

# DAILY SPECIALS

**MONDAY** Margarita Madness

\$2 off all Specialty Margaritas

**TUESDAY** Tacos & Tequila

All tacos 2 for \$7.50 , Add two Sides \$ 6

\$5 Tequila Shot Special

**WEDNESDAY** Winedown

No corkage fee, 25% off all bottles

**THURSDAY** Tamales – Two for \$8

**FRIDAY** Fish Tacos (2)

Blackened or Grilled

with one side \$12

**SATURDAY** Sangria Party

\$6 all day, let's party

**SUNDAY** Smoked Out Tacos

House Smoked Brisket , Salsa Roja, Cotija,

Cilantro \$4 each

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**PLEASE INQUIRE ABOUT CATERING,  
LARGE PARTIES &  
RESTAURANT BUY OUTS**

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**MANAGING PARTNER** Mike Dixon

**EXECUTIVE CHEF** Andie Hubka

**KITCHEN MANAGER** Julio Espino

**CONTACT US**

tumadrescantina@gmail.com

**FOLLOW US**

**INSTAGRAM** @tumadrescantina

**FACEBOOK** Tu Madres Cantina & Grill

# TEQUILA

**BLANCO / NOT AGED \$10**

123 tequila

ArteNOM 1549

ArteNOM 1579

Azunia

Casamigos

Don Fulano

Fortaleza

Fuentesca

G4

Patron

Siete Leguas

**REPOSADO / AGED 2-11  
MONTHS \$11**

123 tequila

ArteNOM 1414

Azunia

Don Fulano

Fortaleza

G4

Patron

Casamigos

**ANEJO / AGED 1-3 YEARS**

123 Tequila \$15

Arrette \$14

ArteNOM 1146 \$12

Azunia \$12

Don Julio 1942 \$23

Fortaleza \$14

G4 \$14

Partida \$14

Patron \$14

Siembra Azul \$14

Jose Cuervo Reserva de la Familia  
\$20

**EXTRA ANEJO / AGED 3  
YEARS MINIMUM**

Avion Reserva 44 \$20

Arrette Gran Clase \$15

Don Fulano 5 YO \$23

Fuenteseca Reserva 7 YO \$25

G4 Extra Anejo \$18

**TEQUILA FLIGHT**

A current selection of 3 premium  
100% Agave Tequilas 18

**MEZCAL**

Bozal Tobasiche \$16

Del Maguey Vida \$11

Madre Espadin y Cuishe \$11

Mezcal Vago Jarquin Madre Cuixe \$14

Mezcal Vago Jarquin Tobola \$18

Reyes y Cobardes Salmiana \$10

El Silencio \$14

**MARGARITAS**

**El Classico** – tequila reposado, fresh citrus, agave syrup, served shaken on the rocks with salt 11

**The Caddy** – our classico + a shot of Grand Marnier 13

**El Chingon** – our classic topped with Modelo Especial 12

**La Chingona**– tequila blanco, strawberry, mint, citrus, agave, black lava salt rim 12  
+ amaretto 2

**Paloma**– tequila, lime, pink grapefruit, Jarritos grapefruit soda, salted tajin rim 11

**El Diablo**– house pineapple infused tequila, jalapeño agave, charred pineapple, lime, tajin rim 13

**Mango Mezcalrita** – served frozen with tajin and black salt rim 11

**HAPPY HOUR**

**SERVED DAILY 3-6**

**IN THE RESTAURANT & BAR**

Select Bottled & Canned Beer 3

All Beer on Draft 4

House Wines, Mimosas 5

Well Drinks, Sangria 6

House Margarita 7

**BAR BITES**

**SERVED DAILY**

**IN OUR BAR AREA ONLY**

**SNACKS happy hour / regular price**

House Chips & Salsa Roja 3/4

House Chips & Queso 5/7

House Chips & Guac 7/9

Petite Mexican Cesar Salad 6/8

Tortilla Soup (cup) 4/5

**\$8 BAR PLATES**

**Carne Asada Fries** – guacamole, baja crema, micro cilantro, pickled jalapeño 8

**Chiles Gueritos (3)** – stuffed with shrimp, served with mayo, soy & lemon 8

**Tacos al Pastor (2)** – pork, grilled pineapple, pickled red onion, cilantro 8

**Bar-vacado** – grilled half avocado stuffed with short rib barbacoa, queso fundido, crispy tortillas & pico de gallo 8