

# COCTELERÍA

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## SPECIALTY DRINKS

### PALOMA

\$12

MEXICO'S MOST BELOVED COCKTAIL.  
A STRONG LOVE-AFFAIR BETWEEN GRAPEFRUIT SODA AND TEQUILA.

### PIÑA COLADA

\$12

THE PERFECT COMBINATION OF COCONUT CREAM,  
FRESH PINEAPPLE JUICE AND RUM. ASK FOR IT  
"VIRGEN" IF YOU'D LIKE TO ENJOY IT WITHOUT ALCOHOL \$8

### CANTARITO

\$13

A Jalisco Favorite

A BALANCED COMBINATION OF TEQUILA, RED GRAPEFRUIT AND CITRUS  
JUICES SERVED IN A AUTHENTIC CLAY CUP.

### TEQUILA SUNRISE

\$12

TEQUILA, ORANGE JUICE AND GRENADINE COMBINE PERFECTLY TO CREATE  
THIS GORGEOUS COCKTAIL.

### EL HURACÁN

\$12

A TROPICAL MANGO AND PINEAPPLE DELIGHT CONTAINING  
AMARETTO, COCONUT TEQUILA AND RUM.

### LONG ISLAND

\$12

PARTY FILLED GLASS WITH VODKA, RUM, GIN, TEQUILA, ORANGE LIQUEUR,  
AGAVE NECTAR, LIME JUICE AND A SPLASH OF COCA-COLA.

### MANGO MOJITO

\$11

THIS MIXOLOGY MASTERPIECE COMBINES FRESH,  
SWEET MANGO TEQUILA WITH THE FAMOUS MINT  
LEAF CUBAN HIGHBALL.

### OAXACAN OLD FASHIONED

\$13

SALVADORES ARTESANAL MEZCAL, HOMEMADE BITTERS AND ORANGE  
LIQUEUR TASTE LIKE SMOKE TRAPPED INSIDE.

### BLACKBERRY MINT MOJITO

\$11

ALL NATURAL BLACKBERRY SYRUP ADDS ANTIOXIDANTS AND REPLACES  
ARTIFICIAL SWEETENERS LEAVING YOU A REFRESHING COCKTAIL FOR YOU  
TO ENJOY.

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## MARTINIS

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### ESPRESSO

\$14

RICH, CREAMY & INDULGENT... ESPRESSO FROM COSTA RICA, AMARULA  
CREAM LIQUEUR FROM AFRICA, FRENCH VODKA & MEXICAN KAHLÚA

### CUCUMBER

\$14

BRIGHT, REFRESHING & LIGHT! VODKA INFUSED CUCUMBER,  
AGAVE & FRESH CITRUS

### MAZAPAN KISSES

\$14

INSPIRED BY MEXICO'S MAZAPÁN CANDY, THIS DESSERT MARTINI COMBINES  
PEANUT BUTTER TEQUILA WITH HOMEMADE ICE CREAM

### LA CHINGONA

\$14

MIXOLOGIST DENISSE SOTO CREATED THIS POTENT YET CRISP  
MANGO MARTINI THAT WILL HAVE YOU SINGING MARIACHI  
SONGS IN NO TIME.

# MARGARITAS

## DE LA CASA - HOUSE \$11

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 \$13.50

THE BEST OF THE BEST! PREMIUM EL MEXICANO TEQUILA AND GRAND MARNIER ARE INCORPORATED IN THIS HAND-SHAKEN DELICIOUS MARGARITA.

## TRES AMIGOS \$19

A POTENT LIME, CASAMIGOS BLANCO, REPOSADO AND AÑEJO MARGARITA IS THE PERFECT WAY TO START YOUR FIESTA!.

## FROZEN FRESH FRUIT \$12

YOUR CHOICE OF FROZEN LIME MARGARITA COMBINED WITH YOUR CHOICE OF ALL NATURAL STRAWBERRY, MANGO OR RASPBERRY.

## MANGONADA \$13.50

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 \$14

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

## FUEGO MARGARITA \$13

IGNITE YOUR ICE CUBES WITH THE ADDITION OF JALAPEÑO INFUSED TEQUILA.

## LA BORRACHA....THE DRUNK \$16

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 \$20

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

HOUSE \$99.99

PREMIUM FLAVORS \$110.99

# CERVEZA

## BEER ON TAP

Dos Equis Lager	\$6.25
Modelo Especial	\$6.25
Pacifico	\$6.25
Corona	\$6.25
Blue Moon	\$6.25
Negra Modelo	\$6.25

## 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 \$3.75



# BOTTLE

Corona	\$6.25
Corona Familiar	\$6.25
Corona Light	\$6.25
Corona Premier	\$6.25
Modelo Especial	\$6.25
Negra modelo	\$6.25
Tecate	\$6.25
Pacifico	\$6.25
Victoria	\$6.25
Bohemia	\$6.25
Sol	\$6.25
Dos Equis Lager	\$6.25
MGD	\$6.25
Miller Lite	\$6.25
XX Lager/Amber	\$6.25
GO Brewing	\$6.25
Non-Alcoholic	

## 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
Weller Special Reserve	\$18

## VODKA

Titos	\$8
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 Chardonnay	\$10 California.
Prisma 2016 Sauvignon Blanc	\$10 Chile
Boira 2016 Pinot Grigio	\$10 Italy
Pazo Do Mar White Blend	\$10 Spain

Sangria... A wine and fresh fruit Spanish creation

RED \$10

### RED

Zorzal 2017 Pinot Noir Rose	\$10 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.