

SIGNATURE COCKTAILS

MEZCALITAS \$17

PASSION, TAMARINDO or JAMAICA
Mezcal | fresh lime
| sweet & sour mix

BARRILITO \$25

José Cuervo Gold tequila
| fresh lime | orange juice
| grapefruit juice | grapefruit soda
| soda water | Chamoy Tajin rim

MANGONEADA \$19

Hornitos Reposado | mango puree
| Chamoy Tajin rim
| Tamarindo candy | blended

LA MULA \$14

Titos vodka | ginger beer
| fresh lime

FASHION VIEJO \$16

Mezcal or Bourbon
| cane sugar | bitters | orange peel

MICHELADA \$16

Clamato | fresh lime
| salsa Maggi | Tabasco
| Chamoy Tajin rim
| Pacifico, Modelo Especial
or Negra Modelo

LA MARY \$14

Titos vodka | tomato mix
| fresh lime | blend of spices
| celery stalk | salt rim

TORONJITA \$14

Titos vodka | fresh grapefruit
| fresh lemon | simple syrup
| triple sec | sugar rim

LIMONCITO \$13

Titos vodka | fresh lemon
| simple syrup | triple sec
| sugar rim

MOJITO CLASSIC \$13

Rum | fresh mint leaves
| fresh lime | simple syrup
| splash of soda
With Strawberry, mango, coconut,
mixed berries, cucumber or
passion fruit \$14

PIÑA COLADA \$14

Rum | coconut cream
| pineapple juice
With Strawberry
or Mango \$15

MARGARITAS

CLÁSICA

José Cuervo Gold
| triple sec | sour mix | lime.
\$15 | Grande \$18
Add \$1 for house-made flavors:
Strawberry, Mango,
Mixed Berry or Guava

CADILLAC \$19

José Cuervo Gold
| Grand Marnier | sour mix
| lime | salt rim

FLAQUITA \$16

Low calorie margarita made
with José Cuervo Gold
| fresh lime | splash of our
sweet & sour mix | salt rim

PICOSO \$17

Hornitos Reposado | jalapeño
| fresh lime | sweet & sour mix
| Chamoy Tajin rim

CORONARITA \$19

Clásica Margarita
| José Cuervo Gold
| Corona beer | salt rim

PEPINO \$17

1800 Silver tequila
| cucumber | fresh lime
| sweet & sour mix
| Chamoy Tajin rim

JAMAICA \$17

Hornitos Reposado
| fresh lime
| sweet & sour mix
| raw sugar rim

PIÑA PARA LA NIÑA \$17

1800 Silver tequila
| fresh pineapple | fresh lime
| sweet & sour mix
| Chamoy Tajin rim

EL VUELO \$20

Margarita flight with a choice of 3 tastings:
Mango Chamoy | Pineapple Coconut | Guava | Jamaica | Tamarindo
| Cucumber | Seasonal flavor

TEQUILA

CLASE AZUL

PLATA	\$38
REPOSADO	\$39
GOLD	\$65

PATRÓN

BLANCO	\$14
REPOSADO	\$16
AÑEJO	\$18
CIELO	\$36

DON JULIO

BLANCO	\$15
REPOSADO	\$17
AÑEJO	\$19
70	\$22
1942	\$37

CASA AMIGOS

BLANCO	\$14
REPOSADO	\$15
AÑEJO	\$16

1800

SILVER	\$10
REPOSADO	\$11
AÑEJO	\$12
CRISTALINO	\$18

HERRADURA

BLANCO	\$13
REPOSADO	\$15
AÑEJO	\$18
ULTRA AÑEJO	\$22

HORNITOS

BLANCO	\$9
REPOSADO	\$10
AÑEJO	\$11
CRISTALINO	\$17

CAZADORES

BLANCO	\$10
REPOSADO	\$11
AÑEJO	\$12

MAESTRO DOBLE

DIAMANTE	\$18
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JOSÉ CUERVO

TRADICIONAL GOLD	\$9
TRADICIONAL SILVER	\$11

MEZCAL

MONTE ALBÁN REGIONAL OAXACA	\$10
BOZAL ARTISANAL ESPADIN	\$14
CASAMIGOS	\$18

WHISKY

BUCHANAN'S SPECIAL RESERVE 18	\$24	BUSHMILLS	\$9
BUCHANAN'S SPECIAL RESERVE 12	\$12	CHIVAS REGAL 18	\$21
CROWN ROYAL	\$12	CHIVAS REGAL 12	\$12
CROWN ROYAL APPLE	\$9	JB	\$9
JOHNNIE WALKER RED	\$9	JIM BEAN	\$9
JOHNNIE WALKER BLACK	\$13	FIRE BALL	\$9
JACK DANIELS OLD No. 7	\$9	MAKER'S MARK	\$10
WILD TURKEY 101	\$10	R&R	\$9

BRANDY

REMY MARTIN XO EXCELLENT	\$55
REMY MARTIN VSOP	\$15
MARTELL	\$15
HENNESSY BLACK	\$12
HENNESSY VERY SPECIAL	\$15
COURVOISIER	\$12

MEXICAN, IMPORT & CRAFT DRAFT

16oz \$9 | 24oz \$11
PINT MUG

PACIFICO
MODELO ESPECIAL
NEGRA MODELO
BLUE MOON
MAC&JACK
Amber Ale
ELYSIAN SPACE
DUST (IPA)

DOMESTIC DRAFT

16oz \$8 | 24oz \$10
PINT MUG

BUDLIGHT
COORS LIGHT

MEXICAN & IMPORT BOTTLES

\$7

PACIFICO
MODELO ESPECIAL
NEGRA MODELO
CORONA
DOS XX
Amber/Lager
VICTORIA
BLUE MOON
HEINNEKEN
HEINNEKEN
Zero Proof N/A

DOMESTIC BOTTLES

\$6

BUDWISER
BUDLIGHT
COORS LIGHT
MILLER GENUINE
MILLER LIGHT
ULTRA MICHELOB

CIDERS & SELTZERS BOTTLES

ANGRY ORCHARD \$6
WHITE CLAWS \$6

REDS

ANTOJOS CABERNET SAUVIGNON -- WA	Glass \$12 Bottle \$40
CABERNET-MERLOT -- WA	Glass \$11 Bottle \$38
MERLOT -- WA	Glass \$11 Bottle \$38
PINOT NOIR -- WILLAMETTE VALLEY, OR	Glass \$11 Bottle \$38

RED BLEND

VILLA ROSSO	Glass \$12 Bottle \$40
ANTOJOS PREMIUM	Glass \$11 Bottle \$38

ROSE | BLANCO

PINOT GRIS--WA	Glass \$11 Bottle \$38
RISLING -- WA	Glass \$11 Bottle \$38
CHARDONNAY -- WA	Glass \$11 Bottle \$38
ROSE -- WILLAMETTE VALLEY, OR	Glass \$12 Bottle \$40
CHAMPAGNE	Glass \$12 Bottle \$40

CERVEZA



VINOS

BEBIDAS DE POSTRE

CAFÉ CON RON \$12

Coffee liqueur
| Rum | cream
| served over ice or hot

MAZAPAN MARTINI \$16

Titos vodka
| Coffee liqueur
| Hazelnut liqueur
| crushed Mazapán nut cookie

MEXICAN MOCHA MARTINI \$16

Coffee liqueur
| Chocolate liqueur
| Tequila
| Chocolate syrup

CANELITA \$17

Rumchata | Bacardi
| Fire Ball | Malibu
| horchata | cinnamon

MOCKTAILS

PALOMITA \$10

Sparkling grapefruit | fresh lime
| pinch of sea salt | soda
| Chamoy Tajin rim

LA NIÑA FRESA \$11

Strawberry puree | fresh lime
| soda | raw sugar rim

PEPINO CON MENTA \$11

Fresh cucumber | fresh lime
| simple syrup | soda
| Chamoy Tajin rim

MORITA \$11

Mixed berry puree | fresh lime
| soda | raw sugar rim



CARAMEL CHEESECAKE \$9⁹⁹

Homemade cheese cake drizzled with caramel syrup and topped with sliced almonds.

CHURROS \$9⁹⁹

Golden, crispy fried dough rolled in cinnamon sugar, served with vanilla ice cream and whipped cream.

DESSERTS

FRIED ICE CREAM \$9⁹⁹

Crispy, golden-fried vanilla ice cream with a crunchy coating, warm on the outside and cold on the inside, drizzled with chocolate sauce.

FLAN \$9⁹⁹

Homemade Latin style custard. Served with whipped cream and a cherry on top.

BURRITO CHEESECAKE \$10⁹⁹

Creamy vanilla cheesecake wrapped in a flour tortilla, fried until crispy. Served with a scoop of vanilla ice cream, whipped cream and topped with strawberry and chocolate sauce.

NON-ALCOHOLIC BEVERAGES

Refresco Favoritos \$4.50
Ask server for flavors
Mexican Coke \$5.50
Soft Drinks \$5.00
House Brewed Iced Tea \$6.00
Hot Coffee or Hot Tea \$5.00

HOMEMADE AGUAS FRESCAS

(No Refill)
Horchata \$7 | Jamaica \$7
LIMONADAS
(No Refill)
Strawberry \$7
Bahamas \$7
Mango | Lime | Cranberry
Tropical \$7
Pineapple | Cranberry