

DAILY HAPPENINGS

ALL DAY | ALL NIGHT

Frozen Monday

\$5 Lime Frozen Gold Margarita
Half off Bottles of Wine

\$2 Taco Tuesday

Dine In Only - Corn Tortilla

No Add Ons or Subs

Chicken Tinga | Braised Beef | Carnitas

\$3 Mexican Drafts + \$4 Local Drafts

Mojito Wednesday

\$5 Lime Mojito Cubano

Thirsty Thursday

\$5 House Rocks Gold Margarita

'Turn Up Tequila' Friday + Saturday

\$5 El Jimador Blanco Tequila Shots

\$6 Exotico Blanco or Reposado

\$6 Luna Azul Blanco or Reposado

Sangria Sunday

\$5 Rocks Red Sangria

9.95 LUNCH SPECIALS

Mon – Fri | 11am – 3pm

No Substitutions or Add Ons Please

Taco Meal

-Choice of Two Tacos-

Chix Tinga | Braised Beef | Coke Carnitas
Corn Tortilla ONLY | Mexican Rice + Beans

Enchilada Meal

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

Burrito

-Shredded Chicken-
Bed of Tortilla Chips + Cheese Sauce

½ Torta + Soup

-Choice of Cubana or Milanese Torta-
Potato Chips + Side Tortilla Soup

½ Torta + Salad

-Choice of Cubana or Milanese Torta-
Potato Chips + Side Que Onda Salad

Agua Frescas

No Refills Please

Horchata | Jamaica | Lemonades 3.25
Jarritos | Mexican Coke 3.75



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QUEONDATAACOS.COM
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APPETIZERS

GUACAMOLE DEL MERCADO 10.95
avocado / cotija / pepitas / bacon / corn
pico de gallo / sea salt / lime

GUACAMOLE TRADICIONAL [v] 8.95
avocado / tomato / onion / cilantro
sea salt / lime

SHRIMP COCKTAIL 10.95
mexican cocktail sauce / cucumber
jicama / tomato / onion [allow 10 minute cook time]

QUESO DIP [v] 4.95
chipotle in adobo / tortilla chips
▶ add chorizo for \$1.50 ◀

3 AMIGOS TRIO [v] 9.95
queso dip / guacamole tradicional / pico de gallo
▶ add chorizo to queso dip for \$1.50 ◀

SKILLET NACHOS [v] 7.95
chips / queso dip / pico de gallo / crema
pickled jalapeño / queso fresco / bean purée
▶ add grilled chicken for \$3.50 ◀
▶ add grilled steak for \$4.95 ◀

QUESADILLA GUERA 8.95
flour tortilla / mexican cheese / chipotle aioli
tomato
▶ choice of grilled chicken or steak ◀

QUESADILLA DE CAMARON 10.95
flour tortilla / mexican cheese / chipotle aioli
tomato / corn / adobo shrimp

SOUPS & SALADS

▶ add grilled chicken for \$3.50 ◀
▶ add grilled steak for \$4.95 ◀
▶ add salmon for 5.95 ◀

TACO SALAD [v] 6.95
crispy flour shell / iceberg lettuce / black beans
roasted corn / pico de gallo / queso fresco
house dressing [avocado cilantro ranch]

QUE ONDA SALAD [v] 7.95
mixed lettuce / radish / carrot / tomato
jicama / red onion / avocado
citrus dressing [lemon + agave]

CREAMY TORTILLA SOUP 7.95
tomato + guajillo cream / shredded chicken
pepitas / crema

SIDES

CREAMY GUAJILLO RICE 2.95

MEXICAN RICE 2.95

REFRIED PINTO BEANS 2.95

ESQUITES 2.95

FRIED PLANTAINS 2.95

GUACAMOLE TRAD. SIDE 3.95

QUE ONDA SALAD 3.95

CREAMY TORTILLA SOUP 3.95

TORTAS

▶ served with potato chips and side of pickled jalapeño ◀

MILANESA DE POLLO 10.95
crispy chicken / crispy queso / pickled jalapeño
avocado / pinto purée / tomatillo sauce

CUBANA 11.95
carnitas / ham / bacon / crispy queso / pickled onion
avocado / pinto purée / mustard + chipotle mayo

PEPITO 12.95
carne asada / crispy queso / pico de gallo
lettuce / pinto purée / chipotle mayo

STREET TACOS

▶ three tacos per order served on soft corn tortillas ◀
▶ lettuce wrap add \$1 ◀

TINGA DE POLLO 9.95
pulled chicken / chipotle tomato
pico de gallo / sour cream

COCA COLA CARNITAS 10.95
pulled pork / pickled onion / cilantro
side salsa habanero

CRISPY BAJA FISH 10.95
flour tortilla / cabbage slaw / chipotle aioli

CRUNCHY SHRIMP 12.50
flour tortilla / breaded / pineapple + fresco pico
cilantro / salsa roja

GRILLED STEAK 11.95
hanger steak / crispy cheese
onion + cilantro / salsa roja

BRAISED BEEF 10.95
crispy cheese / onion + cilantro / salsa roja

LENGUA 12.95
beef tongue / onion + cilantro
creamy avocado sauce

MARKET VEGGIE [v] 9.95
seasonal veggies / crispy queso
creamy avocado sauce

AL PASTOR 10.50
adobo pork shoulder / pineapple pico
cilantro / creamy avocado sauce

GUERA 10.50
flour tortilla / ground beef / lettuce
tomato / sour cream

ALAMBRE 12.95
hanger steak / bacon / mexican cheese
poblano rajas / cilantro / salsa roja

COMBINATION OF TACOS 11.95
pick three proteins

CHEF'S ENTREES

CHILE RELLENO 14.95
lightly battered / ground beef / picadillo stuffed
queso fresco / sour cream / raisins / nuts
cilantro / pinto purée / salsa roja

CARNE ASADA* 17.95
grilled hanger steak / pinto beans
creamy guajillo rice / grilled nopal

PARILLA SALMON 16.95
adobo + achiote marinade / esquites / nopal salad

SKILLET FAJITAS

▶ on a bed of sautéed onion + bell pepper in lime juice
with a side of lettuce, avocado, sour cream,
mexican rice, pinto beans + flour tortillas ◀
▶ make it healthy with lettuce wraps ◀

ADOBO SHRIMP 15.95
GRILLED HANGER STEAK* 17.95
GRILLED CHICKEN BREAST 14.95
COMBINATION OF FAJITAS 16.95
pick two proteins

ENCHILADAS / BURRITO

▶ three enchiladas per order ◀
▶ burrito on a bed of tortilla chips + cheese sauce ◀

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 11.95
choice of pulled chicken, ground beef or
carnitas with mexican rice / pinto beans
▶ make it a chimichanga for \$1.50 more ◀

AGUAS FRESCAS Y MAS

▶ no refills please ◀
▶ for lemonades, add .50 for tropical flavors ◀

HORCHATA | JAMAICA | LEMONADES 3.25

MEXICAN COKE | JARRITOS 3.75

DESSERTS 3.95

▶ house made ◀

VANILLA FLAN

CHURROS

cinnamon sugar + vanilla ice cream

TRES LECHES

soaked in three milks

Eating raw or undercooked fish, eggs or meat increases the risk of foodborne illness. Please let us know if you have any food allergies or aversions.
Indicate items served raw or undercooked or contain raw or undercooked ingredients / [v] indicates vegetarian - other dishes available upon request

MARGARITAS

► add .50 for mango, passionfruit, strawberry, tamarind or coconut ◀

FROZEN GOLD 7.95
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
1800 reposado / grand marnier / citrus

PALOMA "TRADICIONAL" 9.50
cuervo tradicional reposado
grapefruit juice / citrus

'OCEAN'S ELEVEN' 22.50
casamigos añejo / grand marnier / citrus

LATIN COCKTAILS

MOJITO "CUBANO" 7.95
don q white rum / mint / sugar / lime
► add .50 for mango, passionfruit,
strawberry, tamarind or coconut ◀

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

AMOR PROHIBIDO 9.50
jimador blanco / serrano muddle
citrus / passionfruit purée

TEQUILA FLIGHTS

HORIZONTAL TEQUILA TASTING
compare and contrast three tequilas produced
by different distilling families

BLANCO 8
REPOSADO 10
ANEJO 11

1800 - EL JIMADOR - CAZADORES

VERTICAL TEQUILA TASTING
compare three tequilas distilled by the same
family and aged for different lengths of time

LUNA AZUL 8
CAZADORES 9
HERRADURA 11
DON JULIO 12
CASAMIGOS 12

DRAFT BEER

MEXICAN 5.50
xx amber / xx lager / modelo especial
negra modelo / pacifico / corona light

LOCAL 5.95
noda pale ale / noda IPA / noda mexican lager
OMB pilsner / OMB amber / bird song pale ale

MAKE IT A MICHELADA add 3
pick any beer / tajin rim

BOTTLED BEER

MEXICAN 4.95
corona extra / sol / victoria

DAY OF THE DEAD CRAFT 5.95
IPA / hefeweizen / pale / blonde / amber / porter

DOMESTIC 4.50
budweiser / bud light / miller lite

LOCAL 5.95
noda par 4 indian pale ale
coco loco porter / cavu blonde ale

WINE

SPARKLING
SEGURA VIURAS, SPAIN 6 gl / 29 btl

WHITE
PINOT GRIGIO 7.50 gl / 29 btl
montevina, california

SAUVIGNON BLANC 8.95 gl / 29 btl
torres las mulas, chile

CHARDONNAY 9.95 gl / 39 btl
black stallion, california

RED
CABERNET SAUVIGNON 7.50 gl / 29 btl
stonecap, washington state

TEMPRANILLO 8.95 gl / 35 btl
lan crianza, rioja

MALBEC 9.50 gl / 39 btl
amalaya by colome, argentina

PINOT NOIR 9.95 gl / 39 btl
evolution, oregon

MEZCAL

► mezcal may be distilled from various other types of agave such
as espadin. cooked under ground for a smoky experience ◀

CREYENTE 11
sharp citrus / clean / roast

DEL MAGUEY VIDA 10
tropical notes / smoke

LOS AMANTES 9
rich fruit / mild smoke

MONTE ALBAN 8
clean / crisp / smoke

SOMBRA 9
agave / roast

TEQUILA BLANCO

► 100% agave bottled within two months of distillation.
true blue agave experience, clear spirits comparison ◀

1800 8
clean / smooth

AVION 12
sweet / light / clean

CABO WABO 10
fresh citrus / honey

CASAMIGOS 12
citrus / vanilla / sweet agave

CAZADORES 9
semi-sweet / soft finish

CORAZON 8
clean / smooth / tropical

CORRALEJO 9
citrus / agave / smooth

DON JULIO 12
spicy / white pepper / hint of salt

EL JIMADOR 7
agave / fruit / spice

EL MAYOR 9
tropical / earth / citrus

ESPOLON 9
citrus / crisp / clean

EXOTICO 7
clean / citrus

JOSE CUERVO TRADICIONAL 7
citrus / floral / clean

HERRADURA 12
agave nose / pepper / salt

LUNA AZUL 7
smooth / slight vanilla / citrus

MILAGRO 8
smooth / tropical

PATRON 12
pepper / orange peel

TRES GENERACIONES 10
citrus / clean

TEQUILA REPOSADO

► 100% agave. rested in oak barrels 2-12 months. mature
and compares to medium to dark spiced and aged spirits ◀

1800 9
strong agave / slight spice

AVION 14
oak / roasted agave / pear

CABO WABO 11
pepper / fruity

CASAMIGOS 14
smooth / clean / vanilla

CAZADORES 10
intense pepper / dried citrus

CORAZON 9
coffee / honey / lingering

CORRALEJO 10
vanilla / agave / honey

DON JULIO 13
smooth / vanilla / agave

EL JIMADOR 8
smoke / olive / vanilla

EL MAYOR 10
earth / citrus / smoke

ESPOLON 10
vanilla / smooth / mild spice

EXOTICO 8
citrus / agave / caramel

HERRADURA 13
floral nose / sweet / charcoal

JOSE CUERVO TRADICIONAL 8
herbacious / agave

LUNA AZUL 8
toast / slight caramel

MILAGRO 9
smooth / agave / oak

PATRON 14
citrus / pepper / salt

TEQUILA AÑEJO

► 100% agave. rested in oak barrels 1-3 years for a complex
experience. compares to darker spirits aged at length ◀

1800 10
complex / vanilla / nuts

AVION 15
honey / mint / caramel

CABO WABO 12
creamy / vanilla / caramel

CASAMIGOS 15
slight oak / agave / caramel

CAZADORES 11
citrus nose / vanilla / orange

DON JULIO 14
smooth / vanilla / honey

EL JIMADOR 9
vanilla / caramel / spices

EL MAYOR 11
vanilla / orange / spice

ESPOLON 11
coffee / smooth / lingering

HERRADURA 14
sweet oak / pepper / floral

LUNA AZUL 9
oak / roasted agave / citrus

LUNA AZUL PRIMERO 11
smoke / vanilla / caramel

PATRON 15
oak / vanilla / toast

TRES GENERACIONES 12
honey / oak / lingering