

# Mexico

## CANTINA MENU

### HOUSE MARGARITA | 8

house tequila, lemon, lime, agave nectar, up, on the rocks or frozen

### MEXICO'S MARGARITA | 11

herradura silver, agave nectar, fresh lime, served up, salt rim

### ANCHO MARGARITA | 12

Arette blanco, ancho reyes, agave nectar, fresh lime, on the rocks, smoked chile salt rim

### MARGARITA YOUR WAY

Your choice of any combinations below:

#### Pick Your Spirit

<i>el jimador reposado</i>	10
<i>ilegal mezcal</i>	12
<i>sotol por siempre</i>	10
<i>milagro silver</i>	10
<i>herradura silver</i>	11
<i>pasote añejo</i>	12
<i>uno mas añejo</i>	10

#### Pick Your Flavors

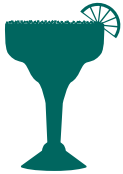
Add any of the following ingredients; +1 per item  
*jalapeño, hibiscus, pomegranate, mango, strawberry, tamarind or prickly-pear*

#### Pick Your Float

Add a layer of smokey mezcal or sweet grand marnier to the top of your margarita +2

#### Pick Your Garnish

*salt, chile-salt or sugar on the rim*



### MEXICAN MULE | 10

uno mas silver tequila, ginger beer, lime, angostura bitters

### CHILCANO DE PISCO | 9

pisco, ginger beer, lime, angostura bitters

### MAI TAI | 10

martinique rum, dark rum, lime, brovo orange curaçao, almond orgeat syrup

### THE KING & RYE | 10

dickle rye, cynar liqueur, almond orgeat syrup, lemon

### OAXACAN OLD FASHIONED | 12

del maguey chichicapa, uno mas reposado tequila, agave nectar, xocolatl mole bitters, orange twist

### BRISA FRESCA | 10

tanqueray gin, cherry heering liqueur, lemon, homemade grenadine

### AÑEJO MANHATTAN | 11

uno mas añejo tequila, carpano antica vermouth, theo organic chocolate bitters, amarena cherry

### AGED CAIPIRINHA | 10

novo fogo aged cachaça, turbinado syrup, lime

### PERA PUNCH | 10

rémy martin cognac, xante liqueur, lemon, cava sparkling wine

### SANGRIA DE ROSÉ | 10

rosé, brandy, lemon, agave nectar, fresh fruit

### DRAFTS | 5

mannys pale ale, breakside wanderlust IPA, negra modelo, pacifico, dos equis amber, seasonal rotating

### BOTTLES & CANS | 4.75

victoria, modelo especial, corona, corona light, day of dead porter, tecate tallboy, olympia, buckler (non alcoholic)

### MICHELADAS | 6

mexican beer of your choice, lime, tomato, spices, chile-salt

### CIDERS | 5

seattle semi-sweet cider, padre nats tepache



### REDS

	GL / BTL
house cabernet	6.5 / 22
columbia crest merlot	7 / 26
dona paula malbec	9 / 34
snoqualmie syrah	8 / 30

### WHITES

house pinot grigio	6.5 / 22
ryan patrick riesling	8 / 30
santa rita sauvignon blanc	8 / 28
chateau ste. michelle chardonnay	9 / 34

### SPARKLING & ROSÉ

piper sonoma brut	bottle 28
ryan patrick rosé	7 / 26
freixenet cordon negro	split 8

## TEQUILA

Only made from blue agave plant that's produced in the Mexican states of Jalisco, Michoacan, Guanajuato, Nayarit and Tamaulipas.

### BLANCO TEQUILA

(Aged up to 2 months)

Arette | 7  
Asombroso | 9  
Cabeza | 8  
Casa Noble | 10  
Cazadores | 7  
El Jimador | 7  
El Reformador | 10  
Fortaleza | 10  
Grand Mayan | 12  
Herradura | 9  
Magave | 8  
Milagro | 8  
Ocho | 10  
Pasote | 8  
Siete Leguas | 9  
Suerte | 8  
Uno Mas | 7

### REPOSADO TEQUILA

(Aged 2 - 11 months)

Arette | 8  
ArteNOM Selección 1414 | 9  
Casa Noble | 11  
Casamigos | 11  
Cazadores | 8  
Clase Azul | 16  
Don Julio | 11  
El Jimador | 8  
Espolón | 8  
Fortaleza | 12  
Gran Orendain | 9  
Herradura | 10  
KAH 110 Proof | 11  
Maestro Dobel | 10  
Magave | 9  
Milagro | 9  
Ocho | 11  
Pasote | 9  
Peligroso 84 Proof | 9  
Siete Leguas | 10  
Sparkle Donkey | 8  
Suerte | 9  
Uno Mas | 8

## AÑEJO TEQUILA

(Aged for a minimum of 1 year)

Arette Artesanal | 13  
Casa Noble | 13  
Casamigos | 12  
Cazadores | 9  
Corazón Expresiones -  
Sazerac Rye | 18  
Corazón Expresiones -  
Old Rip Van Winkle | 18  
Don Julio | 12  
Don Julio 1942 | 21  
Fortaleza | 16  
Herradura | 11  
KAH | 12  
Magave | 12  
Milagro - Barrel Select | 23  
Ocho | 12  
Peligroso 84 Proof | 11  
Siete Leguas | 11  
Suerte | 11  
Uno Mas | 8

### EXTRA AÑEJO TEQUILA

(Aged for a minimum of 3 years)

El Tesoro Paradiso | 23  
Grand Mayan Ultra | 15  
Herradura Selección Suprema | 50

## MEZCAL

Made from a variety of agave plants including blue agave and agave espadín. Mezcal varies in flavor more than tequilas.

Del Maguey - Chichicapa | 12  
Del Maguey - Minero | 12  
Ilegal Joven | 10  
Jolgorio - Espadín | 18  
Jolgorio - Pechuga | 21  
Los Nahuales Reposado | 12  
Vago Elote | 10

## RAICILLA

A type of mezcal; made using agave grown in Jalisco

La Venenosa Maximiliana | 10

## SOTOL

Made from the sap of Dasylirion wheeleri (desert spoon) of the agave family.

Sotol Por Siempre | 8



## CANTINA BITES

Offered to guests who dine in the cantina only; available after 2:30pm; no substitutions

### STREET TACOS | 8

Three tacos with chicken, steak, pork or veggies

### THREE FISH TACOS | 9

### CHICKEN CHIMIS | 10

four pieces with guacamole and pico de gallo

### REFRIED BEAN DIP & CHIPS | 6

### CHILE CON QUESO & CHIPS | 7

### CRAB MAC & CHEESE | 10

### HUARACHE | 8

spread fried masa topped with chicken, steak, pork or veggies

### CHORIZO NACHOS | 8

### THREE CHORIZO SLIDERS | 9

### QUESADILLA | 7

stuffed with chicken, beef, pork or veggies

### PAPAYA & SHRIMP SKEWER | 10

### CEVICHE SHOOTER | 6

citrus-marinated seasonal fish with tomatoes, red onions, serrano peppers, cilantro

### TAMALE | 6

one tamale with chicken, pork or cheese

### 1/2LB OF CANTINA CLAMS | 9

### GUACAMOLE & CHIPS | 7

## DESSERTS

### MANGO CHEESECAKE

### CHIMIS | 7

with whipped cream and mango purée

### SORBET | 6

seasonal fruit or chili chocolate

### FLAN | 7

### CHOCOLATE-CHILI

### BROWNIES | 6

### TRES LECHES CAKE | 6

### CHURROS | 6

with duo of dipping sauces



## JOIN US FOR HAPPY HOUR!

Monday - Friday, 2:30 - 6:00pm & Late Night 9:00pm - Close

**\$3 Off All Cantina Bites | \$4 Draft Beer | \$4 House Wine | \$6 House Margaritas | \$6 Well Drinks**

(wells include: el jimador, finlandia, bacardi, dewars, dickle #12, bombay dry)