

MARGARITAS

the original* **Cadillac Margarita

Made with premium Lunazul Reposado, triple sec and sweet & sour. Served hand-shaken and on the rocks with a side shot of Cointreau Noir. 10.75

Flavors add 1.00

- Strawberry • Mango • Raspberry
- Pomegranate • Midori Melon
- Blackberry



CADILLAC MARGARITA

SIGNATURE MARGARITA

House tequila, triple sec and sweet & sour. Served on the rocks or blended. 8.75

Flavors add 1.00

- Strawberry • Mango • Raspberry
- Pomegranate • Midori Melon
- Blackberry

Upgrade to Cuervo Tradicional for 1.00

PATRÓN SKINNY MARGARITA NEW

Patrón Reposado, fresh lime juice and agave nectar, hand-shaken and served tableside. 13.50



PATRÓN SKINNY MARGARITA

PINEAPPLE JAMAICA MARGARITA

Patrón Reposado, Hibiscus, pineapple and lime. 14.00

** PATRÓN CITRUS CADILLAC* NEW

Patrón Silver, Patrón Citrónge, sweet & sour and fresh squeezed lime juice. Served with a side shot of Cointreau Noir. 12.50



PATRÓN CITRUS CADILLAC

MARGARITAS

❁ BLACK DIAMOND MARGARITA

Maestro Dobel Silver, Hennessy cognac, exotic citrus juices, served at your table with another pour in the side shaker. 16.00

❁ EL DUEÑO MARGARITA

"The Owner" served in a 21oz. schooner is the Top Shelf of Top Shelves! Maestro Dobel Silver, triple sec, sweet & sour and a 50ml bottle of Grand Marnier. 16.00
limit one per guest



ROSÉ MARGARITA



SPICY JALAPEÑO CUCUMBER MARGARITA

Jimador Silver, agave nectar, lime juice, jalapeños and Ancho Reyes in a Tajín chili rimmed glass. 12.00

CILANTRO CUCUMBER SKINNY MARGARITA

Casa Noble Silver, fresh lime juice, agave nectar, muddled cucumber and cilantro. 12.00

ROSÉ MARGARITA **NEW**

A margarita with a twist! Olmeca Altos Reposado & Cupcake Rosé, with fresh lemon juice and agave nectar. 12.00

WHISKEY COCKTAILS

WHO•SONG & LARRY'S SOUR

Nine Banded Whiskey, fresh squeezed lemon juice and agave nectar. 13.00

STRAWBERRY BOURBON SMASH

Nine Banded Bourbon, Liquid Alchemist strawberry syrup, fresh squeezed lemon juice and sea salt. 13.00



Indicates a house favorite and worth giving a try!

COCKTAILS

SMOKY PINEAPPLE MEZCAL

Smoky Vida Mezcal, agave nectar, Ancho Reyes, fresh lime and pineapple juice. 12.00

CLASSIC PALOMA

Olmecca Altos Plata, fresh lime juice, grapefruit juice and Squisht. 12.00

MOJITO

Bacardí Superior Rum, fresh lime juice and muddled mint. 10.50

Flavors add 1.00

Blackberry • Mango Chile

ABSOLUT MOSCOW MULE

Absolut Vodka, Fever-Tree Ginger Beer, agave nectar, fresh lime juice. 11.00

Make it a Mexican Ginger Mule with Olmecca Altos Reposado. 11.00

SANGRIA

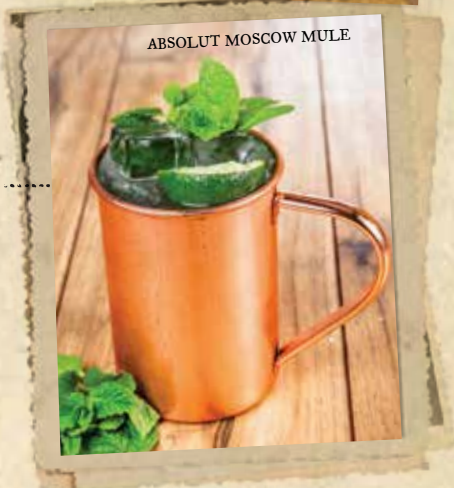
Red or white wine blended with citrus and fruit juices. 8.00

CERVEZAS

Make any beer a Michelada for \$2.00 more.

Bud Light • Coors Light • Corona Extra • Corona Familiar • Corona Light
Corona Premier • Dos Equis Ambar • Dos Equis Lager • Heineken
Michelob Ultra • Modelo Especial • Modelo Negra • Pacifico

Ask about our Draft Selection!



Coors
Light

Modelo
Especial

DOS EQUIS
XX
Lager Especial

WINE

CHARDONNAY

	<i>glass</i>	<i>bottle</i>
Robert Mondavi	9.00	27.00
Black Stallion, Napa	11.00	35.00

SAUVIGNON BLANC

Gnarly Head	8.00	26.00
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PROSECCO

Mionetto Brut	<i>split</i>	11.00
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CABERNET SAUVIGNON

	<i>glass</i>	<i>bottle</i>
Gnarly Head	10.00	32.00

PINOT NOIR

Robert Mondavi	9.50	29.00
Diora, Monterey	12.00	38.00

ROSÉ

	<i>glass</i>	<i>bottle</i>
Cupcake	8.00	26.00