

Specialty Cocktails

PALOMA

silver tequila, pink grapefruit, fresh lime, agave, sea salt 10

EL BARRIO

jalapeno infused tequila, pink grapefruit, lime, agave, chili-lime 10

PATRON SABROSO Patron silver, cointreau & fresh orange juice 12

MARGARITA DE LOLA

1800 reposado, Grand Marnier, organic agave & fresh lime juice 14

MEXICAN MULE

silver tequila, ginger syrup, ginger beer, lime 10

AZTEC OLD FASHIONED

rye whiskey, piloncillo syrup, chocolate mole bitters 12

LYCHEE MARTINI

vodka, lychee liqueur, fresh lychee 12

FRESITA MARTINI

Titos vodka, fresh lemon juice, organic agave & strawberry puree 12

LATIN CLASSICS

MOJITO

white rum, lime, mint, sugarcane 10

FLAVOR MOJITO

Passion fruit-Mango-Strawberry 12

CAIPIRINHA

brazilian cachaca, lime, sugar 10

PATRONITA

SUPER SIZED MARGARITA

(frozen or rocks) topped with small patron bottle 18

BULLDOG

SUPER SIZED MARGARITA

(frozen or rocks) with coronita beer flipped inside OF IT 15

SUPER BULLDOG

PATRONITA & BULLDOG IN ONE MARGARITA 21

VINO

SPARKLING

Prosecco, Moletto, Italy 10/42

ROSE

Walnut Crest, Washington 8/30

WHITES

Pinot Grigio, Terra D Oro, Amador county CA 38

Pinot Grigio, Tunnel of Elms, California 8/30

Chardonnay, J Lhor, Arroyo seco, Monterey 40

Chardonnay, Douglas Hill, CA 9/34

Sauvignon Blanc, Sea Glass, California 9/34

Riesling, Chateau Ste Michelle, Columbia Valley 9/34

REDS

Cabernet Sauvignon, Clos Du Bois, CA 10/38

Malbec, Padrillos, Mendoza Argentina 9/34

Malbec, Catena Zapata, Mendoza Argentina 54

Pinot Noir, Hangtime, CA 42

Pinot Noir, Castle Rock, CA 10/38

Merlot, Tilia, Mendoza Argentina 9/34

TEQUILAS

SILVER Clear and transparent, Blanco or Plata tequila can be aged up to 59 days after the distillation process. It has the true bouquet and flavor of the blue agave.

DON JULIO/MILAGROS/HERRADURA/PATRON/CORRALEJO/ESPOLON/CASA AMIGOS 12

REPOSADO Meaning "rested" is tequila that has been aged in wood barrels for more than two months and up to one year. This gives the tequila its mellowed taste, pleasing bouquet and amber color

DON JULIO/MILAGROS/HERRADURA/PATRON/CORRALEJO/1800 13

ANEJO Aged in oak for at least one year and up to three years. The amber and wood flavors are picked up from the barrels and the oxidation that occurs during the aging process, developing the rich bouquet and taste.

DON JULIO/MILAGROS/HERRADURA/PATRON/CORRALEJO 14

MEZCAL Oven cooked, wood roasted, agave from over 42 species throughout Mexico

CASA AMIGOS MEZCAL/14

LOLITA'S COLADA

TRADITIONAL PINA COLADA

with vanilla iced cream with small bottle of spicy rum flipped inside

OF IT

14

Margarita de la Casa Rocks

Hornitos plata, fresh lime, agave
10

Frozen Margarita

granita style, Hornitos tequila, agave
Strawberry, Lime, or Mango

10

Create your own Margarita

CHOOSE YOUR SILVER TEQUILA
Casamigos, Patron, Herradura,
Don Julio, Milagro, Espolon

12

ADD SOME LOVE

Grand Marnier, Patron Citronge,
Ancho Reyes

or

Add Flavor

STRAWBERRY-MANGO-
POMEGRANATE- PASSION FRUIT
Extra 1

salt, chili, or plain rim
served on the rocks

Flor de Sol

St. Germain Elderflower,
rose wine, mixed berries



10

Peach

Tequila silver,
peach liquor, peaches,
lime, peach nectar &
white wine



25



38

SANGRIAS

de Lola

Red or White wine, rum, gin,
fresh citrus, guava



9



21



36

6 DRAFT

Dos xx, Sams Adams seasonal
Modelo Especial, Blue Moon, Stella
Pacifico

6 BOTTLE IMPORTED

Dos xx lager, Lagunitas IPA,
Corona, Corona Light, Pacifico, Tecate

5 BOTTLE DOMESTIC

Bud Light, Budweiser, Coors light

