

Margaritas, Cervezas, Vinos y más

Margaritas

made with silver tequila and triple sec, our margaritas are served on the rocks with salt, except our Mango and Fresa, which are blended.

- Margarita Lima**.....\$6.75
our lime margarita with house made Lima mix
- Baja-rita**.....\$7.50
compact & potent with fresh squeezed key limes
- Cadillac**.....\$9.00
Hornitos, Grand Marnier, triple sec, house Lima mix
- Tuna-rita**.....\$6.75
our Lima with juice of nopal 'prickly pear' cactus fruit

- Toronja**.....\$7.00
100% pink grapefruit juice
- Mango-rita**.....\$7.00
blended with mangos
- Fresa**.....\$7.00
blended with strawberries
- Reposado Upgrade**add \$2.50
- Blanco/Anejo Upgrade**add \$3.50

Otros Cocteles

- Ron y tamarindo**.....\$6.50
rum and tamarind juice
- Ron y chicha**.....\$6.50
rum and pineapple-lime-lemon juice
- Ron y coca**.....\$6.50
rum, coke and a slice of lime
- Mexican coffee**.....\$7.50
tequila, Kahlua and coffee topped by whipped cream and cinnamon



Tequilas 100% blue agave

- Hornitos – Reposado**\$7.00
rested 60 days in oak vats
- Cazadores – Reposado**\$8.00
rested 2 months in new white oak
- Chinaco – Blanco**\$8.00
smooth and sweet, served chilled
- Don Julio – Blanco**\$9.00
crisp and clean, served chilled
- Patron – Anejo**\$9.00
aged in barrels 1 to 3 years
- 7 Leguas – Anejo**\$9.00
slow cooked, oak aged 24 months

select “shot pours” ~ ask your server

Cervezas

- Cerveza “on tap” Imported**\$4.50
- Tecate o Modelo Especial 24oz. “Chico Grande”**\$5.50
- Carta Blanca 33oz. “Caguama”**\$7.00
- Bottled Imports**\$4.25
- Corona Dos Equis Amber
- Corona Lite Pacifico
- Bohemia Sol

- Negra Modelo
- Modelo Especial
- St. Pauli NA

Vino de la Casa \$6 a glass / \$18 a bottle
“Top Shelf” Select Vino \$7 a glass / \$22 a bottle
 Ask your server for current wine selection

Please have proper ID ready for server
 Happy Hour menu available Mon. through Thur. 4 to 6pm

Bebidas hechas en Casa

all our juices are freshly made in house and served cold
(mexican chai and mocha served hot)

Limonada.....\$1.95
Made with fresh lime juice

Jamaica.....\$1.95
Made from dried hibiscus flowers

Chicha de piña.....\$1.95
100% pineapple-lemon-lime juice

Mexican mocha.....\$3.25
Latte with mexican chocolate,
whipped cream and cinnamon

Tamarindo.....\$1.95
Extracted juice of tamarind pods

Horchata.....\$2.50
Rice-almond-cinnamon drink

Horchata fresca.....\$2.95
Horchata with a scoop of strawberries

Mexican chai.....\$3.50
Steamed chai and horchata

Otras bebidas

Canned fruit juices \$1.75
Bottled Mexican sodas \$1.75
Carbonated mineral water \$1.75
Canned sodas \$1.75
Bottled Mexican Coke \$1.95

Brewed unsweetened iced tea \$1.50
Jamaica or tamarindo iced tea \$1.75
Hot tea by Tazo \$1.50
Shade-grown coffee \$1.75

Postres

Baked daily 'en casa.'

Key lime pie.....\$5.50
- handmade crust and rich in flavor

Coconut flan.....\$5.50
- light and smooth, served with whipped cream

Mexican Mocha layer cake.....\$6.50
- triple layer chocolate cake for two ~ with frosting,
a chocolate covered espresso bean and drizzled
with prickly pear syrup

Specialty desserts ~Ask your server!



**Please Note: Two credit cards maximum per group
One check and 18% gratuity required for groups of 7 or more**