

SIGNATURE MARGARITAS & COCKTAILS

glass / pitcher

ULTIMATE MARGARITA

Azunia Reposado Tequila, Cointreau, Grand Marnier, Fresh Lime Juice, Simple Syrup \$14 / \$56

CLASSIC MARGARITA

El Jimador Blanco Tequila, Stirrings Triple Sec, Fresh Lime Juice, Simple Syrup \$12 / \$48

EL MATADOR

Kimo Sabe Mezcal, Ancho Reyes Chili Liqueur, Agave Nectar, Fresh Lime and Pineapple Juices \$13 / \$52

COCONUT MARGARITA

1800 Coconut Tequila, Cointreau, Fresh Lime Juice, Simple Syrup \$13 / \$52

ORGANIC MARGARITA

Certified Organic Azunia Blanco Tequila, Agave Nectar, Fresh Lime Juice \$13 / \$52

RUM RUNNER

Cruzan Rum, Blackberry Brandy, Crème de Banana Liqueur, Orange and Pineapple Juices \$13 / \$52

MAI TAI CLASSICO

Cruzan Rum, Myers Rum, Cointreau, Orgeat Syrup, Fresh Lime and Pineapple juices \$12 / \$48

BARREL-AGED TEQUILA OLD-FASHIONED

House recipe using Azunia Reposado Tequila aged in oak barrels \$12 / \$48

LA PALOMA

El Jimador Blanco Tequila, Fresh Lemon, Lime, and Orange Juices, Grapefruit Soda \$12 / \$48

AGAVE COLLINS

Beefeater Gin, Fresh Lemon Juice, Agave Nectar, Soda Water \$12 / \$48

THE BARTENDER'S PICK

Ask your server or bartender for today's creation \$13 / \$52

KIDS MENU

Children 12 years old & under. Served with potato chips and choice of juice or soda. Substitute French fries for \$3.

CHEESE QUESADILLA \$7

FISH STICKS \$7

HAMBURGER \$8

HOT DOG \$7

- - vegetarian ● - healthy option
- - gluten free ● - house favorites

CARNE ASADA

pico de gallo, avocado sauce, shaved radish, micro cilantro ●●

CHICKEN RANCHERO

shredded chicken, shredded lettuce, sour cream, queso fresco, pickled red onion ●●●

LOCAL ALBACORE AL PASTOR

shredded cabbage, shredded carrots, cilantro lime crème sauce ●●●

CRISPY PANKO-CRUSTED WHITE FISH

shredded cabbage, pico de gallo, cilantro lime crème sauce ●

SOUP, SALADS & SHARES

HOUSE-MADE CHICKEN TORTILLA SOUP

avocado, tortilla strips, sour cream, queso fresco, scallions \$9 ●●

CAESAR SALAD

hearts of romaine, caesar dressing, shaved asiago cheese \$9 ●●
add chicken or beef +4 | add shrimp +5

SEARED SHRIMP & LOBSTER SALAD

hearts of romaine, roasted tomato, red cabbage, cilantro, micro greens, pepitas, queso fresco, serrano chile vinaigrette \$16 ●

TACO SALAD

shredded lettuce, black beans, pico de gallo, guacamole, sour cream, serrano chili vinaigrette, served in a crispy flour tortilla shell \$8 ●●●
add lobster +8 | chicken or beef +4 | add shrimp +5

HOUSE-MADE CHIPS & SALSA

\$5 | add guacamole +7 ●●●

NACHOS

black beans, cheddar and jack cheese, pico de gallo, guacamole, chipotle sour cream, scallions \$8 ●●● | add chicken or beef +4 | add shrimp +5

CARNE ASADA FRIES

french fries, cheddar and jack cheese, avocado sauce, sour cream, pico de gallo, salsa roja \$12

CRAB GUACAMOLE

house made guacamole with lump crab, served with tortilla chips \$13 ●●

SPECIALTIES

QUESADILLA

pico de gallo, guacamole, sour cream \$8 ●●●
add chicken or beef +4 | add shrimp +5

TURKEY TORTA

roasted sliced turkey breast, guacamole, roasted tomatoes, shredded lettuce, mayonnaise, served with potato chips \$12 ● | add french fries +3

GRILLED HAMBURGER TORTA

100% angus beef, cheddar cheese, bacon, shredded lettuce, tomato, caramelized onion, jalapeño relish, served with potato chips \$12 | add french fries +3

DESSERTS

WARM CARAMELIZED BANANA BURRITO

vanilla ice cream, chocolate sauce, fresh seasonal fruit \$8 ●

WARM HOUSE-MADE CHURROS

Mexican chocolate sauce, dulce de leche dipping sauce \$8 ●

MANGO SORBET

accompanied with Mexican chocolate cookies, served in a mango \$6 ●●●



#TEQUILABARSD

Find out about special offers and upcoming events.

We are doing our part in conserving California's water supply by serving guests water only upon request. An 18% service charge will be applied to groups of 6 or more.