



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 8.50

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 9.50

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.

love it ↓

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 10.50

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.

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¢**



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. The true flavor intensity and natural sweetness of the agave.

MILAGRO	UP 9.00	ROCKS 9.50	UPGRADE 2
CASAMIGOS	UP 10.25	ROCKS 10.75	UPGRADE 3
DON JULIO	UP 10.25	ROCKS 10.75	UPGRADE 5
PATRON	UP 10.25	ROCKS 10.75	UPGRADE 5

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 HORNITOS	UP 9.00	ROCKS 9.50	UPGRADE 2
JOSE CUERVO 1800	UP 9.00	ROCKS 9.50	UPGRADE 3
CABO WABO	UP 11.00	ROCKS 11.50	UPGRADE 4
CASAMIGOS	UP 13.50	ROCKS 14.00	UPGRADE 4

ANEJO

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

TRES GENERACIONES	UP 10.00	ROCKS 10.50	UPGRADE 3.5
HERRADURA	UP 10.00	ROCKS 10.50	UPGRADE 5
CASAMIGOS	UP 13.00	ROCKS 13.50	UPGRADE 4

EXTRA ANEJO

Tequila aged for more than 3 years.

CUERVO RESERVA EXTRA	UP 19.00	ROCKS 19.50	UPGRADE 12
----------------------	----------	-------------	------------

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 13.00	ROCKS 13.50	UPGRADE 6
-----------	----------	-------------	-----------

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 and pineapple juices with Chardonnay, topped with peach schnapps.