



# 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.**

*Love it!*

## FLAVORS

### ORIGINAL 8.50

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

### STRAWBERRY 9.50

Our original margarita flavored with strawberry purée.

### RASPBERRY 9.50

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

### PEACH 9.50

Our house tequila mixed with pureed peaches and peachtree liqueur.

### MANGO 9.50

Our original margarita sweetened with pureed mango.

### COCONUT 9.50

Our original margarita mixed with coconut purée.

### WATERMELON 9.50

Our house tequila mixed with watermelon liqueur and purée.

## SPECIALTY MARGARITAS

### OH MY HEAVENS 10.50

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 10.50

A special blend of citrus infused tequila and pomegranate juice.

### TARANTULARITA 10.50

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



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

### ROSA RITA 10.50

A creamy strawberry, raspberry margarita with tequila rose.

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 oak 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
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## 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
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## 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