



Caló Kitchen + Tequila

Menu Prices — August 3, 2026

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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 shredded pork in achiote marinade, with cilantro, onions and guacamole.	\$19.00
Short Rib Enchiladas with crispy onions, rice, beans and home-made creamy short rib sauce.	\$21.00
Chipotle Chicken Tacos with mushrooms, corn, cilantro, cheese, chipotle cream and avocado.	\$16.00

ITEM	PRICE
Maria's Vegan Enchiladas with home-made vegan salsa, mushrooms, rice, beans, avocado and mixed greens.	\$16.00
Chimichanga with grilled chicken, cheese, sour cream, pico de gallo and guacamole.	\$16.00
Quesadilla flour tortilla with grilled chicken, cheese, red rice, refried beans, guacamole and sour cream.	\$17.00
Grilled Vegetarian Tacos with corn, poblano pepper, guacamole, cilantro, onions, cheese and salsa quemada.	\$14.00
Chicken Taquitos fried to order, served with cheese, guacamole, sour cream and pico de gallo.	\$16.00
Rib-Eye Tacos with melted cheese, portobello mushrooms, grilled onions, and guacamole.	\$25.00
Burrito made with grilled chicken, cheese, pico de gallo, mexican rice, beans, guacamole and sour cream.	\$17.00

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
Prime Steak Fajitas	\$33.00

Desserts

ITEM	PRICE
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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	\$4.50
Fajita veggies.	