

# COCTELERÍA

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## 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.

### LA CHINGONA \$14

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.

### 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.

# 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 <sup>EL</sup>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
Corona	\$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
XX Lager/Amber	\$5.25
Clausthauler 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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## 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.
Folly of the Beast Pinot Noir	\$10 California.
Foxglove 2016 Cabernet Sauvignon	\$10 California.
Gordo 2012 Red Blend	\$11 Spain.
Familia Bonfanti 2014 Estate Malbec	\$12 Argentina.
Growers Guild Merlot Columbia Valley	\$12 Washington.

Spirit prices are for one oz pours, tall cocktails with 2oz pours are subject to an additional cost.