

# FROM THE BAR



## Margarita Flights

### Rocas

*on the rocks*

Classic Lime  
La Princesa  
La Reina  
26.00

### Raspados\*

*frozen*

Mango Apasionado  
Guayaberry  
Cocoloco  
28.00

\*Raspados flight available at Arlington Heights and Bolingbrook

## Tequila Flights

**served neat**

### Tequila Cristalinos

1800 Cristalino  
Gran Centenario  
Herradura Ultra  
35.00

### Tequila Los Famosos

Cincoro Blanco, Michael Jordan  
818 Reposado, Kendall Jenner  
Teremana Añejo, Dwayne "The Rock"  
35.00

### Tequila De La Casa

Herradura Blanco  
Gran Centenario Reposado  
Maestro Doble Añejo  
30.00

### Mezcal 400 Conejos

400 Conejos Espadín  
400 Conejos Tobala  
400 Conejos Ensable  
30.00

### Los del Mes

tequila of the month flight

## Cervezas

*beers*

**make it a michelada +3.00  
or chelada +1.00**

### Cerveza de Barril | Tap Beers

Corona | Corona Premier  
Dos Equis Amber | Dos Equis Lager  
Modelo Especial | Negra Modelo  
Pacífico | Blue Moon  
Revolution Anti-Hero  
MORE IPA seasonal

### Cerveza de Botella | Bottled Beers

Corona | Corona 0.0 N/A  
Bohemia | Sol | Tecate  
Victoria | Heineken | Heineken 0.0 N/A  
Coors Light | Miller Light

### "MORE" MAGO CHELA

locally brewed by MORE Brewing –  
chef Juan Luis approved!

## Zero Proof

*non-alcoholic*

### Margarita

classic margarita made  
zero proof tequila 12.00

### Nojito

classic mojito made with  
zero proof tequila 12.00

### El Santo

free spirit gin, fresh lime juice,  
strawberry, fresh mint 12.00

### El Apasionado

free spirit whiskey, passion fruit,  
grapefruit jarrito, lime 12.00

### Topomiche

TopoChico Michelada 7.00

### Jamaica Picosá

agua de jamaica, ginger 7.00

### Cocochata

coconut horchata 7.00

Add your spike – tequila or rum +\$5



please enjoy responsibly.

# MAGO-ritas

## margaritas

we proudly pour tequila Gran Centenario –  
freshly shaken and served chilled!

### El Jefe

plata, cointreau, fresh lime juice 12.00

### El Angel

reposado, cointreau, fresh lime juice 16.00

**choice of regular or skinny**

### La Placita

reposado, chile ancho liqueur, mango,  
fresh lime juice, spicy chamoy 12.00

### La Reina

pineapple infused reposado, coconut  
rum, pineapple juice 12.00

### La Princesa

reposado, guayaba, coconut rum,  
fresh lime juice 13.00

### El Diablo

plata, hand-muddled jalapeño, chile  
ancho liquor, fresh lime juice 15.00

### La Paloma

**Mexico's favorite cocktail!**

reposado, grapefruit liqueur, aperol, grapefruit soda 13.00

## Raspados

### frozen

### Guayaberry

plata, cointreau, guava purée,  
blackberry liqueur 16.00

### Cocoloco

pineapple infused plata, coconut rum,  
coconut 16.00

### Fresa Fresca

plata, cointreau, strawberry purée,  
mint 16.00

### Mango Apasionado

plata, cointreau, mango and  
passionfruit purée 16.00

### complement your margarita with:

beer or lambrusco wine +6.00 | champagne +8.00

## Mezcals

### mezcal cocktails

we proudly pour 400 Conejos mezcal

### El Maleficio

mezcal, muddled cucumbers, fresh lime  
juice, agave syrup, cilantro 13.00

### La Colorada

mezcal, orange juice, lime, passion fruit,  
hibiscus syrup 13.00

### Mezcal Sour

mezcal, amaretto, egg white,  
fresh lime juice, straight up 13.00

### La Rosita

mezcal, campari, strawberry  
negroni 12.00

## Cócteles

### cocktails

### Caipirinha

cachaça brazilian rum, fresh lime juice,  
sugar 12.00

**add raspberry, guava  
or passion fruit +2.00**

### Mojito

rum, fresh mint leaves muddled  
to order with lime and sugar 12.00

**add raspberry, piña colada  
or passion fruit +2.00**

### Mai Tai

white and aged rum, orange liqueur,  
fresh lime juice, almond liqueur,  
dark rum 12.00

### El Viejito

añejo tequila old fashioned 13.00

### Sangría

refreshing blend of chilled wine, liqueurs,  
fresh fruit, and a splash of fruit juice 12.00  
**choice of original red or seasonal white**



please enjoy responsibly.