

Que Onda Tacos + Tequila

333 W Trade St # 101 28202-1944 · +19802562538 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 11

Guacamole del Mercado **\$9.95**

avocado / cotija / pepitas / bacon / corn / pico de gallo / sea salt / lime

Guacamole Tradicional **\$8.95**

avocado / tomato / onion / cilantro / sea salt / lime

Queso Dip **AVAILABLE OPTIONS**

chipotle in adobo / tortilla chips

\$4.95

Add Chorizo For: \$1.50

Queso Fundido **AVAILABLE OPTIONS**

melted mexican cheese in a hot skillet / cilantro / flour tortilla

\$7.95

Add Chorizo or Sautéed Mushrooms for:

\$1.50

Flautas **\$6.95**

fried taquitos with chicken tinga / pinto purée crema / cotija / pico lettuce mix

3 Dip Trio **AVAILABLE OPTIONS**

queso dip / guacamole tradicional / pico de gallo

\$9.95

Add Chorizo To Queso Dip For: \$1.50

Skillet Nachos **AVAILABLE OPTIONS**

chips / queso dip / pico de gallo / crema / pickled jalapeno / queso fresco / bean puree

\$6.95

Add Grilled Chicken For: \$3.00

Add Steak for: \$4.00

Quesadilla Guera **\$8.95**

flour tortilla / mexican cheese / chipotle aioli / tomato; choice of grilled chicken or steak

Chipotle Wings **\$8.95**

chipotle marinade / cotija / pico de gallo / avocado ranch; choice of chipotle - mild or habanero -

spicy

Quesadilla de Camaron **\$9.95**

flour tortilla / mexican cheese / chipotle aioli / tomato / corn / adobo shrimp

Que Onda Sampler **\$14.95**

crispy chicken taquitos / guacamole / wings / cheese quesadilla / corn on the cob

SOUPS & SALADS 3

Taco Salad	\$6.95
crispy flour shell / iceberg lettuce / black beans / roasted corn / pico de gallo / queso fresco / house dressing [avocado cilantro ranch]	
Que Onda Salad	\$7.95
mixed lettuce / radish / carrot / tomato / jicama / red onion / avocado / citrus dressing [lemon + agave]	
Chicken Soup	\$8.95
rice / potato / corn / celery / cilantro / carrot / squash	

TORTA SANDWICHES 2

Milanesa de Pollo	\$10.95
crispy chicken / crispy queso / pickled jalapeño / avocado / pinto purée / tomatillo sauce / chipotle mayo	
Cubana	\$11.95
carnitas / ham / bacon / crispy queso / pickled onion / avocado / pinto purée / mustard + chipotle mayo	

STREET TACOS 13

Pulled Tinga Chicken	\$10.95
pulled chicken / chipotle tomato / pico de gallo / sour cream	
Coca Cola Carnitas	\$11.95
pulled pork / pickled onion / cilantro / side salsa habanero	
Crispy Baja Fish	\$12.50
flour tortilla / cabbage slaw / chipotle aioli	
Crunchy Shrimp	\$12.95
flour tortilla / breaded / pineapple + fresno pico / cilantro / salsa roja	
Grilled Steak TJ	\$11.95
hanger steak / crispy cheese / onion + cilantro / salsa roja	
Beef Barbacoa	\$11.95
crispy cheese / onion + cilantro / salsa roja	
Lengua	\$12.95
beef tongue / onion + cilantro / creamy avocado sauce	
Market Veggie	\$10.95
seasonal veggies / crispy queso / creamy avocado sauce	
Al Pastor Pork	\$12.50
adobo pork shoulder / pineapple pico / cilantro / creamy avocado sauce	
Guera	\$10.95
flour tortilla / ground beef / lettuce / tomato / sour cream	
Alambre Steak	\$12.95
hanger steak / bacon / mexican cheese / poblano rajas / cilantro / salsa roja	

Poblano Salmon	\$13.50
poblano rajas / onion / cilantro / tomatillo sauce	
Combination of Tacos	\$12.95
pick three proteins	

CHEF'S ENTREES 4

Chile Relleno	\$14.95
lightly battered / ground beef / picadillo stuffed / queso fresco / sour cream / raisins / nuts / cilantro / pinto puree / salsa roja	
Carne Asada*	\$16.95
grilled hanger steak / whole pinto beans / mexican rice / grilled nopal / corn tortilla	
Pollo en Guajillo	\$15.95
grilled chicken breast / guajillo cream sauce / bacon / sweet plantain / creamy white rice / sour cream / avocado	
Shrimp "Al Pastor" Skewer	\$15.95
achiote marinade / grilled pineapple / peppers / mexican slaw / yucca fries	

SKILLET FAJITAS 4

Adobo Shrimp	\$15.95
Grilled Hanger Steak*	\$17.95
Grilled Chicken Breast	\$14.95
Combination of Fajitas	\$16.95

ENCHILADAS / BURRITO 3

Enchilada Suiza	\$13.95
pulled chicken / green sauce / pinto beans / mexican rice	
Mole Enchilada	\$14.95
pulled chicken / mole poblano sauce / pinto beans / mexican rice	
Burrito	AVAILABLE OPTIONS
choice of pulled chicken, ground beef or carnitas with mexican rice / pinto beans	\$11.95
Make It a Chimichanga For: \$1.50	

SIDES 9

Mexican Rice	\$2.00
Refried Pinto Beans	\$2.00
Creamy White Rice	\$3.00
Sweet Plantains	\$3.00

Mexican Corn on The Cob	\$3.00
Guacamole	\$4.00
Que Onda Salad	\$4.00
Chicken Soup	\$4.00
Yucca Fries w/ Chipotle Mayo	\$4.00

AGUAS FRESCAS Y MAS 5

Horchata	
Jamaica	
Lemonades	
Mexican Coke	
Jarritos	

DESSERTS 3

Vanilla Flan	
Churros	
cinnamon sugar / vanilla ice cream	
Tres Leches	
soaked in three milks	

MARGARITAS & LATIN COCKTAILS 10

Gold Margarita	\$6.95
gold tequila / triple sec / citrus	
De la Casa	\$8.95
el jimador blanco / triple sec / citrus	
La Flaca (Skinny Marg)	\$9.50
el jimador blanco / organic agave nectar / lime	
Top "Coin"	\$10.95
el jimador reposado / cointreau / citrus	
Cadillac	\$11.95
blue nectar reposado / grand marnier / citrus	
Paloma "Tradicional"	\$9.50
cuervo tradicional reposado / grapefruit juice / citrus	

Ocean's Eleven	\$22.50
casamigos anejo / grand marnier / citrus	
Mojito "Cubano"	AVAILABLE OPTIONS
don q white rum / mint / sugar / lime	\$7.95
Add Mango, Passionfruit, Strawberry, Tamarind or Coconut: \$0.50	
Red Sangria	\$8.50
Rocks or frozen. Burgundy wine / brandy / vodka / tropical juices / fruit	
Pepino Pika, Pika	\$10.50
monte alban mezcal / cucumber / jalapeño / tajin rim	

HORIZONTAL TEQUILA TASTING 3

Blanco	\$8.00
Reposado	\$10.00
Anejo	\$11.00

VERTICAL TEQUILA TASTING 5

Luna Azul	\$8.00
Cazadores	\$9.00
Herradura	\$11.00
Don Julio	\$12.00
Casamigos	\$12.00

DRAFT BEER 3

Mexican	\$5.50
xx amber / xx lager / modelo especial / negra modelo / pacifico / tecate light	
Local	\$5.95
six rotating taps - please ask server	
Make it a 20 oz Michelada	
add \$3; pick any beer / tajin rim	

BOTTLED BEER 2

Mexican	\$4.95
corona extra / corona light / tecate / sol / victoria / carta blanca / bohemia oscura	
Domestic	\$4.50
budweiser / bud light / miller lite	

SPARKLING 1

Segura Viuras, Spain

AVAILABLE OPTIONS

Gl: \$6.00

Btl: \$29.00

WHITE 3

Pinot Grigio

AVAILABLE OPTIONS

montevina, California

Gl: \$7.50

Btl: \$29.00

Sauvignon Blanc

AVAILABLE OPTIONS

torres las mulas, Chile

Gl: \$8.95

Btl: \$29.00

Chardonnay

AVAILABLE OPTIONS

black stallion, California

Gl: \$9.95

Btl: \$39.00

RED 4

Cabernet Sauvignon

AVAILABLE OPTIONS

stonecap, Washington State

Gl: \$7.50

Btl: \$29.00

Tempranillo

AVAILABLE OPTIONS

lan crianza, Rioja

Gl: \$8.95

Btl: \$35.00

Malbec

AVAILABLE OPTIONS

amalaya by colome, Argentina

Gl: \$9.50

Btl: \$39.00

Pinot Noir

AVAILABLE OPTIONS

evolution, Oregon

Gl: \$9.95

Btl: \$39.00

MEZCAL 7

Casamigos Joven

\$13.00

vanilla / great burn

Creyente

\$11.00

sharp citrus / clean / roast

Del Maguey Vida

\$10.00

tropical notes / smoke

Los Amantes

\$9.00

rich fruit / mild smoke

Monte Alban	\$8.00
clean / crisp / smoke	
Sombra	\$9.00
agave / roast	
Vago 'Elote'	\$13.00
smoky / roasted corn / lingering	

TEQUILA BLANCO 23

1800	\$8.00
clean / smooth	
Avion	\$12.00
sweet / light / clean	
Blue Nectar	\$9.00
sophisticated / rich / vanilla	
Cabo Wabo	\$10.00
fresh citrus / honey	
Casamigos	\$12.00
citrus / vanilla / sweet agave	
Casta Pasion Worm	\$9.00
big mouth / spicy	
Cazadores	\$9.00
semi-sweet / soft finish	
Clase Azul	\$13.00
herbal / big mouth / sweet	
Corazon	\$8.00
clean / smooth / tropical	
Corralejo	\$9.00
citrus / agave / smooth	
Cruz del Sol	\$11.00
earth / smooth / citrus	
Deleon	\$11.00
citrus / crisp	
Don Julio	\$12.00
spicy / white pepper / hint of salt	
El Jimador	\$7.00
agave / fruit / spice	

El Mayor	\$9.00
tropical / earth / citrus	
Espolon	\$9.00
citrus / crisp / clean	
Exotico	\$7.00
clean / citrus	
Jose Cuervo Tradicional	\$7.00
citrus / floral / clean	
Herradura	\$12.00
agave nose / pepper / salt	
Luna Azul	\$7.00
smooth / slight vanilla / citrus	
Milagro	\$8.00
smooth / tropical	
Patron	\$12.00
pepper / orange peel	
Tres Generaciones	\$10.00
citrus / clean	

TEQUILA REPOSADO 21

1800	\$9.00
strong agave / slight spice	
Avion	\$14.00
oak / roasted agave / pear	
Blue Nectar	\$11.00
sophisticated / rich / vanilla	
Cabo Wabo	\$11.00
pepper / fruity	
Casamigos	\$14.00
smooth / clean / vanilla	
Casta Pasion Worm	\$11.00
wood / spicy / touch of caramel	
Cazadores	\$10.00
intense pepper / dried citrus	
Clase Azul	\$25.00
toffee / woody / smooth	

Corazon	\$9.00
coffee / honey / lingering	
Corralejo	\$10.00
vanilla / agave / honey	
Deleon	\$12.00
citrus / crisp / vanilla	
Don Julio	\$13.00
smooth / vanilla / agave	
El Jimador	\$8.00
smoke / olive / vanilla	
El Mayor	\$10.00
earth / citrus / smoke	
Espolon	\$10.00
vanilla / smooth / mild spice	
Exotico	\$8.00
citrus / agave / caramel	
Herradura	\$13.00
floral nose / sweet / charcoal	
Jose Cuervo Tradicional	\$8.00
herbacious / agave	
Luna Azul	\$8.00
toast / slight caramel	
Milagro	\$9.00
smooth / agave / oak	
Patron	\$14.00
citrus / pepper / salt	

TEQUILA AÑEJO 18

1800	\$10.00
complex / vanilla / nuts	
1942 Don Julio	\$32.00
rich caramel / chocolate / lingering	
30-30 Reserva Especial	\$8.00
raw agave / caramel	
Avion	\$15.00
honey / mint / caramel	

Cabo Wabo	\$12.00
creamy / vanilla / caramel	
Casamigos	\$15.00
slight oak / agave / caramel	
Cazadores	\$11.00
citrus nose / vanilla / orange	
Corralejo	\$11.00
vanilla / lingering	
Don Julio	\$14.00
smooth / vanilla / honey	
El Jimador	\$9.00
vanilla / caramel / spices	
El Mayor	\$11.00
vanilla / orange / spice	
Espolon	\$11.00
coffee / smooth / lingering	
Herradura	\$14.00
sweet oak / pepper / floral	
Herradura Ultra	\$16.00
blended with extra añejo / smooth + clear	
Luna Azul	\$9.00
oak / roasted agave / citrus	
Luna Azul Primero	\$11.00
smoke / vanilla / caramel	
Patron	\$15.00
oak / vanilla / toast	
Tres Generaciones	\$12.00
honey / oak / lingering	

TEQUILA EXTRA AÑEJO 2

Espolon	\$25.00
cognac notes / dried fruit / cinnamon	
Cuervo de la Familia	\$32.00
french oak / velvety / coffee	

TACO SPREAD 7

Seasoned Ground Beef

Pulled Chicken Tinga (Roasted Tomato Marinade)

Market Veggies

Pulled Coca Cola Pork Carnitas

Pulled Braised Beef (Chile + Spices Dry Rub)

add \$1 per person

Grilled Chicken (Herb Marinated)

add \$1 per person

Grilled Hanger Steak (Herb Marinaded)

add \$1 per person

INCLUDED SIDES 5

Mexican Red Rice

Mexican Refried Beans

Mild House Made Tomato Salsa

Shredded Lettuce

Flour Tortillas (Recommended)

ADD-ON ITEMS AVAILABLE 5

Guacamole \$17.99

House Made Chips \$2.50

Pico de Gallo \$6.95

Shredded Mexican Cheese \$8.95

Seasoned Sour Cream \$6.95

FAJITA SPREAD 4

Grilled Steak

Grilled Chicken

Market Veggies

Grilled Shrimp

add \$2 per person

SERVING NEEDS INCLUDED 3

Plates, Utensils, Napkins

Serving Spoons and Tongs

Chafing Stand & Fuel Cells

to keep everything hot for an extended period of time

SERVICE NEEDS 3

Complimentary Curbside Pick Up

Drop Off and Set Up

Full Catering Service

Includes our wonderful staff to oversee and serve event; Includes a full catering presentation; 2 Hour Service and Food; 7 days advanced notice required

BRUNCH DRINKS 4

Tropical Mimosa \$3.00

Tropical juice | sparkling wine

Bloody Maria \$6.00

bloody mix | clamato| vodka | tajin rim | lime | jicama

Mexican Draft Beers AVAILABLE OPTIONS

\$4.00

Make it 20 Ounce Add: \$1.00

Michelada Preparada \$5.00

Choice of Mexican Beer Bottled or Draft: Clamato | maggi | lime juice | tajin rim

SHARED SMALL PLATES 15

Chilaquiles*

Tortilla chips | green sauce | cheese | bean puree | Sour cream | fried egg | pickled onion

Enchiladas Divorciadas

scrambled egg | tortillas smothered in red + green sauce | sour cream | pico de gallo | avocado; Add chorizo or bacon for \$1

Veggie + Egg Burrito

Flour tortilla | market veggies | scrambled egg | cheese | bean puree | smothered in queso dip + pico de gallo

Steak + Egg*

(Add \$2). Que Onda home fries | grilled hanger steak | fried egg fried | plantain | red sauce

Crispy Shrimp + Grits

(Add \$2). Chipotle grits | crispy shrimp | scallion | red sauce | Pico de gallo | pickled onion

Que Onda Sliders

2 sliders | home made beef + chorizo | guacamole | Mexican slaw | bean puree | chipotle mayo | pickled onion | crispy cheese

Sweet Apple Chimichanga

(Add \$1). Cinnamon apple | whipped cream | Dulce de leche sauce

Huevos Rancheros*

Smothered tortillas in red sauce | fried egg | avocado | Bean puree | sour cream | cheese | pico de gallo

Mexican Benedict*

Corn masa cake | bean puree | bacon | cheese | Green chile carnitas | green sauce | poached egg | pickled onion

Avocado Toast

Mexican bread | guacamole | bacon | pico de gallo | Roasted corn | sour cream | crispy cheese

Arroz con Chorizo*

Mexican rice | chorizo | queso dip | fried egg | Sauteed onion + bell peppers | scallions

Empanadas

2 empanadas | roasted corn | raja peppers | cheese | Mushroom | green sauce | sour cream

Que Onda French Toast

Mexican bread in tres leches milk | plantain | whipped cream | dulce de leche sauce | strawberry-pineapple pico

Que Onda Fruit Salad

Seasonal Fruit | lime | agave nectar | Choice of Granola or Spicy Tajin Pepitas

Pancake Stack

Buttermilk | Powdered sugar | syrup

BREAKFAST TACOS 2

Chorizo or Bacon or Rajas

Machaca or Mushroom or Ham

TRADITIONAL TACOS 3

Shredded Chicken or Pork Carnitas

Grilled Steak or Beef Barbacoa

Ground Beef or Market Veggies

MAIN 6

Taco Meal \$9.95

Choice of Two Tacos- Chix Tinga | Braised Beef | Carnitas Ground Beef | Market Veggies Corn Tortilla | Only | Mexican Rice + Beans

Enchilada Meal \$9.95

Two Shredded Chicken Enchiladas- Suiza or Mole Sauce | Mexican Rice + Beans

Burrito \$9.95

Shredded Chicken- Bed of Tortilla Chips + Cheese Sauce

½ Torta Sandwich + Soup or Salad

Choice of Cubana or Milanese Torta- Fries + Choice of Soup or Salad

\$9.95

Fajita Meal

Grilled Chicken- Mexican Rice + Beans + Flour Tortillas

\$9.95

Quesadilla Meal

Shredded Tinga Chicken- Mexican Rice + Beans

\$9.95

AGUA FRESCAS 2

Horchata | Jamaica | Lemonades

\$3.25

Jarritos | Mexican Coke

\$3.75

MARGARITAS 7

Frozen Gold

gold tequila / triple sec / citrus

\$7.95

De la Casa

el jimador blanco / triple sec / citrus

\$8.95

La Flaca (Skinny Marg)

el jimador blanco / organic agave nectar / lime

\$9.50

Top "Coin"

el jimador reposado / cointreau / citrus

\$10.95

Cadillac

1800 reposado / grand marnier / citrus

\$11.95

Paloma "Tradicional"

cuervo tradicional reposado / grapefruit juice / citrus

\$9.50

Ocean's Eleven

casamigos anejo / grand marnier / citrus

\$22.50

LATIN COCKTAILS 4

Mojito "Cubano"

don q white rum / mint / sugar / lime

AVAILABLE OPTIONS

\$7.95

Add Mango, Passionfruit, Strawberry, Tamarind or Coconut: \$0.50

Red Sangria

Rocks or Frozen; burgundy wine / brandy / vodka / tropical juices / fruit

\$8.50

Pepino Pika, Pika

monte alban mezcal / cucumber / jalapeno / tajin rim

\$10.50

Amor Prohibido

\$9.50

jimador blanco / serrano muddle / citrus / passionfruit puree