

SPECIALTY COCKTAILS

TAMARINDO MARTINI 11

vodka / tamarindo / cane syrup / tajin

ROMESCO'S PEPINO-TINI 11

vodka / cucumber & mint / lime / cane syrup / tajin

EL OLVIDO 10

vodka / moscato d'asti / cucumber / mint

MOSCOW MULE 10

vodka / lime / ginger beer

TAMARINDO MARGARITA 9

tequila / lime / cane syrup / tamarindo / tajin

PEPINO MARGARITA 9

tequila / lime / cane syrup / cucumber & mint / tajin

OAXACAN MULE 10

mezcal / lime / ginger beer

SUCIO MARTINI 10

gin / dry vermouth / olive brine / olive-garlic garnish

G.T.L. 10

gin / tonic / limoncello

AMNESIA 11

mezcal / stiegl radler grapefruit beer

SPICY GUERITA 10

bonita blonde beer / tamarindo / magic sauce

NIGHT MAKER 10

bourbon whiskey / basil / ginger ale / balsamic / olive oil

OLD FASHIONED 10

bourbon whiskey / angostura bitters / sugar cube

MEXICAN MAZAPAN MARTINI 10

vanilla vodka / mazapan & chocolate cream / frangelico

SANGRIA TRADICIONAL 7

red wine / lime juice / fresh fruit

SANGRIA BLANCA 7

white wine / blended liquors / fresh fruit

HAPPY HOUR

Tuesday – Saturday 3pm to 6pm

Sunday – Monday All Day

\$5 All Beer | \$12 Draft Beer Liters

\$6 Sangria

\$6 House Margaritas

\$7 House Wine

\$7 House Martinis

\$6 Tequila or Mezcal Shot

\$4 Tostadas

\$3 Tacos

*Happy Hour valid at the bar

WINE BY THE GLASS

SPARKLING WINE

CAVA [Mont Marcal] Reserva Brut España 9

PROSECCO [La Marca] Italia 10

BRUT BLANC DE BLANCS [Pol Clemente] France (375 ml) 18

WHITE

ROSE [Rabble] Paso Robles, Ca 8

MOSCATO D' ASTI [Il Conte] Italia, Ca 8

RIESLING [J. Lohr] Monterey, Ca 7

PINOT GRIGIO [Fontana Gina] Italia 7

SAUVIGNON BLANC [M. Xanic] Gpe Villy Mx 8

SAUVIGNON CHARDONNAY [Madera 5] Gpe Villy Mx 14

ALBARIÑO [Martin Codax] Spain 8

*CHARDONNAY [Kinderwood] Monterey Ca 8

CHARDONNAY [Fallbrook] Ca 9

CHARDONNAY [LA CETTO] Gpe Villy, Mx 10

CHARDONNAY [El Cielo] Gpe Villy Mx 11

RED

PINOT NOIR [Mac Murray] Russian River, Ca 10

PETITE SIRAH [La Storia] A.Valley Sonoma, Ca 11

BLEND [Ergo Roja] España 8

BLEND [Armonia de Tintos Emeve] Gpe Villy Mx 11

BLEND [Solar Fortun] {Confabulario} Gpe Villy Mx 14

TEMPRANILLO [Cepas Antiguas Rioja] España 8

TEMP. CARIIGNAN [Sto. Tomas] {Mision Tinto} Gpe Villy Mx 9

TEMPRANILLO GRENACHE [Viñas de Garza] Gpe Villy, Mx 11

TEMPRANILLO CABERNET [Madera 5] Gpe Villy Mx 12

MERLOT [Sto. Tomas] Gpe Villy Mx 9

MALBEC [Belasco] {Old Vine} Argentina 8

*CABERNET SAUVIGNON [Fallbrook] Ca 9

CABERNET SAUVIGNON [Canyon Road] Modesto, Ca 7

DRAFT BEER

PINT / LITER

BONITA BLONDE 7 / 14

Kolsh * Bay Bridge Brewing * SD * USA

PACIFICO 6 / 12

Lager * Sinaloa * Mexico

AGUA MALA 7 / 14

Pilsner * Sirena * Baja * México

RED SEAL 7 / 14

Pale Ale * North Coast Brewery * Fort Bragg * USA

AMERICAN FINEST AMBER 7 / 14

Red Ale * Bay Bridge Brewing * SD * USA

PERRO DEL MAR 7 / 14

IPA * Wendlant * Baja * México

BOTTLED BEER

BLUE MOON * WHEAT ALE * Brewing Co * USA 6.00

MODELO ESPECIAL* LAGER * México 5.50

STEIGL * RADLER * Austria 6.00

VICTORIA * LAGER * México 5.50

NEGRA MODELO * DUNKEL LAGER * México 5.50

MISSION * BLONDE ALE * USA 6.00

XX AMBAR * LAGER * México 5.50

XX * LAGER * México 5.50

STELLA ARTOIS * LAGER * Belgium 5.50

AMSTEL LIGHT * LAGER * Holland 5.50

COORS LIGHT * LAGER * USA 5.50

COORS NON-ALCOHOLIC * USA 5.50