



## Tequila

Tequila is made by distilling the fermented juice of agave plants. It is descended from pulque, a favorite alcoholic drink of Aztecs and other Indian tribes. Agave (taken from the Greek meaning magnificent), a pre-historic plant, is a spicy leafed member of the LILY family. It is not a cactus! By Mexican law, tequila is produced from blue agave only, one of Mexico's hundreds of varieties of agave. Mezcal on the other hand, can be made from other species of agave. Tequila is a specific type of mezcal. All tequila is mezcal, but not all mezcal is tequila. Tequila is produced in specifically, designated regions of Mexico, most notably Jalisco. The more elaborate bottled tequila sometime contains a "worm", a caterpillar-like bug that's bores into the plant. The survival of its body, intact, is said to be a sign of the spirit's high alcohol content.

### Silver or Blanco

Colorless tequilas that are matured for only a few weeks

### Reposado

Matured in oak casks, often from Kentucky bourbon distillers for up to 6 months

### Añejo

Matured in oak casks, often from Kentucky bourbon distillers, for at least a year

### Extra Añejo

Matured in oak casks, often from Kentucky bourbon distillers, for at least 3 years and occasionally 8-10 years

# Margaritas (16oz)

## **Watermelon Margarita \$14.75**

1800 Silver Tequila, Triple Sec and Orange Liqueur, Watermelon Nectar, Lime Juice, and our Signature Margarita Mix

## **Chamoyada Margarita \$14.75**

Jose Cuervo Traditional Tequila, Triple Sec and Orange Liqueur, Mango Nectar, Lime Juice, and our Signature Margarita Mix, Chilli Powder, Chamoy, Frozen or on the Rocks

## **Grapefruit Margarita \$14.75**

1800 Tequila, Triple Sec and Orange Liqueur, Watermelon Nectar, Lime Juice, and our Signature Margarita Mix

## **Guava Margarita \$14.75**

1800 Silver Tequila, Triple Sec and Orange Liqueur, Guava Nectar, Lime Juice and our Signature Margarita Mix

## **Passion Fruit Margarita \$14.75**

Jose Cuervo Tequila, Triple Sec and Orange Liqueur, Passion Fruit Nectar, Lime Juice, and our Signature Margarita Mix

## **Pineapple Coconut Margarita \$14.75**

1800 Coconut Tequila, Triple Sec and Orange Liqueur, Coconut Nectar, Pineapple Juice, Lime Juice, and our Signature Margarita Mix

# Specialty Margaritas

## **Big Blue \$14.00**

Mi Campo Blanco & Dekuyper Blue Curacao

## **El Diablo Margarita \$14.00**

Tanteo Jalapeño Tequila & Fresh Jalapeño

## **Corona-Rita \$14.75**

Sauza Blue Silver Tequila & An Ice Cold Corona

## **Berry Rita \$14.75**

Hornitos Silver Tequila & Cranberry Juice With a Chambord Float

## **Skinny Margarita \$14.75**

El Jimador Blanco Tequila, Dekuyper Triple Sec, & Club Soda

## **La Diablita \$14.99**

Xicaru Mezcal, Cointreau, Fresh Jalapeno & a Splash Of Mango Nectar

## **Pom Margarita \$14.75**

El Tesoro Tequila, Chateau Pomari Liqueur, Dekuyper Triple Sec & Lime Juice

## **Perfect Margarita \$14.75**

Patrón Silver Tequila, Dekuyper Triple Sec & Cranberry Juice

## **Cadillac Margarita \$14.75**

Mi Campo Reposado, Grand Marnier & Sour Mix

## **Mariachi Margarita \$14.50**

Mi Campo Reposado, Tamarindo, Lime Juice & Sour Mix

## **Spicy Cucumberita \$14.99**

Tanteo Jalapeño Tequila, Dekuyper Triple Sec, Fresh Cucumber, Jalapeno & Lime Juice

## **Mezca Rita \$14.25**

Los Vecinos Espadin Mezcal, Pineapple Juice, Herradura Agave Nectar & Fresh Lime Juice

## **Tamarind Margarita \$14.75**

Mi Campo Tequila, Triple Sec, Orange Liqueur, Lime Juice, Tamarind Flavor and our Signature Mix

# Levels

## Level 1

Your choice of our House Silver or Gold Tequila

**Shot \$5.50**

**Margarita \$8.99**

## Level 2

El Jimador Blanco or Repo., Jose Cuervo Silver, Sauza Silver or Gold, Tarantula Azul

**Shot \$6.50**

**Margarita \$9.50**

## Level 3

Jose Cuervo Gold or Traditional, Sauza Signature Blue Silver or Repo.

**Shot \$7.50**

**Margarita \$10.50**

## Level 4

El Jimador Anejo, Hornitos Black Barrel, Hornitos Plata or Repo., Sauza 901 Silver

**Shot \$9.25**

**Margarita \$11.50**

## Level 5

Cabo Wabo Blanco, Casa Noble Crystal, Corralejo Silver or Repo., Cazadores Blanco or Repo., Espolon Blanco or Repo., Hornitos Anejo, Los Vecinos Mezcal Espadin, Mi Campo Blanco or Repo., Maestro Dobel Silver or Repo., Milagro Silver, Siete Leguas Anejo, 1800 Silver, Repo. or Coconut, Xicaru Mezcal

**Shot \$10.25**

**Margarita \$12.50**

## Level 6

Avion Silver, Casa Noble Joven or Repo., Cenote Blanco, Don Eduardo Silver or Repo., El Tesoro Platinum, Gran Centenario Silver or Repo., Herradura Silver, Milagro Repo., Tanteo Jalapeno, Tres Generations Plata

**Shot \$11.00**

**Margarita \$13.25**

## Level 7

Casamigos Blanco, Casamigos Mezcal, Cabo Wabo Repo., Cazadores Anejo, Cenote Repo., Corralejo Anejo, Corzo Silver or Repo., Don Julio Blanco, El Tesoro Repo., Espolon Anejo, Herradura Repo., Milagro Anejo, Patron Silver, Tres Generations Repo., 1800 Anejo

**Shot \$12.00**

**Margarita \$14.50**

## Level 8

Avion Reposado, Cabo Wabo Anejo, Casa Noble Anejo, Casamigos Repo., Cenote Anejo, Corzo Anejo, Don Julio Repo., El Tesoro Anejo, Herradura Anejo, Herradura Ultra, Mexcalero Mezcal, Patron Repo., Roca Patron Silver, Tres Generations Anejo

**Shot \$13.25**

**Margarita \$15.25**

## Level 9

Avion Anejo, Casa Noble Single Barrel, Casamigos Anejo, Don Julio Anejo, Espolon Extra Anejo, Herradura Coleccion de la Casa (Cognac Finish, Scotch Finish) Patron Anejo, Patron Repo.

**Shot \$13.25**

**Margarita \$15.25**

## Level 10

Corralejo 1821, Don Julio 1942 Anejo, Jose Cuervo Reserva, Gran Patron Platinum, Gran Patron Smokey, Patron Estate Release, Patron Extra Anejo, Pierde Almas Pechuga Mezcal, Roca Patron Anejo

**Shot \$29.99**

**Margarita \$35.99**

## Level 11

Gran Patron Piedra, Herradura Seleccion Supreme

**Shot \$54.99**

**Margarita \$65.99**

## Level 12

Gran Patron Burdeos Anejo

**Shot \$79.99**

**Margarita \$89.99**

# *Signature Cocktails*

## **Ultimate Paloma \$12.75**

Herradura Silver Tequila & Squirt (Lemon-Lime Soda)

## **Muy Caliente Martini \$12.50**

Cazadores Blanco Tequila Mixed With Jalapeño & Olive Juice

## **Hurricane \$11.75**

Bacardi Pineapple Fusion, Bacardi Oakheart, Disaronno Amaretto, Oj, Pineapple Juice & Grenadine

## **Classic Or Mango Mojito \$11.50**

Bacardi Superior Or Bacardi Mango, Muddled Mint, Lime, Simple Syrup & Club Soda

## **Mexican Mojito \$12.99**

Patrón Silver Tequila, Muddled Mint, Sugar & Lime, Topped With Club Soda

## **Loco Coco Mojito \$12.75**

1800 Coconut Tequila, Muddled Mint, Lime, Club Soda & Pineapple Juice

## **Coco Beach \$9.99**

Bacardi Coconut, Cranberry Juice & Oj

## **Bikini-Tini \$10.99**

Deep Eddy Gluten Free Vodka, Bacardi Coconut, Pineapple Juice & Oj

## **Alabama Slammer \$10.99**

Effen Black Cherry Vodka, Dekuyper Sloe Gin, Disaronno Amaretto, Oj & Sour Mix

## **Mango Fusion \$9.99**

Bacardi Mango Fusion, Dekuyper Triple Sec, Sprite & Oj

## **Berry Lemonade \$10.75**

Stoli Razberi, Chambord, Club Soda & Lemonade

## **Bellatini \$12.25**

Stoli Razberi, Dekuyper Triple Sec, Lime Juice, Cranberry Juice & Pineapple Juice

## **El Toro \$13.50**

Hennessy and Redbull

# Beer

## **Mexican \$5.00**

Bohemia – Carta Blanca – Corona – Corona Light – Dos Equis Lager  
Dos Equis Amber – Modelo Especial – Negra Modelo – Pacifico – Sol  
Tecate – Victoria

## **Domestic \$4.50**

Bud – Bud Light – Bud Light Lime – Coors Light – Michelob Ultra – Miller Lite  
Sam Adam's Lager

## **Imported \$5.50**

Amstel Light – Heineken Heineken 0.0 – Newcastle Brown Ale  
Stella Artois – Guinness

## **Draft 16oz \$4.25 - 23oz \$6.50**

Bud Light

## **Premium Draft 16oz \$6.00 - 23oz \$7.99**

Lagunitas IPA – Blue Moon – Corona Premier – Dos Equis Amber – Dos Equis Lager  
Harpoon IPA – Modelo Especial – Negra Modelo – Pacifico – Sam Adams Seasonal

## **Michelada (Beer Cocktail) 23oz \$14.25**

Beer, Tomato Juice, Lime, Spicy Sauce & Special Homemade Bloody Mary Mix

# Wine

## **Woodbridge by Robert Mondavi \$8.99**

Pinot Grigio – White Zinfandel – Sauvignon Blanc – Chardonnay  
Pinot Noir – Merlot – Cabernet Sauvignon

# Specialty Wines

**Chloe Pinot Grigio, Italy \$10.50**

**Kim Crawford Sauvignon Blanc, New Zealand \$10.99**

**St. Francis Chardonnay, California \$10.25**

**Meiomi Pinot Noir, California \$12**

**Dreaming Tree Red Blend, California \$10.50**

**Crios Malbec, Argentina \$10.50**

**Pendulum Cabernet Sauvignon, Washington \$10.99**

**Red Sangria**

**Glass \$ 10.50**

# *After Dinner Drinks*

## **Italian Coffee \$8.25**

Disaronno Amaretto, Coffee & Milk

## **Mexican Coffee \$10.25**

El Jimador Blanco Tequila, Kapali, Feeny's Irish Cream, Coffee & Whipped Cream

## **Café Coco \$8.25**

Bacardi Coconut, Amarula Cream Liqueur & Coffee

## **Espresso Tini \$10.25**

Rumchata, Caffè Borghetti & Coffee

# *Desserts*

## **Churros \$6.50**

Fried Twisted Dough Topped With Sugar, Cinnamon & Honey

## **Flan \$6.99**

Vanilla Custard

## **Fried Ice Cream \$6.99**

Vanilla Ice Cream In A Corn Flaked Crust

## **Xango \$7.99**

Fried Cheesecake Chimichanga Topped With Caramel & Raspberry

## **Triple Chocolate Truffle \$7.99**

A Rich Chocolate Pastry Cream, Sandwiched Between Two Decadent Layers Of Chocolate Frosting, Garnished With Georgia Pecans

## **New York Style Cheesecake \$7.99**