

# 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*



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## 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*



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## 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.