## Margaritas

**House**
- Traditional Silver, Triple Sec, and Héroe’s Housemade Sour Mix
- Watermelon Purée, Sugar Rimmed Glass

-Glass $10.00 Pitcher $24.50

**Rocca Rita**
- Patron Silver, Citronge Orange Liqueur, Rocco’s Housemade Sour Mix
- Upgrade to 90 Proof Rosa Patron Silver

-Glass $16.25 Pitcher $36.50

**Cadillac**
- El Mayor Anejo, Grand Mariner, and Rocco’s Housemade Sour Mix

-Glass $13.00 Pitcher $33.50

**Black Diamond**
- Maestro Dobel Diamante, Black Cherry Puree, Simple Syrup, Fresh Lime Juice, Garnished with Black Sea Salt

-Glass $12.00

**Strawberry Basil**
- Herradura Silver, Fresh Strawberries, Fresh Basil, Fresh Squeezed Lime Juice, Agave Nectar

-Glass $12.50

**Jalapeño**
- Tanto infused Tequila, Cointreau, Rocco’s Housemade Sour Mix, Agave Nectar

Pick Your Pepper: - Jalapeño - Chipotle - Habanero

-Glass $11.00 Pitcher $28.50

**Frida Rita**
- Mi Campo Blanco, Chihola Passion Fruit Liqueur, Fresh Squeezed Lime Juice, Aqua Fava, Fresh Mint, Garnished with Mexican Tajin Salt

-Glass $12.00

**Skinny Señorita**
- Partida Blanco, Agave Nectar, Fresh Squeezed Lime Juice, Aqua Fava

-Garnished with Dehydrated Flower and Lime, Served Straight

-Glass $13.00

**rocco mango**
- Rock N Roll Mango and Blanco Tequila, Mango Liqueur, Aqua Fava, Fresh Squeezed Lime Juice, Garnished with Hibiscus Salt, Dehydrated Lime

-Greatest Drink on Menu

-Glass $15.00

**Watermelon Kiss**
- Herradura Silver, Fresh Squeezed Lime Juice, Agave Nectar, Watermelon Puree, Sugar Rimmed Glass

-Glass $11.00

**hibiscus**
- El Mayor Blanco, Hibiscus Simple Syrup, Fresh Squeezed Lime Juice, Aqua Fava, Garnished with Black Sea Salt, Dehydrated Flowers and Lime

-Glass $11.50

### Frozen Drinks

**FROSE**
- Tradicional Silver Tequila, Rosé Wine, Watermelon Purée

-Glass $9.00 Pitcher $24.50

**PRICKLY PEAR-RITA**
- Tradicional Silver Tequila, Cactus Pear Puree, Housemade Sour Mix, Sweet and Sour Mix

-Glass $12.50

With Grand Marnier: Glass $12.00 Pitcher $27.50

### Sangria

**Watermelon Kiss**
- Herradura Silver, Fresh Squeezed Lime Juice, Agave Nectar, Watermelon Puree, Sugar Rimmed Glass

-Glass $11.00

**RITAS**
- El Mayor Blanco Tequila, Cointreau, Cucumber, Jalapeño, and Fresh Squeezed Lime Juice

-Glass $10.25 Pitcher $24.50

With Grand Marnier: Glass $11.00 Pitcher $27.50

### Mojitos

**Create Your Own Bacardi Mojito: Your Choice of Original, Banana, Coconut, Dragonberry, Grapefruit, Lime, Lemon, Mango, Pineapple Fusion, or Raspberry**

-Glass $10.00

### Casamigos Lemonade

-Casamigos Blanco, Muddled Lemons, Agave Nectar, Club Soda

-Glass $10.50

### Old Fashioned

-Herradura Anejo Tequila, Chocolate Bitters, Orange Bitters, Agave, Orange Peel Twist with Chocolate

-Glass $14.50

### Coco Pacifico

- 1800 Coconut, Coconut Cream, Mint Leaves, Fresh Lime Juice, Topped with Club Soda

-Glass $11.00

### Mezcal Paloma

-Del Maguey VIDA (de San Luis DelRío), Grapefruit Juice, Fresh Lime Juice, Simple Syrup, Topped with Gin and a Half Black Salt Rim

-Glass $10.75

### Diablo Verde

- El Jimador Blanco Tequila, Cointreau, Cucumbers, Jalapeño, and Fresh Squeezed Lime Juice

-Glass $12.50

### Pablo Escobar

-Patron XO Café, Cold Brew Coffee, Agave, Topped with Coffee Grinds

-Glass $12.50

### Happy Hour

- Saturday and Sunday open till 4pm

**$3** bottomless mimosas or endless bloody mary’s for $13

**$1** for $20 Bottomless Notorious Pink Rosé for Every Pitcher

**$3** Bottomless notorious pink rosé for every pitcher

#### TACO TUESDAY

$4 Mexican beer $6 margaritas & $16 pitchers after 7pm

all you can eat tacos for $17.99

**$5** cocktail

- $13.99

- $25.00

- $28.00

- $33.00

- $35.00

- $43.00

- $63.00

- $44.00

- $55.00

#### Bottomless Brunch

- Unlimited mimosas or endless bloody mary’s for $13

### Vino

**Champagné**
- Maschio, Prosecco, Italy (Split)
- Maschio, Prosecco, Italy (Split)
- Moet & Chandon, Rose, France (Split)
- Moet & Chandon, Imperial, France
- Veuve Clicquot Yellow Label, France

-Glass $13.75 Pitcher $30.00

**Blanco**
- Rosé, Notorious Pink, France
- Pinot Grigio, Lindeman’s, Australia
- Pinot Grigio, Chile, Italy
- Pinot Grigio, Santa Margherita, Italy
- Fumé Blanc, Ferrari-Carano, Sonoma California
- Sauvignon Blanc, Beringer Brothers Tequila Barrellaged
- Sauvignon Blanc, Kim Crawford, New Zealand
- Chardonnay, Lindeman’s, Australia
- Chardonnay, Château St. Jean, California
- Chardonnay, Sonoma Cutrer, Russian River, CA
- Chardonnay, Stags’ Leap, Napa Valley, California

-Glass $7.25 Pitcher $17.50

**Rojo**
- Red Blend, 19 Crimes, California
- Pinot Noir, The Dreaming Tree, California
- Pinot Noir, Meiomi, California
- Pinot Noir, La Crema, California
- Merlot, Lindeman’s, Australia
- Merlot, Castle Rock, Mendocino, California
- Malbec, Terrazas, Argentina
- Cabernet, Lindeman’s, Australia
- Cabernet, Josh, Central Coast, California
- Cabernet Sauvignon, J. Lohr 7 Oaks, California
- Cabernet Sauvignon, Hess Select, California

-Glass $7.25 Pitcher $17.50

### Beer in a Beer

- Add a shot of Casazza’s Blanco Tequila to any Mexican Beer

**$5.00**

**Mexican Soda**
- “Rare” Coca, Sprite, and Fanta Orange made with real sugar cane in Mexico

**$4.00**

**Jarritos**
- Apple, Fruit Punch, Grapefruit, Lime, Pineapple

**$3.50**

**Red Bull** - Original, Sugar Free, and Yellow

**$5.50**