



Lunch



Burrito Grande - 9.95 Chimichanga - 9.95 Tacos - 9.95

Enchiladas
Lots of cheese! Fresh, soft corn tortillas, rolled up, stuffed with your choice of chicken, beef, or cheese, topped with the sauce of your choice - 8.95

Acapulco Salad
Charbroiled strips of seasoned chicken breast or steak in a crispy tortilla bowl with Rancho sauce, beans and topped with guacamole - 10.95

Taco Bowl
A fresh tortilla bowl filled with Rancho-style chicken or beef, refried beans, cheese, sour cream and guacamole on a bed of fresh lettuce - 9.95

Chicken Caesar Salad
Made in a fresh tortilla bowl with grilled chicken breast on a bed of romaine, tossed in Caesar dressing with fresh tomatoes, roasted peppers, and croutons - 9.95



kid's stuff



For little amigos under 12.

One complimentary soda with any kid's meal. Extra charge for juice or milk.

Hot Dog - 4.50

Fish Sticks - 5.50

Burrito
Chicken, beef or beans topped with Rancho sauce, melted cheese and sour cream - 6.50

Taco

Soft or crunchy. Chicken or beef with lettuce, tomato, sour cream and cheese - 6.50

Cheese Enchilada

With Rancho sauce and melted cheese - 5.95

Chicken Fingers

Breaded and fried tender strips of chicken breast - 6.95

Cheese Quesadilla

Topped with Rancho sauce - 5.50



Desserts

Sopapillas

Fried Ice Cream

Fried Banana

Churros

Turnovers

Apple, mango or pineapple

Flan al Caramelo

Ice Cream

Chocolate, strawberry or vanilla

Coffee Confections

Cafe Kahlúa

To warm the heart of any coffee lover, Kahlúa and coffee with a dollop of whipped cream.

Mexican Coffee

Warm up South of the Border. The best Mexican coffee you ever tasted is made with Kahlúa, tequila and coffee.

Keoke Coffee

A three alarm special! Kahlúa, brandy and coffee topped with whipped cream.

Nutty Coffee

Delicious hot coffee mixed with Amaretto and topped with whipped cream.

Cafe Amore

You'll fall in love with this concoction of Amaretto, Kahlúa and hot coffee, topped with whipped cream.

Irish Coffee

It's what the wee folks drink on chilly Irish nights. Honest, it's true and no blamey at all! Irish whiskey combined with hot coffee, topped with whipped cream.

Parisian Coffee

Kahlúa, Grand Marnier and coffee combine to create this coffee masterpiece.

After Dinner...

Coffee | Tea | Frangelico | Grand Marnier
Tequila Rose | Bailey's ... and more

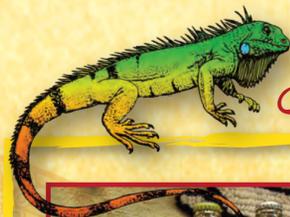
Don't forget to bring home our delicious

Chips & Salsa

1 lb. of Chips - 2.50 Salsa: 8 oz. - 2.00 16 oz. - 3.50 32 oz. - 7.50



18% gratuity added to parties of six or more.



Iguana's Bar



Cerveza

Domestic

Bud, Bud Light, Coors Light, Michelob Ultra, Twisted Tea, Amstel Light

Imported

Corona, Heineken, Heineken Light, Modelo Especial, Negra Modelo, Tecate Can, Dos Equis (XX), Dos Equis (XX) Lager, Victoria

Draft

Selections may vary per location, please ask your server for a complete list.

Margaritas

Frozen or On the Rocks

Blue, Lime, Peach, Banana, Coconut, Strawberry, Raspberry, Mango, Pineapple, Rosarita, Coronarita, Jamaica, Avocado, Watermelon (summer), Golden Grand, El Presidente, Top Shelf, Orange, Jalapeño, Apple... and more!

We carry traditional to premium tequilas.

Wine

By the glass, half carafe or full carafe

Chardonnay, Chablis, Pinot Grigio, White Zinfandel, Burgundy, Merlot, Cabernet

Try our refreshing, homemade Red Sangria!

House Specialties

You'll just love these frosty frozen drinks!

Frozen Mudslide

A drink that slip-slides its way on your list of all-time favorites! Ours is made with Kahlúa, Irish Cream liqueur, vodka and ice cream.

Cool Coladas

A tropical island treat! Coconut milk, pineapple juice and plenty of rum. You name it, we'll make it! Piña, Strawberry, Kahlúa

Kahlúa Cow

Not your ordinary sombrero. Kahlúa blended with ice cream will have you mooing for more.

Frozen Alligator

Melon liqueur blended with pineapple, cream of coconut and ice cream. You'll chomp for this one!

Frozen Toasted Almond

Amaretto, Kahlúa and ice cream blended into a flavorful frappé that's indescribably delicious!



Coladas & Daiquiris

More than 10 flavors including non-alcoholic

Banana, Strawberry, Coconut, Raspberry, Mango, Pineapple, Lime, Peach, Chocolate, Apple... and more!

Soft Drinks

Coke, Diet Coke, Dr Pepper, Sprite, Ginger Ale, Pink Lemonade, Jarritos



Chips & Salsa 1.75



Mexican Restaurant

733 Lakewood Road
Waterbury, CT 06704
(203) 527-5628



Sunday - Thursday
11:00am to 11:00pm

Friday & Saturday
11:00am to 12 Midnight

www.tequilasrestaurant.com



Antojitos

Tortilla Soup
Homemade chicken soup with tortilla strips and avocado - 8.95

Sopa de Pollo
Homemade chicken soup - 7.50

Sopa Oaxaca
Delicious black bean soup - 7.50

Sopa Marinera
Seafood soup with shrimp, clams, fish and mussels - 11.95

The Chili con Carne
Everybody wants to start with it - 9.95

Queso Cancún
Melted cheese with broccoli, carrots, onions, tomatoes, mushrooms and peppers served with flour tortillas - 10.00

Shrimp Cocktail - 11.00

Guacamole Muy Bueno
Fresh mashed avocados, tomatoes, cilantro and onions - Seasonal Pricing

Queso Jalisco
Everybody's favorite! Melted cheese with Mexican sausage, tortillas and pico de gallo - 10.95

Santa Fe Jalapeños
Our famous breaded jalapeño peppers stuffed with melted cheese and deep-fried to perfection. Accompanied with sour cream on the side. A jalapeño lover's dream! - 10.95

Taquitos Sinaloa
Small rolled corn tortillas stuffed with your choice of chicken or beef - 9.95

Nachos
Crispy corn tortillas topped with beans, melted cheese and Rancho sauce with jalapeños on the side - 8.95

Mucho Nacho Supreme
Our favorite chips with melted cheese, jalapeño peppers, tomatoes, sour cream, beans and black olives - 10.95

Coyote Wings
Floured chicken wings prepared to perfection with our own coyote sauce. Your choice, ranging from mild to hot. Accompanied with blue cheese dip. So hot, they make you howl! - 9.95

Boneless Coyote Wings - 9.95

Spinach Quesadilla
Green spinach tortilla filled with spinach and cheese. Topped with sour cream, Rancho sauce and pico de gallo on the side - 10.50

Fiesta Classic Quesadilla
Large fresh flour tortilla filled with melted cheese. Topped with mild Rancho sauce, pico de gallo and sour cream - 9.95
With chicken or beef - 11.95

Chimichangas
Three crispy corn or soft flour tortillas with your choice of chicken or beef, topped with tomato, sour cream, cheese and Rancho sauce - 14.95

Entrées

Tacos

Three crispy corn or soft flour tortillas with your choice of chicken or beef, topped with tomato, sour cream, cheese and Rancho sauce - 14.95

Burrito Grande

Fresh flour tortilla stuffed with chicken or beef and refried beans. Topped with melted cheese, sour cream and Rancho sauce - 15.95

Chimichangas

Two crispy flour tortillas stuffed with melted cheese and your choice of tender chicken or beef. Topped with Rancho sauce and sour cream. Served with guacamole on the side - 15.95

Enchilada World

14.95

Lots of cheese!!! Fresh, soft corn tortillas rolled up and stuffed with your choice of chicken, cheese or beef. Topped with cheese, baked and smothered with any of the house specialty sauces. You'll see!

House Specialty Sauces

All sauces are homemade and tomato-based

Rancho: Spices and tomatoes (mild)

Molé: Made with dark pasilla peppers and spices (medium hot)

Verde: Green tomatillos and jalapeño peppers (medium hot)

Adobo: A blend of guajillo and chipotle peppers (hot)

Pipián: Red-hot peppers blended to a perfection with peanuts and spices (hot)

Coyote: A blend of hot-hot peppers (very hot)



Fajita World

A Feast!!! Marinated in a special blend of Tequila's spices. Fajitas served with rice, Rancho beans, sour cream, guacamole, pico de gallo and flour tortillas.

Beef - 18.95 **Chicken** - 17.95 **Mix** - Chicken and beef - 19.95

Shrimp - 18.95 **Fitness Fajita** - 14.95

Marinera - Fish, shrimp, clams and mussels - 20.95

Not too hungry? Try a Fajita Short Order!

Served with tortillas and pico de gallo

Chicken - 13.95 **Beef** - 14.95



Ensaladas

Acapulco Salad
Charbroiled strips of seasoned chicken breast or steak in a tortilla bowl with Rancho sauce and beans, topped with guacamole and sour cream chick: 10.95...steak: 11.95

Chicken Caesar
Made our way in a fresh tortilla bowl with grilled chicken breast on a bed of romaine, tossed in Caesar dressing with fresh tomatoes, roasted peppers, croutons and fresh cheese - 10.95

Spinach Taco Salad
Spinach tortilla bowl filled with sautéed veggies and refried beans. Topped with guacamole and sour cream and rancho sauce - 10.95



Olde Taco Salad
A fresh tortilla bowl filled with Rancho-style chicken or beef, refried beans, sour cream guacamole and rancho sauce on a bed of fresh lettuce - 10.95

Tossed Gringo Salad
Fresh lettuce, tomatoes, onions, peppers, cucumbers and carrots with your choice of dressing. Small - 6.50 Regular - 8.50

Sandwiches

Add cheese, 1.50 extra.

The Fitness Sandwich
Whole wheat pita bread with diced grilled chicken breast, tomatoes, peppers and onions. 9.95

Torta Cubana
Traditional feast of grilled pork sausage, bacon and cheese, served on a bread dressed with beans, mayo tomatoes, onions and avocado slices - 10.95

Chihuahua Sandwich
Grilled tender chicken breast seasoned in Mexican spices, topped with melted cheese, peppers and onions. Served with French fries - 9.95

Amigo Sandwich
Marinated strips of steak prepared to your taste with melted cheese, peppers and onions. Served with French fries - 9.95



Side Orders

Tortillas - 1.50 **Jalapeños** - 1.50 **Sour Cream** - 1.50 **Rice or Beans** - 3.00

Pico de Gallo - 2.00 **Mild or Hot Sauce** - 1.25 **Chips & Salsa** - 1.75



Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illnesses.

Combinaciones

17.95

Make your own or pick one from the list!

- #1 - Beef taco, cheese enchilada and beef burrito
- #2 - Cheese enchilada, beef burrito and chicken chimichanga
- #3 - Chicken tostada, chicken chimichanga and cheese enchilada
- #4 - Chicken soft taco, chicken enchilada and beef tostada

Substitutions may be subject to price change.



Pescados y Mariscos

Seafood

(Market Prices)



Lobster Chipotle

Lobster tails sautéed in white wine and spices. Served in a creamy chipotle cheese sauce.

Lobster Baja

Grilled lobster tails served on a bed of sautéed vegetables with rice and beans on the side. Served sizzling!

Lobster Rosarita

Charbroiled tails marinated in garlic, cilantro and butter. Served with long grain rice.

Camarón a la Plancha

Grilled jumbo shrimp seasoned in white wine, lemon, butter and Mexican spices.

Camarones al Ajo

A Mexican favorite. Shrimp cooked with garlic, tomatoes and spices.

Camarones con Queso

Try something special. Shrimp sautéed in white wine and spices, drizzled with a succulent cheese sauce.

Camarones Chipotle

Shrimp sautéed in white wine and spices. Served in a smoky chipotle cheese sauce.

Pescado Mexicana

Tilapia broiled and cooked in a blend of Rancho sauce and spices.

Pescado California

Whole fresh pan-seared with fresh vegetables, green olives and spices.

Fitness Pescado

Here is a satisfying low calorie dish. Seasoned baked filets served over cooked vegetables.

Chimichangas

Shrimp sautéed in white wine and spices stuffed into crispy flour tortillas with the Chef's special cheese sauce.

Tacos

Crispy corn or soft flour tortillas filled with fish or shrimp, lettuce, tomato and cheese. Topped with Rancho sauce and sour cream.

House Specialties

Served with rice & beans on the side

Puerco Sinaloa

Baked slices of tender pork sautéed in Verde, Pipián or Adobo sauce - 17.95

Puerco al Ajillo

Baked grilled pork with garlic, tomato and spices - 17.95

Flautas

Crispy, rolled corn tortillas filled with your choice of chicken, beef or pork. Topped with a special house cheese sauce - 14.95

Pollo Mexicana

Chunks of chicken breast sautéed in Rancho sauce, green peppers and onions - 17.95

Molé Poblano

Chunks of chicken breast smothered in molé sauce with corn tortillas on the side - 17.95

Paella a la Valenciana

Right down to Spain! Long grain rice cooked with the fabulous old-fashioned flavor of herbs and spices, blended with chicken, Mexican sausage, shrimp, clams and mussels. For one - 24.95 For two - 44.95

Pollo Veracruz

Chunks of chicken breast smothered in Verde or Rancho sauce with corn tortillas on the side - 17.95

Pollo al Ajo

Fresh and tender chicken breast sautéed with tomatoes in a blend of garlic and spices - 17.95

Pollo Sinaloa

We invite you to try this flavorful platter. Chicken prepared in a creamy Pipián sauce - 17.95

Carnitas Asadas

Marinated chunks of pork in a blend of lime, cilantro and onions. Served with corn tortillas on the side - 17.95

Chiles Rellenos

Two whole, fresh, large poblano peppers stuffed with your choice of cheese, chicken or beef. Smothered with Rancho or Verde sauce. Irresistible! - 16.95 With shrimp - 18.95

Paella a la Marinera

OLÉ MATADOR!! Shrimp, clams and mussels, tossed in long-grain rice, cooked with the fabulous old-fashioned flavor of herbs and spices. For one - 23.95 For two - 43.95



Grill and Steaks

Carne Tampiqueña

Tender charbroiled NY sirloin strip steak sprinkled with onions and cilantro. Served with a cheese enchilada, rice and beans on the side - Market Price

Taquitos al Carbón

Diced tender chicken or NY strip steak sautéed with spices, stuffed in flour tortillas and topped with melted cheese. Served with rice and beans on the side. Chicken - 15.95 Steak - 18.95

Steak Al Rancho

Sautéed sliced sirloin with peppers, tomatoes, onions, sweet peas and Rancho sauce. Arrives sizzling! - 18.95

Alambres

Shish Kebab style. Onions, tomatoes, peppers, bacon, sausage and your choice of beef, pork, chicken or shrimp, marinated in Mexican spices and served with pico de gallo and tortillas chick or pork 18.95...steak or Shrimp - 19.95

El Paso Burger

Charbroiled burger with guacamole, tomatoes, lettuce, onions and served with French fries - 9.95

California Burger

Grilled burger with cheese, guacamole - 9.95

Gringo Burger

Grilled burger served with lettuce, tomato and onion, Served with French fries on the side - 9.95

For the BIG Appetite! Parrillada

A feast! Assorted cuts of charbroiled chicken, beef, bacon, sausage and shrimp. Accompanied with flour tortillas, scallions, pico de gallo and melted cheese. FILLING! Not for just one! 30.95



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