

AQUA TEQUILAS

Restaurant + Bar



Appetizers

GUACAMOLE & CHIPS 7.50

freshly made with avocados, tomatoes, cilantro, onion, lime, salt, & jalapeño

ONION RINGS 7.25

battered and fried onion rings served with fries

CHEESE NACHOS 8.95

house made chips with refried beans, guac, sour cream,

FISH FRIES 12

only here! our special fried fish fillet cut into bite size fry slices

NACHOS WITH MEAT 15.99

house made chips with refried beans, guac, sour cream, with your choice: chicken, asada or adobada

CHAVINDECA 6.50

two corn tortillas with melted cheese and your choice: chicken, asada or adobada

MULITA 6.50

flour tortilla with melted cheese and your choice of meat.

QUESADILLA 7.99

flour tortilla folded with melted cheese and your choice of meat.

CALAMARI 12

squid pieces battered and deep fried

COCONUT SHRIMP 12.95

shrimp battered in coconut flakes & deep fried

Shrimp

* CAMARONES AQUA TEQUILAS 24

botana of large prawns cooked in our special sweet and spicy secret sauce

* AGUACHILES 23

mild to very spicy shrimp cooked in lime juice & our special spicy house sauce served with cucumbers, oranges, and onion

* CAMARONES A LA DIABLA 23

shrimp sautéed in our spicy red devil sauce, served with mushrooms, a side of rice and your choice of salad or beans with fresh tortillas

* CAMARONES MONTERREY 24

large shrimp wrapped in delicious bacon and grilled to perfection with rice, beans, and tortillas

* CAMARONES CUCARACHAS 25

botana of large prawns in our special red devil sauce with your choice of mild to very spicy

* CAMARONES A LA PLANCHA 21

grilled shrimp served with rice, beans, avocado, tomatoe and tortillas.

* CAMARONES AL MOJO DE AJO 21

shrimp cooked in our house garlic sauce with mushrooms, onion, rice, & tortillas

CAMARONES EMPANIZADOS 21

battered and deep-fried shrimp served with a side of house fries

Seafood

* PLATO CEVICHE MIXTA 15.95

house special ceviche with added octopi cooked in lime with, shrimp, avocado, tomato, onion

* PLATO CEVICHE 14.99

FISH OR SHRIMP

your choice of fish or shrimp cooked in lime with, shrimp, avocado, tomato, onion

* FILLET A LA PLANCHA 16.99

tilapia fillet cooked on the grill served with rice, beans, and tortillas

* FILLET AL MOJO DE AJO 16.99

fish fillet cooked in our house garlic sauce with mushrooms, onion, rice, and fresh tortillas

* MOJARRA FRITA 16.99

fried mojarra fish plated with rice, beans, and tortillas

* FRESH OSTIONES 6/16.95 OR 12/30

raw or cooked oysters in their shell

* SEAFOOD TACO 3.00

your choice of fish or shrimp, with salsa, onions, cilantro, jalapeño

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

House Favorites

* CARNE ASADA 23.99

thinly sliced arrachera beef, cooked to your liking served with rice, beans, salad, jalapeño, & tortillas

* NEW YORK STEAK 25

a tender & flavorful cut of beef cooked to your liking, served with our devil shrimp, rice, beans, salad, jalapeño, onion and tortillas

* RIB EYE 28.99

boneless cut steak cooked to your liking with a side of diced potatoes or seasonal vegetables

POLLO ASADO 18.95

chicken breast grilled to perfection & served with rice, beans, & tortillas

CHILE VERDE 16.99

chicken breast grilled to perfection & served with rice, beans, & tortillas

QUESABIRRIA 15.99

three juicy quesabirria tacos a la carte with mozzarella cheese and warm consomé.

CHILAQUILES ROJOS 15.99

fresh tortillas cooked with our specialty red sauce and served with an egg

Soups

* CALDO DE CAMARÓN 21

shrimp soup with carrots, potatoes, & our house shrimp soup recipe

CALDO DE RES 18

beef stew with carrots, corn, potatoes, and fresh tortillas

* 7 MARES 23

seafood soup with clams, octopi, shrimp & our house sauce

* CAMPECHANA 25

seafood cocktail with shrimp, fish, & octopi with house sauce recipe

* COCTEL DE CAMARÓN 20

shrimp cocktail with our special cocktail sauce, avocado, cucumber, & tomatoes

BIRRIA RES 16.95

juicy beef slowly cooked in a chili based soup with fresh tortillas

BIRRIA CHIVO 20

goat slowly cooked in a chili based soup with fresh tortillas

MENUDO 16.99

honeycomb tripe soup cooked in our chili based sauce, and served with fresh tortillas

Classics

TACO 2.50

your choice of adobada, chicken, or asada with salsa, onions, cilantro, jalapeño

CLASSIC BURRITO 14.95

your choice of adobada, chicken, or asada with tomato, rice, beans, lettuce, cheese onions, cheese

ENCHILADAS 14.95

your choice of adobada, chicken, or asada with melted cheese and red sauce

FAJITAS 18.95

your choice of chicken, or asada with onions, peppers, mushrooms, served fresh off the grill

SHRIMP FAJITAS 23

grilled shrimp with onions, peppers, mushrooms, served sizzling hot

MIX FAJITAS 25

grilled shrimp, beef, & chicken with onions, peppers, mushrooms, served sizzling hot

American

CHICKEN NUGGETS 9.99

six pieces of fried chicken nuggets plated with a side of fries

CHICKEN STRIPS AND FRIES 14.95

two fried chicken strips served a side of fries with our House Seasoning

* HAMBURGER 12.95

made with lettuce, tomatoes, onions, and a side of fries

* CHEESE BURGER 13.95

made with lettuce, tomatoes, onions, cheese & a side of fries

* BACON CHEESEBURGER 15.95

made with lettuce, tomatoes, onions, cheese, bacon and a side of fries

CRISPY CHICKEN SANDWICH 14.95

crispy chicken tender served with lettuce, tomato, onions and a side of fries

FRIES 6.99

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Salads

GRILLED SHRIMP SALAD 18

house salad mix with cucumbers, tomatoes, and freshly grilled shrimp

GRILLED CHICKEN SALAD 15

house salad mix with cucumbers, tomatoes, and freshly grilled chicken

CRISPY CHICKEN SALAD 16

house salad mix with cucumbers, tomatoes, and battered deep-fried chicken

Vegetarian

ENFRIJOLADAS 11.99

five tortillas dipped in our bean sauce, topped with lettuce, cheese, avocado, tomatoes, and our sweet salsa

TAQUITOS DORADOS DE PAPA 11.99

five fried tacos made with our potato filling, and topped with fresh lettuce, cheese, avocado, tomatoes, and our sweet salsa

ENCHILADAS CHEESE 12.99

four tortillas dipped in our house red sauce, topped with cheese, lettuce, and a side of rice and beans

Dessert

BUÑUELOS 3.99

PEACH CAKE PUDDING 3.50

STRAWBERRY CAKE PUDDING 3.50

DRINK MENU

JARRITO 3.50

Tamarind, Mandarin, Fruit Punch

BEER BOTTLE 6

Pacifico, XX, Victoria, Corona, Corona Familiar, Modelo, Modelo Negra, Blue Moon, Ultra, Coors Light, Bud light, Estrella San Juan, Budweiser, Space Dust IPA

REFRESHING AGUAS FRESCAS 4

Horchata, Jamaica

CANNED DRINKS 6

Modelo, Modelo Oro, Ultra Organic Seltzer, White Claw,

FOUNTAIN SODA 3

Pepsi, Crush, Dr Pepper, Squirt, 7 Up, Diet Pepsi, Mountain Dew

NON-ALCOHOLIC BEER. 6.00

Budweiser zero, Corona

BOTTLE SODA 3.50

Coke, Sidral

BEER BUCKET 25

Five beers of your choice

NON-ALCOHOLIC COCKTAIL 7

MICHELADA 12

COCKTAIL MENU

House Cocktails

mango paradise 12
tamarind refresher 13
pineapple sunset 12
moctezuma 13
cantarito 14

Margaritas

classic lime 12
watermelon candy 14
strawberry 14
wildberry 15
aloe vera 15
patron margarita 18
coronita margarita 20

Signature Flights

Horchata Flight 21
Tamarind Flight 22
Aguas Frescas Flight 25
Tequila Flight 24
Large Cantarito 125/140

Signature Shots

Tamarind Shot 7
Horchata Shot 7
Jamaica Shot 7
Guava shot 7

Mojitos

mint 12
pineapple 12
tamarind 12
mango 12
guava 12
cucumber 12

Martinis

lemondrop 12
tamarind 13
guava passion fruit 13
coconut lavender 13
pink lychee 13
espresso 14