

## Handmade Margaritas

To insure the “perfect margarita”, we use only the highest quality of ingredients available: fresh lime juice from our own juicer, house-made sweet & sour, Hawaiian amber cane sugar, and imported sea salt. Each Margarita is available hand-shaken, on the rocks or blended, with or without salt or a fresh fruit garnish. We are proud to offer a full one and a half ounce pour of tequila.

Mucho 8.95

El Jimador Silver tequila, sweet & sour, & triple sec

Tradicional 10.95

Herradura Silver tequila, lime juice, Cointreau liqueur, and cane sugar

El Dorado Cadillac 12.95

Sauza Hornitos Reposado tequila, Cointreau liqueur, fresh lime, and cane sugar with a float of Grand Marnier liqueur

El Fuego 9.95

El Jimador Silver tequila, lime juice, and cane sugar with hand muddled jalapeño and lime

Pamarita 10.95

Don Eduardo Silver tequila, PAMA pomegranate liqueur, sweet & sour, and triple sec

## Blended Fruit Margaritas 7.95

We mix a full two ounces pour gold tequila with imported fruit purees and our house-made sweet & sour. Served in a sugar rimmed glass with a fresh fruit garnish.

Pomegranate

Chipotle Pineapple  
Strawberry

Watermelon

Desert Pear  
Fruit Fusion

Mango

Original

## Hand Muddled Mojitos 10.95

lime juice, muddled limes & mint, and cane sugar

Mucho Mojito- Bacardi Superior rum

Fuzzy Mojito- Bacardi Peach Red rum

Coco Mojito- Bacardi C6co rum

Summer Mojito- Bacardi Grand Mel6n rum

Pamojito- Bacardi Lim6n rum, PAMA liqueur

Mojito Fresas- Tommy Bahama “White Sand” rum with fresh muddled strawberries

## Tequila Flight Tastings

SERVED WITH SANGRITA AND LIME

El Jimador – BLANCO, REPOSADO, AÑEJO 14.95

Don Eduardo – SILVER, REPOSADO, AÑEJO 19.95

Herradura – SILVER, REPOSADO, AÑEJO 20.95

Cazadores – SILVER, REPOSADO, AÑEJO 21.95

Corzo – SILVER, REPOSADO, AÑEJO 22.95

Sauza Hornitos – PLATA, REPOSADO, AÑEJO 24.95

Sauza Tres Gen – PLATA, REPOSADO, AÑEJO 29.95

Ultima – EL TESORO PARADISO,

HERRADURA SELECCIÓN SUPREMA, DON JULIO REAL 74.95

## Mucho Sangria [white or red] 7.95

Made fresh daily with Three Thieves wine and fresh fruit juice served over ice

## House Drinks

Mexican Martini 12.95

Herradura Silver tequila [3 oz], Cointreau liqueur, lime juice, olive juice, and cane sugar

LIMIT 2 PER PERSON

Mayan Grog 7.95

Tommy Bahama White Sand rum, tropical juices with a float of Tommy Bahama Gold Sun rum

Caipirinha 9.95

ÁGUA LUCA cachaça [rum], muddled lime, and cane sugar with a sugar rimmed glass

24/7 9.95

Ketel One vodka and Red Bull Energy drink

Cosmo Martini 9.95

Ketel One Citroen vodka, Cointreau liqueur, cranberry juice, and splash of lime

Salty Chihuahua 9.95

Finlandia Grapefruit vodka, fresh squeezed grapefruit juice, muddled lime, and a salt rim

Bloody Maria 8.95

Absolut Peppar and house made spicy tomato juice with a salted rim

Pear Martini 10.95

Grey Goose La Poire vodka, pear syrup, and a splash of lemon-lime soda

The Heflin 44.95

Hennessey Paradis cognac with a splash of soda on the rocks

## Beer

### Draft Beer [20 oz] 6.45

Bare Knuckle Stout  
Bass  
Budweiser  
Bud Light  
Czechvar  
Red Hook Long Hammer IPA  
Stella Artois  
Widmer Hefeweizen

### Bottled Beer [12 oz] 5.95

Bud Light Lime  
Bohemia  
Corona  
Corona Light  
Dos Equis Lager  
Modelo Especial  
Negro Modelo  
Pacífico

### Non-Alcoholic [12 oz] 4.95

O'Doul's

## Wines by the Glass

### Sparkling Wine

Brut, NV, Veuve du Vernay, France 8.95

### White Wine

Sauvignon Blanc, 2007, Veramonte, Chile 7.95  
Pinot Grigio, Montevina, 2007, Santa Barbara 8.95  
Rosé, 2007, Ceja "Bella Rosa", Sonoma Coast 8.95  
Chardonnay, 2006, Veramonte, Chile 9.95  
Chardonnay, 2005, Robert Mondavi, Napa Valley 10.95  
Chardonnay, 2006, Ceja Vineyards, Napa Valley 14.95

### Red Wine

Pinot Noir, 2006, Veramonte, Chile 9.95  
Pinot Noir, 2005, Ceja Vineyards, Carneros 14.95  
Red Blend [Pinot Noir & Syrah], 2005,  
Ceja Vineyards, Napa Valley 9.95  
Merlot, 2006, Veramonte, Chile 8.95  
Red Blend [Carmenère, Merlot, & Cabernet Sauvignon],  
2005, Primus, Chile 10.95  
Zinfandel, 2006, Cline Vineyards, California 8.95  
Cabernet Sauvignon, 2006, Veramonte, Chile 8.95  
Cabernet Sauvignon, 2005, BV, Napa Valley 10.95

### Dessert Wine

Dulce Besso, Ceja Vineyards [3 oz] 9.95

## Bebidas

Sodas 2.95

COKE, DIET COKE, SPRITE, BARQ'S ROOT BEER,  
HI-C FRUIT PUNCH, LEMONADE

Water 2.95 [500ml] 4.95 [1 liter]

FIJI ARTESIAN WATER  
S.PELLEGRINO

Iced Tea 2.95

GOLD PEAK SWEETENED GREEN  
GOLD PEAK UNSWEETENED BLACK  
NESTEA PEACH

Seattle's Best Coffee 2.95  
REGULAR OR DECAF



## LATE NIGHT MENU

### Comradas FOR OUR HOUSE-MADE CHIPS

Chile con Queso 6.95

a mixture of cheddar, jack, and Mexican cheeses, tomatoes, onions, chili peppers, and spices

Hand Hacked Guacamole 10.95

two whole ripe avocados, tomatoes, red onions, serrano pepper, cilantro, lime, lemon, salt, and pepper

Ceviche 7.95

Ask your server for the weekly Especial!

### Aperitivos

Mucho Nachos 8.95

house-made tortilla chips layered with Mexican cheeses, black beans, roasted green onion, tomatoes, jalapeños topped with hand-hacked guacamole, crema fresca, and pico de gallo

**ADD CHICKEN, CARNE ASADA, CARNITAS, OR CHORIZO FOR 4.95**  
**ADD SHRIMP FOR 6.95**

Taquitos Polluelo 9.95

house-made crispy tortillas filled with chicken, tomatoes, onions, and cilantro served with roasted red salsa and avocado sauce

Calamar Frito 9.95

ancho and chemoya chili dusted squid cooked golden brown and served with chipotle aioli and Mexican cocktail sauce

Camarones de Amelia 14.95

jumbo Mexican white shrimp marinated in shallots, garlic, paprika, and cayenne, split in half to peel and eat

### Postres 6.95

Churros

made to order, tossed in Mexican sugar and served with chocolate and caramel dipping sauce

Mexican Chocolate Crème Brûlée

topped with caramelized bananas and served with Mexican wedding cookies