

### food special

#### MONDAY

KIDS MEALS 20% OFF ANY FAJITA DISH 10% OFF **TUESDAY** KIDS MEALS 20% OFF ANY TACO PLATTER 10% OFF **WEDNESDAY - THURSDAY** #50's (ACP'S), BOWLS & COMBOS 10% OFF

FRIDAY & SATURDAY ANY APPETIZER, SALAD or SOUP 10% OFF

#### SUNDAY

KIDS MEALS 10% OFF HOUSE SPECIALS 10% OFF (from Dinner Menu)

#### drink specials

MONDAY - TUESDAY

16oz Draft Imported Beer \$4 16oz HOUSE ROCKS 'rita \$4 16oz HOUSE FROZEN 'rita \$5 WEDNESDAY - THURSDAY 32oz Draft Imported Beer \$6.5 16oz INFUSED ROCKS 'rita \$7 FRIDAY & SATURDAY Pitcher Imported Beer \$12 Pitcher HOUSE ROCKS 'rita \$17

#### SUNDAY

Pitcher HOUSE FROZEN 'rita \$21

Infused Tequila Shots **\$5** Imported Beer Bottle **\$4** Michelada **\$7** 

[NOT VALID WITH COUPONS, TOGO or ONLINE ORDERS]



#### SIGNATURE MARGARITAS

### EL SANTO \$14

#### (HORNITOS + GRAND MARNIER)

Premium Sour / Agave nectar Custom rim / Lime

### CADILLAC \$14

#### (DON JULIO AÑEJO + grand marnier)

Premium Sour / Simple syrup Orange juice

#### EL JEFE \$

(PATRON SILVER + REMY MARTIN) Premium Sour / Simple syrup Custom rim

### **BLACKJACK \$14**

(HERRADURA REPOSADO + Chambord)

Premium Sour / Agave nectar Custom rim / Lime

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#### **BLUE PACIFIC \$14**

(HORNITOS + BLUE CURACAO)

Premium Sour / Agave nectar Custom rim / Lime

Please drink responsably

## draft beer

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16oz \$4/32oz \$6.5/Pitcher \$12 Bud Light/Yuengling Red Oak/Michelov Ultra Miller Lite/Blue Moon

IMPORTED 16oz \$5/32oz \$7.5/Pitcher \$13.5 Corona Premier/Pacifico XX amber/XX lager Modelo negra/Modelo especial ROTATING MICROBREWS

16oz \$6/32oz \$9/Pitcher \$16 2 seasonal microbrews ~ASK YOUR SERVER ~

### bottle beer

#### DOMESTIC \$4

Budweiser/Bud light Miller lite/PBR/ Michelob Ultra

#### **IMPORTED \$5**

Sol/Modelo Especial Modelo Negra/Pacifico XX Amber/XX Lager Corona

Victoria/Stella Artois

BUCKETS of 5 Coronitas 7oz ea bottles x \$10

BUD

BUD

## Infused tequila

IN HOUSE MADE WITH FRESH FRUITS AND VEGETABLES

STRAWBERRY + BASIL PINEAPPLE + HABANERO PINEAPPLE + GINGER JALAPEÑO + SERRANO APPLE + PEAR (SEASONAL) MANGO + KIWI (SEASONAL) PEACH + ROSEMARY (SEASONAL) MANGO + KIWI (SEASONAL)

#### MARGARITA [1602] \$9 ~ROCKS ONLY, ANY FLAVOR , ANY RIM~

PITCHER [64oz] \$28 SHOT \$6

### SIGNATURE COCKTAILS

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**BLOOD OLD FASI** 

(CASAMIGOS AÑEJO + BLOOD ORANGE LIQUOR) Muddled cherry + orange

Bitters, strained over ice

#### LEMON BASIL \$12

(ESPOLON BLANCO) Lemon juice / Basil / Simple syrup / Fresh handmode sour mix / Sugar rim

#### LA MULA \$12

(PINEAPPLE GINGER INFUSED TEQUILA) Muddled ginger / Dry cider Grapefruit juice / Simple syrup

#### ORANGE + MINT SMASH\$12

#### (AVION BLANCO TEQUILA + GRAND MARNIER)

Soda water / Lemon juice Agave nectar / Muddled mint + Orange, strained over ice

#### GRAPEFRUIT JALAPENO \$1

#### (JALAPEÑO INFUSED TEQUILA)

Grapefruit juice Fresh handmode sour mix Agave syrup

#### **PEPINO \$12**

(JALAPEÑO INFUSED TEQUILA) Cucumber / Lime Agave nectar / Chili rim

#### EL DIABLO \$12

#### (JALAPEÑO INFUSED TEQUILA)

Serrano pepper Cilantro / Agave / Lime Fresh handmade sour mix

# vino

[wine] glass \$7 Bottle \$22 Chardonnay

Pinot grigio Moscato Cabernet <u>Me</u>rlot

#### sangría



[wine + fruit] Glass \$9 Pitcher \$25



TEQUILA SUNRISE [12oz] \$10 1800 Silver / grenadine / orange juice MARGA-BEER \$12

CORONITA beer turned upside down into a JUMBO Lime Rocks Margarita LIQUID MARIJUANA [16oz] \$12 Coconut Rum / Sour mix / Melone Blue Curacao / pineapple juice Blue Curacao / pineapple juice MICHELADA [32oz] \$9 Mexican Beer / Lime / Ice / Clamato mix / salt + chili rim BLOODY MARIA [16oz] \$9

Hornitos/Clamato mix/ Worcestershire sauce/Ice



#### mojitos

CLASSIC \$9 Lime + Mint/White Rum/ Club Soda/Simple Syrup

FLAVORED \$12 Fruit Juice + Lime + Mint/ Passion fruit Rum/Simple Syrup/Club Soda (Your choice of strawberry, mango, peach, rapsberry)

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### blanco tequila

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(Clear non-aged tequila in metal barrels, with a smooth finish) We recommend to take good quality tequila straight!

CASAMIGOS \$9 PATRON SILVER \$9 AVION SILVER \$8 1800 SILVER \$8 ESPOLON BLANCO \$8 DON JULIO \$8 TRES GENERACIONES \$8 CABO WABO \$8 CORAZÓN \$7 SAUZA BLANCO \$6 LUNAZUL \$6 MILAGRO BLANCO \$6

PATRÓN

Make it a Margarita MASON JAR [16oz] R +\$4 / F +\$5 Pitchers not available

### reposado tequila

(Light tinted color, aged in wood barrels for approx. 212, months, has a light caramel and oak flavors for soft finish

We recommend to take good quality tequila straight!



HORNITOS \$7 HERRADURA \$7 CORRALEJO \$8 CABO WABO \$8 1800 REPO \$8 ESPOLON \$8 CAZADORES \$8 DON JULIO \$9 PATRON \$9 CASAMIGOS \$9

Make it a Margarita MASON JAR [16oz] R +\$4 / F +\$5 Pitchers not available

### añejo tequila

(Amber color, aged in oak barrels for at least 12 months or up to 3 years, has a strong oak finish)

We recommend to take good quality tequila straight!



AVION \$8 LUNAZUL \$8 HERRADURA \$8 CAZADORES \$8 DON JULIO \$9 PATRON \$9 3 GENERACIONES \$9 CABO WABO \$9 CASAMIGOS \$9 1800 ANEJO \$9



Make it a Margarita MASON JAR [16oz] R +\$4 / F +\$5 Pitchers not available

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#### desserts CHURROS 56

Fried Mexican dough covered in cinnamon sugar and served with honey dipping bowl.

SOPAPILLAS \$6 PLANTAIN SPLIT \$7

Crunchy flour tortilla chip coated with cinnamon sugar, served with a scoop of vanilla ice cream, honey whipped cream and chocolate sauce. Whipped cream, cherries.



#### CHOCO FLAN \$7

One half Mexican custard and one half chocolate cake, topped with whipped cream, chocolate sauce.

MONEY BAC \$7 White chocolate raspberry cheesecake cinched up in a crunchy tortilla, served with a scoop of vanilla ice cream, whipped cream and chocolate

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