



## Aperitivos, SOPAS y ENSALADAS

TOP SHELF GUACAMOLE • ▲ ■  
Made fresh at your table, serves two to four 9.99

QUESADILLAS AL CARBON  
Chicken fajita or beef fajita 13.29

NACHOS AL CARBON  
Chicken fajita or beef fajita 13.29

CHILI CON QUESO ▲  
Bowl 7.99

CEVICHE\*  
Shrimp, scallops and fish marinated in lime juice 8.99

ENSALADA DE CILANTRO Y POLLO ▲  
Fajita chicken with black beans, red pepper, monterey jack cheese and avocado with cilantro-lime dressing 11.49

ENSALADA DE MANGO Y POLLO ▲  
Chicken and mango with jicama, seasoned pumpkin seeds, grapes, mint and queso fresco with a honey vinaigrette 12.99

ENSALADA DE CAMARON CON MIEL ▲  
Grilled shrimp, jicama, mangos, roasted walnuts and goat cheese crumbles with tropical honey vinaigrette 13.99

SOPA DE TORTILLA ▲  
Bowl 9.29

SOPA DE POZOLE  
Chicken and hominy in a poblano broth 9.49

## ESPECIALIDADES

CARNITAS •  
Braised pork shanks topped with chipotle-wine sauce 20.49

CARNE ASADA\*  
Grilled steak with marinated onions and chimichurri sauce 18.99

TACOS AL CARBON  
Three chicken or beef tacos and queso 17.49

FILET PORTABELLA\*  
7 oz. Certified Angus Beef™ filet mignon with portabella mushroom sauce 25.99

FIESTA DE LA PARRILLA •  
Shrimp, quail, carnitas, beef and chicken fajitas 25.99

FAJITAS  
Chicken ▲ 15.99 Beef 17.49 Combination 16.99

CAMARON POBLANO ASADA\* •  
Grilled steak around poblano pepper with shrimp, mushrooms, onions and monterey jack cheese, on chimichurri sauce 22.29

TAMALES DE BARBACOA  
Homemade tamales filled with slow-roasted brisket, artichokes, sautéed spinach, roasted red peppers and queso fresco. 18.99

CHILE RELLENO  
Poblano pepper with Picadillo filling with beef, almonds and raisins topped with ranchera sauce 14.29

CODORNIZ CON CIRUELA  
Two quail with apple-pecan stuffing topped with plum sauce 25.99

CAMARONES ESCONDIDOS •  
Grilled chicken breast stuffed with shrimp, topped with sautéed spinach and chipotle-wine sauce 18.99

TAMPICO  
Grilled chicken breast topped with sautéed artichoke hearts, mushrooms, spinach, red bell peppers with sour cream-poblano sauce and monterey jack cheese 15.99

PESCADO DEL DIA •  
Ask your server for today's selection 23.29

## Enchiladas y TACOS

ENCHILADAS DE MOLE •  
Sweet, spicy blend of dried Mexican peppers creates a sauce over chicken enchiladas 13.49

ENCHILADAS DE BARBACOA  
Slow-roasted brisket and monterey jack cheese enchiladas topped with ranchera sauce 13.99

ENCHILADAS VERACRUZ  
Chicken, spinach and monterey jack enchiladas topped with tomatillo sauce, marinated vegetables, and queso fresco 13.29

ENCHILADAS DE AVOCADO ▲ ■  
Avocado and artichoke enchiladas topped with tomatillo sauce on bed of spinach 12.29

ENCHILADAS DE OAXACA ■  
Oaxaca cheese enchiladas topped with tomatillo sauce 11.99

ENCHILADAS DE CAMARONES  
Shrimp, monterey jack cheese and roasted peppers in enchiladas on vegetables topped with sour cream poblano sauce 16.99

TACOS DE FAJITA  
Beef with queso fresco, avocado and sour cream drizzle 12.29

TACOS DE BARBACOA ▲  
Slow-roasted brisket with marinated onions, queso fresco, and cilantro 13.79

TACOS DE CARNITAS  
Slow-roasted pork with chipotle wine sauce 12.49

TACOS DE POLLO ▲  
Fajita chicken with avocado, pico de gallo, queso fresco and poblano drizzle 11.99

TACOS DE CAMARONES  
Shrimp with marinated vegetables, queso fresco and guajillo salsa 13.79

TACOS DE PESCADO • ▲  
Mahi Mahi, marinated vegetables, queso fresco and chipotle aioli 13.99

## POSTRES

MEXICAN APPLE PIE •  
Sizzled in Mexican Brandy Butter and topped with your choice of cinnamon or vanilla ice cream 6.79

MEXICAN BROWNIE •  
With pecans and walnuts on a sizzling skillet with Mexican Brandy Butter and vanilla or cinnamon ice cream 6.79

FLAN ▲  
Mexican custard with caramel sauce and a hint of Cointreau 5.99

CHURROS  
With chocolate raspberry sauce and Grand Mariner cajeta 6.99

MANGO TRES LECHES  
Creamy vanilla cake with mango cream sauce 7.29

• SIGNATURE dish

■ VEGETARIAN dish

▲ GLUTEN-FREE dish

\*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Please direct any food allergy concerns to the manager prior to placing your order.



## Aperitivos, SOPAS y ENSALADAS

### TOP SHELF GUACAMOLE • ▲ ■

Made fresh at your table, serves two to four 9.99

### QUESADILLAS AL CARBON

Chicken fajita or beef fajita 11.29

### NACHOS AL CARBON

Chicken fajita or beef fajita 11.79

### CHILI CON QUESO ▲

Bowl 7.99

### CEVICHE\*

Shrimp, scallops and fish marinated in lime juice 8.99

### ENSALADA DE CILANTRO Y POLLO ▲

Fajita chicken with black beans, red pepper, monterey jack cheese and avocado with cilantro-lime dressing 11.49

### ENSALADA DE MANGO Y POLLO ▲

Chicken and mango with jicama, seasoned pumpkin seeds, grapes, mint and queso fresco with a honey vinaigrette 12.99

### ENSALADA DE CAMARON CON MIEL ▲

Grilled shrimp, jicama, mangos, roasted walnuts and goat cheese crumbles with tropical honey vinaigrette 13.99

### SOPA DE TORTILLA ▲

Bowl 9.29

### SOPA DE POZOLE

Chicken and hominy in a poblano broth 9.49

## Enchiladas, TACOS y TORTAS

### ENCHILADA DE MOLE •

Sweet, spicy blend of dried Mexican peppers creates a sauce over a chicken enchilada 10.99

### ENCHILADA DE BARBACOA

Slow-roasted brisket and monterey jack cheese enchilada topped with ranchera sauce 10.99

### ENCHILADA VERACRUZ

Chicken, spinach and monterey jack enchilada topped with tomatillo sauce, marinated vegetables, and queso fresco 10.29

### ENCHILADA DE AVOCADO ▲ ■

Avocado and artichoke enchilada topped with tomatillo sauce on bed of spinach 10.29

### ENCHILADA DE OAXACA ■

Oaxaca cheese enchilada topped with tomatillo sauce 9.99

### ENCHILADA DE CAMARONES

Shrimp, monterey jack cheese and roasted peppers in enchilada on vegetables topped with sour cream poblano sauce 11.99

### TACOS DE FAJITA

Beef with queso fresco, avocado and sour cream drizzle 12.29

### TACOS DE BARBACOA ▲

Slow-roasted brisket with marinated onions, queso fresco, and cilantro 13.79

### TACOS DE CARNITAS

Slow-roasted pork with chipotle wine sauce 12.49

### TACOS DE POLLO ▲

Fajita chicken with avocado, pico de gallo, queso fresco and poblano drizzle 11.99

### TACOS DE CAMARONES

Shrimp with marinated vegetables, queso fresco and guajillo salsa 13.79

### TACOS DE PESCADO • ▲

Mahi Mahi, marinated vegetables, queso fresco and chipotle aioli 13.99

### TORTA AHOGADAS DE BARBACOA

Griddle baked sandwich with slow-roasted brisket, guacamole, black beans, and lettuce in smokey guajillo sauce 13.99

### TORTA AHOGADAS DE POLLO

Griddle baked sandwich with guajillo seasoned chicken breast, guacamole, black beans, and red peppers in guajillo sauce 10.99

### TORTA AHOGADAS DE CARNITAS

Griddle baked sandwich with slow-roasted pork, guacamole and black beans in smokey guajillo sauce 11.99

## ESPECIALIDADES

### FAJITAS

Chicken ▲ 13.49 Beef 14.99 Combination 14.49

### TACOS AL CARBON

Two chicken or beef tacos and queso 13.29

### ASADA Y ENCHILADA\*

Grilled steak with marinated onions and chimichurri sauce. Served with oaxaca enchilada 13.29

### PESCADO DEL DIA •

Featuring a special fresh fish each day, ask your server for today's selection 13.79

### CODORNIZ CON CIRUELA

Quail with apple-pecan stuffing topped with plum sauce 16.99

### CHILE RELLENO •

Poblano pepper with Picadillo filling with beef, almonds and raisins topped with ranchera sauce 14.29

### CARNITAS •

Braised pork shanks topped with chipotle-wine sauce 13.99

### TAMALE DE BARBACOA

Homemade tamale filled with slow-roasted brisket, artichokes, sautéed spinach, roasted red peppers and queso fresco. 11.99

### POLLO CHIPOTLE

Grilled chicken breast topped with chipotle-wine sauce and melted monterey jack cheese 12.49

### CHIMICHANGA DE POLLO POBLANO

Stuffed with chicken, poblano pepper, cheese and topped with ranchera sauce 11.99

## POSTRES

### MEXICAN APPLE PIE •

Sizzled in Mexican Brandy Butter and topped with your choice of cinnamon or vanilla ice cream 6.79

### MEXICAN BROWNIE •

With pecans and walnuts on a sizzling skillet with Mexican Brandy Butter and vanilla or cinnamon ice cream 6.79

### FLAN ▲

Mexican custard with caramel sauce and a hint of Cointreau 5.99

### CHURROS

With chocolate raspberry sauce and Grand Mariner cajeta 6.99

### MANGO TRES LECHES

Creamy vanilla cake with mango cream sauce 7.29

• SIGNATURE dish

■ VEGETARIAN dish

▲ GLUTEN-FREE dish

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## PLATILLOS

### TOP SHELF GUACAMOLE • ▲ ■

Made fresh at your table, serves two to four 10

### QUESADILLAS AL CARBON

Chicken fajita or beef fajita 10

### QUESO FUNDIDO

Oaxaca cheese melted with roasted peppers and chorizo 9

### CEVICHE VERACRUZANO\*

Shrimp, scallops and fish marinated in lime juice 10

### CEVICHE TROPICAL\*

Ahi tuna with mango, jicama and watermelon 10

### TACOS DE AHI TUNA\* • ▲

Mini-crispy tacos with ahi tuna, chipotle aioli, jicama slaw and guacamole 9

### CRAB CAKES Y POBLANO\*

Three lump crab cakes with poblano bierre blanc sauce 11

### SOPE DE CHORIZO

Masa cakes topped with chorizo, queso fresco and black beans with tomatillo salsa 9

### EMPANADAS DE POLLO

Empanadas filled with chicken, roasted poblano peppers and Oaxaca cheese 10

### TOSTADITAS DE AGUACATE ■

Topped with black beans, avocado, queso fresco, tomatoes and lettuce 8

### FLATBREAD DE BISTEK Y CHERRY SALSA

Chopped fajita steak with queso fresco, mushrooms and cherry salsa 11

### FLATBREAD DE CAMARONES CHIPOTLE

Sautéed shrimp with goat cheese, pineapple, roasted peppers and chipotle sauce 11

## TAQUERIA

three tacos in each order

### BARBACOA ▲

Slow-roasted brisket with marinated onions, monterey jack cheese and cilantro 13

### CARNITAS

Slow-roasted pork with chipotle wine sauce 11

### POLLO CASCABEL ▲

Spicy chicken with marinated onions and queso fresco 11

### PESCADO • ▲

Mahi Mahi with marinated vegetables, queso fresco and chipotle aioli 13

### CAMARONES

Shrimp with marinated vegetables, queso fresco and guajillo salsa 13

## POSTRES

### FLAN ▲

Mexican custard with caramel sauce and a hint of Cointreau 6

### CHURROS

Drizzled with chocolate raspberry sauce, with Grand Mariner cajeta to dip 7

### MANGO TRES LECHES

Creamy vanilla cake with mango cream sauce 7

• SIGNATURE dish

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## MARGARITAS

### CASA RITA

Our signature margarita is a premier blend of Giro Silver Tequila by Sauza, Cointreau Orange Liqueur and fresh-squeezed lemon and lime juices 9

### CABO MARGARITA

Cabo Wabo Reposado blends seamlessly with Grand Marnier Orange Liqueur 12.5

### POMEGRANATE MARGARITA

Add an extra splash of Sauza Blanco and pomegranate purée to our Casa Rita 10

### HERRADURA MARGARITA

Herradura Reposado and Cointreau Orange Liqueur 11.5

### PERFECT PATRON MARGARITA

Patrón Silver and Patrón Citrónge Orange Liqueur 12

### CINCO RITA

Giro Silver Tequila by Sauza, Hornitos, Herradura and Cazadores Silver Tequilas with Cointreau Orange Liqueur, lime juice and agave nectar 11.5

### MANGO MARGARITA

Our frozen Casa Rita with fresh mango purée and an extra splash of Sauza Blanco 10

### MILAGRO BLACKBERRY SMASH

Milagro Silver, lime and mint, muddled with blackberries and agave nectar 11.5

## Superior TEQUILAS

These reserve tequilas are aged in oak barrels for more than three years which provides the characteristic dark color and rich taste.

Cabo Wabo Uno 32

Cuervo Reserva de la Familia 18

Don Julio 1942 21

Gran Patrón Platinum 37

Herradura Selección Suprema 48

COMPLETE TEQUILA LIST AVAILABLE UPON REQUEST

## Hand-Muddled MOJITOS

### CLASSIC MOJITO

BACARDI Superior, fresh mint, lime and cane sugar 9.5

### STRAWBERRY MOJITO

BACARDI Limón, fresh mint, strawberries and lime 10

### MANGO MOJITO

BACARDI Limón, fresh mint, mango and lime 10

### SUPERFRUIT MOJITO

BACARDI Dragon Berry, mint, agave nectar, blackberries, blueberries and lime 10

## CERVEZAS

Carta Blanca, Corona Extra, Corona Light, Modelo Especial, Negra Modelo, Pacifico, Dos XX Amber, Dos XX Lager, Tecate

## VINO

### RED WINE

La Crema Sonoma Coast Pinot Noir 13.5 / 51

Blackstone Merlot 7.5 / 27

Columbia Crest Grand Estates Merlot 9.5/35

Alamos Malbec 7.5 / 27

Santa Rita "120" Cabernet Sauvignon 7.5 / 27

Kenwood Yulupa Cabernet Sauvignon 9.5 / 35

Joel Gott "815" Cabernet Sauvignon 13.5 / 51

### WHITE WINE

Chateau Ste. Michelle Riesling 7.5 / 27

Santa Rita "120" Sauvignon Blanc 7.5 / 27

Estancia Pinot Grigio 9.5 / 35

Trinity Oaks Chardonnay 7.5 / 27

Kendall-Jackson

Vintner's Reserve Chardonnay 9.5 / 35

Sonoma Cutrer Chardonnay 13.5 / 51

Caymus Conundrum 12.5 / 47



## Aperitivos, SOPAS y ENSALADAS

### TOP SHELF GUACAMOLE • ▲ ■

Made fresh at your table, serves two to four 9.99

### QUESADILLAS AL CARBON

Chicken fajita or beef fajita 11.29

### NACHOS AL CARBON

Chicken fajita or beef fajita 11.79

### CHILI CON QUESO ▲

Bowl 7.99

### CEVICHE\*

Shrimp, scallops and fish marinated in lime juice 8.99

### ENSALADA DE CILANTRO Y POLLO ▲

Fajita chicken with black beans, red pepper, monterey jack cheese and avocado with cilantro-lime dressing 11.49

### ENSALADA DE MANGO Y POLLO ▲

Chicken and mango with jicama, seasoned pumpkin seeds, grapes, mint and queso fresco with a honey vinaigrette 12.99

### ENSALADA DE CAMARON CON MIEL ▲

Grilled shrimp, jicama, mangos, roasted walnuts and goat cheese crumbles with tropical honey vinaigrette 13.99

### SOPA DE TORTILLA ▲

Bowl 9.29

### SOPA DE POZOLE

Chicken and hominy in a poblano broth 9.49

## Brunch y ESPECIALIDADES

Brunch entrees include a Mimosa, Bloody Maria or non-alcoholic beverage of your choice.

### CRAB CAKES BENEDICT

Poached eggs on crab cakes topped with chipotle-wine hollandaise sauce 13.99

### MIGAS CON HUEVOS

Scrambled eggs with jalapeños, bacon & sautéed tortillas 10.29

### ASADA Y HUEVOS\*

Grilled steak with marinated onions and chimichurri sauce. Served with two eggs 12.99

### POLLO CHIPOTLE

Grilled chicken breast topped with chipotle-wine sauce and melted monterey jack cheese 12.49

### FAJITAS

Chicken ▲ 13.49 Beef 14.99 Combination 14.49

### HUEVOS RANCHEROS

Traditional egg dish topped with ranchera sauce 9.99

### CHICKEN FAJITA OMELET

Fajita chicken, peppers, onions & cheese with poblano sauce 10.99

### SPINACH & ARTICHOKE OMELET

Artichoke hearts, spinach, peppers, mushrooms & cheese with poblano sauce 10.29

### PESCADO DEL DIA •

Featuring a special fresh fish each day, ask your server 13.49

### CHILE RELLENO •

Poblano pepper with Picadillo filling with beef, almonds and raisins topped with ranchera sauce 14.29

## Enchiladas, TACOS y TORTAS

### ENCHILADA DE MOLE •

Sweet, spicy blend of dried Mexican peppers creates a sauce over a chicken enchilada 10.99

### ENCHILADA DE BARBACOA

Slow-roasted brisket and monterey jack cheese enchilada topped with ranchera sauce 10.99

### ENCHILADA VERACRUZ

Chicken, spinach and monterey jack enchilada topped with tomatillo sauce, marinated vegetables, and queso fresco 10.29

### ENCHILADA DE AVOCADO ▲ ■

Avocado and artichoke enchilada topped with tomatillo sauce on bed of spinach 10.29

### ENCHILADA DE OAXACA ■

Oaxaca cheese enchilada topped with tomatillo sauce 9.99

### ENCHILADA DE CAMARONES

Shrimp, monterey jack cheese and roasted peppers in enchilada on vegetables topped with sour cream poblano sauce 11.99

### TACOS DE FAJITA

Beef with queso fresco, avocado and sour cream drizzle 12.29

### TACOS DE BARBACOA ▲

Slow-roasted brisket with marinated onions, queso fresco, and cilantro 13.79

### TACOS DE CARNITAS

Slow-roasted pork with chipotle wine sauce 12.49

### TACOS DE POLLO ▲

Fajita chicken with avocado, pico de gallo, queso fresco and poblano drizzle 11.99

### TACOS DE CAMARONES

Shrimp with marinated vegetables, queso fresco and guajillo salsa 13.79

### TACOS DE PESCADO • ▲

Mahi Mahi, marinated vegetables, queso fresco and chipotle aioli 13.99

### TORTA AHOGADAS DE BARBACOA

Griddle baked sandwich with slow-roasted brisket, guacamole, black beans, and lettuce in smokey guajillo sauce 13.99

### TORTA AHOGADAS DE POLLO

Griddle baked sandwich with guajillo seasoned chicken breast, guacamole, black beans, and red peppers in guajillo sauce 10.99

### TORTA AHOGADAS DE CARNITAS

Griddle baked sandwich with slow-roasted pork, guacamole and black beans in smokey guajillo sauce 11.99

## POSTRES

### MEXICAN APPLE PIE •

Sizzled in Mexican Brandy Butter and topped with your choice of cinnamon or vanilla ice cream 6.79

### MEXICAN BROWNIE •

With pecans and walnuts on a sizzling skillet with Mexican Brandy Butter and vanilla or cinnamon ice cream 6.79

### FLAN ▲

Mexican custard with caramel sauce and a hint of Cointreau 5.99

### CHURROS

With chocolate raspberry sauce and Grand Mariner cajeta 6.99

### MANGO TRES LECHES

Creamy vanilla cake with mango cream sauce 7.29

• SIGNATURE dish

■ VEGETARIAN dish

▲ GLUTEN-FREE dish

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## Sunday BRUNCH

11 a.m. - 3 p.m.

Brunch entrees include  
choice of Mimosa, Bloody Maria  
or non-alcoholic beverage.



## CATERING

Let us cater your next celebration.  
Our full-service catering staff will  
make the event perfect.

## MARGARITAS

### CASA RITA

Our signature margarita is a premier blend of Giro Silver Tequila by Sauza,  
Cointreau Orange Liqueur and fresh-squeezed lemon and lime juices 9

### CABO MARGARITA

Cabo Wabo Reposado blends seamlessly with  
Grand Marnier Orange Liqueur 12.5

### POMEGRANATE MARGARITA

Improve on greatness ~ add an extra splash of Sauza Blanco  
and pomegranate purée to our signature Casa Rita 10

### HERRADURA MARGARITA

Herradura Reposado and Cointreau Orange Liqueur 11.5

### PERFECT PATRON MARGARITA

Patrón Silver and Patrón Citrónge Orange Liqueur 12

### CINCO RITA

Giro Silver Tequila by Sauza, Hornitos, Herradura and  
Cazadores Silver Tequilas with Cointreau,  
lime juice and agave nectar 11.5

### MANGO MARGARITA

Take our delicious frozen Casa Rita and step up the  
flavor by adding fresh mango purée and an  
extra splash of Sauza Blanco 10

### MILAGRO BLACKBERRY SMASH

Milagro Silver, lime and mint, muddled with  
blackberries and agave nectar 11.5

## VINO

### BLUSH AND SPARKLING

La Terre White Zinfandel  
Glass 6.5 Bottle 23

Kenwood Yulupa Brut (187 ml)  
Glass 9.5

### RED WINE

La Crema Sonoma Coast Pinot Noir  
Glass 13.5 Bottle 51

Blackstone Merlot  
Glass 7.5 Bottle 27

Columbia Crest Grand Estates Merlot  
Glass 9.5 Bottle 35

Alamos Malbec  
Glass 7.5 Bottle 27

Santa Rita "120" Cabernet Sauvignon  
Glass 7.5 Bottle 27

Kenwood Yulupa Cabernet Sauvignon  
Glass 9.5 Bottle 35

Joel Gott "815" Cabernet Sauvignon  
Glass 13.5 Bottle 51

### WHITE WINE

Chateau Ste. Michelle Riesling  
Glass 7.5 Bottle 27

Santa Rita "120" Sauvignon Blanc  
Glass 7.5 Bottle 27

Estancia Pinot Grigio  
Glass 9.5 Bottle 35

Trinity Oaks Chardonnay  
Glass 7.5 Bottle 27

Kendall-Jackson Vintner's Reserve Chardonnay  
Glass 9.5 Bottle 35

Sonoma Cutrer Chardonnay  
Glass 13.5 Bottle 51

Caymus Conundrum  
Glass 12.5 Bottle 47

## Superior TEQUILAS

These reserve tequilas are aged in oak barrels  
for more than three years which provides the  
characteristic dark color and rich taste.

Cabo Wabo Uno 32

Cuervo Reserva de la Familia 18

Don Julio 1942 21

Gran Patrón Platinum 37

Herradura Selección Suprema 48

*Available as a margarita upon request*

### TEQUILA FLIGHT

Try a flight of any three tequilas from the  
Añejo, Reposado, or Plata sections listed in our  
tequila list available on request 21

## Hand-Muddled MOJITOS

Classic Mojito - BACARDI Superior,  
fresh mint, lime and cane sugar 9.5

Strawberry Mojito - BACARDI Limón,  
fresh mint, strawberries and lime 10

Mango Mojito - BACARDI Limón,  
fresh mint, mango and lime 10

Superfruit Mojito - BACARDI Dragon Berry,  
fresh mint agave nectar, blackberries,  
blueberries and lime 10

## CERVEZAS

Carta Blanca, Corona Extra, Corona Light,  
Modelo Especial, Negra Modelo, Pacifico,  
Dos XX Amber, Dos XX Lager, Tecate

