

MARGARITAS



MARGARITA FLIGHT 16.00

Three of our favorite House Margaritas! Blackberry, Mango & Signature.

SIGNATURE MARGARITA 10.25

House tequila, triple sec, sweet & sour.
Served on the rocks or blended.

Flavors add 1.00

Strawberry • Mango • Raspberry • Pomegranate
Midori Melon • Blackberry

NEW! SKINNY MARGARITA 13.75

No filler, just bright flavor.
Espolòn Blanco Tequila,
lime, agave.

NEW! ZERO PROOF MARGARITA 12.00

All the classic flavor without the alcohol. Almave Blanco Zero Proof Tequila, lime, orange, agave.

The Original CADILLAC MARGARITA 13.75

Made with premium Lunazul Reposado and sweet & sour. Hand-shaken and on the rocks with a side shot of Grand Marnier.

Flavors add 1.00

Strawberry • Mango • Raspberry
Pomegranate • Midori Melon
Blackberry



 Indicates a house favorite. You have to try it.

MARGARITAS



EL DUEÑO MARGARITA 18.50

"The Owner," served in a 21oz. Schooner, is the Top Shelf of Top Shelves! Partida Blanco Tequila, triple sec, sweet & sour and a 50ml bottle of Grand Marnier.

Flavors add 1.00

Strawberry • Mango • Raspberry • Pomegranate
Midori Melon • Blackberry

NEW! JALAPEÑO CUCUMBER MARGARITA 13.75

Spicy in all the right ways for a bold, refreshing twist. Asombroso Blanco Tequila, cucumber-jalapeño purée, lime, agave, with a cucumber ribbon.

MANGONADA 13.00

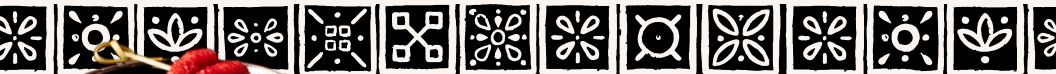
Blended with house tequila, triple sec, sweet & sour, mango purée and chamoy, with a Tajín rim and tamarindo candy straw.

NEW! WATERMELON MARGARITA 13.00

A balance of sweetness and tang in every sip. Pueblo Viejo Blanco Tequila, watermelon purée, hibiscus syrup, lime, with a Tajín watermelon slice.

NEW! GUAVA HIBISCUS MARGARITA 15.00

Vibrant and tropical with a floral finish. El Jimador Blanco Tequila, guava nectar, hibiscus syrup, lime.



RASPBERRY
SAGE LEMON
DROP



JALAPEÑO
CUCUMBER
MARGARITA



CITRUS
CANTARITO



WATERMELON
MARGARITA



OLD
FASHIONED

NEW SIGNATURE COCKTAILS!



HONEY PEACH 15.50

Stone fruit notes and a crisp, icy finish. Herradura Blanco Tequila, peach purée, lime, honey, with grated frozen peach for an extra chill.



CITRUS

CANTARITO 13.00

Bright, fizzy, and citrus-packed. Partida Blanco Tequila, lemon, orange & grapefruit juices, agave, topped with Squirt, with a chamoy & Tajín rim, grapefruit & orange slices, plus a tamarind stick.

WATERMELON

CANDY SHOT 13.00

El Jimador Silver Tequila, watermelon liqueur, lime, chamoy, agave nectar with a Tajín rim, with a watermelon lollipop.

OLD FASHIONED 16.00

Spirit-forward, with warm oak, buttery maple sweetness, and a lingering campfire aroma. Buffalo Trace Bourbon, barrel-aged whiskey bitters, and maple syrup, stirred over a large ice cube and finished with a smoky reveal.

GRILLED PIÑA 14.50

Rich with smoky char and a deep berry finish. Teremana Blanco Tequila, raspberry, grilled pineapple purée, lime, agave, crushed ice, with a grilled pineapple wedge.

SANGRIA ROJA 12.00

Deep and fruity with a balanced elegance. Red wine, brandy, citrus, hibiscus, with raspberries.

NEW MARTINIS

BEE'S KNEES 14.00

This bright and soothing cocktail traces its roots back to the Prohibition era, an old-school classic with charm. Fords Gin, lemon, honey, and a hint of ginger.

RASPBERRY SAGE LEMON DROP 15.00

Subtly sweet with a refined finish. New Amsterdam Vodka, raspberry, sage, Elderflower, lemon, with a sugar rim and raspberries.

ESPRESSO MARTINI 13.50

A blend of New Amsterdam Vodka and rich cold brew, balanced with a hint of sweetness. This smooth, roasty cocktail is finished with espresso beans.

