## Cótelles de la Casa

### Premium Margaritas
- **$16**
  - **WATERMELON MARGARITA**
    - Silver tequila, fresh watermelon, a dash of jalapeño.
    - Served on the rocks or frozen
  - **THE BLACK & BLUE MOJITO**
    - Bacardi Razz, muddled with fresh blueberries and blackberries.
    - Choice of Bacardi Silver or Grey Goose.
  - **CRANDON CAIPIRINA**
    - A modern twist on a traditional cocktail with a splash of vermouth and juicy orange.
  - **CHELADA/ MICHELADA**
    - Mexican beer, fresh lime juice, salt and Tajin rim.
    - Choice of Tabasco, Worcester sauce or Bloody Mary mix for extra flavor.
  - **BROKEN MARGARITA**
    - House tequila, choice of lime, mango, raspberry or strawberry flavors.
  - **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.
  - **MEXICAN MULE**
    - Ginger beer, Jalapeño Tequila, muddled lime, fresh jalapeño, pineapple juice.
  - **SPICY MANGO MARGARITA**
    - El Jimador Blanco Tequila, sweet mango nectar, Sprite, sour mix, Tabasco.
  - **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*

### Signature Cocktails
- **WATERMELON MARGARITA**
  - Silver tequila, fresh watermelon, a dash of jalapeño.
  - Served on the rocks or frozen.
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### Cervezas
- **CRAFT**
  - $9
  - Jai Alai IPA
  - Monk in the Trunk
  - Blue Moon

### Wines
- **WHITE WINES**
  - Infamous Goose, Sauvignon Blanc $12 / $55
  - Pighin, Pinot Grigio $12 / $60
  - Steven Kent, Chardonnay $12 / $48
  - Marques Casa Concha, Chardonnay $18 / $60
  - Chateau Ste. Michelle, “Erica” Riesling $15 / $60
  - Cakebread Cellars, Chardonnay $25 / $120

- **ROSE WINES**
  - Aix Coteaux D’Aix Provence, France $11 / $50
  - Domaine de Val d’Arenç 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

### Domestic
- **$7**
  - Coors Light
  - Sam Adams
  - Budweiser
  - Bud Light
  - Michelob Ultra
  - Miller Lite

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