



# TAKE-OUT MENU

## APPETIZERS & SALADS

\*gluten free unless otherwise noted

Open for takeout and  
outdoor dining:  
Tuesday-Sunday  
4:30-8:30pm

### CHIPS & SALSA 5



*Homemade salsa. Fresh tomatoes,  
onions, cilantro, jalapeno*

### CHIPS + GUACAMOLE 10



*Avocado, cilantro, raw onion, lime juice.  
Made fresh everyday*

### QUESADILLA 9

*Choose: Chicken, Al Pastor, Mushrooms, Steak (+\$3) or Shrimp (+\$3)*

*All quesadillas come with Oaxaca cheese inside and  
are pan-fried in Cascabel chile oil (Contains Dairy)*

### PINEAPPLE JICAMA SALAD 10



*Shaved jicama, carrots, cucumbers, radishes,  
cilantro, and pineapple, dressed with lime-  
coriander dressing*

### BICKERING TWINS SIGNATURE SALAD 13



*Mixed greens, cucumbers, cherry tomatoes, red onions,  
red cabbage, carrots, pumpkin seeds, avocado, homemade  
queso fresco, w/ jalapeño lime dressing on the side.*

*(Contains Dairy)*

**Add to any salad: Shrimp or Steak +5**

**Braised shredded Chicken Tinga (mildly spicy) +4**

Vegan

Vegetarian

Allergies: Please notify your server, before ordering of any allergies/food restrictions Fried items share a fryer w/  
wheat based products. Shellfish is present in the kitchen and shares equipment used to prepare other foods.  
Shellfish allergies should be discussed w/ your server; cross contaminations may not be avoidable under certain  
circumstances



# TACOS

*\*All tacos are gluten free. Served on 100% natural corn tortillas from Tortillería Nixtamal (Queens, NY) and garnished with cilantro + onion*

**PLATE: 2 TACOS + 1 SIDE 11.75 /12.75\***

**2 OF THE SAME. EX: 2 CHICKEN, 2 SHRIMP\*, 2 MUSHROOM**

**PLATTER: ANY 3 TACOS + 2 SIDES 17.75**

**ADD 1.00 FOR EACH \*STEAK or \*SHRIMP, \***

**BT FAMILY COMBO 48.00**

**9 TACOS: (3)CHICKEN, (2) AL PASTOR, (2)MUSHROOM. (1) STEAK & (1)SHRIMP  
SERVED W/ RICE, BEANS, PLANTAINS (fried potato wedges when not available) & SIDE SALAD  
(FEEDS 3-4 PPL; no substitutes)**

## **CHICKEN TINGA** (contains dairy)

*Braised shredded chicken tomato and chipotle sauce;  
topped w/ homemade queso fresco (Mexican cheese) and avocado slices.  
Mild to medium heat.*

## **AL PASTOR**

*Shaved, adobo-marinated pork,  
fresh pineapple.*

## **\*SHAVED STEAK**

*Thin-sliced strip-steak marinated in citrus,  
garlic, and fresh herbs.*

## **Ⓥ MUSHROOM AND HERB** (contains dairy)

*Sautéed mushrooms, herbs, caramelized onions,  
homemade queso fresco (Mexican cheese).*

## **\*GARLIC SHRIMP**

*Pan-seared shrimp, tangy green cabbage slaw, chipotle  
aioli. (Mild to medium heat)*

## **AD-ONS**

HALF-AVOCADO SLICED: 3.00  
QUESO FRESCO: 0.75  
SIDE CHIPOTLE AIOLI: 0.50  
EXTRA TORTILLA: 0.50

## **SIDES** (ALL SIDES ARE VEGAN)

**RICE 3**

**BLACK BEANS 3**

**FRIED PLANTAINS 3**

*(FRIED POTATOES WHEN NOT AVAILABLE)*

**SIDE SALAD 3**



# ALCOHOLIC & NON-ALCOHOLIC DRINKS TO-GO

## COCKTAILS

### MARGARITA 8

*Azteca Azul Blanco tequila, lime, agave, salt rim*

### MEZCALITA 10

*Xicaru joven mezcal, lime, agave*

### FAMILY SIZE MARGARITA (4 SERVINGS ) 28

## CIDER

HAZLITT'S CIDER TREE 6

## NON- ALCOHOLIC

### AGUAS FRESCAS 3.5

*Horchata (sweetened rice drink)*

### BOTTLES 3

*Mexican Coke*

### FOUNTAIN SODA 2 (16 oz.).

*Coke, Diet Coke, Ginger Ale,  
Sprite, Ithaca Ginger Beer +\$1*

## BEER

*Cans + bottles*

### Corona 5

**Dos Equis Lager 4.50**

**Dos Equis Amber 4.50**

**Tecate 3.50**

**Modelo Especial-5**

## DRAFT BEER

*Please ask staff for the beer  
selection*

## SIX PACKS

*Available for takeout only*

**TECATE 7**

**ALL OTHERS 11**

## WINE

### REDS:

*VINA BORGIA GARNACHA 6*

*DOMAINE JEAN BOUSQUET MALBEC 9*

### WHITES:

*BORSAO CHARDONNAY/MACABEO 7*

*CASAS PATRONALES SAUVIGNON BLANC 6*