APERITIVOS

Chorizo Queso and Chips $12
House Fried Tortilla Chips topped with Mexican Chorizo, Tomatoes, Green Onions, Hot Queso Cheese Sauce, and Pico de Gallo

TNT Nachos Grande $18
House Fried Tortilla Chips topped with Choice of Pork Carnitas, Chicken Tinga, or Beef Barbacoa, and served with Hot Queso, Chorizo, Black Beans, Seasoned Rice, Fresh Jalapenos, Pico de Gallo, and Sour Cream. Add Guacamole $3

Mexican Street Corn $11
Tajin Mayo, Cotija Cheese, Cilantro, Fresh Lime

House Made Guacamole $11
Avocado with Tomatoes, Fresh Cilantro, Onions, Lime and served with House Fried Tortilla Chips

Chips and Salsa $7
House Made Salsa with House Fried Tortilla Chips

Side of Beans & Rice $4

QUESADILLAS

Choice of Pork Carnitas, Chicken Tinga, or Beef Barbacoa $15
Stuffed Jack Cheese, Onions, Peppers served with Seasoned Rice topped with Cilantro Crema, Shredded Lettuce, and Pico de Gallo

TACOS

Pork Carnitas
Slow Cooked Pork Shoulder, Authentic Mexican Spices, Lime Juice

Chicken Tinga
Pulled Chicken, Onion, Garlic, Mild Chipotle Tomato Sauce

Beef Barbacoa Taco
Braised Beef, Guajillo, Ancho Chilles, Hint of Allspice
Wrapped in Foil To-Go. Topped with Onion, Cucumber, and Fresh Cilantro

Crispy Fried Grouper $7
Seared Grouper $7
Seared Shrimp Taco $7
Wrapped in Foil To-Go. Topped with Cilantro, Cabbage, and Mango Sweet Chili

STREET TACOS PLATOS

Choice of (3) $16
Pork Carnitas, Chicken Tinga, or Beef Barbacoa
Topped with Onion, Cucumber, and Fresh Cilantro. Served with Seasoned Rice and Black Beans on the side.

SEAFOOD

Choice of (2) $16
Crispy Fried Grouper, Seared Grouper, or Seared Shrimp
Wrapped in Foil To-Go. Topped with Cilantro, Cabbage, and Mango Sweet Chili. Served with Seasoned Rice, Black Beans, and Pico de Gallo on the side.

BURRITOS

Choice of Pork Carnitas, Chicken Tinga, or Beef Barbacoa $15
Topped with Cilantro Crema, Shredded Lettuce, Cheddar & Jack Cheese, and Pico de Gallo. Served with Seasoned Rice and Black Beans. Add Guacamole $3

CLASSIC CHURROS

Fresh Fried Churros $9
Crispy Fried Pastries Dusted with Sugar and Cinnamon Powder
TEQUILA
On the Rocks, Chilled, or a "Shot"

ANEJO

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<th>Tequila</th>
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<tr>
<td>1800 Anejo</td>
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BLANCO

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TEQUILA TASTINGS

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MARGARITAS

TNT House Margarita $13 Reg. / $17 Jumbo
On the Rocks or Frozen. Gold Tequila, Lime, Triple Sec, Salted Rim

Fresh Fruit Margarita $15 Reg. / $18 Jumbo
Strawberry, Pineapple, Melon, or Seasonal Berries. Gold Tequila, Lime, Triple Sec, Salted Rim

Skinny Margarita $13 Reg. / $17 Jumbo
Blanco Tequila, Fresh Lime, Agave Nectar

Cucumber Mint Margarita $13 Reg. / $17 Jumbo
Silver Tequila, Agave, Muddled Cucumbers, Hand Pressed Limes, Mint

Prickly Pear Cactus Margarita $13 Reg. / $17 Jumbo
Silver Tequila, Triple Sec, Prickly Pear Syrup, Agave, Fresh Limes

Pomegranate Margarita $13 Reg. / $17 Jumbo
Our House Margarita flavored with Pomegranate Liquor

Blood Orange Margarita $13 Reg. / $17 Jumbo
Gold Tequila, Blood Orange Syrup, Fresh Limes

CLASSICOS

Wines by the Glass
- Sonoma-Cutrer Chardonnay $10
- Seaglass Pinot Grigio $11
- Murphy Goode Chardonnay $11
- Chateau d'Esclans Whispering Angel Rosé $12
- "The Beach" by Whispering Angel Rose $10
- 14 Hands Cabernet Sauvignon $10
- Dreaming Tree Pinot Noir $12
- Murphy Goode Merlot $11
- Piper Sonoma Brut $12
- La Marca Prosecco $12

WINE

5 oz Pour

Wines by the Glass
- Sonoma-Cutrer Chardonnay $10
- Seaglass Pinot Grigio $11
- Murphy Goode Chardonnay $11
- Chateau d'Esclans Whispering Angel Rosé $12
- "The Beach" by Whispering Angel Rose $10
- 14 Hands Cabernet Sauvignon $10
- Dreaming Tree Pinot Noir $12
- Murphy Goode Merlot $11
- Piper Sonoma Brut $12
- La Marca Prosecco $12

BEER & CANNED COCKTAILS

Draft Beer $8
- Dos Equis Amber, Modelo Especial, Modelo Negra

Imported Beer $8
- Dos Equis Lager, Corona, Corona Light, Pacifico, Tecate, Victoria

Domestic Beer $7
- Stella, Bud Light, Michelob Ultra

Modelo Flavored Beer $10
- 24 oz Pina Picante with Tajin Rim

Coastal Cocktails $10
- Whiskey Lemonade, Cucumber Collins, Orange Crush, Grape Transfusion