

Brunch Cocktails

Make any Mexican beer into a
Michelada \$12

Mimosa \$10/35 bottle.

Sparkling Cava, fresh squeezed OJ

Bloody Mary \$12

House made picante mix, vodka,
garnished with olives, celery, lemon,
lime, and served with a beer back

Latin Classics

Frozen Piña Colada \$12

Coconut rum, pineapple juice,
coconut water and coco lopez

Sangria \$11/\$42

Made in house with fresh seasonal fruit
Blanca | Roja

Paloma \$12

Cazadores, grapefruit, lime, salt rim.

Mojito \$12/\$44

White rum, fresh mint, lime, soda water.

Caipirinha \$12

Cachaça, fresh muddled lime, sugar.

Margaritas

House Margarita \$12/\$44 Lunazul
tequila, orange liqueur,
house citrus mix

Margarita Suprema \$16/\$55

Don Julio reposado tequila, Grand Marnier,
añejo rum, house citrus

Add a tropical flavor \$2/\$6
Blackberry, mango, passion fruit, guava

Craft Cocktails

Espresso Martini \$13

Rum diplomatico, licor 43, espresso,
evaporate milk.

Mazapan Martini \$13

Screwball whiskey, evaporate/condensed
milk, mazapan.

Old Fashion \$12

Fistful bourbon, angostura bitters,
demerara syrup

Cantarito \$13

Altos tequila reposado, cointreau,
(citrus juice) tamarind jarrito soda.

El Ilegal \$14

Ilegal mezcal infused with pineapple and
morita pepper, mango puree, pineapple
juice, peach schnapps, lemon juice.

Cervezas

House Reposado shot \$6

Draft's \$7

-Rotating-
Lagunitas IPA
Negra modelo
Pacifico
Stella Artois
Casa Humilde

Bottles & Cans \$6

Corona Familiar
Corona/Light
Modelo Especial
Tecate tall boy
Victoria
Heineken
Miller Lite \$5

Hard Seltzer \$6

High Noon
Topo Chico
White Claw

Vino

Blanco | Rojo

Ask your server

Happy Hour!

Monday-Friday | 3pm-6pm

\$7 House Margaritas

\$35 House Margarita Pitchers

SUNDAY SANGRIA 1/2 PRICE

Dinner only 4-10pm

(pitchers not include)

Not available during holidays

3 cards maximum for split checks 20%
gratuity for parties of 3 or more.
4% convenience fee will be added to all checks.