★ Rate your favorite items and earn points →

pricelisto

Caló Kitchen + Tequila

Menu Prices — October 24, 2026

Caló Kitchen + Tequila menu with prices in United States, updated May 2022:
70 items across 9 categories, prices from $1.00 to $48.00.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

Caló Kitchen + Tequila Menu with Prices (United States)

Caló Kitchen + Tequila menu with prices in United States, updated May 2022: 70 items across 9 categories, prices from $1.00 to $48.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/calo-kitchen-tequila

Menu categories: Appetizers · Salads · Combinations · Kitchen Favorites · House Specialities · Desserts · Margaritas · Soft Drinks · Sides

Appetizers

ITEM	PRICE
Guacamole Made to order with hand picked avocados, cilantro, onions, tomato and lime.	**$12.00**
Potato Filled Taquitos with guacamole, cilantro, onions, cabbage, and chile de arbol dipping sauce	**$13.00**
Shrimp Ceviche Citrus cooked, served with pico de gallo and avocado.	**$14.00**
Nachos De La Cantina Backed nachos with melted cheese, pico de gallo, beans, sour cream and guacamole.	**$11.00**
Queso Fundido In a hot skillet with pan roasted cheese, longaniza, poblano, onion, and mushroom.	**$11.00**
Shrimp Taquitos House-made aioli, lettuce, cheese, salsa quemadda and pico de gallo.	**$16.00**

Salads

ITEM	PRICE
Casita Salad Cucumber, cheese, corn, onion, cherry tomato, and champagne dressing.	**$10.00**
Grilled Shrimp Salad Romaine lettuce, white rice, beans, cheese, pico, guacamole, crispy onions, red pepper dip and cilantro ranch.	**$25.00**
Wild Salmon Salad Romaine lettuce, corn, cheese, cucumber, red onion, cherry tomato, and champagne dressing.	**$26.00**
Chicken Tostada Salad In a flour shell with cilantro ranch, cheese, guacamole, sour cream and pico de gallo.	**$18.00**
Rib-Eye Steak Salad Fajita veggies, mixed greens, avocado, corn, pepitas, cheese, and chipotle-apple dressing.	**$25.00**
Chicken and Avocado Salad Romaine, cheese, corn, onion, cherry tomato, and champagne dressing.	**$17.00**

Combinations

ITEM	PRICE
Combo 1	**$16.00**
Combo 2	**$19.00**
Combo 3	**$21.00**

Kitchen Favorites

ITEM	PRICE

Pork and Pineapple Tacos — $19.00
shredded pork in achiote marinade, with cilantro, onions and guacamole.

Short Rib Enchiladas — $21.00
with crispy onions, rice, beans and home-made creamy short rib sauce.

Chipotle Chicken Tacos — $16.00
with mushrooms, corn, cilantro, cheese, chipotle cream and avocado.

Maria's Vegan Enchiladas — $16.00
with home-made vegan salsa, mushrooms, rice, beans, avocado and mixed greens.

Chimichanga — $16.00
with grilled chicken, cheese, sour cream, pico de gallo and guacamole.

Quesadilla — $17.00
flour tortilla with grilled chicken, cheese, red rice, refried beans, guacamole and sour cream.

Grilled Vegetarian Tacos — $14.00
with corn, poblano pepper, guacamole, cilantro, onions, cheese and salsa quemada.

Chicken Taquitos — $16.00
fried to order, served with cheese, guacamole, sour cream and pico de gallo.

Rib-Eye Tacos — $25.00
with melted cheese, portobello mushrooms, grilled onions, and guacamole.

Burrito — $17.00
made with grilled chicken, cheese, pico de gallo, mexican rice, beans, guacamole and sour cream.

House Specialities

ITEM	PRICE
Organic Pollo Serrano staff favorite, served with organic chicken, serrano cream sauce, poblano pepper and veracruz rice.	$23.00
Halibut Tacos pan seared and filleted in house daily, with avocado, baja cream sauce and pico.	$23.00
Shrimp and Crab Enchiladas baked with roasted tomatillo salsa, avocado, and sour cream.	$26.00
Shrimp and Bacon Tacos with fajita veggies, cheese, valentina cream sauce, and homemade tortillas.	$19.00
Salmon Asado with white rice, black beans and chipotle flavored lemon butter sauce.	$26.00
Premium Shrimp Fajitas grilled premium shrimp, served with rice, beans, guacamole, sour cream and tortillas.	$28.00
Spicy Mexican Shrimp served with spicy costa brava sauce, white rice, black beans and tortillas.	$28.00
Seafood Trio with a bacon and shrimp taco, lobster enchilada and a shrimp-lobster chile relleno.	$33.00
Organic Chicken Fajitas grilled and served with guacamole, sour cream, rice, beans and tortillas.	$23.00
Prime Pork Chile Verde tender roasted pork served in tomatillo sauce, with cilantro and onions, make it spicy or mild.	$21.00
Famous Carnitas made with prime pork, salsa quemada, rice, beans, guacamole, pico de gallo and tortillas.	$25.00
Tampiquena de Carne Asada prime skirt steak, served over chicken enchiladas, refried beans and guacamole.	$35.00

ITEM	PRICE
Prime Steak Fajitas	**$33.00**

Desserts

ITEM	PRICE
Flan	**$11.00**
Fried Ice Cream	**$11.00**
Churros	**$11.00**

Margaritas

ITEM	PRICE
La Sandia made with house cut watermelon, basil, fresh lime, agave and blanco tequila	**$14.00**
Fresh Blackberry Margarita juicy ripe blackberries, blanco tequila, fresh lime juice, agave	**$14.00**
Cilantro Cucumber chopped cilantro, cucumber, blanco tequila, fresh lime juice, and agave	**$13.00**
Mezcal No. 5 illegal mezcal, lime juice, agave, jalapeño, and grand marnier	**$14.00**
Strawberry Jalapeno with local strawberries, jalapeño, tequila, agave and fresh lime juice	**$13.00**
Premium Skinny made with premium herradura blanco tequila, lime and agave	**$13.00**
Clemente's Margarita ultra premium don julio 1942 tequila, lime, agave and hibiscus salt	**$25.00**
Reposado Margarita with corralejo reposado tequila, fresh lime juice and agave nectar	**$13.00**
Anejo Margarita partida anejo tequila, fresh lime juice and agave nectar	**$14.00**
Cadillac Margarita made with milagro blanco tequila and topped with grand marnier	**$15.00**
Jefe's Spicy Margarita our spicy twist on the classic margarita made with serrano chiles	**$13.00**
Blanco Margarita classic margarita with fresh lime, agave and milagro blanco tequila	**$12.00**
La Sandia Margarita Pitcher (4-5 margaritas) made with house cut watermelon, basil, fresh lime, agave and blanco tequila	**$48.00**
Cadillac Margarita Pitcher (4-5 margaritas) made with milagro blanco tequila and topped with grand marnier	**$48.00**
Blanco Margarita Pitcher (4-5 margaritas) classic margarita with fresh lime, agave and milagro blanco tequila	**$38.00**
Grilled Pineapple and Chile Margarita made with charred pineapples, jalapeño, tequila, lime juice and agave	**$15.00**

Soft Drinks

ITEM	PRICE
Bottled Coke	**$3.50**
Bottled Diet Coke	**$3.50**
Bottled Sprite	**$3.50**

Sides

ITEM	PRICE
Chip Salsa Bean	**$4.00**
Mexican Corn On The Cob	**$4.50**
Chiles Toreados	**$3.00**
Red Rice	**$3.00**
Salsa	**$1.00**
Tortillas	**$1.00**
Guacamole Side	**$4.50**
Sour Cream	**$2.00**
Salad Small	**$6.00**
Fajita Veggies Fajita veggies.	**$4.50**