

*Cantina Margaritas*

## Chef Mark's Margarita

Delicious Margarita created by Chef Mark!  
Don Julio Blanco. Grand Mariner.  
Agave Nectar. Fresh Lime Juice. \$11.5

## El Viejo Margarita

Espolon Añejo Tequila. Gran Gala.  
House-Made Simple. Fresh Lime Juice. \$11.5

## Classico Margarita

Cazadores Reposado Tequila. Cointreau.  
House-Made Simple. Fresh Lime Juice. \$11.5

## 21 oz. El Monstro Margarita

A Giant. Giro Silver. DeKuyper Triple Sec.  
House-Made Simple. Fresh Lime Juice. \$12

## Bucking Borracho Margarita

Espolon Reposado. Strawberries and Cilantro.  
Agave Nectar. Fresh Lime Juice. \$10

## Blackberry Jalarita

Jalapeño Infused Tequila. DeKuyper Triple Sec.  
Fresh Strawberry. Simple. Fresh Lime Juice. \$8

## Flavored & Fresh Fruit Cantina Margarita

**Flavors:** Blueberry • Pomegranate • Peach  
Passionfruit • Watermelon • Blackberry \$7

**Fresh Fruit:** Mango • Strawberry • Mixed Berry \$8

## Mangoberry Margarita

Cazadores Silver. Fresh Mango and Strawberry.  
Agave Nectar. Fresh Lime Juice. \$9

## Blueberry Cucumber Margarita

Jose Cuervo Silver. Muddled Cucumber. Blueberry Monin.  
House-Made Simple. Fresh Lime Juice. \$10

## Hibiscus Pomegranate Margarita

1800 Silver. Hibiscus. Pomegranate Monin. Five-Spice.  
House-Made Hibiscus Simple. Fresh Lime Juice. \$9



## Margarita Pitchers

-Ask your server for the number of glasses required-

House Margarita Pitcher - (Full Pitcher \$19 | Half Pitcher \$12)

Fresh Berry Pitcher - (Full Pitcher \$30 | Half Pitcher \$15)

Fresh Mango Pitcher - (Full Pitcher \$30 | Half Pitcher \$15)

Espolon Pitcher - (Full Pitcher \$33 | Half Pitcher \$18)

1800 Pitcher - (Full Pitcher \$36 | Half Pitcher \$18)

## Hand Crafted Cocktails

### Tijuana Sunset

Malibu Coconut Rum. DeKuyper Peachtree Schnapps.

Cranberry Juice. \$9

### Anguillan Rum Punch

Mount Gay Caribbean Rum. Guava. Pineapple. Lime.

Orange Juice. DeKuyper Amaretto. Angostura Bitter. \$9

### Passionfruit Colada

Bacardi Silver Rum. Coconut Puree.

Passionfruit Monin. Fresh Lime. Pineapple Juice. \$9

### Petty's Peach Mojito

Local Petty Island Silver Rum. Muddled Mint. Lime. Peach.

Sugar. Soda. \$9

### Espresso Martini

Fresh Espresso. Stoli Vanil Vodka. Kahlúa. \$9

### Mula Roja

Titos Vodka. Mint. Fresh Strawberry.

Fresh Lime Juice. Regatta Ginger Beer. \$9

### El Antiguo

Elijah Craig Small Batch Bourbon.

Orange Peel. Agave. Bitters. \$10



*100% Agave Tequilas*

Cabo Wabo Añejo - \$13.50

Cabo Wabo Reposado - \$12

Cabo Wabo Silver - \$9

1800 Reposado - \$7.5

1800 Silver - \$7

Jose Cuervo Traditional Silver - \$7

Jose Cuervo Flying Fish Reposado - \$8

Don Julio Añejo - \$9.5

Don Julio Reposado - \$9

Don Julio Blanco - \$8

Don Julio 1942 - \$14

El Buho Mezcal - \$8

Milagro Silver - \$7

Milagro Reposado - \$7.5

Milagro Añejo - \$7.5

Milagro Select Barrel Reposado - \$10.5

Patrón Silver - \$9

Gran Patrón Platinum - \$24

Espolon Blanco - \$7

Espolon Reposado - \$7

Espolon Añejo - \$7.5

Casamigos Blanco - \$8

Casamigos Reposado - \$8.5

Casamigos Añejo - \$9

Herradura Blanco - \$9

Herradura Reposado - \$9

Herradura Añejo - \$9

Tres Generations Blanco - \$8

Tres Generations Reposado - \$9

Tres Generations Añejo - 9.5

Cazadores Blanco - \$7

Cazadores Reposado - \$7.5

Cazadores Añejo - \$9

Clase Azul Plata - \$14

Clase Azul Reposado - \$15



# Tequila Flights

Served with .75 ounce Shot Each of  
Silver, Reposado, Añejo, and A Sangrita Chaser

Don Julio Flight - \$22

Herradura Flight - \$20

Tres Generations Flight - \$19

Cabo Wabo Flight - \$18

Casamigos Flight - \$16

Milagro Flight - \$15

Cazadores Flight - \$15

Espolon Flight - \$12



# Wine Selections

CK Mondavi

(Glass \$6.25 | Bottle \$19.50)

—CK—  
**MONDAVI**  
AND  
*Family*

Cabernet Sauvignon  
Merlot  
Pinot Grigio  
Chardonnay  
White Zinfandel

## House Made Sangria

Available in Red or White (Glass \$7 | Pitcher \$28)

# Beer

## Draft Selections

Yuengling \$3.75

Coors Light \$3.75

Modelo Especial \$5

Modelo Negra \$5

Ask about our current  
**TWO rotating draft beers!**

## Bottle Selections

Corona \$5

Corona Light \$5

Pacifico \$5

Victoria \$5

Sol \$4.25

Dos Equis Lager \$4.25

Dos Equis Amber \$4.25

Red Stripe \$3.75

Miller Light \$3.5

Heineken \$5

Pabst Blue Ribbon (16 oz. Can) \$3.25

Blue Moon \$5.25

Angry Orchard Crisp Apple \$5

Lagunitas IPA (Lagunitas Brewing Co) \$5.5

Citradelic IPA (New Belgium Brewing) \$5.5

Hell or High Watermelon (21st Amendment Brewing) \$5

Dales Pale Ale (Oskar Blues) \$5.5



# Sweet Endings Dessert Menu

## Coconut Flan

Creamy and Made Fresh In-House \$4

## Home-Made Key Lime Pie

Tart and Sweet, from Chef Mark's Special Recipe \$4

## Mexican Brownie

Baked with espresso and Cinnamon,  
topped with coffee ice cream,  
chocolate sauce and whipped cream \$6

## Banana Burrito

Lightly fried and served with strawberries,  
chocolate drizzle, cajeta and  
your choice of ice cream \$6

## Cinnamon Dusted Churro Sundae

Served with your choice of ice cream,  
cajeta and whipped cream \$5

## Seasonal Bread Pudding

\$4 or add ice cream for \$1.5

## Cheesecake Chimichanga

Served with berry salsa and whipped cream \$5

