

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 Double Barrel Reposado Tequila,
Grand Marnier, Housemade Sour Mix

JALAPEÑO Glass 14.00 Pitcher 46.00
Tanteo Infused Tequila, Triple Sec, Housemade Sour Mix
Pick Your Pepper: - Jalapeño - Chipotle - Habanero

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 is Optional

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

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
Rock N Roll Mango and Tradicional Silver,
JF Hadens Mango Liqueur, Agave Nectar,
Freshly Squeezed Lime Juice,
Aqua Fava, Lime, 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

Michelob Ultra	6.50	Sol	7.50
Corona	7.50	Stella Artois Non-Alcoholic	7.50
Corona Light	7.50	Tecate (can)	7.50
Corona Non-Alcoholic	7.50	Victoria	7.50
Estrella Jalisco	7.50	Space Dust IPA	8.50
Pacifico	7.50	Victory Sour Monkey Tripel	8.50

ON TAP • DE BARRIL

Blue Moon	7.50	Florida Keys Brewing Iguana Bait	8.00
Bud light	7.50	Golden Road Mango Cart Wheat Ale	9.00
Dos Equis Ambar	7.50	Kona Big Wave	9.00
Dos Equis Lager	7.50	Stella Artois	9.00
Landshark Lager	7.50	Tampa Bay Reef Donkey APA	9.00
Michelob Ultra	7.50	Tequesta Brewing Company	
Modelo Especial	7.50	Twisted Trunk Palm Beach Pilz	9.00
Pacifico	7.50	Cigar City Jai Alai	9.50
		South Beach Blood Orange IPA	9.50

HARD SELTZERS

High Noon - Mango, Peach, Pineapple, Watermelon 9.00

NON-ALCOHOLIC

TOPO CHICO MINERAL WATER 5.00

SARATOGA STILL SPRING WATER Small .. 5.00 Large .. 8.00

SARATOGA SPARKLING SPRING WATER Large .. 8.00

RED BULL 6.50
Original, Sugarfree

JARRITOS 5.00
Apple, Fruit Punch, Grapefruit, Guava, Lime, Pineapple

MEXICAN SODA 5.00
"Real" Coca-Cola, Sprite, and Fanta Orange
Made With Real Sugar Cane in Mexico

ONCE UPON A COCONUT 6.00
100% Premium Coconut Water

CÓCTELES FAVORITOS

MOJITOS 12.00
Create Your Own Mojito: Your Choice of Original, Coco,
Dragonberry, Limón, Naranja, Pasión, Piña, or Raspberry

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

"THE FAT JOE" SKINNY MO 13.50
Sonrisa Platino Rum, Agave Nectar, Freshly Squeezed Lime Juice,
Coconut Water Floater, Mint, Lime Fresh Lime
Enjoy It as the Regular Sonrisa Mojito 12.50

BESITO LYCHEE 15.00
Tradicional Silver, J.F. Haden's Lychee Liqueur,
Lemon Juice, Lemongrass Syrup, Garnished with Mint Sprig,
Sugar Rim is Optional

ESPRESSO MARTINI 14.00
J.F. Haden's Espresso Liqueur, Chopin Vodka,
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
Your Choice of Red, White, and Rosé .. 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
Tiki Tonic Syrup, Fresh 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

CHAMPAÑA	Glass	Bottle
Maschio, Prosecco, Italy	11.50	
Chandon, Brut, California	15.00	
Chandon, Rosé, California	17.00	
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, California	14.00	56.00
Merlot, Decoy, California	12.50	50.00
Cabernet, Josh, Central Coast, California	13.25	53.00
Cabernet, Franciscan, California	17.50	70.00

Los Especiales

HAPPY HOUR

EVERY DAY AT THE BAR & SELECT HIGH TOPS
4:00 PM - 7:00 PM
\$5 DRINKS • \$5 APPETIZERS • \$5 TACOS

ALL YOU CAN EAT TACO TUESDAY

ALL DAY - ALL NIGHT
\$7 MARGARITAS • \$27 PITCHERS
\$5 MEXICAN CERVEZAS
\$27.99 TACOS (EXCLUDING STEAK)

BRUNCH COCKTAILS

SATURDAY & SUNDAY TILL 4 PM
ALL YOU CAN DRINK - MIMOSAS, BLOODY MARYS OR ROSÉ
\$18 *WITH THE PURCHASE OF AN ENTRÉE