

# CINCO DE MUCHO



Served in our Bar & Lounge  
Sunday thru Thursday  
5:00 PM – 6:30 PM

## \$5.00

## HOUSE DRINKS

### Mucho Margarita

El Jimador Silver tequila and Mucho margarita nectar on the rocks and with or without salt.

### Mucho Mojito

Bacardi Superior rum, mint, lime, cane nectar

### Sangria Blanca

fresh seasonal fruit, citrus juices, orange cognac, Pinot Grigio

### Sangria Roja

fresh seasonal fruit, citrus juices, Cabernet Sauvignon

## BEER

### Draft Beer [16 oz]

Bass  
Bud Light  
Dos Equis Lager  
Hoegaarden White Ale  
Negra Modelo  
Red Hook Long Hammer IPA  
Stella Artois  
Widmer Hefeweizen

### Bottled Beer [12 oz]

Bohemia  
Corona  
Corona Light  
Modelo Especial  
Negra Modelo  
Pacifico

## WINES BY THE GLASS

Sauvignon Blanc, Veramonte, 2007, Chile  
Chardonnay, Veramonte, 2007, Chile  
Merlot, Veramonte, 2008, Chile  
Cabernet Sauvignon, Veramonte, 2008, Chile  
Malbec, Terrazas, 2008, Argentina

## Sparkling Wine

Brut, NV, Veuve de Vernay, France

## COMRADAS [to compliment our house-made chips]

### Chile con Queso

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

### Hand Hacked Guacamole [half order]

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

## APERITIVOS

### Barbecued Shrimp Tacos

Mexican White shrimp and pepper jack cheese wrapped in fresh flour tortillas with tropical slaw, dressed in cumin vinaigrette, and topped with cotija cheese, cilantro, guajillo oil, pumpkin seeds and pecans

### Calamari Frito

tempura battered calamari tossed with sweet chili aioli, cradled on tropical slaw and finished with a pomegranate reduction

### Carnitas Sliders

shredded carnitas, crispy onion strings, Tillamook cheddar cheese, BBQ bean purée, tropical slaw with avocado aioli and presented on fresh baked slider rolls

### Grilled Chicken Quesadilla

Mexican cheeses, grilled chicken, red peppers and basil layered between fresh flour tortillas with roasted pepper coulis, basil oil and balsamic corn relish

### Mexican Fire-Roasted Corn

sweet corncobs smothered in Mexican crema rolled in cotija cheese and sprinkled with ancho chili dust

### Mini Carnitas Chimichangas

tender carnitas, black bean purée, caramelized onions, roasted peppers and Mexican cheeses rolled in a crisp wonton skin with sweet chili aioli dipping sauce

### Taquitos

fresh corn tortillas wrapped around shredded chicken, tomatoes, onions and cilantro, served with roasted red salsa and guacamole

### Yucca Fries

tempura battered yucca root lightly seasoned and served with chipotle tomato dipping sauce

# LATE NIGHT MENU



Friday & Saturday  
11:00 PM – 1:00 AM

## HOUSE DRINKS

### **Mucho Margarita** 8.95

El Jimador Silver tequila and Mucho margarita nectar on the rocks and with or without salt.

### **Mucho Mojito** 9.95

Bacardi Superior rum, mint, lime, cane nectar

## **COMRADAS** [to compliment our house-made chips]

### **Chile con Queso** 7.95

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

### **Hand Hacked Guacamole** [half order] 6.95 [full] 10.95

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

## **STREET TACO** [walk up to our Street Taco cart] 1.00

your choice of carnitas or chicken, served with onions, cilantro, red salsa and guacamole

## APERITIVOS

### **Yucca Fries** 7.95

tempura battered yucca root lightly seasoned and served with chipotle tomato dipping sauce

### **Taquitos** 8.95

fresh corn tortillas wrapped around shredded chicken, tomatoes, onions and cilantro, served with roasted red salsa

### **Ceviche Especial** 9.95

ask your server for the featured ceviche

### **Calamari Frito** 10.95

tempura battered calamari tossed with sweet chili aioli, cradled on tropical slaw with a pomegranate reduction

### **Grilled Chicken Quesadilla** 11.95

Mexican cheeses, red peppers, basil, roasted pepper coulis, basil oil and balsamic corn relish

## POSTRES 7.95

### **Churros**

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

## HANDMADE MARGARITAS

Each margarita is prepared on the rocks with or without salt.

### **El Fuego** 9.95

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

### **Fruita de la Pasion** 9.95

Cazadores Reposado tequila, passion fruit purée and Mucho margarita nectar

### **Fresco Pepino** 9.95

Corzo Silver tequila, English hothouse cucumber, fresh lime juice and cane sugar with a chili salt rim

### **Tradicional** 10.95

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

### **La Diosa** 10.95

Don Eduardo Silver tequila, PAMA pomegranate liqueur and Mucho margarita nectar

### **Lovely 'Rita** 10.95

Hurradura Silver tequila, Cointreau liqueur, pear juice, agave nectar, lime, mint

### **Margarita de Piña** 11.95

Herradura Silver tequila, Cointreau liqueur, fresh pineapple juice, lime, cane nectar, caramelized pineapple

### **El Dorado Clasico** 12.95

Sauza Hornitos Reposado tequila, Cointreau liqueur, Grand Marnier liqueur and Mucho margarita nectar

## HAND MUDDLED MOJITOS

### **Mexican Mojito** 10.95

Herradura Silver tequila, sparkling Brut, mint, lime, cane nectar

### **Mojito Coco** 10.95

Bacardi Coco Rum, coconut milk, fresh mint, fresh lime and cane sugar

### **Mojito Toronja** 10.95

Finlandia Grapefruit vodka, mint, lime, cane nectar

### **Mojito de Fresas** 10.95

Tommy Bahama White Sand rum, muddled strawberries, fresh mint, fresh lime juice and cane sugar

### **Sparkling Mexican Mojito**

10.95  
Herradura Silver tequila, sparkling Brut, mint, lime, cane nectar

### **Mojito PAMA Granada** 11.95

Bacardi Limón rum, PAMA pomegranate liqueur, muddled limes & fresh

## HOUSE DRINKS

### **Bloody Maria** 8.95

Herradura Silver tequila, spicy tomato juice, salt

### **Mexican Haute Chocolate** 8.95

Cazadores Reposado tequila, Gran Marnier liquor, pure dark chocolate, vanilla bean, nutmeg, spice and topped with ancho cinnamon whip

### **Sangria Blanca** 8.95

fresh seasonal fruit, citrus juices, orange cognac, Pinot Grigio

### **Sangria Roja** 8.95

fresh seasonal fruit, citrus juices, Cabernet Sauvignon

### **Borracho Cooler** 9.95

Tommy Bahama White Sand and Golden Sun rums, peach liqueur, mango nectar

### **Caipirinha** 9.95

ÁGUA LUCA cachaça, lime, cane nectar

### **Nuevo Paloma** 9.95

El Jimador Silver, fresh grapefruit juice, Hansen's grapefruit soda

### **Sucio Martini** 10.95

Ketel One vodka, Dirty Sue olive juice, Louisiana Hot Sauce, garnished with hot and spicy pickled green beans

### **Mexican Martini** 12.95

Herradura Silver tequila, Cointreau liqueur, lime, olive juice, cane nectar

## 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

## BEER

### **Draft Beer** 6.00 [16 oz]

Bass

Bud Light

Dos Equis Lager

Hoegaarden

Negra Modelo

Red Hook Long Hammer IPA

Stella Artois

Widmer Hefeweizen

### **Bottled Beer** 6.00 [12 oz]

Bohemia

Corona

Corona Light

Modelo Especial

Negra Modelo

Pacifico

### **Non-Alcoholic** 4.95 [12 oz]

O'Doul's

## WINES BY THE GLASS

Glass

### **Sparkling Wine**

Brut, NV, Veuve du Vernay, France

8.95

### **White Wine**

Sauvignon Blanc, Veramonte, 2007, Chile 7.95

Pinot Grigio, Montevina, 2007, Santa Barbara 8.95

Chardonnay, Veramonte, 2006, Chile 9.95

Chardonnay, Robert Mondavi, 2005, Napa Valley 10.95

Chardonnay, Ceja Vineyards, 2006, Napa Valley 14.95

### **Red Wine**

Pinot Noir, Cono Sur, 2006, Chile 7.95

Pinot Noir, Ceja Vineyards, 2005, Carneros 14.95

Red Blend [Pinot Noir & Syrah], Ceja Vineyards, 2005, Napa Valley 9.95

Merlot, Veramonte, 2006, Chile 8.95

Red Blend [Carmenère, Merlot, & Cabernet Sauvignon], Primus, 2005, Chile 10.95

Zinfandel, Cline Vineyards, 2006, Sonoma 8.95

Cabernet Sauvignon, Veramonte, 2006, Chile 8.95

Cabernet Sauvignon, Beaulieu Vineyard, 2005, Napa Valley 10.95

Malbec, Terrazas, 2008, Argentina 9.95

## BEBIDAS

### **Sodas** 2.95

Coke, Diet Coke, Sprite, Barq's Root Beer, Lemonade, HI-C Fruit Punch

### **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

### **Coffee** 2.95

Regular or Decaf