

MARGARITAS

HOUSE MARGARITA 10.00

LUNAZUL REPOSADO TEQUILA,
TRIPLE SEC, FRESH MADE HOUSE MIX

ADD FRESH FRUIT PUREE 2.00
(ASK ABOUT TODAY'S SELECTION)

SCRATCH MARGARITA 11.50

ARETTE BLANCO, HOUSEMADE ORANGE INFUSED
SIMPLE SYRUP, FRESH SQUEEZED LEMON & LIME

MEZCAL MARGARITA 12.00

BANHEZ JOVEN MEZCAL, FRESH MADE HOUSE
MIX, TRIPLE SEC

CADILLAC MARGARITA 12.50

LUNAZUL REPOSADO, TRIPLE SEC,
FRESH MADE HOUSE MIX, GRAND MARNIER

BARTENDER'S MARGARITA 13.50

ARETTE BLANCO, TRIPLE SEC,
FRESH MADE HOUSE MIX, CRANBERRY JUICE,
GRAND MARNIER

PICANTE DE TORONJA 12.50

SERRANO CHILE & CUCUMBER INFUSED LUNAZUL
REPOSADO, TRIPLE SEC, HOUSE MIX, GRAPEFRUIT

EL CAMINO TOP SHELF MARGARITA 20.00

FORTALEZA REPOSADO, PIERRE FERRAND OR-
ANGE CURACAO, GRAND MARNIER, FRESH
SQUEEZED LIME

SPECIALTY COCKTAILS

HOLIDAY DE MEZCAL 12.00

BANHEZ MEZCAL, PINEAPPLE-HABENERO SYRUP,
HIBISCUS FLOWER, FRESH LIME

BLOOD ORANGE MARGARITA 12.00

LUNAZUL REPOSADO TEQUILA, BLOOD ORANGE,
FRESH MADE HOUSE MIX

CRANBERRY MARGARITA 12.00

CRANBERRY INFUSED TEQUILA, FRESH LIME AND HOUSE-
INFUSED ORANGE/ROSEMARY SIMPLE SYRUP

RED SANGRIA 10.00

RED WINE, TEQUILA, BRANDY, SWEET VERMOUTH,
TRIPLE SEC, FRESH LEMON, LIME AND ORANGE

P.O.G. SANGRIA 10.00

PASSION-ORANGE-GUAVA WHITE WINE SANGRIA

BLOODY MARY 10.00

HOUSE MADE SPICY MIX, VODKA, ESCABECHE GARNISH

JALISCO 75 10.00

CAZADORES BLANCO TEQUILA, LIME, CAVA

MICHELADA 7.00

TECATE, LIME, HOUSE BLOODY MIX, ESCABECHE

MIMOSA 8.00

OJ, GRAPEFRUIT, LYCHEE OR POMEGRANATE

NON-ALCOHOLIC

☞ BOTTLES ☞

JARRITOS DE TAMARINDO	4.00
JARRITOS DE MANDARIN	4.00
JARRITOS DE GRAPEFRUIT	4.00
JARRITOS DE PINEAPPLE	4.00
MEXICAN COCA-COLA	5.00
TOPO CHICO AGUA MINERAL	4.00
SAN PELLEGRINO (500ML)	5.50

☞ JUICES & MORE ☞

FRESH ORANGE	4.50
FRESH GRAPEFRUIT	4.50
POMEGRANATE	4.50
CRANBERRY	3.50
HOUSE MADE LEMONADE	4.00

☞ COFFEE, TEA AND MORE ☞

CAFFE UMBRIA COFFEE	3.50
CAFFE UMBRIA COLD BREW	4.50
ICED-TEA (TAHITIAN BLEND)	3.50
RISHI ORGANIC HOT TEAS	3.50
MILK	3.50
HORCHATA	5.00
ARNOLD PALMER	4.00
COCK AND BULL GINGER BEER	4.00

SEATTLE SODAS:

COLA, LEMON LIME, ROOT BEER	3.50
DIET COLA	3.00



BEER

☞ DRAFT BEER ☞

TECATE
NEGRA MODELO
FREMONT LUSH IPA

☞ BOTTLES & CANS ☞

MEXICAN

CORONA	5.00
DOS EQUIS LAGER	5.00
DOS EQUIS AMBER	5.00
MODELO ESPECIAL (16oz)	5.25
NEGRA MODELO	5.00
PACIFICO	5.00
TECATE	4.50
VICTORIA	5.00

DOMESTIC

MILLER HIGH LIFE	4.00
RAINIER TALLBOY	4.00
BLACK BUTTE PORTER	5.50
CRUX IPA	6.00
WOODCHUCK PEAR CIDER	6.50



WINE
GLASS/BOTTLE

RED

BODEGAS ATALAYA LAYA GARNACHA BLEND (SP)	7/26
LA ALDEA MONASTRELL (SP)	8/30
GOULART CLASICO MALBEC (ARG)	9/34
MARK RYAN "THE VINCENT" CABERNET SAUVIGNON (WA)	10/38

WHITE

LES AUZINES ALBARIÑO (FR)	8/30
MARK RYAN "THE VINCENT" CHARDONNAY (WA)	9/34
BODEGAS BORSAO ROSÉ (SP)	8/30

SPARKLING

VEGA MEDIEN CAVA BRUT (SP)	7/26
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POSTRES

HOUSE MADE DESSERTS FROM SCRATCH!

PASTEL DE TRES LECHE 8.75

LIGHT AND MOIST SHAVED COCONUT, SALTED CARAMEL AND RUM CAKE WITH WHIPPED CREAM; CRÈME ANGLAISE AND MORE SALTED CARAMEL.

FLAN TRADICIONAL 8.75

TRADITIONAL CUSTARD FROM EL BAJÍO REGION OF CENTRAL MEXICO. SERVED IN ITS OWN CARAMEL. PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOR.

PASTEL DE ZANAHORIA 8.75

DENSE AND MOIST CARROT CAKE, MADE WITH PINEAPPLE, COCONUT, WALNUTS AND COVERED IN A LEMON CREAM CHEESE FROSTING.

PASTEL DE CREMA Y CHOCOLATE 8.75

SEMI-SWEET CALLEBAUT DARK CHOCOLATE MOUSSE WITH A SPONGE CAKE CRUST SOAKED IN MEYER'S DARK RUM WITH WHIPPED CREAM, CRÈME ANGLAISE AND RASPBERRY SAUCE

