

PREMIUM MARGARITAS

\$16

WATERMELON MARGARITA

Silver tequila, fresh watermelon, a dash of jalapeño.
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
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
Served on the rocks

ANTI-OXIDANT MARGARITA

El Jimador Silver Tequila, fresh lime juice, agave nectar, blueberries, raspberries, blackberries, mint
Served on the rocks

*CANTINA BREEZE

Monte Alban Tequila, blend of mixed berries, peach schnapps
Served on the rocks

ADD A FLOATER \$4

COCTELES DE LA CASA

VERY BERRY PIÑA COLADA \$17

Our twist on a piña colada
Lolea Red Sangria, dark rum

*MOJITO CUBANO \$16

A frozen twist on the classic mojito, choice of lime, mango, raspberry or strawberry flavors

THE VICE \$16

Piña colada layered with strawberries, topped with Wicked Dolphin Black Rum
Served frozen

MEXICAN MULE \$16

Ginger beer, Jalapeño Tequila, muddled lime, fresh jalapeno, pineapple juice

*THE BLACK & BLUE MOJITO \$16

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

PALOMA \$16

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

SANGRIA \$18

Appleton Estate Rum, fresh seasonal fruit
Choice of red or white wine

CANTINA OLD FASHIONED \$16

Classic mix of añejo tequila, sweet vermouth infused with cherry and orange flavors, bitters

GRANDON CAIPIRINA \$17

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

CHELADA/MICHELADA \$9

Mexican beer, fresh lime juice, ice, salted and tajin glass rim
Choice of Tabasco, Worcester sauce or Bloody Mary mix for extra flavor

KEY BISCAYNE SPRITZER \$17

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

FROZEN LEMONADE \$16

Grey Goose LeCitrón, frozen lemonade, topped with a sugared rim

WINES

WHITE WINES

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

Pighin, Pinot Grigio
\$12 / \$60

Steven Kent, Chardonnay
\$12 / \$48

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

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

Cakebread Cellars, Chardonnay
\$25 / \$120

ROSE WINES

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

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

RED WINES

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

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

EL Secreto, Pinot Noir
\$14 / \$65

St. Francis, Sonoma, Merlot
\$15 / \$60

Justin, Cabernet Sauvignon
\$17 / \$70

SPARKLING

Prosecco, Veneto
\$13 / \$60

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

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

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
Pacifico
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

*SIGNATURE COCKTAILS