

# PREMIUM MARGARITAS

\$16

## WATERMELON MARGARITA

Fresh watermelon, silver tequila, and a dash of jalapeno. Served on the rocks or frozen.

## \*ULTIMATE MARGARITA

House tequila, Cointreau. Served on the rocks or frozen.

## CASA NOBLE SKINNY

Casa Noble Blanco Organic Tequila, fresh lime juice, agave nectar, and served on the rocks.

## BLACK DIAMOND

Maestro Dobel Diamante Tequila, smoked black cherry syrup, fresh lime juice, black Hawaiian salt rim, garnished with fresh blackberries.

## SPICY MANGO MARGARITA

El Jimador Blanco Tequila, sweet mango nectar, Sprite, sour mix, Tabasco.

## TANTEO PEPINO DIABLO

Tanteo Jalapeño Infused Tequila, fresh lime juice, agave nectar, muddled cucumber, and served on the rocks.

## ANTI-OXIDANT MARGARITA

Made with El Jimador Silver Tequila, fresh lime juice, agave nectar, blueberries, raspberries, blackberries, mint, and served on the rocks.

## \*CANTINA BREEZE

Blend of mixed berries coupled with Monte Alban Tequila, peach schnapps, and served on the rocks.

ADD A FLOATER \$4

# COCKTAIL DE LA CASA

## VERY BERRY PINA COLADA \$17

Our very own twist of a pina colada blend with Lolea Red Sangria and dark rum.

## \*MOJITO CUBANO \$16

Frozen twist on the classic mojito served in classic lime, mango, raspberry or strawberry flavors.

## THE VICE \$16

Miami's signature, piña colada layered with strawberries and topped with Wicked Dolphin Black Rum, served frozen.

## MEXICAN MULE \$16

Ginger beer infused with jalapeno tequila, muddled lime, fresh jalapeno, and pineapple juice.

## \*THE BLACK & BLUE MOJITO \$16

Choice of Bacardi Silver or Grey Goose, Bacardi Razz muddled with fresh blueberries, blackberries.

## PALOMA \$16

Blanco Tequila, Ancho Reyes, grapefruit juice, lime juice, simple syrup.

## SANGRIA \$18

Made with red or white wine, Appleton Estate Rum, fresh seasonal fruit.

## CANTINA OLD FASHIONED \$16

A true classic mix of añejo tequila, sweet vermouth, infused with cherry and orange flavors and bitters.

## GRANDON CAIPIRINA \$17

A modern twist on a traditional cocktail with a splash of vermouth and juicy orange.

## CHELADA/ MICHELADA \$9

Mexican beer poured in a salted glass with fresh lime juice, ice, tajin on the rim. Choice of Tabasco, Worcester sauce or bloody mary mix for extra flavor.

## KEY BISCAYNE SPRITZER \$17

Fresh cucumber, gin, and a splash of St. Germain topped with bubbly.

## FROZEN LEMONADE \$16

Grey Goose LeCitron, lemonade blended, topped with a sugared rim.

# WINES GLASS / BOTTLE

## WHITE WINES

Infamous Goose, Sauvignon Blanc \$12 Glass / \$55 Bottle

Pighin, Pinot Grigio \$12 Glass / \$60 Bottle

Steven Kent, Chardonnay \$12 Glass / 48 Bottle

Marques Casa Concha, Chardonnay \$15 Glass / 60 Bottle

Chateau Ste. Michelle, "Eroica" Riesling \$15 Glass / \$60 Bottle

Cakebread Cellars, Chardonnay \$25 Glass / \$120 Bottle

## ROSE WINES

Aix Coteaux D'aix Provence, France \$11 Glass / \$50 Bottle

Domaine de Val d'Arence Provence, France \$14 Glass / 55 Bottle

## RED WINES

Steven Kent, Cabernet Sauvignon \$12 Glass / \$48 Bottle

Trivento Golden Reserve, Malbec \$14 Glass / \$60 Bottle

EL Secreto, Pinot Noir St. Francis, Sonoma, Merlot \$15 Glass / 60 Bottle

Justin, Cabernet Sauvignon \$17 / \$70 Bottle

## SPARKLING

Prosecco, Veneto \$13 / \$60 Bottle

Agusti Torello, Mata, Cava, Brut \$14 / \$60 Bottle

Taittinger, Brut, Reims \$24 / \$100 Bottle

## DRAFT WINES

Matua Sauvignon Blanc \$15

Acrobat Pinot Gris \$13

Northwest Rose \$13

Chalkhill Chardonnay \$17

# CERVEZAS

## CRAFT \$9

Jai Alai IPA  
Monk in the Trunk  
Blue Moon

DRAFT \$8  
Negra Modelo  
Stiltsville

Imported \$8  
Presidente  
Stella Artois  
Buckler

Amstel Light  
Red Stripe  
Bass Ale  
Peroni  
Heineken  
Guinness

MEXICAN \$8  
Pacífico  
Tecate  
Modelo Especial  
Modelo Negra  
Dos Equis Amber  
Dos Equis Lager  
Corona/Corona Light

DOMESTIC \$7  
Coors Light  
Sam Adams  
Budweiser  
Bud Light  
Michelob Ultra  
Miller Lite

\*HOUSE FAVORITES