



## COCTELES

ALL OF OUR COCKTAILS ARE MADE FROM 100% BLUE AGAVE TEQUILA AND OTHER PREMIUM BRANDS USING FRESH SQUEEZED JUICES.

Mojixo - Our House Margarita Using Agavales Tequila, Orange Liquor With Sugar and Fresh Mint	8
Inglaterra - Hendricks Gin, Triple Sec, Fresh Lime, Sugar, Mint	10
Galgo Rosado - Twist of The "Greyhound" With Tequila, Pomegranate, Fresh Grapefruit Juice	9
Michelada - Tequila, Beer, Lime, Tabasco, Over Ice, Salted Rim. Keep The Glass	15
RonaRita - Coronita Engulfed in a Frozen Margarita, Refreshing From The Start	8
Pomerita - Our House Margarita With Pomegranate Juice, Fresh Lime	9
Flirtini - Milagro Silver Tequila, Peach Liquor, Prosecco, Splash Grenadine	10
Pink Lady - Cachaca, Limoncello, Chambord, Pineapple and Lemon Juices	9
Harvest - Cachaca, St. Germain, Lime Juice and Apple Cider	8
El Lechero - Patron XO, White Crème de Cacao, Vanilla Vodka and Espresso	9
El Oaxaco (wa-hack-a) - Mezcal, Fresh Lime and Passionfruit	10
Gran Suave - Patron Platinum served Over Ice With the Juices of Two Freshly Squeezed Limes	25
The Gypsy - Espolon Tequila, Ginger and Fresh Juices	10

## MARGARITAS

ALL OF OUR HOUSE MARGARITAS ARE MADE WITH 100% BLUE AGAVE TEQUILA, ORANGE LIQUOR, FRESH SQUEEZED LIME JUICE, AGAVE NECTAR AND HAND SHAKEN TO PERFECTION. SERVED ON THE ROCKS.

Flavored Frozen Margaritas - Featuring Agavales 100% Blue Agave Tequila and Add Any of The Following Flavors... Watermelon, Strawberry, Raspberry, Peach, Pomegranate	8
By The Pitcher	40
Margarita de la Casa - Agavales Tequila, Orange Liquor, Fresh Lime, Agave Nectar	7
By The Pitcher	35
El Diamante - Maestro Dobel Diamond Tequila (Reverse Osmosis Creates Clear Combo of Reposado, Anejo and Blanco) and We Add Combier (The Worlds Original Triple Sec)	12
Spanish Fly - Hornitos Tequila, Gran Marnier, For The Secretly Adventurous	10
Entourage - Avion Blanco, Gran Marnier, Feel Like a Movie Star On Enterage, Turtle's Favorite	12
Watermelon Habenero - Fresh Watermelon, Habenero, Coneazdores, Fresh Juices	9
The "Don" - Don Julio Blanco, Gran Marnier	12
Cabo Wabo - Cabo Wabo Blanco, Cointreau	10
901 - Justin Timberlakes Brand, Citronge	10
1800 - Blanco 1800, Citronge	12
El Jimador - Blanco Jimador, Citronage	9
Cazadores - Blanco Cazadores, Citronge	9
Platinum - Patron Platinum, Citronge The Top Of The Line For The Finest Connoisseur	28

## BLANCO

THIS IS BLUE AGAVE IN ITS PUREST FORM. IT IS CLEAR AND USUALLY UN-AGED, WHERE THE TRUE FLAVORS AND THE INTENSITY OF THE AGAVE ARE PRESENT, AS WELL AS THE NATURAL SWEETNESS. IT CAN BE BOTTLED DIRECTLY AFTER DISTILLATION, OR STORED IN STAINLESS TANKS TO SETTLE FOR UP TO 4 WEEKS. THERE ARE SOME "BLANCO" PRODUCTS THAT ARE AGED FOR UP TO 2 MONTHS TO PROVIDE A SMOOTH OR "SUAVE" SPIRIT.

### Light. Suave. Sexy

El Jimador	6
Espolon	7
Sauza Commemorative	7
Campo Azul	7
Cabo Wabo	7
Tierras	10
Corzo	12
Milagro Reserve	13
	15

### Flavorful. Flirtatious. Inspiring.

Azul	6
1800	7
Cazadores	7
El Conquistador	7
Chinaco	8
Riazul	9
Gran Centenario	9
Cuervo de la Familia Platino	12
	14

### Bold. Flavorful. Exciting.

Herradura	9
Corazon	9
Patron	9
Hornitos	9
Siete Leguas	9
El Capo	10
Don Julio	11
	14

## REPOSADO

A "REPOSADO" TEQUILA IS THE FIRST STAGE OF "FESTED AND AGED". THE TEQUILA IS AGED IN WOOD BARRELS OR STORAGE TANKS BETWEEN 2 MONTHS AND 11 MONTHS. THE SPIRIT TAKES ON A GOLDEN HUE AND THE TASTE BECOMES A GOOD BALANCE BETWEEN THE AGAVE AND WOOD FLAVORS. MANY DIFFERENT TYPES OF WOOD BARRELS ARE USED FOR AGING, WITH THE MOST COMMON BEING AMERICAN OR FRENCH OAK. SOME TEQUILAS ARE AGED IN USED BOURBON/WHISKEY, COGNAC OR WINE BARRELS AND WILL INHERIT UNIQUE FLAVORS FROM THE PREVIOUS SPIRIT.

### Light. Creamy. Floral.

El Jimador	7
Campo Azul	7
Espolon	8
Milagro	8
Cabo Wabo	12
Tierras	13
Corzo	13
Milagro Select Reserve	16

### Sweet. Balanced. Spicy.

Azul	6
1800	7
Cazadores	7
Cuervo Tradicional	8
El Conquistador	9
Riazul	9
Chinaco	12
Gran Centenario	12

### Agave Bouquet. Bold. Earthy.

Herradura	9
Corazon	9
Hornitos	9
Patron	10
Siete Leguas	10
El Capo	11
Lapis	12
Don Julio	14
Esperanto	18

## TEQUILA FLIGHTS

Sample 3 Premium Tequilas served with Fresh Limes, Jicama Slix and Sangrita

### Oro

Azul Reposado, Milagro Reposado, El Jimador 9

### Abuelo

1800 Anejo, Milagro Anejo, Corazon Anejo 15

### El Rey

Patron Blanco, Reposado, Anejo 19

### Plata

Cazadores, Commemorative, Cabo Wabo 12

### El Presidente

Corzo Silver, Reposado, Anejo 15

### La Princesa

Cran Centenario Rosa Angel, Frida Kahlo Reposado, Milagro Romance 19

## SANGRITA (Little Blood)

Sangrita is a Non-Alcoholic Sipper Called "Completo" That Cleans the Palate Between Doses of Agave.

Available With Any Tequila For \$1

## ANEJO

AFTER AGING FOR AT LEAST ONE YEAR, TEQUILA CAN THEN BE CLASSIFIED AS AN "ANEJO". THE DISTILLERS ARE REQUIRED TO AGE ANEJO TEQUILA IN BARRELS THAT DO NOT EXCEED 600 LITRES. THIS AGING PROCESS DARKENS THE TEQUILA TO AN AMBER COLOR, AND THE FLAVOR CAN BECOME SMOOTHER, RICHER AND MORE COMPLEX.

### Seductive. Smooth. Buttery.

Campo Azul	8
Milagro	10
Cabo Wabo	12
Tierras	12
El Jimador	12
Corzo	14

### Aromatic. Floral. Creamy.

Cazadores	9
Riazul	9
1800	10
El Conquistador	11
Chinaco	12
Gran Centenario	13
Cuervo de la Familia Anejo	26

### Orpasmic. Assertive. Intense.

Hornitos	10
Herradura	12
Corazon	12
Patron	13
Siete Leguas	13
El Capo	14
Tenoch	14
Don Julio	15
Milagro Select Reserve	20
Esperanto	21

## MEZCAL

ALSO MADE FROM THE AGAVE PLANT BUT FROM A DIFFERENT REGION IN SOUTHERN MEXICO. IT IS ALSO ROASTED OVER CHARCOAL INSTEAD OF ROASTED IN OVENS WHICH GIVES IT THAT SMOKY FLAVOR.

Illegal Joven	6
Illegal Reposado	8
Illegal Anejo	12
Del Maguey Single Village Crema del Mezcal	8
Del Maguey Single Village Chichicapa	10
Del Maguey Single Village San Luis del Rio	10
Del Maguey Single Village Albarradas	10
Del Maguey Single Village Tobala	16

## SELECCIONES

WE HAVE COMPRISED A LIST OF SOME OF OUR FAVORITES AND EXTRA SPECIAL TEQUILAS. THEY INCLUDE EXTRA ANEJO'S (TEQUILAS AGED LONGER THAN A YEAR), TEQUILAS AGED IN DIFFERENT CASKS THAT INCORPORATE SPECIAL FLAVORS SUCH AS SHERRY ETC. WE ARE PROUD TO OFFER SOME OF THESE THAT ONLY CAN BE FOUND ON OUR LIST. ENJOY!!

### Explorative. Active. Perfection.

Maestro Dobel Diamond	10
Tres Generaciones Anejo	10
1800 Milenio Single Barrel	12
El Capo Extra Anejo	18

### Masterful. Divine. Ultimate.

El Tesoro Paradiso	18
El Tesoro 70th Anniversary	20
Milagro Romance	20
Patron Platinum	25
Chinaco Negro	28

### Daring. Explosive. Euphoric.

Don Julio 1942	20
Gran Centenario Leyanda	40
Herradura Selection Suprema	40
Don Julio Real	45
Patron Burdos	70

## INFUSIONS

WE HAVE CREATED OUR OWN RECIPES TO ENHANCE CERTAIN TEQUILAS AND BLEND THEM WITH FRESH FRUITS AND SPICES TO GIVE YOU A SMOOTH WAY TO SIP TEQUILA.

Pineapple	7
Orange	7
Watermelon	7
Prickly Pear	7

## VASOS DE VINO BLANCO

	GL	BTL
2008 Cantina Santa Maria La Palma, "Aragosta", Vermentino	8	30
2007 Kenneth Volk, "Jaybird", Chardonnay, Paso Robles	8	30
2009 Santa Ana, Torrontes, Argentina	8	30
2009 Marques de Caceres, Rose, Rioja	7	26
2009 Lagaria, Pinot Grigio	7	26
2009 Oyster Bay, Sauvignon Blanc, New Zealand	7	26
2009 Saint "M" Riesling, Pfalz	7	26
Maschio, Prosecco (.187)		9

## VASOS DE VINO ROJO

	GL	BTL
2007 Michael Pozzan, Cabernet, Knight's Valley	9	34
2008 Peter Lehmann, Shiraz Barossa	8	30
2007 Revery, Rioja	8	30
2008 Batasiolo, Barbera D'Asti	8	30
2008 Big Fire, Pinot Noir, Oregon	9	34
2009 Masi Tupangato, Malbec/Corvina, Argentina	9	34
2008 Easton, Zinfandel, Amador County	9	34
2008 Misiones de Rengo, Carmenera, Chile	8	30

## CERVEZAS

### BOTELLA

Corona	4.5
Corona Light	4.5
Sol	4.5
Bohemia	4.5
Tecate	4.5
Pacifico	4.5
Carta Blanca	4.5
Dos Equis Amber	4.5
Budweiser	4
Bud Light	4

### DE BARRIL

Negra Modelo	4.5
Modelo Especial	4.5
Stella Artois	4.5

### BUCKETS OF BEER

6 of Any of Our Beers Served in a Bucket of Ice

All Mexican	27
Domestic	24
Coronitas	20

## SANGRIAS

A Blend of Wine, Fresh Fruit Juices, Sparkling Water, Liquor and Marinates for Hours until Ready to Serve.  
Served with Red Wine or White Wine

Glass	8
Pitcher	42

## ANTOJITOS

<b>Table Side Guacamole</b> – Hand Hacked Haas Avocado	8.95
<b>*Ceviche Atun con Cammaron</b> – Prepared Table Side, Shaved Tuna, Lime Macerated Shrimp, Plantain Chips	9.95
<b>*Ostiones Diablo</b> – Grilled Island Creek Oysters, Jalapeno-Chorizo Butter	13.95
<b>Skillet Roasted Mussel "Fajita"</b> – Shallot Oil, Cracked Black Pepper, Jalapeno Cilantro Cream	8.95
<b>*Tacos de Atun</b> – Minced and Spiced #1 Tuna, "Wonton" Tortillas, Chipotle Crema, Cabbage Slaw	9.95
<b>Torta Sliders Del Dia</b> – Fresh Baked Bollilo Bread	8.95
<b>Chili Dusted Calamari</b> – Pickled Jalapenos, Teardrop Tomatoes, Chipotle Crema	8.95
<b>Chili Relleno</b> – Roasted Poblano Pepper, Chihuahua Cheese, Lightly Fried in Meringue, Salsa Ranchero	7.95
<b>*Ostiones En Fuego</b> – Fire Roasted, Baby Spinach, Oaxaca Cheese, Roasted Peppers, Crumbled Chorizo	13.95
<b>Papagayo's Spinach Dip</b> – Baby Spinach, Minced Chicken, Cumin, Roasted Peppers, Jalapeno Jack	8.95
<b>Queso Fundido</b> – Pan Seared Chorizo, Oaxaca, Asadero and Chihuahua Cheeses, Fresh Tortillas	7.95
<b>Empanadas Del Dia</b> – Chili Chipotle Vinaigrette, Citrus Verde Sauce	7.95
<b>Quesadillas</b> – Layered Tortillas, Black Beans, Chihuahua Cheese, Pico De Gallo, Sour Cream. Choice of Chicken Tinga or Muchaka Meat	8.95
<b>Sopas de Carne</b> – Crispy Masa Cake, Black Bean Puree, Cotija Cheese, Chipotle Aioli, Pickled Red Onion	8.95
<b>Flautas</b> – Chicken Tinga or Muchaka Meat. Served with Lettuce, Tomatoes, Sour Cream, Queso Anejo	8.95
<b>Alotes a la Parilla</b> – Grilled Corn, Aleppo Pepper and Lime Aioli, Queso Cotija	6.95

## ENSALADAS Y SOPAS

<b>Roasted Corn and Chicken Chowder</b> – Hatched Chille, Jalapeno Jack	6.50
<b>Black Bean Soup</b> – Crumbled Chorizo, Queso Fresco, Tortilla Straw. Also Available Vegetarian	6.50
<b>Ensalada Cesar</b> – Created By Italian Brothers in 1920 at Their Tijuana Restaurant	8.95
<b>Chipotle BBQ Chicken Salad</b> – Grilled Chicken, Romaine Hearts, Roasted Corn, Cotija Cheese, Cilantro Ranch	11.95
<b>*Chili Bronzed Salmon Salad</b> – Teardrop Tomatoes, Avocado, Picked Red Onions, Chili-Lime Vinaigrette	12.95
<b>Tostada Grande</b> – Choice of Chicken Tinga or Muchaka with Black Beans, Tomato, Jack and Cheddar Cheeses	9.95
<b>Shrimp and Avocado Salad</b> – Grilled Achiote Marinated Shrimp, Avocado, Mango, Jicama, Chipotle Vinaigrette	13.95
<b>Ensalada De La Casa</b> – Mixed Greens, Sun Dried Cranberries, Caramelized Pecans, Cotija, Spicy Balsamic Vinaigrette	8.95

## PARA ACOMPAÑAR

All sides	2.95
Soft Corn Flour or Jicama Tortillas	
Refried Beans	
Black Beans	
Plantains	
Pablano Potato Gratin	
Mexican Rice	
Sour Cream	
Chili Dusted French Fries	
Chipotle Potatoes	

## PLATOS FUERTES

### POPULAR DISHES

<b>Tacos</b> – Two Hand Pressed Flour Stuffed with: Chicken Tinga or Muchaka Meat. Served with Mexican Rice, Refried Beans, Cheese, Lettuce, and Pico De Gallo	7.95
<b>Enchiladas</b> – Two White Corn Tortillas Stuffed with: Chicken Tinga or Muchaka Meat with Your Choice of Salsa Rojo or Salsa Verde. Served with Mexican Rice, Refried Beans, Cheese, Lettuce, and Pico De Gallo	8.95
<b>Classic Burritos</b> – Chicken Tinga or Muchaka Meat with Your Choice of Salsa Rojo or Salsa Verde. Served with Mexican Rice, Refried Beans, Cheese, Lettuce and Pico De Gallo	9.95
<b>Fajitas</b> – Served with House Made Flour or Soft Corn Tortillas, Mexican Rice, Refried Beans, Cheese, Lettuce, Sour Cream, Sauteed Onions and Pico De Gallo Grilled Marinated Chicken All Natural Skirt Steak Vegetarian Medely – Served with Jicama Tortillas	12.95
<b>*Filet Mignon Fajitas</b>	15.95

Vegetarian Options Available for Tacos, Enchiladas & Burritos

## ESPECIALES DE LA CASA

### HOUSE SPECIALS

<b>Fish Tacos</b> – Pan Seared Tilapia, Avocado, Pickled Red Onions, Garlic Mojo, Cabbage Slaw	9.95
<b>*Roasted Salmon Fillet</b> – Chipotle-Miso Glaze, Poblano-Potato Gratin, Seared Greens	15.95
<b>*All Natural Hangar Steak</b> – Chimichurri, Glazed Onions, Cotija Cheese, Mashed Potato, Seared Greens	18.95
<b>Pescado Al Pastor</b> – Chili Rubbed, Pineapple Salsa, Cilantro Crema and Verde Sauce	18.95
<b>Short Ribs</b> – Ancho Chili Glaze, Shiitake Mushroom Chips, Cotija, Mashed Potato	19.95
<b>Pan Seared Shrimp Penne</b> – Tequila-Lime Reduction, Ancho Clam Broth, Baby Spinach, Roasted Peppers	14.95
<b>Mexicana Burger</b> – Hand Hacked Guacamole, Pico De Gallo, Chili Dusted Fries Also Available Plain	10.95
<b>Carnitas</b> –	13.95
<b>Polo ala Brasas</b> – Chili Brine, Plantains, Garlic Mojo, Seared Greens	14.95

## TAQUIZAS

18.95 Quarter Kilo  
With Soft Corn Tortillas, Minced Onions, Lime and Cilantro

### Pato

Duck Confit, Cranberry Chipotle Compote, Jicama "Tortilla"

### Braised Short Rib

Hand Hacked Avocado Relish, Chipotle BBQ Sauce

### Carnitas De Lechon

Oven Seared and Braised Pork Belly, Pineapple Pico, Pickled Cucumber Salad

### Carne Asada

Marinated Grass Fed Skirt Steak, Chimichurri and Tomato Jam

### Barbacoa

Braised Organic Chicken, Garlic Mojo, Orange Habanero Salsa

\*The department of public health advises that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

\*These Foods are served raw or undercooked. Before placing your order, please inform your server if anyone in your party has a food allergy.  
18% gratuity will be added to parties of 6 or more.