

MARGARITAS
TEQUILA

BEBIDAS

COCKTAILS
DESSERT

COCKTAILS

ROSIE'S RED SANGRIA

GLASS \$8.5 | HALF CARAFE \$16 | FULL \$25

GUAVAPOLITAN

ABSOLUT CITRON VODKA, FRESH
GUAVA, CRANBERRY, MUDDLED
LEMON AND SODA
\$11

ABSOLUT STRAWBERRY LEMONADE

ABSOLUT CITRON VODKA, FRESH
STRAWBERRY AND LEMONADE
\$11

MOJITO

WHITE RUM, FRESH MINT, MUDDLED
LIME, SUGAR AND SODA
\$11.5

PALOMITA

CAZADORES REPOSADO TEQUILA,
FRESH-SQUEEZED LIME AND
GRAPEFRUIT SODA
\$12.5

MARGARITAS

HOUSE MARGARITA

\$9.5

GUAVA

SAUZA GOLD TEQUILA,
FRESH GUAVA, BLOOD
ORANGE LIQUEUR, LIME
AND TAJIN RIM
\$12

TOP SHELF

A SCRATCH MARGARITA
MADE WITH SAUZA
HORNITOS REPOSADO,
COINTREAU, FRESH LEMON,
ORANGE AND LIME
\$13.5

JALAPEÑO

SAUZA GOLD TEQUILA,
COINTREAU, LIME,
CILANTRO AND FRESH
JALAPEÑO
\$12

TRADICIONAL

CUERVO TRADICIONAL
REPOSADO (100% AGAVE),
COINTREAU AND LIME
\$12

NATURAL MARGARITA

SAUZA GOLD TEQUILA,
FRESH-SQUEEZED LIME
JUICE, ORGANIC AGAVE
NECTAR AND SODA
\$12

MANGO SHAKEN

SAUZA GOLD TEQUILA,
FRESH MANGO, AND
LIME. SERVED SHAKEN
ON THE ROCKS WITH
TAJIN RIM
\$11

CADILLAC

SAUZA GOLD TEQUILA,
GRAND MARNIER
AND LIME
\$12.5

ROBERTO

DON JULIO BLANCO,
FRESH-SQUEEZED LIME,
GRAND MARNIER
AND SODA
\$14.5

FRESH LIME

OUR MOST TART
MARGARITA!
SAUZA GOLD TEQUILA,
FRESH-SQUEEZED LIME
JUICE AND COINTREAU
\$12



VINO

HOUSE RED OR WHITE
GLASS \$7.5 | HALF CARAFE \$15

ANEW ROSE
COLUMBIA VALLEY, WA
GLASS \$8 | BOTTLE \$28

JOSH CELLARS PINOT GRIS
COLUMBIA VALLEY, WA
GLASS \$9 | BOTTLE \$30

WATERBROOK CHARDONNAY
COLUMBIA VALLEY, WA
GLASS \$8 | BOTTLE \$28

7 FALLS CABERNET SAUVIGNON
COLUMBIA VALLEY, WA
GLASS \$9.5 | BOTTLE \$30

CERVEZA

DRAFT BEER \$5
PACIFICO
NEGRA MODELO
XX AMBER
MODELO ESPECIAL
MANNY'S PALE ALE

ROTATING HANDLE \$6

BUD LIGHT \$4

BOTTLE/CAN BEER \$5
CORONA
CORONA LIGHT
TECATE
XX LAGER

KALIBER NON-ALCOHOLIC \$4

CIDER \$6
CRISPIN HARD CIDER
(GLUTEN-FREE)

TEQUILA

BLANCO

AGED FOR NO MORE THAN 60 DAYS IN STAINLESS STEEL TANKS. SILVER OR WHITE TEQUILAS HAVE A BOLD AGAVE FLAVOR AND ARE PRIMARILY USED FOR MIXING .

SAUZA GOLD	\$7.5	SAUZA TRES GENERACIONES	\$10.5
SAUZA SILVER	\$7.5	CASA NOBLE (ORGANIC)	\$12
SPARKLE DONKEY	\$8	CHAMUCOS	\$11
1800 SILVER	\$8.5	EL TESORO	\$11
SAUZA HORNITOS	\$8.5	DON JULIO	\$12
GRAN CENTENARIO	\$8.5	AVION	\$11.5
CAZADORES	\$9	PATRÓN	\$12.5
ESPOLÓN	\$9	MILAGRO BARREL SELECT	\$13
CABO WABO	\$9	PORFIDIO	\$15
CORRALEJO	\$9	CLASE AZUL	\$19
TRES AGAVES	\$9	DELEON DIAMANTE	\$29
MILAGRO	\$9.5		
CORAZON	\$10.5		
HERRADURA	\$10.5		

REPOSADO

AGED IN OAK BARRELS FROM A MINIMUM OF TWO MONTHS AND UP TO A YEAR. THESE "RESTED" TEQUILAS ARE EXCELLENT FOR SIPPING OR ADDING TO A MARGARITA.

EL JIMADOR	\$7.5	SAUZA TRES GENERACIONES	\$11.5
LUNAZUL	\$7.5	HERRADURA	\$11.5
CUERVO TRADICIONAL	\$8	CHAMUCOS	\$12
SPARKLE DONKEY	\$8.5	EL TESORO	\$12.5
HUSSONG'S	\$8.5	DON JULIO	\$13
SAUZA HORNITOS	\$9.5	7 LEGUAS	\$12.5
1800 REPOSADO	\$9	CASA NOBLE (ORGANIC)	\$13
CAZADORES	\$10	PATRÓN	\$13.5
GRAN CENTENARIO	\$9.5	CASAMIGOS	\$13.5
ESPOLÓN	\$10	MILAGRO BARREL SELECT	\$14
CABO WABO	\$11	CLASE AZUL	\$24
CORRALEJO	\$10		
MILAGRO	\$10.5		

ANEJO

AGED FROM A MINIMUM OF ONE YEAR AND UP TO THREE YEARS IN SMALL WHITE OR "FRENCH" OAK BARRELS. AÑEJO TEQUILAS ARE PERFECT FOR SIPPING.

1800 AÑEJO	\$10	CHAMUCOS	\$13.5
PELIGROSO	\$10.5	PATRÓN	\$14.5
SAUZA HORNITOS BLACK BARREL	\$12	MILAGRO BARREL SELECT	\$17
CABO WABO	\$12	DON JULIO 70 TH ANNIVERSARY	\$17.5
TRES AGAVES	\$11.5	CUERVO RESERVA FAMILIA	\$24
CAZADORES	\$12	PARADISO EXTRA AÑEJO	\$26
MILAGRO	\$11.5	DON JULIO 1942 EXTRA AÑEJO	\$28
CORRALEJO	\$11	KAH EXTRA AÑEJ	\$33
SAUZA TRES GENERACIONES	\$11.5	DON JULIO REAL EXTRA AÑEJO	\$59
HERRADURA	\$12.5		
CASA NOBLE (ORGANIC)	\$14		
DON JULIO	\$14		

MEZCAL

A SINGLE-DISTILLED SPIRIT MADE FROM THE MAGUEY PLANT. THIS PLANT GROWS ALL OVER MEXICO, BUT MOST MEZCAL IS MADE IN OAXACA. DUE TO ITS SMOKY FLAVOR, MEZCAL IS USUALLY SERVED STRAIGHT AND ACCOMPANIED WITH AN ORANGE SLICE.

MONTE ALBAN	\$8	MONTELOBOS JOVEN	\$11.5
DEL MAGUEY VIDA (ORGANIC)	\$9.5	XICARU SILVER	\$11.5
400 CONEJOS	\$12	LOS AMANTES JOVEN	\$13.5
NUESTRA SOLEDAD JOVEN	\$12	CASAMIGOS ESPADIN	\$14

MAKE ANY TEQUILA INTO A
TRADITIONAL MARGARITA FOR AN
ADDITIONAL \$2.5

AFTER DINNER COCKTAILS

MEXICAN CREAM COFFEE

TEQUILA, KAHLUA,
BAILEY'S, COFFEE
AND WHIPPED CREAM
\$9

AGAVERO COFFEE

AGAVERO LIQUEUR,
KAHLUA, COFFEE AND
WHIPPED CREAM
\$9

CHOCOLATE CALIENTE

PRESIDENTE BRANDY, AMARETTO
LIQUEUR, IBARRA MEXICAN
CHOCOLATE AND WHIPPED CREAM
\$9

POSTRES

FLAN

MEXICAN CUSTARD
\$7.5

CHURROS

A MEXICAN FRIED-DOUGH PASTRY SPRINKLED
WITH CINNAMON AND SUGAR, AND YOUR
CHOICE OF CARAMEL, CHOCOLATE OR HONEY
\$6.5

WITH VANILLA ICE CREAM
\$8

FRIED ICE CREAM

A BREADED SCOOP OF VANILLA ICE CREAM IS
QUICKLY FRIED AND TOPPED WITH CINNAMON
AND SUGAR, AND YOUR CHOICE OF CARAMEL,
CHOCOLATE OR HONEY
\$7