



# Margaritas

Our sour mix is made fresh in house daily with a mixture of real lemon and lime juices and sweetened with sugar.

Our Margaritas pack a punch!  
**SO PLEASE DRINK RESPONSIBLY.**

## FLAVORS

### ORIGINAL 7.99

A classic lime margarita, made with house tequila, triple sec and our freshly made sour mix.

### STRAWBERRY 8.95

Our original margarita flavored with strawberry purée.

### RASPBERRY 8.95

This margarita uses raspberry liqueur and purée for a sweet and tart treat.

### PEACH 8.99

Our house tequila mixed with puréed peaches and peachtree liqueur.

### MANGO 8.99

Our original margarita sweetened with puréed mango.

### COCONUT 8.95

Our original margarita mixed with coconut purée.

### WATERMELON 8.95

Our house tequila mixed with watermelon liqueur and purée.

## SPECIALTY MARGARITAS

### OH MY HEAVENS ★ 10.25

A popular pick. This margarita packs a punch. Six different fruit liqueurs, combined with our house tequila, is a recipe for some flavorful fun.

### BLOOD ORANGE ★ 9.50

Our house tequila and orange curacao with blood orange juice, topped with elderflower liqueur.

### POMAGRANATE ★ 9.75

A special blend of citrus infused tequila and pomegranate juice.

### WATERMELON JALAPEÑO ★ 9.75

Refreshing watermelon kicked up a notch with our spicy tequilapeño.

### TARANTULARITA ★ 9.95

A citrus flavor of Tarantula Azul Tequila infused with a sour apple liqueur.

### ROSA RITA 9.75

A creamy strawberry, raspberry margarita with tequila rose.

★ MAKE ANY MARGARITA SPICY BY SUBSTITUTING OUR HOUSE INFUSED TEQUILAPEÑO FOR .75¢



# T E Q U I L A S

**ALL TEQUILA IS AVAILABLE STRAIGHT UP, ON THE ROCKS OR YOU CAN UPGRADE YOUR MARGARITA.**

## BLANCO

Blue agave in its purest form and clear in color. You will taste the true flavor intensity and natural sweetness of the agave.

|           |                 |                    |                  |
|-----------|-----------------|--------------------|------------------|
| MILAGRO   | UP <b>9.00</b>  | ROCKS <b>9.50</b>  | UPGRADE <b>2</b> |
| CASAMIGOS | UP <b>10.25</b> | ROCKS <b>10.75</b> | UPGRADE <b>3</b> |
| DON JULIO | UP <b>10.25</b> | ROCKS <b>10.75</b> | UPGRADE <b>5</b> |
| PATRON    | UP <b>10.25</b> | ROCKS <b>10.75</b> | UPGRADE <b>5</b> |

## REPOSADO

Tequila aged in wood barrels for two months to a year typically golden in color with a hint of agave and oaky flavors.

|                  |                 |                    |                   |
|------------------|-----------------|--------------------|-------------------|
| SAUZA HORNETOS   | UP <b>9.00</b>  | ROCKS <b>9.50</b>  | UPGRADE <b>2</b>  |
| JOSE CUERVO 1800 | UP <b>9.00</b>  | ROCKS <b>9.50</b>  | UPGRADE <b>3</b>  |
| CABO WABO        | UP <b>11.00</b> | ROCKS <b>11.50</b> | UPGRADE <b>4</b>  |
| CASAMIGOS        | UP <b>13.50</b> | ROCKS <b>14.00</b> | UPGRADE <b>4</b>  |
| CLASE AZUL       | UP <b>19.50</b> | ROCKS <b>20.00</b> | UPGRADE <b>12</b> |

## ANEJO

Tequila aged from one to three years giving it an amber hue, and a smoother richer and more complex flavor.

|                   |                 |                    |                    |
|-------------------|-----------------|--------------------|--------------------|
| TRES GENERACIONES | UP <b>10.00</b> | ROCKS <b>13.50</b> | UPGRADE <b>3.5</b> |
| CASAMIGOS         | UP <b>13.00</b> | ROCKS <b>13.50</b> | UPGRADE <b>4</b>   |
| HERRADURA         | UP <b>10.00</b> | ROCKS <b>10.50</b> | UPGRADE <b>5</b>   |

## EXTRA ANEJO

Tequila aged for more than 3 years.

|                      |              |                    |                   |
|----------------------|--------------|--------------------|-------------------|
| CUERVO RESERVA EXTRA | UP <b>19</b> | ROCKS <b>19.50</b> | UPGRADE <b>12</b> |
|----------------------|--------------|--------------------|-------------------|

## MEZCAL

The heart of the agave plants, piñas, are cooked in pits in the ground. It gets its smoky flavors from the production process.

|           |                 |                    |                  |
|-----------|-----------------|--------------------|------------------|
| CASAMIGOS | UP <b>13.00</b> | ROCKS <b>13.50</b> | UPGRADE <b>6</b> |
|-----------|-----------------|--------------------|------------------|

## SPECIALTY COCKTAILS

### SANGRIA DE LA CASA 7.50

Cabernet Sauvignon with a blend of lime, lemon, orange and a splash of lemon lime soda.

### WHITE PEACH SANGRIA 7.95

Cranberry, orange, pineapple juice with Chardonnay, topped with peach schnapps.

### LOCO COCO DELIGHT 7.75

A mix of coconut rum and pineapple juice with flavors of banana and melon.

### ROYALTAI 9.99

White rum, blue curacao, creme de almond blended with orange pineapple and cranberry juice, topped with dark rum.