

Hacienda

Bar & Grill



219 Crossroad Blvd.
Dawsonville, GA. 30534

706.265.0030

YES...

We Cater!



HOME OF
The Best
MARGARITAS!



GUACAMOLE FRESCO



EMPANADAS



TAQUITOS MEXICANOS

TACO SALADS

A large, crispy flour tortilla shell with cheese dip and filled with lettuce, shredded cheese, sour cream, cilantro and tomato.

BEEF OR CHICKEN - 13.99 **FAJITA CHICKEN** - 15.99
FAJITA STEAK* - 17.99

BOTANAS

QUESO DIP

Large – 13.99 Small – 8.99
Add spinach - 1.99
Add chorizo - 1.99
Add beans - 1.99
Add beef -1.99

HACIENDA DIP*

Large bowl of our delicious cheese dip with grilled shrimp, steak and chicken.
Served with pico de gallo on the side and your choice of flour or corn tortillas. – 16.99

CEVICHE DEL MAR*

Shrimp, Lime juice, pico de gallo, mango, cucumber and avocado. – 17.99

EMPANADAS

Three stuffed fried pastries with your choice of brisket, pulled chicken or cheese with mushrooms. Presented with cilantro sauce and salsa de árbol.
Ask server about Stuffings – 15.99

TAQUITOS MEXICANOS

Four cheese and chicken taquitos, served with el trio salsas, tomatillo aioli, and sour cream. – 14.99

ALITAS DE POLLO

8 juicy chicken wings tossed in our exquisite homemade hot, mild, buffalo, barbecue and lemon pepper.

Served with fries or veggies and your choice of dressings. – 14.99

ELOTES DEL RANCHO

One of the most famous Mexican “antojitos” roasted corn and pepitas. Served with chipotle aioli, queso fresco, lime juice and chile powder – 12.99

FRIED CALAMARI

Battered in our own herb and spices with a hint of lime. A dozen fried fresh calamari served with a side of homemade citrus jalapeños, creamy tartar sauce. Garnished with lemons. – 16.99

NACHOS

CHEESE - 9.99

SHREDDED CHICKEN OR BEEF – 13.99

GRILL CHICKEN – 15.99

GRILL STEAK – 18.99

NACHOS GRANDES

A bed of tortilla chips topped with white cheese dip, covered with chicken, beef and beans all topped with lettuce, tomatoes & sour cream. – 17.99

NACHOS NORTEÑOS*

Our delicious fajita with onions and peppers, served on a bed of corn chips and topped with cheese dip, lettuce, tomatoes and sour cream.

Chicken–16.99

Shrimp–17.99

Steak*–18.99

Texanos*–19.99

A LA CARTA

SOFT OR HARD TACOS

(1) 3.95

STREET TACO

4.95
Choose one steak, Pastor or Chorizo.

ENCHILADAS

(1)3.99

BURRITOS

(1) 6.99

QUESADILLAS

(1) 6.99

CHILE RELLENO

(1) 6.99

SIDE ORDERS

TOMATE ~ 1.99

AVOCADO SLICES ~ 5.99

FRENCH FRIES ~ 4.50

MUSHROOMS ~ 2.99

MEXICAN RICE ~ 4.50

MEXICAN BEANS ~ 4.50

BLACK BEANS ~ 4.99

SOUR CREAM ~ 2.45

JALAPEÑOS ~ 1.75

ASPARAGUS ~ 5.50

CHORIZO ~ 5.99

SUPREMO ~ 3.99

CHILES TEREADOS ~ 3.50

SHREDDED CHEESE ~ 3.99

PICO DE GALLO ~ 2.50

LETTUCE ~ 1.99

CILANTRO ~ 1.25

ONIONS ~ 1.50

GUACAMOLE ~ 7.99

MIXED VEGGIES ~ 7.99

* NOTICE: MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SOPAS Y ENSALADAS

SOPA DE TORTILLA

Mexican chicken soup served with tortilla, cheese and rice. – 14.99

BIRRIA SOUP

The exact combination of ingredients give flavor to our traditional Birria Soup with shredded beef (Birria) and Ramen noodles. Accompanied with tortillas, garnished with onions and cilantro. – 17.99

CANTINA SALAD

Grilled marinated strips of chicken, served on a bed of romaine lettuce, red cabbage, carrots, tomatoes, avocado, bacon, shredded cheese and corn tortilla strips. – 16.99
Steak 19.99

SALMON SALAD

A grilled salmon filet laid on a bed of romaine lettuce, red cabbage, carrots, tomatoes, avocado, shredded cheese and corn tortilla strips. – 21.99

VEGETARIAN

FARMERS MARKET ENCHILADAS

Potatoes, roasted corn, roasted poblano, mushrooms, bell peppers and onion, wrapped in corn tortillas. Topped with cheese, ranchera sauce, lettuce, sour cream and tomatoes. Served with Mexi-rice and black beans. – 16.99

FAJITAS VEGETARIANAS

Grilled tomatoes, spinach, roasted corn and mushrooms. Presented steaming hot on a bed of bell peppers and onions. Served with veggie rice, black beans, lettuce, pico de gallo, guacamole and sour cream. Choice of warm flour or corn tortillas on the side. – 17.99

CAZUELA BOWL

Rice, black beans, sautéed peppers, onions, mushrooms, roasted corn, sour cream, guacamole, pico de gallo and cheese. – 16.99



SOPA DEL MAR



CANTINA SALAD



BIRRIA SOUP

SOPA DEL MAR 19.99

Shrimp, fish filet, clams, scallops cooked in hot sauce, with onions, jalapeño and tortillas on the side.



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A LA PARRILLA

TUS STEAK FAVORITOS

STEAK SAN JUAN*

Grilled skirt steak and shrimp kabob served with black beans potatoes, asparagus, broccoli, bacon and cheese poblano sauce. – 24.99

ARRACHERA CARNE ASADA*

10oz. skirt steak grilled to order, presented on a bed of sizzling onions. Served with Mexican rice, charro beans, and tortillas. – 24.99

GUADALAJARA GRILL*

8oz. Grilled ribeye topped with bacon-wrapped shrimp stuffed with jalapeño Monterey cheese. Served with Mexi-rice, Mexi-beans, lettuce, tomatoes and a slice of avocado. – 25.99

CHICKEN FAVORITES

POLLO RANCHERO

Chicken breast grilled to perfection, topped with melted cheese and our homemade salsa ranchera, served with Mexican rice, Mexi-beans, lettuce, sour cream and tomatoes. – 18.99

POLLO AL TEQUILA

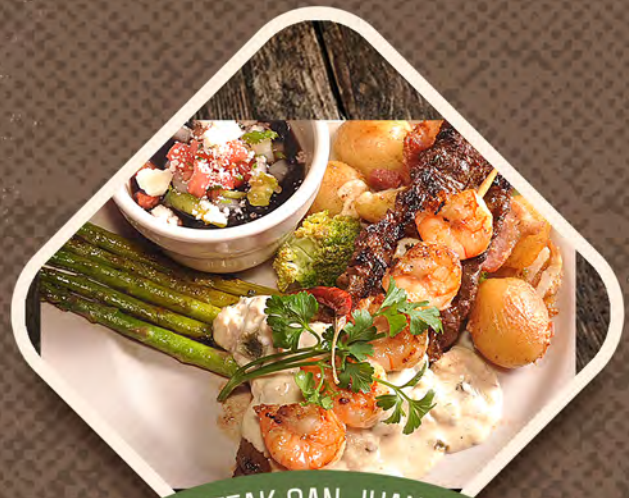
Grilled chicken breast with tequila cream sauce, roasted corn and roasted poblano pepper. Served with Mexi-rice and black beans. – 19.99

POLLO HACIENDA

Chicken breast cooked with bacon and creamy poblano sauce, 3 jumbo tiger shrimp stuffed with Monterey cheese and wrapped in bacon. Served with Mexican rice, Mexi-beans and tortillas. – 19.99

ANTHONY SPECIAL

Grilled chicken breast with Mexican chorizo covered with cheese dip, served with rice and beans. – 18.99



STEAK SAN JUAN *



ARRACHERA CARNE ASADA



GUADALAJARA GRILL *



POLLO AL TEQUILA



POLLO HACIENDA

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DEL MAR FAVORITES

SALMON CHIPOTLE

8 oz. succulent salmon fillet cooked to order, topped with our homemade salsa, served with spinach tortilla strips and your choice of Mexican rice or chipotle mashed potatoes. – 23.99

COCTEL DE CAMARON

Freshly cooked shrimp in a tomato sauce, pico de gallo, avocado and cucumber garnish. Enjoy it with spicy sauce and crackers. – 19.99

MOJARRA FRITA – 19.99

CAMARONES A LA DIABLA

A dozen tiger shrimp cooked in our homemade salsa with sautéed onions.

Served with Mexican rice, charro beans, lettuce, and pico de gallo. – 19.99

PESCADO Y CAMARON

Flamed-grilled tilapia and tiger shrimp, grilled with pico de gallo, smothered with our mouth-watering cheese dip.

Served with grilled asparagus and your choice of either Mexican rice and garlic mashed potatoes. – 21.99



CAMARONES A LA DIABLA



SALMON CHIPOTLE



TEXAS MOLCAJETE

ESPECIALIDADES DE LA CASA

TEXAS MOLCAJETE*

Molcajete is served in a lava rock bowl from Mexico accompanied with rice and tortillas. Shrimp, chicken, skirt steak and Mexican chorizo cooked with onions and Chihuahua cheese. – 26.99

HOUSE SPECIAL*

Grilled shrimp, chicken, steak, grilled bell peppers, and onions on a bed of rice. Covered with white melted cheese. – 19.99

CARNITAS MEXICANAS

Deep-fried, juicy pork tips seasoned in our martin secret juices. Served with Mexi-rice, charro beans, pico de gallo and salsa de tomatillo. – 19.99

LAS CAZUELAS

Get ready to say, "Super Bueno!" Served in a bowl with your choice of meat, rice, black beans, fajita veggies, sour cream, cilantro, cheese dip, and roasted corn.

Pastor 18.99 **Chicken** 18.99 **Steak*** 18.99
Shrimp 18.99 **Birria** 18.99 **Texas** 20.99



SHRIMP CAZUELA

HACIENDA BROCHETAS

Juicy meat with a side of rice, beans and salad.

Steak 35.99

Chicken 30.99

Shrimp 32.99

Texas 37.99

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FAJITAS

All fajitas served steaming hot on a bed of peppers and onions with lettuce, pico de gallo, sour cream or guacamole, Mexican rice, Mexican beans and tortillas.

Add Cheese - 1.99

Add Spinach - 1.99

Add Portobello - 1.99

Add Roasted corn - 1.99

CHICKEN (1)-20.99

SHRIMP (1)-23.99

STEAK* (1)-24.99

TEXAS* (1)-27.99

HACIENDA FAJITAS*

Six meats: Steak, chicken, shrimp, pork, Mexican sausage and tilapia fish cooked with onions, peppers, mozzarella cheese and pineapple - 30.99



HACIENDA FAJITAS *



LOBSTER TACOS



TACOS AL PASTOR



TACOS DE BIRRIA



TACOS CHINGONES

TACOS

TACOS AL PASTOR

Delicious tacos filled with marinated pork, topped with pickled onions, pineapple and cilantro.

Served with Mexican beans or rice and your choice of tortillas. - 19.99

TACOS DE ASADA*

Three steak tacos grilled with pico de gallo, served in your choice of tortillas.

Served with Mexican beans or rice and salsa de tomatillo. - 21.99

SOUTHERN TACOS

Three breaded and lightly fried chicken tacos, topped with pico de gallo, avocado and chipotle sauce.

Served with Mexican beans or rice. - 18.99

BIRRIA TACOS

Tender and tasty brisket cooked in the Barbacoa sauce, topped with Chihuahua cheese, red onions and cilantro, served with Mexi-Rice or charro beans. - 19.99

FISH TACOS

Three fried or grilled fish tacos, topped with cabbage, served with rice, charro beans and spicy tartar sauce. - 18.99

LOBSTER TACOS

Three grilled lobster tacos topped with mango salsa, coleslaw and Mexican cheese.

Side of rice and salad on the side. - 25.99

SHRIMP TACOS

Three delicious lightly breaded and grilled shrimp tacos in your choice of tortillas filled with pico de gallo and chipotle sauce, served with Mexican rice and charro beans. - 19.99

TACOS HACIENDA

Three grilled chicken and chorizo tacos made with corn tortillas and topped off with Chihuahua cheese, onions and cilantro. Mexican beans or rice and tomatillo salsa on the side. - 18.99

Substitute for Steak* - 21.99

TACOS DE CARNITAS

Tender pulled pork, onions and cilantro or coleslaw drizzled with sweet and sour sauce served with beans or rice. - 17.99

TACOS CHINGONES

Rib-eye steak, topped with guacamole, onions, cilantro, salsa habanero, served with Charros beans or rice. Choose your tortillas. - 23.99

TO BETTER SERVE YOU, NO SUBSTITUTIONS PLEASE.

Returned items are non-refundable, if there is an error on your order from our staff we will gladly resolve the issue.

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BURRITO TAPATIO



ENCHILADAS DE MOLE

BURRITOS

GRANDE Y GORDO BURRITO

12" flour tortilla stuffed with chicken, skirt steak and Mexican chorizo cooked with onions and Chihuahua cheese. Beans and rice also inside. – 21.99

BURRITO DAWSONVILLE*

Our mouth-watering grilled chicken rolled in a flour tortilla and covered with our tasty cheese dip. Served with Mexican rice and Mexi-beans. – 18.99 Steak – 19.99

BURRITO VERDE

Seasoned pulled chicken and beans or ground beef and beans. Topped with salsa verde and cheese dip. Served with salad and drizzled with sour cream. – 15.99

BURRITO SUPREMO

For burrito lovers. A delicious beef or chicken and bean burrito topped with our delicious cheese dip and sauce. Served with salad and drizzled with sour cream. – 16.99

BURRITO DEL MAR

A flour tortilla filled with shrimp, scallops, flame-grilled tilapia and pico de gallo, smothered with our famous cheese dip and our homemade salsa ranchera. Served with Mexican rice and Mexi-beans. – 19.99

BURRITO TAPATIO*

Chicken burrito with avocado, tomato, onions and our house special sauce all wrapped in bacon, served with charro beans and guacamole salad. – 19.99

BURRITO HACIENDA

A flour tortilla filled with pork, onions, topped with cheese dip, green salsa, served with Mexican rice and Mexi-beans. – 18.99

ENCHILADAS

ENCHILADAS DE CERDO

Three pork enchiladas seasoned with pico de gallo. Topped with cheese dip and salsa, served with Mexican rice, Mexican beans, sour cream & guacamole. – 16.99

ENCHILADAS VERDES

Three chicken enchiladas topped with tomatillo salsa, lettuce, sour cream, cheddar cheese and tomatoes. Served with Mexi-rice and Mexican beans. – 17.99

ENCHILADAS SUPREMAS

One each of beef, chicken, beans and cheese served with lettuce, tomato, guacamole & sour cream. – 17.99

ENCHILADAS SEAFOOD

Three seafood enchiladas topped with pico de gallo, rice, cheese dip, roasted corn and black beans. – 18.99

ENCHILADAS DE MOLE

Three layered enchilada with chicken and Chihuahua cheese smothered in our homemade mole sauce. Served with marinated red onions, lettuce, house salad and rice. – 17.99

QUESADILLAS

All quesadillas are served with rice, topped with cheese dip or lettuce, tomato and sour cream.

CHEESE – 10.99

CHICKEN – 12.99

STEAK* – 16.99

GRILLED CHICKEN – 13.99

QUESA BIRRIA

Large flour tortilla, melted cheese guajillo brased short rib, onions, and cilantro. – 16.99

FAJITA QUESADILLA

Chicken grilled with onions and peppers.

Served inside a flour tortilla with melted cheese. – 16.99

Steak* – 18.99 **Shrimp** – 17.99 **Texas-Style*** – 19.99

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STEAK QUESADILLA

MÁS SABORES



HACIENDA CHILAQUILES

HACIENDA CHILAQUILES

Fried tortilla chips in your choice of red salsa, green salsa or half and half. Order them with eggs, chicken or both. All orders are topped off with cilantro, onions, cotija cheese and avocado. – 16.99

CHIMICHANGA

12 inch flour tortilla stuffed with pulled chicken, beef or brisket, deep-fried and topped with cheese dip. Served with rice, lettuce, tomatoes and sour cream. – 16.99



FLAUTAS MEXICANAS

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Crispy chicken flautas served on a bed of lettuce, covered with sour cream, guacamole and pico de gallo. – 15.99

PAELLA*

Seafood paella of saffron rice, vegetables with shrimp, fish, calamari, and mussels. – 27.99

TAMAL AHOGADO

Tamale cooked in banana leave, chicken tinga, queso fresco, black beans and roasted corn salsa, pickled red onions, chili corn cream. – 16.99

TAMALES OAXAQUEÑOS

Two hand made chicken tamales covered in chili beans, salsa and melted cheese. Side of rice. – 17.99



PAELLA

COMBINATIONS 16.99

1. Chile relleno, beef burrito and chalupa
2. Beef enchilada, chicken quesadilla & chalupa.
3. Chicken enchilada, chicken quesadilla rice and beans.
4. One taco, two enchiladas and Mexican rice.
5. Two beef enchiladas and Mexican rice & beans.
6. Beef burrito, soft taco, rice and charro beans.
7. Chile relleno, chicken enchilada, rice & beans.
8. Beef burrito, beef enchilada & chicken tamale.
9. Beef burrito, cheese enchilada and chalupa.
10. Two tacos, rice and beans.

Make it supreme or add cheese dip \$2.99
Grilled Chicken or Steak \$2.00 extra per item

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TAMAL AHOGADO



COMBO 4

FOOD TRUCK AVAILABLE



FOODTRUCK@HACIENDABARR.COM

HACIENDA LUNCH

ONLY MONDAY TO FRIDAY • LUNCH SERVED 11:00AM - 3:00PM

L1. SPEEDY GONZALEZ 12

L2. ACP

A bed of rice topped with choice of meat, covered with cheese sauce. 12

L3. QUESADILLA

a lightly fried flour tortilla stuffed with your choice of ground beef, or shredded chicken served with lettuce, tomatoes, sour cream. 11

L4. CHIMICHANGA

Chicken or beef. Rice or beans. Lettuce, sour cream, tomato. 10

L5. TACOS SALAD

Crispy shell. Chicken or beef. Beans, lettuce, sour cream, tomatoes. Cheese sauce. 9

L6. BURRITO HACIENDA

Grilled chicken or steak. Melted cheese. Rice and beans. 13

L7. TACO PLATTER

Two chicken or beef tacos, supreme. Rice and beans. 11

L8. LAS FAJITAS

Grill steak or chicken. Grilled pepper and onions. Rice and beans, lettuce, pico de gallo, and sour cream. 13

L9. CHILAQUILES

Fried corn tortilla chips covered with ranchero sauce and topped with shredded cheese and your choice of chicken or shredded beef. 12

L10. HUEVOS CON CHORIZO

Scrambled eggs, chorizo, rice, beans, and tortillas. 11

L11. CAZUELA BURRITO BOWL

Served in a bowl with your choice shredded chicken or ground beef, rice, black beans, pico de gallo, corn, cheese dip, cilantro, and sour cream. 12

L12. MACHACA CON HUEVO

Monterrey stile, scrambled eggs, with shredded beef, mozzarella cheese, salsa verde and pico de gallo, served with rice, beans and tortillas. 12

CANTINA SALAD 12

Grilled marinated strips of chicken, served on a bed of romaine lettuce, red cabbage, carrots, tomatoes, avocado, bacon, shredded cheese and corn tortilla strips.

HUEVOS RANCHEROS

The most popular Mexican brunch, two eggs on tostadas with ranchero sauce, sour cream and cheese, avocados and cilantro.

Served with black beans. 12.99



HUEVOS RANCHEROS

BEVERAGES



SOFT DRINKS

Lemonade, Strawberry, Mango and Peach. 4.25

SWEETENED TEA OR UNSWEETENED ICED TEA 4.25

Add your favorite flavor. .50¢

JARRITOS MEXICAN SODA

Mandarin, Lime, Strawberry - 4.50
Mexican Coca Cola - 3.99

JUICES No free refills -4.25
Orange, Apple, Cranberry.

CHOCOLATE MILK - 3.99

AGUAS FRESCAS

Mango, Strawberry, Horchata, Tamarind and Jamaica. - 6.50

COFFEE - 4.25

Americano, Espresso, Cafe de Olla.

DESSERTS

CHURROS - 9.50

Delicious homemade pastry sticks covered in cinnamon sugar with chocolate syrup. Garnished with whipped cream, fresh mint and a cherry.

Served with or without ice cream.

FLAN - 9.50

A delicious and silky Mexican custard. Garnished with caramelized sugar, whipped cream, fresh mint, a cherry and dusted with cinnamon.

BROWNIE CON NIEVE - 9.50

A warm, rich chocolate brownie, infused with coffee powder. Topped with vanilla ice cream and drizzled with chocolate and caramel syrup. Garnished with whipped cream, fresh mint & a cherry.

NIEVE FRITA - 9.50

Indulgent vanilla ice cream, covered with crunchy granola, lightly deep fried and drizzled with honey.

Served in a tortilla shell, garnished with whipped cream, fresh mint, a cherry and dusted with cinnamon.



FLAN



NIEVE FRITA

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MARGARITAS



HENNESSY

Made with Hennessy cognac, lime juice and cordial orange liquor, served on the rocks



PLAYA DEL CARMEN MARGARITA

1800 coconut, coconut puree, house mix. Served on the rocks.



MARGARITA DE LA CASA OR TEXAS GOLD MARGARITA

A classic in Margaritas.



MANGO CHAMOY

Silver Tequila, lime, mango and chamoy mix. Garnished with tajin, chamoy and tamarindo.



SWIRL MARGARITA

Silver and gold tequila, sangria mix with orange and lime mix. Served frozen or on the rocks.



EL JEFE MARGARITA

The strongest... silver and gold tequila cordial orange liquor, sweet and sour mix and a splash of orange juice. Served on the rocks.



LA PATRONA

Silver tequila, grapefruit juice, lime and tajin seasoning. Served on the rocks only.



TRIPLE BERRY MARGARITA

Tequila & Mezcal, lime juice, fresh strawberry, blueberry, black berry.



TULUM MARGARITA

Gold tequila, blue curacao, peach snaps, grand gala and our housemade margarita mix.



JALAPEÑO MARGARITA

Herradura silver tequila, combined liquors, fresh squeezed lime juice and jalapeños slices. If you want, you can order it with mango, pineapple or cucumber.



SKINNY MARGARITA

Silver Tequila, Gran Gala agave nectar and fresh lime juice, served on the rocks only.

BOB MARLEY MARGARITA

The perfect combination of hacienda mix, strawberry, mango and blue curacao. Served frozen or on the rocks.



MARGARONA 200z.



LA MULA DE MI TIERRA

Gold tequila or vodka, lime, orange liquor, agave, and ginger beer.



AIRPLANE SHOTS



MICHELADA

Regular / Tamarindo 27oz.

CAMARONADA 27oz.



BEER

16 oz. / 27 oz.

DOMESTIC DRAFT

Miller Lite • Michelob Ultra
Shok Top • Wild Leaf Chance IPA

IMPORTED DRAFT

XX Amber • Modelo Especial

CRAFT

Consult your server for other seasonal craft selections. Scofflaw Basement IPA
Sweet Water 420 IPA

BOTTLED

DOMESTIC

Bud Light • Budweiser • Coors Light
• Heineken • Stella Artois • Miller Lite
Michelob Ultra • Blue Moon • Yuengling

IMPORTED

Pacifico • Sol • Tecate • Victoria • Dos Equis • Corona Extra
Corona Light • Modelo Especial • Negra Modelo • Bohemia
Dos Equis (XX) Lager • Carta Blanca



CANTARITO 20oz.



MAS CHINGONA TABLESIDE

SMOKEY MARGARITA

Enjoy seeing your margarita made at your table.

VINOS

White Zinfandel
Chardonnay
Pinot Grigio
Pinot Noir
Moscato
Merlot
Cabernet



House Made Sangria

MOJITOS

Traditional Mojito

Blue Mojito

Bacardi Rum, fresh lime juice, blue curacao and fresh mint

Flavor

Peach
Pineapple,
Mango
Strawberry.

Virgin

(Non-Alcoholic)

