



# MARGARITAS

## THE RITA

Originally made in Tijuana, Mexico for an actress who claimed she couldn't drink any hard liquor except tequila without getting sick, we borrowed this recipe from our friends at Mago Grill...Jimador Reposado, Salerno Blood Orange Liqueur, fresh lime juice \$8

## OH MY GATOS!

Herradura Blanco, orange liqueur, muddled fresh cucumbers, jalapeño, fresh lime juice \$8

## CANTARITO

Jimador Reposado, Pamplemousse Rose, fresh grapefruit and lime juice, Jarrito's grapefruit soda \$8

## RASPADOS

Frozen margarita with Jimador tequila and orange liqueur \$9

**CHOICE OF LIME, STRAWBERRY, MANGO  
OR FLAVOR OF THE WEEK**  
add a coronita +\$3

# MOJITOS

Traditional cuban recipe with Charanda rum, fresh mint leaves muddled to order, sliced limes and sugar \$9

**CHOICE OF CLASSIC, RASPBERRY,  
MANGO OR PIÑA COLADA**

# COCKTAILS

## MULA

Tito's Handmade Vodka, Giffard Ginger Liqueur infused with five spice, fresh lime juice, ginger beer \$9

## EL DAY-EFAY

Bourbon, Scorpion Mezcal, Carpano Antico, Benedictine, Angostura Bitters \$11

## OAXACAN SOUR

Scorpion Mezcal, Chile Ancho Reyes Liqueur, tamarind, fresh lime juice, orange bitters, egg white, grapefruit beer \$9

## LA GRANDOTA

Scorpion Mezcal, orange liqueur, cucumber, cilantro, fresh lime juice \$10

## LA CHULA

Scorpion Mezcal, Giffard Vanille de Madagascar, fresh strawberry, basil, fresh lemon juice \$9.5

# SANGRIA

**ORIGINAL OR SEASONAL \$8**