

CANTINA 109



Mexican Grill COCKTAILS

The Frank Margarita \$16 Jumbo \$30 | Pitcher \$56

Equal parts Milagro Reposado, Gran Gala, and house made sour mix.

The Prickly \$13.50 Jumbo \$26 | Pitcher \$48

Dobel Diamante, freshly squeezed lime juice, agave nectar, prickly pear, splash of grenadine.

Perfect Margarita \$13.50 Jumbo \$26 | Pitcher \$48

Dobel Diamante Tequila, freshly squeezed orange juice and lime juice, and agave nectar.

Blood Orange Margarita \$13.50

Jumbo \$26 | Pitcher \$48

Dobel Diamante Tequila, freshly squeezed orange juice and lime juice, agave nectar, and blood orange puree.

The Mamacita \$13.50 Jumbo \$26 | Pitcher \$48

Butterfly Cannon Blue Tequila, strawberry, and raspberry puree, freshly squeezed lime juice and agave nectar.

El Diablo Margarita \$14 Jumbo \$27 | Pitcher \$ 50

Jalapeno infused tequila, freshly squeezed lime juice, freshly squeezed jalapeno juice, and agave nectar.

The Greek \$14

Jumbo \$27 | Pitcher \$50

Butterfly Cancun Blue Tequila, greek yogurt, almond syrup, freshly squeezed lime juice, and agave nectar.

Coco-Rita \$13.50

Jumbo \$26 | Pitcher \$48

Margaritaville Coconut Tequila, Island Pucker, a splash of orange juice and pineapple juice, and our house made sour mix with a floater of blue curacao.

Smokey Old Fashioned \$14

Your choice of mezcal tequila or bourbon.

CantinaRita \$10

Viva Agave Tequila and triple sec with our house made sour mix

Make it a skinny with freshly squeezed lime juice for an extra \$1

Espresso Cantini \$14

Equal parts espresso, Cantera Café, and Dobel Diamante.

ASK ABOUT OUR FROZEN MARGARITA SELECTIONS!

HAPPY HOUR

MONDAY THROUGH FRIDAY
11:30 AM – 6:30 PM

DOMESTIC DRAFT BEER \$3

DOMESTIC DRAFT PLUS
A SHOT OF DOBEL \$8

IMPORT/PREMIUM
DRAFT BEER \$3.75

CANTINARITA \$8

WELL LIQUOR \$3.50

HOUSE WINES \$4

SHOT & A BEER

The Jose

Tecate Can and a shot of
Jose Cuervo Gold \$9

El Jefe

Corona Draft and
a shot of Patron \$13

El Gringo

Bud Light Draft and a shot of
Rumplemintz \$8

The Lightweight

Ultra Draft and shot of Fireball \$8

The "Just Worked a Double"

Domestic bottle and a double shot
of Jack Daniels \$19

The College Student

Well tequila and a Bud Light Draft \$5

BEER

\$4.49

DOMESTIC BOTTLES

BUDWEISER
BUDLIGHT
MILLER LIGHT
COORS LIGHT
MICHELOB ULTRA
YUENGLING
SMIRNOFF ICE
SAM ADAMS BOSTON LAGER

\$5.25

IMPORTS & PREMIUM BOTTLES

CORONA EXTRA
CORONA LIGHT
CORONA PREMIER
PACIFICO
DOS EQUIS
DOS EQUIS AMBER
HEINEKEN
ANGRY ORCHARD HARD CIDER
HEINEKEN 0.0 (NA)
ST. PAULIES (NA)

\$5.25

CANS

WHITECLAWS
TECATE
HIGH NOONS

\$4.49

DOMESTIC DRAFT

BUD LIGHT
MILLER LIGHT
MICHELOB ULTRA
KONA BIG WAVE
SHOCK TOP

\$5.99

IMPORTS & PREMIUM DRAFT

CORONA EXTRA
PACIFICO
MODELO
NEGRA MODELO
DOS EQUIS AMBER
GOOSE ISLAND



WINE SELECTION

WHITES

	6 OZ	9 OZ	BOTTLE
FETZER (HOUSE WINE) CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC	\$6	\$9	
PINOT GRIGIO Santi, Italy	\$9	\$12	\$24
SAUVIGNON BLANC Glazebrook, New Zealand	\$10	\$13	\$28
RIESLING Relax, Germany	\$9	\$12	
CHARDONNAY Bonterra, California	\$10	\$14	\$24
ROSE Bonterra Rose, California	\$10	\$14	\$24

REDS

	6 OZ	9 OZ	BOTTLE
FETZER (HOUSE WINE) CABERNET SAUVIGNON & MERLOT	\$6	\$9	
MALBEC Michael Torino, Mendoza, Argentina	\$9	\$12	\$30
MERLOT Bonterra, California	\$10	\$14	\$32
RED BLEND 1000 stories, California	\$11	\$15	\$45
CABERNET SAUVIGNON Freakshow, California	\$11	\$15	\$38
PINOT NOIR Cono Sur, Chile	\$9	\$12	\$32

SPARKLING

PROSECCO Maschio, Italy	\$8
Bonne Chance, Spain	\$8
RED SANGRIA Beso Del Sol	\$7
WHITE SANGRIA Beso Del Sol	\$7
MIMOSA	\$6

FLIGHTS / TAPS

\$35 HIT THE WALL

PICK 4 TEQUILAS LISTED BELOW

MILAGRO BLANCO
MILAGRO REPOSADO
HERRADURA BLANCO
SUERTE BLANCO
MARGARITAVILLE COCONUT
DON JULIO BLANCO
DOBEL DIAMANTE

TEQUILA ON TAP

MILAGRO BLANCO, MILAGRO REPOSADO,
HERRADURA BLANCO, SUERTE BLANCO,
MARGARITAVILLE COCONUT,
DON JULIO BLANCO, & DOBEL DIAMANTE

MILLIONAIRE FLIGHT

HALF \$50/ FULL \$90

Don Julio 1942, Clase Azul Reposado,
Casa Noble 5 Year, & Corralejo Gran Reserve

CANTERA FLIGHT \$40

Cantera Negra Blanco,
Cantera Negra Reposado,
Cantera Negra Añejo, & Cantera Negra Cafe

MAESTRO DOBEL FLIGHT \$41

Maestro Dobel Silver,
Maestro Dobel Reposado,
Maestro Dobel Añejo,
Maestro Dobel Diamante

CELEBRITY FLIGHT \$43

Teremana (Dwayne "The Rock" Johnson),
Gran Coramino (Kevin Hart),
818 Blanco (Kendall Jenner),
Casamigos (George Clooney)

MAKE SURE THEY'RE AT LEAST 1800 \$33

1800 Blanco, 1800 Reposado,
1800 Añejo, & 1800 Coconut



TEQUILA BLANCO

1800\$9 <i>has a hint of sweet fruit and pepper. Best way to enjoy it is to have it on the rocks to sip on with a lime.</i>	Dobel Maestro\$8 <i>comes out of Jalisco Mexico owned by the same family that owns the tequila brand Jose Cuervo.</i>
Azunia\$9	Don Julio\$10
Butterfly Cannon\$12	El Jimador\$7
Cabo Wabo\$8	El Mayor\$9
Cantera Negra\$9 <i>Don Alberto, founder, spent more than a decade perfecting his proprietary method for making what is said to be among one of the best tasting tequila's in the world.</i>	Espolon\$7
Casa Dragones\$15	Exotico\$8
Casa Noble\$9	Gran Centenario Plata\$11
Casamigos\$13 <i>comes out of Jalisco Mexico with one of the founders being George Clooney, also two of his other buddies Rande Gerber, and Mike Meldman. Fun fact about Casamigos is that George and his friends were enjoying it years before they released.</i>	Hornitos\$10
Cazadores\$8	Herradura\$9 <i>it is barrel-aged 45 days which is the reasoning for it's smoothness.</i>
Centinela\$8	Milagro\$7
Chinaco\$7	Milagro SBR (Select Barrel Reserve)\$10 <i>this tequila is aged 15 days more than milagro silver. The taste to this tequila is clean and dry with earthy white pepper and cardamom.</i>
Clase Azul\$20 <i>in English is called "blue glass". It is a celebratory reference to the shades of blue found throughout the land in Mexico.</i>	Patron\$10
Corazon\$8	Patron Gran Platinum\$45
Corralejo\$8	Pura Vida\$7
Corzo\$10	Revolution\$8
	Suerte\$8
	Teramana\$9
	Tequila Ocho\$8

ASK YOUR BARTENDER ABOUT OUR SCORPION SHOTS!

TEQUILA REPOSADO

1800\$10	Dobel Maestro\$12
<i>in this tequila you will taste buttery caramel, mild pices and a touch of smokiness. Crafted using matured Weber Blue Agave cared for and handpicked by expert farmers and in the highlands of Jalisco, Mexico.</i>	<i>is aged for 6 months in select new american white-oak barrels that have been carefully chosen and roasted to accentuate aromas and flavors. You will taste a mix of sweet, nutty and vanilla flavors with indescribable smoothness and long finish that leaves you wanting more of it.</i>
Azunia\$10	Don Julio\$11
Cabo Wabo\$10	El Mayor\$9
Cantera Negra\$10	Espolon\$8
<i>with slightly smokey tastes of butterscotch, oak and pepper, and the reposado is perfectly smooth while maintaining the clear presence of cooked agave.</i>	Exotico\$8
Casa Noble\$13	Gran Coramino\$12
Casamigos\$14	<i>aged for months in Eastern European oak barrels and finished in California Cabernet Sauvignon wine casks. Then, as a final step, the tequila is slow-filtered to create a rich, complex and ultra-smooth crystal-clear Cristalino tequila that you will love drinking</i>
<i>aged 7 months in premium American white oak barrels. Hints of dried fruits and spicy oak with a touch of sweet agave.</i>	Herradura\$10
Cazadores\$9	<i>aged longer than industry standard for 11 months in charred American white-oak barrels. This reposado has a rich amber color with notes of cooked agave, vanilla and butter.</i>
Centinela\$9	Hornitos\$11
Chinaco\$8	Milagro\$9
Clase Azul\$24	Milagro SBR (Select Barrel Reserve)\$14
<i>cooked agave, woody, fruity, very smooth, vanilla and toffee caramel. Clase Azul is aged 8 months in american whisky casks imparting its unique hazelnut and vanilla flavors as well as its</i>	<i>this brilliant, Golden Straw with platinum Hues is a blend of spirit aged 2-4 months in american oak and 4-6 months in French-oak barrels. When you take a sip this SBR vanilla, caramel, all spice and oak with a balanced, dry finish is what you will taste.</i>
Corazon\$11	Patron\$11
Corralejo\$10	Pura Vida\$9
Corzo\$11	Revolucion\$12
<i>excellent smooth finish.</i>	Tequila Ocho\$11
Dobel Diamante\$9	Teramana\$11
<i>this tequila uses a blend of Extra Anejo, Anejo, and Reposado tequilas. You will taste sweet flavors like caramel, honey, maple, and vanilla as well.</i>	

ASK YOUR BARTENDER ABOUT OUR SCORPION SHOTS!

TEQUILA ANEJO

1800	\$10	Corzo	\$14
<i>is aged in new french and american oak barrels over 12 months. This dark amber spirit boasts an oaky vanilla aroma, nutty with toffee flavor and a peppery spruce finish.</i>		Dobel Maestro	\$15
Azunia	\$12	<i>satisfying combination of different sensations, including the dominance of wood interspersed with sweet, nutty and vanilla. It is aged for about 18 months in select white-oak barrels that have been roasted to accentuate the aromas and flavors they impart.</i>	
Cabo Wabo	\$13	Don Julio 70th	\$15
Cantera Negra	\$13	El Mayor	\$9
<i>tequila has a wonderful smooth taste and a warm finish. It is aged 30-36 months. Its flavor is so unique and enjoyable as a sipping tequila that it stands apart from all other typical tequilas on the market today.</i>		Espolon	\$10
Case Noble	\$15	Hornitos	\$12
Casamigos	\$16	Milagro	\$10
<i>14 months in premium american white oak barrels. Perfect balance of sweetness from the Blue Weber Agave layered with hints of spice and barrel oak.</i>		Milagro SBR (Select Barrel Reserve)	\$23
Cazadores	\$10	<i>is a 100% blue agave tequila which is a blend aged 2-14 months in american oak and 18-24 months in French oak barrels. This anejo is an intriguing mix of sweetness and oak that is smooth and full-bodied. You will taste maple, chocolate, vanilla, and deep oak tones with a spicy dry finish.</i>	
Centinela	\$11	Patron	\$12
Chinaco	\$10	Pura Vida	\$14
Clase Azul	\$100	Suerte	\$9
<i>the smell you will notice is toffee, cinnamon, clove, roasted hazelnut, Mexican vanilla, orange marmalade, quince, and toasted oak. Flavors are nutmeg, clove, orange marmalade, and toasted oak with a silky mouthfeel.</i>		Revolucion	\$15
Corazon	\$11	Tequila Ocho	\$13
Corralejo	\$12	Teremana	\$13

ASK YOUR BARTENDER ABOUT OUR SCORPION SHOTS!

EXTRA ANEJO

1800 Cristalino.....\$12

is a crystal clear tequila anejo, aged in American and French oak for 16 months, and is finished in port casks for 6 months. The tequila is then filtered to create an expression with all the complexity of an anejo and the silky smoothness of a blanco.

1800 Milenio.....\$35

after a long and delicate aging process of 5 years this extra-aged tequila is matured for a short period of time in french oak Cognac barrels creating a balanced, soft and unique flavor with notes of vanilla, red fruit and cinnamon.

Casa Noble 5 Year.....\$25

hand crafted 100% Blue Agave, triple distilled, USDA certified organic, extra aged for 5 years in a new french white oak barrel. Robust, complex with intricate aromas of dried fruit, spice, and butterscotch, complemented with vanilla and toasted oak flavors.

Cazadores.....\$15

spends a least a year in new American oak barrels, creating a golden liquid with agave flavor complemented with cinnamon, vanilla, nuts and peppery smoked wood.

Corralejo Gran Reserva.....\$18

100% agave tequila aged for 2 years in American oak barrels, a product of great excellence that must be savored slowly in order to perceive the flavor of time and effort that is in its majestic bottle.

Don Julio 1942\$27

to achieve the distinct flavors of each aged tequila, every offering is aged for a different amount of time in our temperatures and humidity- controlled white oak barrels. Don Julio reposado is aged 8 months where Don Julio 1942 os aged two in a half years.

Herradura Seleccion Suprema.....\$60

aging for 4 years gives this world- class tequila its amber color and spectacular flavor blend of rose petal, vanilla and citrus with an amazing aroma and sweet cocoa-like finish.

Maestro Dobel 50 Cristalino.....\$50

is handcrafted in the lowlands of Jalisco, Mexico using 100% Blue Weber Agave. It is aged in american and Eastern European oak barrels for at least 3 years. The voluminous, rich taste fills the palate with a smooth, silky sensation which is the result of an innovative proprietary refinement process that prevents the bitter notes of the barrels from impeding on the elegance of the aromas.

Reserva De La Familia.....\$45

aged in oak barrels for an average of 3 years. Final blend includes tequila from reserves aged over 30 years. Reserva De La Familia is the award winning pinnacle of Jose Cuervo family of tequilas.

Revolucion.....\$22

aged for 36 months in american oak barrels, this tequila reflects a pleasant smoky characteristic along with sweet citrus notes that come with the long maturation and distillation process.

FLAVORED TEQUILAS

1800 Coconut.....\$8

100% blue agave silver tequila, double-distilled and infused with natural coconut flavor. With its slightly sweet and medium-bodied tropical taste, this versatile spirit is delicious on the rocks and also taste great mixed with pineapple juice.

Cantera Negra Cafe.....\$10

is the perfect blend of coffee and 100% pure blue agave spirit, which is hand-crafted in small batches from the finest agave harvests.

Margaritaville Coconut.....\$7

taste of sensation, cool coconut liqueur combines with premium imported Margaritaville Tequila to create a cocktail that takes you to the tropics.

Margaritaville Lime.....\$8

awakens your taste buds with the refreshing taste of island grown limes.

Margaritaville Passion Fruit.....\$8

a perfectly blended passion fruit flavored margarita that is ready to serve, straight from its packaging.

Rock and Roll Mango.....\$9

has a unique flavor with the profile of the soft subtly sweet mango taste with a very smooth finish. Have it on the rocks or in your favorite cocktail.

Tanteo Jalapeño.....\$9

is made from 100% agave and infused with fresh jalapenos. The herbal characteristics of agave are complemented by the mild spice of the jalapeno to create for a well balanced creation.

MEZCAL

Los Vecinos.....\$8

powerful aromas of baked pineapple and canned pineapple juice with an earthy core.

Casamigos.....\$15

hints of tamarind and pomegranate aromas and followed by the herbal tones of fresh mint and dried oregano.

Derrumbes.....\$12

is made using Salmiana agave, that are picked at their maturity and then cooked in an above ground oven known as hornos using volcanic rocks heated by dry quotes.

ASK YOUR BARTENDER ABOUT
OUR SCORPION SHOTS!