

Tequila Escape

439 Main St 06877 · +12034382500 · Updated: Jan 14, 2026

[View online menu](#)



SMALL PLATES 22

Guacamole

Offered in 4 delicious ways

AVAILABLE OPTIONS

Classic: \$16.00

Serrano: \$17.00

Shrimp Chimichurri: \$19.00

Soup Of The Day

\$10.00

Buffalo Flautas

\$13.00

Organic chicken tinga, onions, tomato, chipotle, buffalo sauce, crema Fresca

Grass-fed Empanadas

\$15.00

Steak: homemade chipotle sauce

Wild Caught Jumbo Shrimp

\$15.00

Plantains, white wine cherry pepper sauce

Peruvian Seafood Ceviche

\$23.00

fresh flounder, calamari, shrimp, fresh lime, red onion, cilantro, peruvian corn, limo pepper,

Grass-fed Steak Skewers

\$17.00

Grass-fed skirt steak, potato cauliflower cake, huancaína sauce, chimichurri sauce

Ahi Tuna Tostada

\$18.00

Avocado, scallions, homemade miso sauce, sriracha aioli

Crispy Calamari

\$15.00

With fried jalapeños, chipotle aioli on the side

Shrimp Tacos

\$13.00

Blackened shrimp, onions, chimichurri, cilantro, salsa verde, 2 tacos

Street Corn

\$7.00

on the cob, chipotle aioli, cotija cheese

Peruvian Artichokes

\$14.00

lemon aioli, sliced jalapeno, red onion, cilantro, queso fresco, lemon olive oil

Organic Crispy Chicken Tacos

\$12.00

cotija cheese, onion, cilantro, cabbage, arugula, salsa verde, 2 tacos

Ahi Tuna Tacos

\$17.00

Ahi tuna, scallions, signature sesame soy sauce, spicy crema fresca, guacamole, 2 tacos

Street Quesadillas	AVAILABLE OPTIONS
corn tortilla, cherry peppers, onions, Mexican cheese blend, guacamole, sour cream, pico de gallo	\$15.00
	Steak: \$8.00
	Chicken: \$7.00
	Shrimp: \$7.00
	chorizo: \$6.00
	Seasonal Veggies: \$4.00

Brussels Sprouts	\$13.00
Shaved, with garlic truffle glaze, shallots, bacon	

Wild Charred Portuguese Octopus	\$19.00
Baby potato, Spanish chorizo, fennel, cherry pepper, lemon olive oil	

California Nachos	AVAILABLE OPTIONS
Black bean puree, Monterrey jack cheese, guacamole, sour cream, pico de gallo	\$14.00
	Chicken: \$7.00
	Steak: \$8.00
	Chorizo: \$6.00
	Shrimp: \$7.00

blistered shishito peppers	\$9.00
blistered with sea salt	

Grass-fed Steak Skewers	\$17.00
certified organic grass fed skirt steak, potato cauliflower croquettes, huancaína sauce, chimichurri sauce	

Grass-fed steak tacos	\$14.00
arugula, cabbage, onions, cilantro, avocado salsa verde(spicy), crema fresca	

mushroom blend tacos	\$12.00
arugula, cabbage, red onions, shiitake mushrooms, wild mushrooms, queso fresco, lemon aioli	

SALADS 6

Quinoa Salad	\$15.00
Quinoa, tomato, green beans, broccoli, shitakes, cauliflower, apples, carrots, kale, snap peas, avocado, pepita seeds, edamame, cranberries, crispy leeks, ginger lemon miso vinaigrette	

Half Caesar	\$13.00
Half lettuce, homemade caesar dressing, homemade croutons	

Calamari	\$17.00
Organic frisee, miso vinaigrette	

Kale + Boursin	\$14.00
Roughly chopped kale tossed with cherry tomatoes, shaved carrots, Boursin cheese, candied pecans, peppered bacon, avocado-honey mustard balsamic vinaigrette	

Picadilla Salad	\$14.00
Romaine, cucumber, tomatoes, jicama, sweet corn, beans, avocado, cotija cheese, roasted garlic lemon vinaigrette	

Cali Taco Salad	\$14.00
applewood smoked bacon, avocado, tomato, red onion, gorgonzola cheese, romaine, house vinaigrette.	

SANDWICHES 5

Chicken Sandwich	\$16.00
avocado, tomato, lettuce, chipotle aioli, fries	
Steak Sandwich	\$17.00
grass-fed skirt steak, caramelized onion, mushroom, sriracha aioli, fries	
Burritos	AVAILABLE OPTIONS
rice, black beans, Monterrey jack cheese, sour cream, side of mixed greens	
	Veggie: \$12.00
	Organic Chicken: \$16.00
	Grass Fed Steak: \$17.00
	Shrimp: \$17.00
Certified Organic Grass Fed Burger	\$19.00
cheddar, smoked bacon, shoestring onion rings, chipotle mayo, fries	
Avocado BLT	\$14.00
sriracha aioli, fries	

ENTREES 7

Grass Fed Skirt Steak Frites	\$36.00
french fries, mixed greens, chimichurri sauce, gorgonzola	
Scallops / Shrimp Enchiladas	\$35.00
Bell peppers, onions, jack cheese, chipotle cream	
Black iron skillet fajitas	AVAILABLE OPTIONS
Sizzling with caramelized onions, chayote, zucchini, bell peppers	
	Mixed vegetables: \$18.00
	Grass-fed skirt steak: \$35.00
	Organic chicken: \$29.00
	Wild shrimp: \$29.00
	rice and beans - Add: \$3.00
	Chicken - Add to protein: \$7.00
	Shrimp - Add to protein: \$9.00
Wild Caught Alaskan Salmon	\$33.00
teriyaki pineapple glaze, basmati rice, sautéed spinach (GF)	
Atlantic Mahi Mahi al sherry	\$37.00
scallops risotto, scallop-sherry reduction sauce	
Organic Half Chicken	\$29.00
poblano mashed potatoes, haricot verts, spanish chorizo, white wine cherry pepper reduction sauce	
Shrimp al Mojo de Ajo	\$30.00
wild caught jumbo shrimp, Spanish chorizo, zucchini risotto	

SIDES 7

Street corn	\$7.00
Sauted Organic Spinach	\$9.00
Truffle Fries	\$8.00
Rice + Beans	\$5.00
Grilled Seasonal Vegetables	\$6.00
Mushroom Risotto	\$11.00
Poblano Mash	\$5.00

KIDS MENU 7

Kids Rrganic Chicken Breast	\$13.00
-with fries	
Kids Steak	\$22.00
- Certified organic grass-fed steak + fries	
Kids Organic Chicken Tacos	\$13.00
- with Monterrey Jack Cheese+ fries	
Kids Certified Organic Grass Fed Burger	\$14.00
-with fries	
Kids Mac + Cheese	\$12.00
Kids Penne / Linguini with Butter / Marinara	\$12.00
Kids Organic Monterrey Jack Cheese Quesadilla	AVAILABLE OPTIONS
	\$11.00
	Chicken: \$6.00

MARGARITAS 12

Classic	\$14.00
jimador blanco, all natural orange liqueur, fresh lime juice	
Blood Orange	\$15.00
espolon blanco, all natural orange liqueur, fresh lime juice, blood orange	
Skinny Girl	\$15.00
Herradura Blanco, Cointreau, Lime Juice	
Passion Fruit	\$15.00
Passion fruit puree, Exotico Blanco, all-natural orange liqueur, fresh lime juice	

Jalapeno Cucumber	\$15.00
jalapeno infused blanco, all natural orange liqueur, fresh lime juice, muddled cucumber	
Strawberry Fields	\$15.00
Muddled Strawberries, Espolon Blanco, Combier, fresh lime juice	
Mezcal	\$16.00
banhez blanco mezcal, combier, fresh lime juice	
Mango	\$15.00
jimador blanco, all natural orange liqueur, fresh lime juice, mango	
Spicy Blood	\$15.00
espolon blanco, natural orange liqueur, fresh lime juice, serrano peppers, blood orange, strawberries	
Perfect Patron	\$17.00
patron silver, patron citronge orange, fresh lime juice	
La Verde	\$15.00
pineapple infused blanco, cilantro, basil, mint, serrano, all natural orange liqueur, fresh lime juice	
El Jefe	\$22.00
casa noble reposado, grand mariner, fresh lime juice	

LATIN CLASSICS 7

Pomegranate Mojito	\$15.00
bacardi white rum, pomegranate puree, strawberries, mint, lime	
Traditional Mojito	\$14.00
limes, mint, bacardi white rum	
Tropical Mojito	\$14.00
bacardi white rum, passion fruit puree, mango, mint, lime	
Cucumber Mint Martini	\$13.00
cylinder ultra premium vodka, cucumber, mint, freshl lime juice	
Caipirinha	\$14.00
leblon cachaca, fresh limes, organic brown sugar *traditional, passionfruit, strawberry & mango available	
Pisco Sour	\$15.00
barsol pisco quebranta, fresh lime juice, elderflower liqueur, egg white choice of traditional, passion fruit or strawberry	
Sangria	\$10.00
choice of red (pisco based) or white (peach vodka based)	

SPEAKEASY 7

Ultima palabra	\$14.00
del maguey espadin mezcal, luxardo maraschino, green chartreuse, fresh lime juice	

Japanese Paperplane	\$14.00
roku japanese gin, fresh lemon juice, aperol, amaro notion	
Lavender Bees Knees	\$14.00
Roku Japanese gin, fresh lemon juice, lavender honey-infused syrup, fresh lavender top	
Mick Jagger Penicillin	\$14.00
naked single malt scotch, fresh lemon juice, ginger infused local honey	
Barrel Aged Tequila Old Fashioned	\$14.00
espolon reposado, agave, orange bitters,. angostura bitters, flamed orange peel, barrel aged 14 days in used bourbon barrel casks	
Barrel Aged Rye Manhattan	\$15.00
redemption rye, dolin sweet vermouth, angostura bitters, maraschino cherry. Barrel aged 14 days in used bourbon barrel casks	
Barrel Aged Mezcal Negroni	\$14.00
illegal blanco, campari, carpano antica, maplewood smoke, barrel aged 14 days in used bourbon barrel casks	

PITCHERS TO GO 6

Mojito Pitcher To Go	\$55.00
Full Quart without ice. Equivalent of 6 of our cocktails. Choice of Traditional, Coconut, Pomegranate, Tropical (passionfruit & mango), and Strawberry	
Margarita Pitcher To Go	\$55.00
Margarita Pitcher to go served in a full quart without ice. Measures 6 of our famous margaritas. Choice of: Traditional, Strawberry, Mango, Blood Orange, Passionfruit, Guava, Jalapeño Cucumber, La verde, Spicy Blood Orange, Spicy Passionfruit. Mezcal (+10), Patron, Casamigos or Don Julio (+15), Skinny Girl (herradura & cointreau) +15	
Mojito Half Pitcher To Go	\$30.00
Served in a half quart container with no ice. Equivalent of 3 of our cocktails. Choice of Traditional, Coconut, Pomegranate, Tropical (passionfruit & mango), and Strawberry	
Margarita Half Pitcher To Go	\$30.00
Margarita Pitcher to go served in a half quart without ice. Measures 3 of our famous margaritas. Choice of: Traditional, Strawberry, Mango, Blood Orange, Passionfruit, Guava, Jalapeño Cucumber, La verde, Spicy Blood Orange, Spicy Passionfruit. Mezcal (+5), Patron, Casamigos or Don Julio (+8), Skinny Girl (herradura & cointreau) +8	
Sangria Pitcher To Go	\$55.00
Sangria served in a full quart without ice. Measures 6 of our sangrias. Choice of: Traditional Red or White Peach	
Caipirinha Pitcher To Go	\$60.00
Caipirinha Pitcher to go served in a full quart without ice. Measures 6 of our cocktails Choice of: Traditional, Strawberry, Mango, Blood Orange, Passionfruit, Guava	

WINES AND BEER 12

Chardonnay	\$9.00
Pinot Grigio	\$9.00
Napa Cabernet	\$14.00

Rioja	\$9.00
Super tuscan	\$13.00
Sauvignon Blanc	\$9.00
Sonoma Chardonnay	\$14.00
Prosecco	\$9.00
Malbec	\$9.00
Pinot Noir	\$10.00
Rose	\$10.00
Cabernet	\$9.00

FOOD MENU 10

Organic Chicken Buffalo Flautas	\$9.00
Grass Fed Skirt Steak Empanadas	\$9.00
Shrimp Tacos	\$12.00
Organic Chicken Tacos	\$9.00
California Nachos	\$9.00
Street Quesadilla	\$9.00
Shishito Peppers	\$8.00
Street Corn	\$6.00
Mushroom Tacos	\$9.00
Grass-fed Steak Tacos	\$12.00

DRINK MENU 3

All House Margaritas	\$2.00
All Mojitos	\$2.00
All Caipirinhas	\$2.00

BRUNCH 7

SOUP	\$10.00
chefs daily selection	

GAUCHO BRUNCH	\$33.00
grass-fed skirt steak, eggs, home fries	
SMOKED SALMON EGGS BENEDICT	\$25.00
with side of mixed greens	
GRASS FED STEAK CON HUEVOS RANCHEROS	\$33.00
marinated grass-fed skirt steak, eggs, black beans, salsa roja, grilled tortillas	
BANANA AND WALNUT FRENCH TOAST	\$26.00
stacked and layered brioche French toast, candied walnuts, rum toasted bananas, whipped cream, chocolate drizzle	
OPEN FACE GRASS FED BURGER	\$24.00
8oz certified organic grass fed burger, cheddar, bacon, sliced avocado, egg, jalapeno hollandaise sauce, home fries	
SEASONAL VEGGIES OMELET	\$22.00
mushroom, caramelized onions, chayote, zucchini, bell peppers	

COCKTAILS 7

FRENCH 75	\$12.00
BLOODY MARY or BLOODY MARIA	\$14.00
Any of our MIMOSAs	\$11.00
choose from : Classic, Bellini, Strawberry, Mango, Blood Orange, Pineapple, Guava, Kiwi	
BELLINI	\$10.00
RED or WHITE SANGRIA	AVAILABLE OPTIONS
	\$12.00
	6 glass flaming PITCHER: \$60.00
Carajillo	\$11.00
Campfire Espresso Martini	\$14.00