**ROASTED MUSHROOM**

## CHOOSE YOUR STYLE :

**TACO \$3.99**

CORN TORTILLA, SALSA VERDE, LETTUCE, PICO DE GALLO

**ARABE TACO \$7.99**

PITA BREAD, COTIJA CHEESE, SALSA ROJA, AVOCADO CREMA, PICO DE GALLO

**QUESADILLA \$10.99**

FLOUR TORTILLA, CHIHUAHUA CHEESE, SALSA ROJA, CREMA, PICO DE GALLO

**BURRITO or BURRITO BOWL \$11.99**

(FLOUR TORTILLA) CHIHUAHUA CHEESE, RICE, BEANS, LETTUCE, SALSA ROJA, CREMA, PICO DE GALLO

## JUICY TORTAS (SIGNATURE SANDWICHES)

SERVED WITH YUCCA FRIES & HOUSE CAESAR SALAD

**FRIED CHICKEN \$13**  
 PICKLED JALEPENOS, CHIPOTLE MAYO

**GRILLED PORTABELLA \$12**  
 SAUTEED SPINACH & PEPPERS, AVOCADO MAYO

**SMOKED BRISKET \$14**  
 ROASTED SCALLION, PURPLE CABBAGE, MOLE AMERICANO

## ENCHILADAS

PICK ANY TWO SIDES

**SMOKED BRISKET \$23**  
 CHIHUAHUA CHEESE, CILANTRO,  
 PICKLED RED ONION, MOLE AMERICANO

**CHICKEN \$18**  
 PULLED CHICKEN, CHIHUAHUA AND OAXACA CHEESE,  
 CREMA GRESCA, FRESH ONION, TOMATILLO SAUCE

**SHRIMP & CRAB \$22**  
 CREAMY POBLANO STUFFING,  
 CHIHUAHUA CHEESE, CRAB SAUCE

## SIDES

\$6 EACH / \$9 FOR TWO

**RICE & BEANS** | **CABBAGE SLAW** | **PLANTAINS** | **YUCCA FRIES**  
**GRILLED STREET CORN** | **HOUSE CAESAR SALAD**



**GUACAMOLE & CHIPS \$9**

**CHURROS \$6**

MEXICAN CHOCOLATE & CAJETA SAUCE

## DESSERTS

**TRES LECHES \$6**

SOFT VANILLA CAKE SOAKED IN THREE KINDS OF MILK