

Tequila Accent's food menu bites right into Mexico itself. It is a flavorful, fun and shareable flare with a contemporary twist, inspired by the taste of Mexico. Our menu promises the best cuisine in Brevard County. Our priority is to continually identify the vendors who provide the freshest produce and pair them with high quality ingredients to bring out the most natural

APPETIZERS

FAJITA NACHOS \$14.99

Grilled chicken or Steak with onions & bell peppers. Served with Pico de Gallo, guacamole & sour cream.

MEXICAN FRIES LANDED \$10.99

VLTIMATE PACHOS

\$11.99

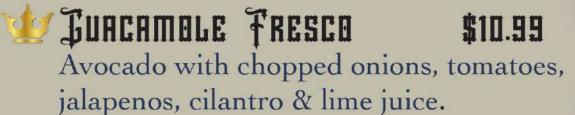
Ground Beef, Shredded chicken, or Shredded Beef (Pick 1) topped with melted cheese. Served with lettuce, Pico de Gallo, guacamole & sour cream.

Bean Jip \$6.99

FUNCAMOLE DIP \$7.99

Theese Jip \$6.99

SPINACH THEESE JIP \$7.99





Beef taquitos, beef mini chimichanga, cheese quesadilla & chicken nachos. Served with guacamole, lettuce, sour cream & Pico de Gallo.

Duese Fundide

Chorizo (Mexican sausage) & melted cheese. Served with three flour tortillas.

In Barra Wings \$12.99

Seasoned chicken wings. Choice of buffalo or Mango Habanero comes with blue cheese or ranch.

UUESHDILLH Grilled Chicken \$12.99 Grilled Steak \$14.99

Grilled Shrimp \$15.99 Served with salad.

TAQUITOS \$10.99

Four Taquitos with lettuce, tomatoes, sour cream & guacamole. chicken or steak.

M Shrimp Teviché \$12.99

Fresh large shrimp marinated with lime juice, red onion, cilantro, tomatoes and jalapeno.

JHRIMP TOCKTHIL Traditional Mexican shrimp cocktail.

\$12.99

Made with onions and cilantro. (Mexican) Choice of lettuce, tomatoes, shredded cheese. (American) Choice of corn or flour/soft or crispy tortilla.

BIRRIH THEO \$17.99

Three Birria tacos comes with consom mé sauce and rice

Two If the Jame taco \$10.99

ADD SOUR CREAM OR

ADD RICE AND BEANS \$3.99 JALAPENO - \$2.00

Ine \$4.99 / Two \$10.99 / Three \$12.99

Taco de Carnitas

Taco de Chorizo Taco de Pollo Asado

Taco al Pastor

Taco de Asada

Shrimp Taco.......\$13.99

Joup & Jalho

Dressing Options: House, Ranch, Caesar or Italian

W THICKEN & TORTILLA FOUP

Made from chicken broth base with rice, chunks of chicken breast, fried tortilla strips & Pico de Gallo. Topped with shredded cheese.

SHRIMP SOUP Made with shrimp, rice and vegetables.

\$14.99

IN PATRONA SALAD

Grilled chicken, steak or shrimp cooked with onions, mushrooms and chipotle sauce. Served with cheese, lettuce, tomatoes, guacamole and sour cream. Grilled Chicken \$13.99 Grilled Steak \$14.99 Grilled Shrimp \$15.99

Lombinations

TACO SALAD

Crisp flour tortilla, Chicken or beef with lettuce, tomatoes, cheese, sour cream and guacamole.

YUCHTAN SALAD

\$13.99

\$12.99

Crisp Romaine lettuce topped with Grilled chicken or Steak, black beans, rice, tomatoes, red onions, bell peppers & avocado slices.

VEGETHRIAN FPECIALS

MIXED VEGETABLE FAJITAS

À mix of sautéed bell peppers, tomatoes, onions, zucchini, mushrooms & spinach on a hot sizzling skillet. Served with rice, beans, sour cream, guacamole salad & Pico de Gallo.

Salsa & Chips	\$2.99
Shredded Cheese	\$3.99
Sour Cream	\$1.99
Mexican Rice	\$3.99
Pico de Gallo	\$3.99
Refried Beans	\$3.99
Small Guacamole Dip	\$2.99
Small Cheese Dip	\$2.99

THILE RELLENO VEGETHBLE

sautéed veggies: onions, corn, tomatoes & zucchini. Topped with melted cheese & ranchero sauce. Served with rice and beans.

Delicious roasted Poblano pepper filled with

Vegetarian Juesadilla

Grilled flour tortilla filled with pepper, onions, tomatoes, mushrooms, spinach & melted

cheese.

Deluxe Mexican Burrito

\$14.99

Rice, black beans, lettuce, cheese, Pico de Gallo, sour cream and grilled corn Add extera chicken, steak and shrimp for extra \$3

Vegetable \$11.99

THICKEN \$13.99 Freak \$14.99

ZHRIMP \$15.99

3ALMON \$17.99

\$13.99

\$13.99

Burrito stuffed with your choice of Ground Beef, Chicken or Pork. Includes refried beans, rice, sour cream, guacamole, Pico de Gallo, cheese and lettuce. Topped sauce and cheese.

Incredible Burrito

\$16.99

Flour tortilla stuffed with steak, grilled chicken and beans. Served with lettuce, avocado and sour cream. Choice of Ranchero or green sauce.

BURRITO TALIFORNIA

\$16.99

Grilled to perfection with a choice of grilled chicken or steak, comes with fries.

ACAPULCO BURRITO

\$15.99

Your choice of carne asada, grilled chicken or pork carnitas. Comes with beans, pico de gallo, sour cream cheese, guacamole and rice.

Queso Burrito

\$15.99

Grilled chicken or steak covered with cheese sauce and grilled onions. Served with rice and guacamole salad.

FSPECIALES DE JA CASA

AMALES \$13.99 Two delicious homemade Tamales made from scratch served with rice and

THILES RELLENOS \$14.99

Poblanos pepper stuffed with cheese served with rice, beans and topped with

MILHNESH DE POLLO \$16.99 A batter dipped chicken served with salad, rice, beans and a side of cheese with tortillas.

Enchiladas Mexicana \$14.99 Three chicken enchiladas topped with the choice of red sauce or molé sauce.

Served with rice and beans.

Enchiladas Jupreme

\$14.99

1 chicken, 1 beef, 1 bean, 1 cheese. Topped with red sauce, lettuce, tomatoes

and sour cream.

beans.

specialty sauce.

cream and tortillas.

Warning! Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risks of food illness.

THIMICHANGA

One flour tortilla deep-fried and filled with beef, chicken or steak. Topped with cheese, lettuce, tomatoes, guacamole & sour cream. Served with rice and beans.

TRILLED THICKEN \$14.99 FTERK \$15.99 FHRIMP \$17.99

Enchiladas Las Banderas Three enchiladas each of chicken, beef and cheese topped with chipotle,

mole and cheese sauce. Comes with rice & beans and guacamole salad.

TEQUILA ACCENT'S QUESADILLA

\$17.99 A grilled flour tortilla folded with shrimp, steak and chicken. Topped

with mushrooms and melted cheese Served with lettuce, tomatoes, sour cream and pico de gallo.

ARROZ CON POLLO OR STERK

Grilled chicken or steak over a bed of mexican rice loaded with melted cheese, onions and mushrooms. Served with guacamole salad, sour TRILLED THICKEN \$17.99 FTERK \$18.99

Add onions & mushrooms \$2

Frenk a La Mexicana

\$20.99

Ribeye cooked with onions, tomatoes, jalapenos and cilantro. Served with rice, beans and two sides.

EL TAPITAN \$19.99

Ribeye steak with grilled onions. Served with rice, cheese enchilada rice and beans.

Malisco Frenk

Ribeye steak with onions, mushrooms and topped with cheese. Served with rice and beans.

TARNE ASADA

\$20.99

Charbroiled steak. Served with rice, refried beans and avocado salad. Comes with tortillas.

EL MARIACHI

\$26.99

Sliced steak, chicken breast and shrimp. Choice of mojo de ajo or a la diabla. Served with rice, beans and avocado salad. Add guacmole for \$1.

Mexican Furf and Turf

\$23.99

Ribeye steak with grilled shrimp topped with onions and mushrooms. Served with your choice of rice and beans.

TARNE DE RES

Combination of chile verde and chili Colorado. Served with rice, beans, salad and pico de gallo.

ARRACHERA

\$21.99 Grilled marinated steak topped with chimichurri sauce. Served with rice, black beans and avocado salad.



PHULTRY

POLLO DE ABUELA

Boneless grilled chicken breast topped with cheese sauce. Served with rice, beans, and salad.

POLLO AZTECA \$20.99

Chicken breast topped with Mexican sausage and nacho sauce. Served with rice and bean.

POLLO THIPOTLE

\$17.99

Grilled chicken in our creamy chipotle sauce onions and mushrooms. Served with rice and beans.

🕨 Pollo with a josé cuervo shot

\$20.99

Half chicken breast topped with grilled onions, cilantro and a shot of tequila. Served with rice and salad.

া Mexican Malé

\$17.99

Chicken slices topped with our delicious mole sauce. Served with rice, black beans, salad and tortillas.

IL REY DEL POLLO

\$18.99

Grilled and marinated chicken breast covered with fresh sliced mushrooms, spinach, bell peppers, onions and smothered with cheese sauce. Served with rice and beans.



THE KIDS - \$6.00

One taco with Mexican Rice and Beans

Enchilada, beans and Mexican Rice

Cheese quesadilla and Mexican Rice

Chicken fingers with fries

Macaroni and Cheese

Burrito

Mini Chimichanga with chicken or beef Nachos with cheese, chicken, or beef

THRITHS

Pork strips served with Mexican rice, refried beans, salad and tortillas.

🌉 Tarnitas With Jalsa Verde dr Rojo

\$18.99

\$18.99

Pork strips on green sauce or red sauce. Served with Mexican rice, refried beans and salad.

All fajitas are served with Mexican rice, beans, lettuce, sour cream, pico de gallo, guacamole and fajitas are cooked with tomatoes, onions and bell peppers.

SHRIMP FAJITAS \$21.99

THICKEN FAJITAS \$17.99

Steak Falitas \$18.99

THITHS TEXHIHS Steak, chicken and shrimp. \$24.99

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Pork strips, shrimp, chicken, chorizo, steak cooked with a dash of tequila.

PIÑA JOCA \$21.99

Delicious shrimp, scallops and grilled chicken with onions, tomatoes, pineapple and green peppers topped with shredded cheese.

FAJITAS VALLARTA

Adobo chicken grilled breast on a bed of sautéed onions, bell peppers, mushrooms and pineapple chunks.

া Piña al Pastor \$20.99

Pork al pastor marinated in adobo sauce. Grilled with pineapple chunks and onions. Served in half of a fresh pineapple bowl, accompanied by rice, beans, lettuce, pico de gallo, guacamole, sour cream and tortillas.

Freak and Shrimp Fajitas \$20.99

THICKEN AND SHRIMP FAJITAS \$19.99

Freak and Thicken Fajitas \$19.99

El Molchiete \$26.99

A combination of steak, chicken and shrimp cooked with onions, bell peppers, tomatoes, mushrooms and zucchini, layered with our special sauce topped with cheese.

FROM THE DEEHI

Majarra Frita \$18.99

Whole deep fried tilapia served with rice and side salad.

SHRIMP QUESADILLAS \$17.99

Grilled flour tortilla stuffed with shrimp, sliced onions, tomatoes, peppers, cheese, lettuce and sour cream. Served with rice and beans.

BURRITO MAZATLAN \$17.99

Shrimp burrito with bell peppers, tomato, onions and mushrooms. Served with rice, and salad.

া Trab Enchiladas \$17.99

Three crab enchiladas with verde sauce. Comes with rice & beans.

Enchiladas del Mar \$17.99

Three enchiladas filled with grilled shrimp, onions, tomatoes and bell peppers. Topped with cheese. Served with rice, sour cream, pico de gallo and salad.

SHRIMP THIPOTLE \$19.99

Large shrimp basted with creamy chipotle sauce, onions and mushrooms. Served with rice, salad and refried beans.

ARROZ JON MARISCOS \$17.99

A grat mix of shrimp and scallops on a bed of rice, topped with queso.

SHRIMP VERACRUZ \$19.99

Shrimp simmered in a blend of onions, tomatoes, bell peppers with specialty

Th Pastre

sauce. Served with rice and beans.

FRIED TEE TREAM Tres Leches THURROS

\$5.00 \$6.00

\$6.00

IRINKS

LOKE PRODUCTS \$3.00

Mexican coke \$3.50

JARRITOS \$3.50

Guava, Tamarind, Pineapple, Mandarin, Lime

HOMEMADE HORCHATA \$5.00