

## MARGARITAS

## COCKTAILS

<b>EL FELIX MARGARITA</b> (fresh or frozen).....	9
El Jimador Reposado, triple sec, fresh lime juice	
<b>SUPERITA</b> .....	15
Herradura Double Barrel Reposado, Combier, fresh lime juice, olive brine, citrus olive	
<b>THE ATL</b> .....	11
Goza Reposado, 18.21 charred lime/jalapeño/cilantro syrup, Stirrings triple sec, fresh lime juice	
<b>PERFECT MARGARITA</b> .....	9
Lunazul Blanco, triple sec, fresh lime juice, agave	
<b>BLOOD ORANGE MARGARITA</b> .....	13
El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, fresh lime juice, orange	
<b>TEXAS STAR</b> .....	12
El Jimador Reposado, St. Germain, ruby red grapefruit, lime, hibiscus infused agave syrup	
<b>MEZCAL MARGARITA</b> .....	10
Banhez mezcal, Stirrings triple sec, fresh lime	



<b>MATADOR</b> .....	12
El Jimador Blanco, jalapeno, cilantro, pineapple, fresh lime juice	
<b>MEZCAL SMASH</b> .....	9
Banhez, orange, mint, crushed ice	
<b>BULEVAR</b> .....	12
El Jimador Reposado, Campari, Cocchi Vermouth di Torino, flamed orange peel	
<b>RED HEADED STRANGER</b> .....	11
Deep Eddy Ruby Red vodka, Campari, fresh grapefruit juice	
<b>VAMPIRE WEEKEND</b> .....	11
Kraken spiced rum, horchata, cinnamon, nutmeg	
<b>LA PALOMA</b> .....	12
El Jimador Blanco, Mexican Squirt, fresh lime juice, salt	
<b>EL DIABLO</b> .....	11
El Jimador Reposado, crème de cassis, lime, 18:21 ginger beer	
<b>SLUSHIE DEL DIA</b> .....	TBD

## WINE

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## VINO

Cava Brut — “ <b>Mont Marçal</b> ,” Catalonia, Spain, 2016.....	10/40
Pinot Gris — “ <b>Piedra Negra</b> ,” Uco Valley, 2018.....	10/40
Sauvignon Blanc — “ <b>Flint + Steel</b> ,” Napa Valley, 2017.....	10/40
Albariño — “ <b>Burgans</b> ,” Galicia, Spain, 2017.....	11/44
Chardonnay — “ <b>Sierra Batuco</b> ,” Central Valley, Chile, 2017.....	9/36
Chardonnay — “ <b>Beckon</b> ,” Central Coast, California, 2018.....	11/44
Rosé — “ <b>Liquid Geography</b> ,” Bierzo, 2018.....	7/28
Tempranillo — “ <b>Finca Del Castillo</b> ,” Castillo – La Mancha, Spain, 2018.....	8/32
Pinot Noir — “ <b>Leyda</b> ,” Leyda Valley, Chile, 2018.....	10/40
Red Blend — “ <b>Los Dos</b> ,” Campo de Borja, Spain, 2017.....	9/36
Malbec — “ <b>Pulenta La Flor</b> ,” Pulenta Estate, Mendoza, Argentina, 2017.....	10/40
Cabernet Sauvignon — “ <b>Kunde</b> ,” Sonoma County, California, 2015.....	11/44
Sangria — rotating wine, seasonal flavors.....	9

### Draft Beer

<b>Tecate Light</b> , Mexico.....	5
<b>Dos XX Ambar</b> , Mexico.....	5
<b>Sweetwater 420</b> , Georgia.....	6
<b>Craft Beer of the Moment</b> .....	TBD

<b>CHELADA</b> – Dos XX over ice, with fresh lime juice.....	6
<b>MICHELADA</b> – Dos XX, bloody mary mix and morita chile salt.....	6



### Bottled and Canned Beer

<b>Bohemia</b> , Mexico.....	5	<b>Good People Brewing IPA</b> , Alabama (can).....	6
<b>Corona Extra</b> , Mexico.....	5	<b>Scofflaw Hooligan IPA</b> , Georgia (can).....	7
<b>Modelo Especial</b> , Mexico (can).....	5	<b>Creature Comforts Athena</b> , Georgia (can).....	7
<b>Tecate</b> , Mexico (can).....	5	<b>Wild Heaven White Blackbird</b> , Georgia (can).....	7
<b>Negra Modelo</b> , Mexico.....	5	<b>Eventide “The A” IPA</b> , Georgia (can).....	7
<b>Lone Star Long Neck</b> , Texas.....	5	<b>Treehorn Cider Hoppy Little Trees</b> .....	7
<b>Shiner Bock</b> , Texas.....	5	<b>Craft Beer of the Moment</b> .....	TBD
<b>Foothills Brewing Peoples Porter</b> , North Carolina.....	6		

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.