

• Auténtica Calidad •



• Estilo Tradicional •

MARGARITAS

HOUSE Glass 12.00 ... **Pitcher 40.00
Tradicional Silver, Triple Sec, Housemade Sour Mix
Your Choice of Mango, Passion Fruit, Pomegranate,
Prickly Pear, or Strawberry

ROCCO RITA Glass 14.00 ... **Pitcher 46.00
Maestro Dobel Diamante, Cointreau,
Housemade Sour Mix

CELESTE'S CADILLAC Glass 15.00 ... **Pitcher 50.00
"Chicas" selected Herradura Reposado Tequila,
Grand Marnier, Housemade Sour Mix

JALAPEÑO Glass 14.00 ... **Pitcher 46.00
Tanteo Infused Jalapeño Tequila, Triple Sec,
Housemade Sour Mix

BLACK DIAMOND 14.00
Santo Fino Blanco Tequila, Black Cherry Purée,
Freshly Squeezed Lime Juice, Black Sea Salt

WATERMELON KISS 14.00
Tradicional Silver, Triple Sec,
Freshly Squeezed Lime Juice, Agave Nectar,
Watermelon Purée, Sugar Rim

SKINNY SEÑORITA 14.00
Herradura Silver Tequila, Agave Nectar,
Freshly Squeezed Lime Juice

STRAWBERRY BASIL 14.00
Flecha Azul Blanco Tequila, Fresh Strawberries,
Fresh Basil, Triple Sec, Freshly Squeezed Lime Juice,
Agave Nectar

ROSA RITA 15.00
Hampton Water Rosé Wine, Gran Centenario Plata,
Housemade Sour Mix, Strawberry Syrup,
Hibiscus Salt, Lime

ROCCO MANGO 17.00
Tradicional Silver, Mango Tequila and Liqueur,
Agave Nectar, Freshly Squeezed Lime Juice,
Hibiscus Salt
Strongest Drink on The Menu

We believe in quality and quantity. That is why we give you no less than 2 ounces of liquor in all of our margaritas and cocktails.

UPGRADE YOUR COCKTAIL WITH ONE OF THE TEQUILAS FROM OUR EXTENSIVE SELECTION

CERVEZA

BOTTLE • BOTELLAS

Corona	7.50	Miller Lite	7.50
Corona Light	7.50	Modelo Especial	7.50
Corona Non-Alcoholic	7.50	Modelo Negra	7.50
Michelob Ultra	6.50	Stella Artois	7.50

ON TAP • DE BARRIL

Blue Moon	7.50	Modelo Especial	7.50
Bud Light	7.50	Pacifico	7.50
Dos Equis Ambar	7.50	Sam Adams Seasonal	7.50
Dos Equis Lager	7.50	Be Hoppy - Wormtown IPA	9.00

HARD SELTZERS

High Noon - Black Cherry, Pineapple	10.00
Surfside Iced Tea & Lemonade	10.00

NON-ALCOHOLIC

SARATOGA STILL	Small	5.00	Large	8.00
SARATOGA SPARKLING	Small	5.00	Large	8.00
RED BULL		6.50		
Original, Sugarfree, White Peach				
JARRITOS		5.00		
Fruit Punch, Grapefruit, Guava, Lime, Pineapple				
MEXICAN SODA		5.00		
"Real" Coca-Cola, Sprite				
Made With Real Sugar Cane in Mexico				
COCONUT WATER		6.00		
Premium Coconut Water				

CÓCTELES FAVORITOS

MOJITOS 12.00
Create Your Own Mojito: Your Choice of Original,
Coconut, Dragonberry, Limón or Raspberry

COCO CABANA 13.00
Herradura Silver Tequila, Coconut Cream,
Freshly Squeezed Lime Juice, Club Soda,
Lime, Mint Leaves, Shaved Coconut

FIREBIRD 13.50
Ghost Spicy Blanco Tequila, Mango Puree,
Housemade Sour Mix, Tajin Rim

ESPRESSO MARTINI 14.00
Chopin Vodka, Espresso Liqueur and Martini Mix,
Vanilla Simple Syrup

OLD FASHIONED 15.00
Gran Centenario Anejo, Chocolate Bitters, Orange Bitters,
Agave Nectar, Orange Peel Twist, Chocolate

TWO TANGO 15.00
Tradicional Silver, Dos Hombres Mezcal,
Freshly Squeezed Lime Juice, Agave Nectar, Jalapeño

TRES MULES

AMERICAN 14.00
Tito's Handmade Vodka, Ginger Beer, Freshly Squeezed Lime Juice

MEXICAN 14.00
Gran Centenario Añejo, Ginger Beer, Freshly Squeezed Lime Juice

SMOKY 14.00
Dos Hombres Mezcal, Ginger Beer, Freshly Squeezed Lime Juice

SANGRIA

Handmade with Fresh Fruit, Featuring Lindeman's Wines
Red or White Glass 10.00 **Pitcher 34.00
With Grand Marnier Glass 13.50 **Pitcher 48.00

MOCKTAILS

Handcrafted Artisan Cocktails For A Non-Alcoholic Experience
MOCKARITA 9.00
Almave Non-Alcoholic Agave Distilled,
Housemade Sour Mix, Orange Juice
PASSION DEL TORO 9.00
Choice of Red Bull Energy Drink, Passionfruit Syrup,
Agave Nectar, Freshly Squeezed Lime Juice
PIÑITA* 9.00
Tropical Tonic Syrup, Freshly Squeezed Lime Juice,
Pineapple Juice, Mint
RESTING COCONUTS 9.00
Coconut Water, Pineapple Juice, Mint Sprig
ROSEBERRY 9.00
Classic Tonic, Fresh Blueberries, Rosemary, Agave, Club Soda

VINO

	Glass	Bottle
CHAMPAÑA		
Maschio, Prosecco, Italy	11.50	
Chandon, Brut, CA	15.00	
Veuve Clicquot Yellow Label, France		140.00
BLANCO		
Pinot Grigio, Santa Margherita, Alto Adige	16.00	64.00
Rosé, Hampton Water, France	13.00	52.00
Sauvignon Blanc, Kim Crawford, New Zealand	12.75	51.00
Chardonnay, Coppola Diamond Collection, CA	13.75	55.00
ROJO		
Pinot Noir, La Crema, CA	14.00	56.00
Merlot, Decoy, CA	12.50	50.00
Nebbiolo, Casa Jipi, Baja California, Mexico	16.00	64.00
Cabernet, Josh, Central Coast, CA	13.25	53.00

RT - BURLINGTON - DRINKS MENU 7.27.26

Los Especiales

HAPPY HOUR

EVERY DAY AT THE BAR
3:00 PM - 6:00 PM
\$5 APPETIZERS • \$5 TACOS

TACO TUESDAY

ALL YOU CAN EAT
ALL DAY - ALL NIGHT - \$27.99 TACOS
(STEAK \$2.50 PER TACO UPCHARGE)

BRUNCH

SATURDAY &
SUNDAY
TILL 4 PM

*May contain nuts or may have been contaminated with nuts during processing or packaging. Before placing your order, please inform your server if a person in your party has a food allergy.
**Pitchers contain multiple servings and are strictly intended to be shared among a minimum of 2 guest of legal drinking age.