

COCTELERÍA

SPECIALTY DRINKS

AMOR MEXICANO \$13

A romantic kiss between fresh blackberries, Tequila el Mexicano and Cranberry bitters.

LA PALOMA \$10

Mexico's most beloved cocktail.
A strong love-affair between grapefruit soda and Tequila.

EL MARIACHI \$13

Claze Azul's Pomegranate Tequila, La Pinta, elevates this Paloma into a tart and fruity favorite that will definitely sneak up on you.

CANTARITO \$12

A Jalisco Favorite

A balanced combination of Tequila, red grapefruit and citrus juices served in a authentic clay cup.

EL HURACÁN \$12

A tropical mango and pineapple delight containing Amaretto, Coconut Tequila and Rum.

EL DIABLO \$12

Blackcurrant liqueur and Tequila are the stars of this unique Mexican Moscow Mule.

MANGO MOJITO \$10

This mixology masterpiece combines fresh, sweet Mango Tequila with the famous mint leaf cuban highball.

BLACKBERRY MINT MOJITO \$10

All natural blackberry syrup adds antioxidants and replaces artificial sweeteners leaving you a refreshing cocktail for you to enjoy.

EL COCO LOCO \$10

The scrumptious combination of fresh mint and sweet coconut makes this a must have mojito.

PIÑA COLADA \$10

The perfect combination of coconut cream, fresh pineapple juice and Rum. Ask for it "Virgen" if you'd like to enjoy it without alcohol \$6.

TEQUILA SUNRISE \$9

Tequila, orange juice and grenadine combine perfectly to create this gorgeous cocktail.

TOP SHELF LONG ISLAND \$12

Party filled glass with Vodka, Rum, Gin, Tequila, orange liqueur, agave nectar, lime juice and a splash of Coca-Cola.

OAXACAN OLD FASHIONED \$12

Explorador Artesanal Mezcal, homemade bitters and orange liqueur taste like smoke trapped inside.

KENTUCKY OLD FASHIONED \$12

Kentucky bourbon is splashed with orange cognac and bitters.

LA CHINGONA \$13

Mixologist Denisse Soto created this potent yet crisp mango Martini that will have you singing Mariachi songs in no time.

FORBIDDEN APPLE \$13

Pear & apple homemade syrup, aged Tequila and bitters make autumn burst in your mouth.

BESOS DE MAZAPAN \$14

Inspired by Mexico's unique peanut marzipan candy, this dessert martini topped with authentic Chocolate Abuelita dust is the perfect after dinner drink.

MARGARITAS

DE LA CASA - HOUSE \$10

A perfect way to start a celebration! Choose between frozen or on the rocks.

LA FLACA \$12

Our Skinny Margarita

A hand-shaken low calorie option that allows you to indulge without the guilt.

CADILLAC ^{EL}MEXICANO \$13

The best of the best! Premium El Mexicano Tequila and Grand Marnier are incorporated in this hand-shaken delicious margarita.

TRES AMIGOS \$18

A potent lime, Casamigos Blanco, Reposado and Añejo margarita is the perfect way to start your fiesta!.

FROZEN FRESH FRUIT \$11

Your choice of frozen lime margarita combined with your choice of all natural strawberry, mango or raspberry.

MANGONADA \$13

Chamoy, a mexican sweet, salty and sour sauce is the star of this frozen mango margarita blend.

LA MEZCALERA \$13

“Para todo mal, MEZCAL,
y para todo bien, también.”

You'll experience a smoky aftertaste with this smoky mezcal twist.

LA FLOR \$12

This antioxidant rich hibiscus margarita is just what the doctor ordered.

TAMARINDO \$12

Sweet and tangy made with Tamarind infused Tequila, fresh lime and agave nectar.

GUAYABA & BLOOD ORANGE \$13

Tangy blood orange cuts through sweet guava to create a sweet but potent margarita.

BERRY-BASIL \$12

Blackberries, blue berries and a few raspberries are smashed with aromatic basil to create a berry delicious margarita.

BLUE BONITA \$12

This gorgeous blue coconut cocktail will transport you to Cancun's beautiful beaches.

SEÑORITA BONITA \$14

Fruit infused wine, orange cognac and a frozen lime margarita float.

LA PATRONA \$17

Radiate elegance with our signature pairing of Premium Margarita accented with floated red wine.

FUEGO MARGARITA \$12

Ignite your ice cubes with the addition of jalapeño infused tequila.

LA BORRACHA...THE DRUNK \$14

A mini- Corona flipped upside down into our famous house margarita (for a true daring taste substitute with a Fuego Margarita \$2.00 addl).

MARGARITA FLIGHT \$18

A sample trio of our House, La Flor and Blue Bonita.

PITCHERS & TOWERS

HOUSE MARGARITA

Pitcher \$34

CADILLAC OR PREMIUM

Pitcher \$45

EL MEXICANO PREMIUM TOWER

(9-10 Glasses) \$89.99

Add fresh fruit for +\$10

CERVEZA

BEER ON TAP

Dos Equis Lager	\$5.25
Modelo Especial	\$5.25
Pacifico	\$5.25
Tecate Light	\$4.75
Blue Moon	\$5.25
Negra Modelo	\$5.25

MICHELADA

Enhance your beer experience with this famous Mexican assortment of spices, lime and tomato juice. Also known as the perfect hangover cure. Add to your choice of beer for \$3.



BOTTLE

Corona	\$5.25
Corona Familiar	\$5.25
Corona Light	\$5.25
Corona Premier	\$5.25
Modelo Especial	\$5.25
Negra modelo	\$5.25
Tecate	\$5.25
Pacifico	\$5.25
Victoria	\$5.25
Bohemia	\$5.25
Sol	\$5.25
Dos Equis Lager	\$5.25
Budweiser	\$4.75
MGD	\$4.75
Miller Lite	\$4.75
Stella	\$5.50
O'douls Non-Alcoholic	\$5.25
XX Lager/Amber	\$5.25
Clausthauer Non-Alcoholic	\$5.25

SPARKLING

Borgo Maragliano 2016 La Caliera' Moscato.	\$10
Celler Vilafranca NV 'Casteller' Cava.	\$10

WHISKEY

Buchanan's 12 yr Blended Scotch	\$10
Jack Daniels Black Label	\$8
Gentleman Jack	\$9
Jameson Irish Whiskey	\$7
Crown Royal	\$7

VODKA

Titos	\$7
Grey Goose	\$9
Hangar 1 Rosé	\$9
Elit by Stoli	\$10

BRANDY

Presidente	\$7
Cardenal Mendoza	\$10

COGNAC

Martell VSOP	\$10
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AFTER DINNER CORDIALS

Amaretto	\$6
Kahlua	
Patrón XO Café	
Gran Marnier	
Rompopo	
Baileys	
La Crema de México	
Licor 43	

Vino/Wine

“Si la comida es el cuerpo de la buena vida, el vino es su alma” Clifton Radioman

WHITE

Pacificana 2016 Chardonay	\$10 California.
Prisma 2016 Sauvignon Blanc	\$9 Chile
Boira 2016 Pinot Grigio	\$9 Italy
Pazo Do Mar White Blend	\$9 Spain

Sangria... A wine and fresh fruit Spanish creation

RED \$10

RED

Zorzal 2017 Pinot Noir Rose	\$9 Argentina.
Sean Minor 2016 Pinot Noir	\$10 California.
Foxglove 2016 Cabernet Sauvignon	\$10 California.
Gordo 2012 Red Blend	\$11 Spain.
Familia Bonfanti 2014 Estate Malbec	\$12 Argentina.
Owen Roe 2015 Sharecroppers Merlot	\$12 Washington.
L' Ecole 2014 Merlot	\$15/\$50 Bottle Washington.