

TEQUILA GARDENS

APPETIZERS

ONE CEVICHE \$15

Fresh marinated fish, purple onion, cilantro, Persian cucumber, aji, cherry tomatoes, avocado, black garlic aioli served w blue corn tostadas.

RED AGUACHILE \$23

Fresh shrimp cooked in lime juice, red sauce cucumber, purple onion

SCALLOP TOSTADA AHOGADA \$18

Fresh marinated scallop toss in a torta ahogada salsa, red onion, fresh lime juice, cucumber served with corn tostadas.

WAGYU TARTARE HABANERO \$29

Housemade huichol

EL JEFE TOSTADA \$18

Shrimp ceviche cooked in lime, octopus, jicama, cucumber, red onion, cilantro tossed in a torts ahogada sauce.

VILLA CEVICHE \$18

Cooked shrimp ceviche in lime juice, red onion, serrano, avocado mousse, black sauce, cucumber and habanero dust

GUACAMOLE \$15

Fresh avocados with a blend of cilantro, serrano and natural zesty lime juice

HEAVEN TOSTADA \$17

Fresh tuna ceviche, mango, purple onion on top of an avocado bed with a spicy mango sauce

OCTOPUS

MINI TOSTADAS \$23

Marinated on a vinaigrette, pickle red onions, black garlic aioli and micro greens

GREEN AGUACHILE \$23

Fresh shrimp tanned in lime and lemon juice, serrano and cilantro green sauce, sliced cucumber, purple onion served with corn tostadas

ROASTED ESQUITE MEDLEY \$14

Roasted corn off the cob, sautéed in butter, topped with age cotija cheese, with a poblano pepper aioli and chili powder



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DEL HUERTO

CARNE ASADA SALAD \$22

Thinly sliced top sirloin, fresh mix greens, avocado, red onions, tomatoes, cilantro mustard vinaigrette

CAESAR SALAD \$14

Anchovies, Baby romaine, pecorino cheese, toasted croutons, house made Caesar dressing

DE LA CASA

PRIME RIB EYE \$59

Charcoal grilled prime rib eye served with a roasted garlic bulb, charred jalepeno, shallots and a hint of lime and black sauce

8oz AMERICAN WAGYU STRIPLOIN \$65

Cascabel pepper infused butter topped with housemade papas fritas



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TACOS

Make it Lettuce Wrap / Al A Carte

POLLO ASADO \$7

Mesquite grill chicken, onion, cilantro, fresh salsa verde, crema poblana, handmade tortilla

CARNE ASADA \$8

Marinated rib eye, fresh cilantro, onions, salsa fresca, guacamole, handmade tortilla

BIRRIA \$9

Exquisite savory beef, onions, cilantro, limes, red Chile salsa w/ consome

GRILLED VEGGIE \$9

Grilled cactus, portobello mushrooms, corn and poblano sauce

PORK BELLY \$9

Crispy pork belly, onions, cilantro, tomatillo and red Chile salsa, guacamole. Crispy shallots

SMOKED TUNA \$8

smoked tuna, avocado crema, melted cheese and salsa macha, watercress

SHRIMP \$9

Grilled shrimp, shredded cabbage, pico de gallo, and tomatillo crema on a corn tortilla

GRILLED SALMON \$12

Grilled salmon, purple cabbage, guajillo crema topped with crispy chicharron and queso fresco

LOBSTER \$18

Red and green cabbage, pico de gallo, poblano crema

WAGYU \$22

Red onion, black garlic aioli, crispy papas fritas, and salsa verde

TACO PLATTER \$45

2 carne asada, 2 shrimp, 2 pollo asado



TEQUILA GARDENS

ROLLS/ ROLLOS

JEALOUS \$18

Eel, avocado, cucumber covered with masago and sesame seeds, unagi sauce

POBLANO \$18

Beef chorizo, cream cheese, jalapeno pepper and avocado topped with pico de gallo and roasted poblano crema

VILLA ONE \$19

Crab, avocado, asparagus, topped on filet mignon, crispy onions, furikake

CRUNCHY ROLL \$17

Tempura shrimp and avocado roll topped with spicy unagi sauce

VEGGIE \$17

Asparagus, red bell pepper, cucumber roll topped with avocado slices, cilantro, nori and guajillo crema

SPICY TUNA CRISPY RICE \$18

Marinated spicy tuna and micro greens on top of crispy rice drizzled with unagi habanero sauce

GRILLED OCTOPUS \$18

Chorizo, cream cheese, jalapeno pepper, asparagus and chile de arbol crema

AHI TUNA SASHIMI \$19

Ahi Tuna layered with sliced serrano peppers and pickled ginger with a citrus sauce

YELLOWTAIL SASHIMI \$19

Yellowtail sashimi, shaved fresno peppers, huichol sauce and masago on a bed of seaweed salad

RAINBOW \$20

Crab, cucumber, avocado, ahi tuna, yellowtail, salmon

LOBSTER \$24

*Inside: asparagus, jalapeño, spicy lobster.
Outside: avocado, nori, todarashi, crushed pork rinds and drops of salsa matcha*



TEQUILA GARDENS

DESSERTS/POSTRES

FLAN DE CAJETA \$16

Creamy vanilla egg custard, with a warm Cajeta sauce

EMPANADAS DE GUAVA \$14

Crispy empanadas with guava, cheese and powder sugar



* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

* Additional sauces or condiments require additional charge. Customary service charge of 20% will be added to your total bill.