SOPAS + ENSALADAS

CHICKEN TORTILLA SOUP
tomato-chile broth, roasted chicken, crispy tortilla strips, roasted corn, queso fresco & avocado **9**

SOUTHWESTERN CHOPPED SALAD
fresh romaine, black beans, charred corn, pico de gallo, red onion, avocado, queso fresco, tossed with chile honey lime vinaigrette **14**

CHEF'S CAESAR SALAD
fresh romaine, cherry tomatoes, red onion, cotija cheese, sweet corn, guajillo Caesar dressing **13**

NACHO'S TACO SALAD
fresh romaine, avocado, charred corn, crispy bacon, egg, Grande-spiced croutons, pico de gallo, shredded cheese, spicy ranch dressing, crispy shell **14**

ADD GRILLED CHICKEN 8
ADD SHRIMP 10

Share

QUESO BLANCO
house-made warm corn tortilla chips **9**
*ADD GRILLED CHORIZO +4
*ADD GRINGO GROUND BEEF +4
*ADD CHICKEN TINGA +4

BLISTERED BRUSSELS SPROUTS
honey chipotle vinaigrette, avocado crema, Grande's house spice, pickled onions & jalapeños **13**

MEXICAN STREET CORN (2)
grilled fresh corn, chipotle mayo, cotija cheese & Tahin spice **11**

GRILLED CHIPOTLE 'STICKY' WINGS
seasoned & grilled chicken wings tossed in chipotle BBQ sauce & avocado ranch **15**

NACHOS GRANDE
crispy tortilla chips, melted Monterey Jack & Cheddar cheese, queso blanco, black beans, red chili sauce, crema, cilantro, pico de gallo, guacamole, pickled onions & jalapeños **16**
CHICKEN TINGA 18
BARBACOA 19

TACO GRANDE
MEXIGRILL + TEQUILA BAR

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies or dietary restrictions.
We reserve the right to include 20% gratuity to all tables of 8 or more.

GUACAMOLE $20 flight

TG ORIGINAL
GRILLED PINEAPPLE
SWEET CORN

guacamole
MADE FRESH TO ORDER
topped with cilantro & cotija cheese

TG ORIGINAL
smashed Hass avocado, jalapeño, tomato, cilantro, onion, house-made warm corn tortilla chips **14**
choice of HOUSE-MADE CHIPS -OR- FRESH VEGGIES

GRILLED PINEAPPLE
our house guacamole with charred pineapple & honey **16**

SWEET CORN
our house guacamole with fresh sweet corn & pickled onions **16**

MOLCAJETES

¡THE ULTIMATE SHAREABLE!

Served bubblin' in a traditional lava rock molcajete **"MOKA-HET-TAY"** with corn or flour tortillas, pico de gallo, lettuce, cotija cheese and sour cream.

TRES CARNE
marinated grilled flank steak, chicken, chorizo, grilled queso fresco, roasted jalapeño & red chili sauce **28**

SURF & TURF
marinated grilled flank steak, chorizo, shrimp, chicken, grilled queso fresco, roasted jalapeño & green chili sauce **30**

QUESADILLAS

Griddled flour tortilla with melted Monterey Jack & Cheddar cheese, topped with cilantro & served with lettuce, sour cream & pico de gallo on the side.

GRILLED CHICKEN 17

CHIPOTLE SHRIMP
marinated & seasoned **17**

BLACK BEAN & ROASTED CORN
fresh black beans, roasted corn cut off the cobb, red onion, fresco chili peppers, cilantro, guacamole **14**

grande's specialty

CARNE ASADA
marinated & seasoned **21**

AL PASTOR
spiced roasted pork **16**

GROUND BEEF
seasoned ground beef **16**

VEGETARIAN
roasted mushrooms, poblanos & grilled scallions **14**

BARBACOA
slow roasted short rib **19**

especiales DE LA CASA

SOUTHWESTERN GRILLED CHICKEN
south of the border dry rub, spanish rice, chipotle crema, pineapple salsa, crispy tortilla strips **19**

CARNE ASADA
marinated prime black angus flank steak, Spanish rice, seasonal salad, tomatillo salsa & flour tortillas **24**

Tacos

¡IT'S WHAT WE DO!

Served on homemade flour tortillas (except for Carne Asada tacos). Comes as a platter with (3) tacos, Spanish rice & black beans.

ADD A TACO TO ANY ENTREE +5.00

CHICKEN TINGA
braised chicken in chipotle adobo, red onion, avocado, cilantro & cotija cheese **15**

BLISTERED BRUSSELS
fried brussels, Grande house spice, corn & black bean salsa, avocado crema **14**

CARNE ASADA*
marinated flank steak, corn tortilla, onion, salsa verde **22**

ROASTED CAULIFLOWER
pickled onions, hass avocado sauce, cilantro **14**

Lettuce cups -or- corn tortillas (GF) available upon request.

BIRRIA TACOS*
chili braised beef, Monterey jack & Cheddar cheese, corn tortilla, Caldo "Mexican beef broth" for dipping **19**

AL PASTOR
spiced roasted pork, pineapple salsa **15**

GROUND BEEF
ground beef, Monterey Jack & Cheddar cheese, lettuce, pico de gallo **15**

CHIPOTLE SHRIMP
marinated shrimp, pickled red cabbage, chipotle & avocado crema **16**

CRISPY FISH*
flash-fried mahi-mahi, pickled red cabbage, chipotle & avocado crema **17**

**Not included in the Taco Tuesday promotion.*

FAJITAS

Sizzling red & yellow peppers, poblanos, red & Spanish onion served with flour tortillas, pico de gallo, lettuce, sour cream, Monterey Jack and Cheddar cheese.

fajitas for two
marinated 8 oz. filet mignon, 8 oz. chicken breast & grilled shrimp served with all the fixings for two! **49**

Lettuce cups -or- corn tortillas (GF) available upon request.

VEGETARIAN 15
VEGAN 15
CARNE ASADA 21
SOUTHWESTERN GRILLED CHICKEN 16
CHIPOTLE SHRIMP 21
GRANDE FILET MIGNON 25

Want to mix & match?
Just ask to make a fajita combo!

Burritos

Filled with Spanish rice, black beans, pico de gallo, guacamole, crema, Monterey Jack and Cheddar cheese Grande's chili sauce, lettuce & sour

CHICKEN TINGA 15
AL PASTOR 16 • **GROUND BEEF** 15
BARBACOA 19 • **VEGETABLE** 13
CARNE ASADA 21
MAKE IT A CHIMICHANGA +$2
(deep fried, covered in queso blanco, guacamole, crema, pico de gallo, red chili sauce & lettuce)

choice of
WET BURRITO
lettuce, red onion, and queso fresca
-or-
'HAND HELD' BURRITO
griddled & served with red chili sauce or salsa verde
-or-
BURRITO BOWL

BOCADILLOS

Served with seasoned fries.

EL GRINGO BURGER
bacon, lettuce, tomatoes & cheddar on a toasted brioche bun **16**

CHORI-BURGER
blend of chorizo and ground angus beef, mango-habanero aioli, pickled jalapeños, lettuce, tomatoes & pepperjack cheese on a toasted brioche bun **17**

GUAJILLO BUFFALO CHICKEN
buttermilk brined chicken breast, fried crispy & tossed in our guajillo buffalo sauce with bacon, lettuce, tomato & cilantro ranch on a toasted brioche bun **16**

Enchiladas

Three enchiladas on corn tortillas served with Spanish rice & black beans.

CHICKEN TINGA
lettuce, crema, green chili sauce, queso fresco, radish **15**

SEAFOOD ENCHILADA
Gulf shrimp, bay scallops, Monterey Jack & Cheddar cheese, tomato, jalapeño, onion, cilantro & salsa verde, black beans, Spanish rice, topped with queso blanco **21**

BARBACOA
braised short rib, green chili sauce, lettuce, cotija cheese, crema, red onion **19**

Sides

CHIPS & SALSA REFILL? +3

MEXICAN STREET CORN (EACH) 7
grilled corn on the cob, chipotle aioli, cotija cheese & tajin seasoning

SPANISH RICE 5
BLACK BEANS 5
SWEET PLANTAINS 7
crema, cilantro & cotija cheese

Gluten Free · Nut Free · Dairy Free · Vegetarian · Vegan · Contains Shellfish

Tequila Flights

THE DON 38
The TG go-to!
Don Julio Blanco • Reposado • Anéjo

WHITE PARTY 35
Smooth & classy party starters for beginners
Don Fulano Blanco • Fortaleza Azul Blanco • Flecha Azul Blanco

MID-LIFE CRISIS 38
A little aged, a lot of flavor
Reposados:
Corralejo • Milagro • Dano's

CRYSTAL CLEAR 40
Aged, fileted & mouth-watering
Cristalinos:
Hornitos • Cazadores • Patrón

2 oz. pour of each

OLD HEADS 45
Better with age
Anéjos:
Codigo • Casa Noble • Herradura

T.I.L.Fs:
Tequilas I'd Like to Finish 50
Aged to perfection
Extra Anéjos:
Patrón • El Tesoro • Cantera Negra

WALK OF FAME 45
Flavorful selections from Hollywood
818 Blanco • Casamigos Reposado • Teremana Anéjo

Y.O.L.O. 55
As smooth as it gets...
Casa Dragones Joven • Komos Reposado
Herradura Suprema
1 OZ POUR OF EACH

CLASE AZUL FLIGHTS *A story with every sip*

SHOW SOME "CLASE" 75
Clase Azul Plata
Clase Azul Reposado
Clase Azul Anéjo
1 OZ POUR OF EACH

MEZCAL SMOKE SHOW 85
Clase Azul Durango Mezcal
Clase Azul Guerrero Mezcal
Clase Azul San Luis Potosi Mezcal
1 OZ POUR OF EACH

Make it Golden & Add Clase Azul GOLD To Your Flight (1 oz) +25

Vino

BLANCOS	GLASS	BOTTLE
PINOT GRIGIO, CANALETTO, DELLE VENEZIE	9.00	36.00
SAUVIGNON BLANC, OYSTER BAY, NZ	10.00	40.00
CHARDONNAY, GRAYSON WINERY, CA	9.00	36.00
ROJOS		
PINOT NOIR, TOSCHI, CA	9.00	36.00
MALBEC, LITTLE MAD BIRD, MENDOZA	9.00	36.00
CABERNET SAUVIGNON, COLLIER CREEK, CA	9.00	36.00
BURBUJAS		
LA MARCA, PROSECCO	12.00	
VEUVE CLIQUOT		99.00

add a FLOATER

Make it Rich
ADD GRAND MARNIER +3
Make it Spicy
ADD TANTEO JALAPEÑO +3
Make it Smokey
ADD CONEJO MEZCAL +3

CÓCTELES especiales

TG HOUSE 12 glass | 48 pitcher
Blanco Tequila, Lime, Agave, Salt Rim
Add your choice of flavor: Strawberry, Pineapple, Mango, Pomegranate or Black Cherry +2.00/5.00

PRIMO
Don Julio Blanco, Grand Marnier, Agave, Lime **17**

"FUEGO VERDE" - GREEN FIRE
Tanteo Jalapeño Tequila, Lime, Mole Bitters, Cilantro **14**

PINEAPPLE EXPRESS
Blanco Tequila, Lime, Pineapple Purée, Agave, Brown Sugar-Dipped Pineapple, Served Up **14**

MICHELADA
Spice Mix, Dos XX Lager, Tajin Rim **10**

TG BATANGA
Blanco Tequila, Lime Juice, Coca-Cola, Salt Rim **12**

PALOMA PICANTE
21 Seeds Grapefruit Hibiscus Tequila, Lime Juice, Prickly Pear Syrup, Grapefruit Juice, Jalapeños, Lime & Grapefruit Bitters **14**

SMOKED WATERMELON
Conejo Mezcal, Lime Juice, Agave, Prickly Pear, Watermelon Schnapps, Black Salt Rim & Lime Wheel **14**

AÑEJO OLD FASHIONED
Herradura Añejo, Muddled Lime & Orange, Rooibos Syrup, Walnut Bitters **16**

SPICY MANGO MARGARITA
Tanteo Chipotle, Mango Enchilado Syrup, Agave, Mango Purée, Lime Juice, Garnished with Lime Wheel & Mango Enchilado Candy **14**

ESPRESSO FIESTA
Cantera Negra Café, Baileys, Luxardo Espresso Liqueur. Garnished with Fresh Coffee Beans **15**

TG SUNRISE
Blanco Tequila, Fresh OJ, Strawberry Lemonade **12**

Pick a Rim: Salt, Sugar, or Tajin

IF YOU'RE GOING TO BE SALTY, JUST ORDER TEQUILA.

We Have a Selection of Over 50 Tequilas, Ask Your Server for a Tequila Bible to Check Them Out!

TACO GRANDE
MEXIGRILL + TEQUILA BAR

DRAFT BEER Cervezas

MILLER LITE	4.50
YUENGLING	4.50
MODELO	5.00
DOS XX	5.00
PACIFICO	5.50

Ask us about our 3 rotating craft seasonals!

BOTTLES & CANS

TECATE	4.00	**DOGFISH HEAD SLIGHTLY MIGHTY**	6.00
COORS LIGHT	4.00	**ANGRY ORCHARD**	6.00
BUD LIGHT	4.00	**TWISTED TEA**	6.00
BUDWEISER	4.00	**CAPE MAY IPA**	7.00
MICHELOB ULTRA	5.00	**MODELO NEGRA**	6.00
BLUE MOON	5.00	**HEINEKEN 0.0 N/A**	6.00
CORONA	6.00	**DOS XX LAGER**	6.00
CORONA LIGHT	6.00	**HIGH NOON TEQUILA SELTZER**	8.00
CORONA PREMIER	6.00		
TOPO CHICO HARD SELTZER	6.00		

NON-ALCOHOLIC

JARRITOS 3.50
FRUIT PUNCH • PINEAPPLE • GRAPEFRUIT • TAMARIND • MANDARIN

COCA-COLA PRODUCTS 3.00
Coke, Diet Coke, Sprite, Ginger Ale, Fanta Orange

MEXICAN COKE 4.00

FRESH BREWED ICED TEA 3.00

SARATOGA SPARKLING 6.00

SARATOGA STILL 6.00

JUICE
Orange, Cranberry or Pineapple **3.00**

LEMONADE 3.00

LA COLOMBE COFFEE 3.00

MIGHTY LEAF HOT TEA 3.50

FLAVORED LEMONADE 4.00

MOCKTAILS *aguas frescas*

VIRGIN STRAWBERRY DAQUIRI
On the Rocks **9.00**

VIRGIN MOJITO 9.00

VIRGIN MARGARITA 9.00

CAN'T BELIEVE IT'S NOT VODKA
Seedlip N/A "Vodka", Mango Syrup, Mango Purée, Tajin Rim with a Mango Enchilado & Lime Garnish **12.00**

SOBER TEA
Seedlip N/A "Rum", Guava Leaf Syrup, Agave Syrup, Dried Guava Leaf Rim, Lemon Garnish **12.00**

FRESH AIR
Seedlip N/A "Gin", Lavender Syrup, Rooibas Syrup, Cilantro Syrup, Dried Rooibas Leaf Rim, Orange Garnish **12.00**

ADD A FLAVOR TO ANY MOCKTAIL +2
Pineapple, Strawberry, Mango, Passionfruit, Black Cherry or Pomegranate