

Latins

- CLASSIC MARGARITA** 8
Sauza Gold Tequila mixed with Cointreau, fresh lime juice served on the rocks
- GRAND MARGARITA** 10
Cabo Wabo, Grand Marnier, mixed with fresh squeezed lime and lemon juice served on the rocks
- DON JULIO WATERMELON MARGARITA** 13
Don Julio Blanco Tequila, Smirnoff flavored vodka, fresh lime and lemon juice served over fresh ice in a margarita glass
- BLACK GOLD MARGARITA** 12
Sauza Tres Generaciones Anejo, “The Cognac of Tequilas,” Chateau Monet, sweet and sour, and Black Raspberry Liqueur
- BIG DADDY PATRON** 13
Patron Anejo Tequila, Gran Gala Orange Liqueur, and freshly squeezed lime juice
- MOJITO** 8
Bacardi Rum muddled with mint leaves and sugar, fresh lime, and splash of soda served on ice
- CAPTAIN MOJITO** 10
Captain Morgan Rum muddled with mint leaves and fresh lime wedges mixed with mango puree served in a Collins glass over ice
- GRAND MOJITO** 12
Tommy Bahama Rum muddled with mint leaves and sugar, fresh lime, bitters, and splash of soda served over ice
- RASPBERRY MOJITO** 12
Bacardi Raspberry, fresh raspberries, mint leaves, fresh lime, and simple syrup, garnished with a sugarcane stick

Martini

“R” **12**
Effen Black Cherry Vodka, cherry purée,
champagne float, garnished with a sugar
rim and a cherry

PEEL BACK **11**
Absolut Mandarin, fresh orange juice and
half & half, garnished with an orange wheel

CHOCOLATE CHOCOLATE **13**
Level Vodka, Godiva White & Dark
Chocolate Liqueur, garnished with a
chocolate cigar

PEAR IN THE PARK **11**
Absolut Pear, William Pear Puree, a dash
of lime juice, simple syrup and Moet
Nectar Imperial garnished with a
candied pear

STRAWBERRY BASIL **12**
Stolichnaya Strasberi, Bombay Sapphire,
strawberries, basil and fresh
lime, garnished with a basil leaf

SILLY GOOSE **12**
Grey Goose L'Orange, freshly muddled
strawberries, kiwi puree, fresh lime juice,
and simple syrup, garnished with gooseberries

APPLE PIE **12**
Level vodka, Tuaca, mixed with apple
juice and fresh lemon juice, garnished
with a cherry

SPICED RUM DAIQUIRI **11**
Captain Morgan Original Spiced Rum,
blended with fresh lime juice and a touch
of sugar

Specialty/Classics

ESPIRAL 12

Our traditional frozen margarita with a swirl of citrus and infused sangria, and garnished with a strawberry and lime wedge

TANQUERAY TEN RASPBERRY RICKY 12

Tanqueray No. Ten Gin, fresh lime, raspberry juice, and topped with lemon-lime soda

POM VIOLET 9

Absolut Citron Vodka, Cointreau, topped with pomegranate juice

MIMOSA 9

Grand Marnier and orange juice and filled with Segura Viudas sparkling wine

PREMIUM ICED TEA 10

Smirnoff Vodka, Beefeaters Gin, Cruzan Rum blended with triple sec and sweet and sour and topped with Coke

THE KRUGER 10

Jack Daniels, fresh lemon juice, infused with tropical cane sugar served over ice

SANGRIA 12

Spanish red wine, brandy, fresh lemonade mixed with lemons, limes, and orange slices

BUCKET OF BEERS

Domestic **22**

Import **27**

Flights

Rum

FLIGHT #1

11

Pyrat XO-Smooth taste and delicious flavor is complimented by it's rich amber color made in the West Indies

Barban Court 15 yr-The "cognac of rums" a superior premium dark rum that is distilled twice in copper pot stills made in Haiti

Porfidio Silver-White Premium Rum that is soft and creamy in the middle with a sweet impression. Sip slowly as with any great spirit, made in Mexico

FLIGHT #2

13

El Dorado 21 yr.-Blended to perfect age in oaken casks for at least 21 years. Made in Guiana

Myers Legend 10 yr-Dark rum maintains some of the residual molasses in order to slightly sweeten the flavor. Made in Jamaica

Agua Luca-Is filtered 12 times to produce a smooth and lively finish from sugar cane. Made in Brazil

Flights

Tequila

FLIGHT #1

12

Don Julio Anejo -Presented in a dark amber bottle Don Julio Añejo is actually relatively light in color compared to many tequilas in this category. Aged tequila is meant to be sipped and this is one of the best

Patron Anejo -Aged for a minimum of one year with five years as the average and becomes dark in color due to the influence of the wood. Every bottle is hand-blown, cork-finished, and individually numbered

Sauza Tres Generaciones -Sauza Tres Generaciones embodies centuries of family tradition, quality and excellence. The 100% blue agave, ultra premium anejo tequila is aged for up to six years in small oak barrels which results in a tequila of unparalleled richness

FLIGHT #2

30

Milagro Select Anejo -Milagro Anejo Cactus bottle is aged for 36 months in white oak barrels, the tequila is ultra smooth and bottled in a decorative bottle

Don Julio 1942 -An exquisite Anejo created to celebrate the 60th anniversary of the opening of Don Julio's first distillery. Rested in oak barrels for over 2 years. Pure golden color. full nose of vanilla, apple and oak. Silky profile with a sweet vanilla finish

Cuevo La Reserva -This Extra-Añejo tequila is aged in oak barrels for an average of 3 years. The final blend includes Tequila from reserves aged over 30 years. Only the estate's finest 10-year-old agaves are hand-selected. Only the most flavorful inner portion of the agave's piña (heart) is used. Vibrant, with a full, mellow flavor combines floral, agave, vanilla and cognac-like flavors

Wine by the Glass

Beringer White Zinfandel	7
Clean Slate Riesling	8
Vina Ventisquero “Root 1 “ Sauvignon Blanc	8
Canvas Chardonnay by Michael Mondavi	7
Robert Mondavi Select Chardonnay	9
Canvas Merlot by Michael Mondavi	7
La Crema Pinot Noir	12
Spellbound Petit Sirah	8
Canvas Cabernet by Michael Mondavi	7
Red Truck Cabernet	8
Vina Ventisquero Cabernet	9
Vina Dona Paula Shiraz/Malbec	9
MontGras Carmenere	10
Bodega Norton Malbec	12
Ridge “Three Valleys” Zinfandel Blend	10
Concannon, Merlot	10

Salads and Sandwiches

BIBB LETTUCE AND GARBANZOS 7
Red Onions, Tomatoes and
White Balsamic Vinaigrette

CHICKEN CAESAR SALAD 12
Grilled Chicken Breast, Chopped Romaine,
Traditional Dressing, Fresh Parmesan,
White Anchovy and Warm Garlic Crouton

ANGUS BURGER 13
8 oz. Grilled Burger, Crisp Lettuce,
Sliced Tomatoes and Red Onion Garnishes.
French Fries and Mustard Herb Dip

CHICKEN SANDWICH 12
Grilled Chicken on Ciabbata, Sliced
Tomato, Crisp Lettuce, Spicy Sprouts
and Herb Spread. Served with
Cucumber Salad

Ceviches

CEVICHE DE CAMARONES 9
Ecuadorian Style Shrimp with Citrus,
Cilantro and Jalapeños

CUBAN SEVICHE AL CILANTRO 8
Seasonal Red Snapper Cooked
in Lime Juice

COCTEL DE MARISCOS 15
Seafood Cocktail Served with House
Made Cocktail Sauce, Shrimp, Baby
Octopus and Avocado

Calderos - Small Pots

PORK CARNITAS AND BONIATO 10
SWEET POTATO CROQUETTES

Chipotle Dipping Sauce

YUCCA FRITA CON SALSA CRIOLLA 10

Crispy Cuban Yucca and Spicy Sausage
with Onions and Garlic

POLLO AL HORNO CON ACEITUNAS 8

Oven Roasted Chicken Thighs with
Spanish Olives

FRIED TOSTONES 6

Criollo Sauce

CALAMARES FRITOS 10

Fried Calamari with Ancho Chile Sauce

GRILLED MEXICAN CHORIZO 8

**FRESH GUACAMOLE AND HOUSE
MADE SALSA** 8

With Corn Tortilla Chips

Trio of Cheeses 12

**EL PASTOR, DRUNKEN GOAT
AND MANCHEGO**

Served with Quince Paste, Marcona
Almonds, Candied Walnuts and
French Baguette

Designer Pizzas

Served on grilled house made flat bread

**VINE RIPENED TOMATO AND
QUATRO QUESO** 12

Fresh Avocado and Cilantro

**SPANISH CHORIZO AND FIRE
ROASTED SALSA** 12

Pimentos and Oaxaca Cheese

**ROASTED CHICKEN AND HOUSE
MADE MOLE** 11

Caramelized Onions and Queso Blanco