

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

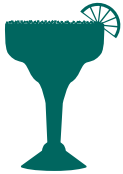
Add any of the following ingredients; +1 per item
jalapeño, hibiscus, pomegranate, mango, strawberry, tamarind or prickly-pear

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)