



We are committed to maintaining a safe environment and using the highest safety standards. In efforts to make this current life easier & in support of our small business we are offering additional takeout & delivery menu options. Available now are online orders for curbside pickup.

TACOS & TEQUILA TUESDAYS

Taco plates come with Mexican street corn salad, our border chips (chili spiced potato chips), house-smoked salsa, guacamole, and sour cream! (1 taco plate \$8, 2 tacos plate \$12, 3 tacos plate \$16, 4 tacos plate \$20).

NO substitutions but items can be omitted.

- Grilled chicken**, Mexican spice rubbed, flat top grilled bell peppers & onions, shredded smoked gouda, pico de gallo
- Grilled steak**, carne asada spiced, flat top grilled bell peppers & onions, shredded smoked gouda, pico de gallo
- Blackened shrimp**, cilantro lime cabbage, goat cheese, smoky lemon tartar
- BBQ pulled pork**, coleslaw, fried onions, chipotle sour cream
- Chili-mac**, our mac & cheese, beef chili, cilantro lime cabbage, cheddar cheese, fried jalapenos
- Cheesesteak**, shaved roast beef, sautéed bell peppers & onions, melted Gouda cheese sauce & Tennessee gravy
- Buffalo Chicken**, buttermilk fried chicken tenders tossed in buffalo sauce, blue cheese crumbles, lettuce, chopped celery, and ranch dressing
- Smoked Brisket**, smoked brisket, bourbon BBQ, lettuce, cheddar cheese, pickled jalapenos
- Fried avocados**, jack cheese, lettuce, pico de gallo, smoky lemon tartar
- Sweet & spicy fried shrimp** tossed in Thai Chili sauce, with green onion, cilantro lime cabbage
- Breakfast taco**, scrambled eggs, pico de gallo, Andouille sausage, lettuce, fresh jalapenos, chipotle sour cream

TUESDAY TEQUILA MENU

Single cocktails for dine-in and takeout cocktails make two drinks!

- WATERMELON MARGARITA:** Muddled Watermelon, Simple syrup, Splash of lime juice, Hornitos Silver tequila, Triple sec, Sugar rim. \$9 | \$17
- PINK FIZZY MARGARITA:** Don Julio, Pink lemonade, Triple sec, Splash of lime juice, Prosecco, Sugar rim \$10 | \$19
- SANGRIA MARGARITA:** Patron Reposado, Triple sec, Lime juice, OJ, Red Wine Sangria, Lemons, limes, oranges \$10 | \$19
- PINEAPPLE TEQUILA MULE:** Patron Reposado, Triple sec, Bold Rock Pineapple Cider, Barritts Ginger Beer, Splash of pineapple juice, Garnish fresh pineapple \$10 | \$19
- CUCUMBER JALAPEÑO MARGARITA:** Cucumber-jalapeño infused Jose Cuervo 1800 Silver, Triple sec, Simple syrup, Fresh lime juice, Agave, Garnish cucumber and jalapeño \$9 | \$16

AVAILABLE FOR DINE-IN AND TAKEOUT (TJSTONES.COM OR 703-548-1004)