

COCTELERÍA

SPECIALTY DRINKS

PALOMA

\$12

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

CANTARITO

\$13

A Jalisco Favorite

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

PEACH MOJITO

\$12

TASTE SUMMER WITH HOMEMADE SWEET PEACH SYRUP,
FRESH MINT & LIME.
NONALCOHOLIC \$7

MANGO MOJITO

\$13

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

BLACKBERRY MINT MOJITO

\$13

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

EL HURACÁN

\$12

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

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

TEQUILA SUNRISE

\$12

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

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

\$15

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

MARTINIS

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 Shots \$9

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 \$12

A PERFECT WAY TO START A CELEBRATION! CHOOSE BETWEEN FROZEN OR ON THE ROCKS.

LA FLACA \$14

Our Skinny Margarita

A HAND-SHAKEN LOW CALORIE OPTION THAT ALLOWS YOU TO INDULGE WITHOUT THE GUILT.

CADILLAC ^{EL}MEXICANO \$14

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 \$13

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

MANGONADA \$15

CHAMOY, A MEXICAN SWEET, SALTY AND SOUR SAUCE IS THE STAR OF THIS FROZEN MANGO MARGARITA BLEND.

LA MEZCALERA \$14

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

YOU'LL EXPERIENCE A SMOKY AFTERTASTE WITH THIS SMOKY MEZCAL TWIST.

LA FLOR \$14

THIS ANTIOXIDANT RICH HIBISCUS MARGARITA IS JUST WHAT THE DOCTOR ORDERED.

TAMARINDO \$13

SWEET AND TANGY MADE WITH TAMARIND INFUSED TEQUILA, FRESH LIME AND AGAVE NECTAR.

GUAYABA & BLOOD ORANGE \$15

TANGY BLOOD ORANGE CUTS THROUGH SWEET GUAVA TO CREATE A SWEET BUT POTENT MARGARITA.

BERRY-BASIL \$13

BLACKBERRIES, BLUE BERRIES AND A FEW RASPBERRIES ARE SMASHED WITH AROMATIC BASIL TO CREATE A BERRY DELICIOUS MARGARITA.

BLUE BONITA \$13

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 GREEN APPLE \$14

A REFRESHING FUSION OF TART GREEN APPLE AND FRESH LIME, SHAKEN WITH PREMIUM TEQUILA — BRIGHT & CRISP FLAVORS

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).

PAPAYA PARADISE \$14

A TRUE EXOTIC & REFRESHING MARGARITA, LOADED WITH CITRUS, A TOUCH OF HONEY & CHAMPAGNE

PERFECT PEAR \$14

SKINNY, POTENT & SERVED STRAIGHT UP

SMOKY PINEAPPLE \$15

FRESH, FRUITY, SMOKY & SPICY... A STAPLE OAXACAN COCKTAIL USING THE FINEST SALVADORES MEZCAL

MARGARITA FLIGHT \$21

A SAMPLE TRIO OF OUR HOUSE, LA FLOR AND BLUE BONITA.

PITCHERS & TOWERS

HOUSE MARGARITA

Pitcher \$36

CADILLAC OR PREMIUM

Pitcher \$46

TOWER

HOUSE \$89.99 PREMIUM FLAVORS \$110

CERVEZA

Dos Equis Lager	\$6.50
Modelo Especial	\$6.50
Pacifico	\$6.50
Corona	\$6.50
Negra Modelo	\$6.50

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	\$6.50
Corona Familiar	\$6.50
Corona Light	\$6.50
Corona Premier	\$6.50
Modelo Especial	\$6.50
Modelo Oro	\$6.50
Negra modelo	\$6.50
Tecate	\$6.50
Pacifico	\$6.50
Victoria	\$6.50
XX Lager/Amber	\$6.50
MGD	\$5.50
Miller Lite	\$5.50
GO Brewing Non-Alcoholic	\$6.50

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

Tito's	\$10
Grey Goose	\$12

BRANDY

Presidente	\$7
Cardenal Mendoza	\$10

COGNAC

Martell VSOP	\$10
--------------	------

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.