



## MARGARITAS

Our signature margaritas are made in-house using organic agave nectar, fresh lime juice, and 100% de agave tequila. Shaken & served on the rocks with a savory-sweet, salted rim.

### CANTINA MARGARITA 12

Our classic margarita with fresh lime juice, organic agave nectar & Corazon blanco tequila. **ADD Sangria Floater + 1**

### JALAPEÑO MARGARITA 12

A nice balance of fresh and spicy. Muddled jalapeños added to our classic margarita. **SUBSTITUTE Casamigos + 3**

### MANGO MARGARITA 12

Kesar mango puree is added to the lime juice and agave nectar to give body and complexity. Made with Corazon blanco tequila.

### CUCUMBER - CILANTRO MARGARITA 12

Fresh cucumber and cilantro are added to lime juice and agave nectar. Tart and fresh, made with Corazon blanco tequila.

### STRAWBERRY MARGARITA 12

Fresh strawberries pureed then blended with lime juice and agave nectar. Sweet, tart, and refreshing. Made with Corazon blanco.

### CADILLAC MARGARITA 14

A true classic. Our Classic margarita made with Corazon reposado tequila and floated with Grand Marnier.

### TOP SHELF MARGARITA 15

The ultimate margarita. Fresh lime juice and agave nectar with Partida blanco tequila and a Cointreau floater.

### MEZCAL PIÑA MARGARITA 13

A complex balance of smokey, sweet, and savory. Del Maguey mezcal is featured with fresh lime juice, grilled pineapple, & Fresno chili.

## WINE BY THE GLASS

### PROSECCO | MIONETTO (SPLIT) 11

### ALBARIÑO | TANGENT 10

### SAUVIGNON BLANC | WINE MODE 11

### ROSÉ | WINE MODE 11

### TEMPRANILLO | QUINTA CRUZ 13

## SANGRIA

### RED SANGRIA 10

A traditional sangria with savory spices. Cabernet Sauvignon, brandy, cinnamon, orange & apple.

### WHITE SANGRIA 10

Fresh and balanced with bright flavors. Chenin Blanc, white rum, Chambord, pineapple, orange & apple.

## CANTINA CLASSICS

### SHOT and a BEER 11

Modelo Especial and a shot of Blanco Tequila

### APEROL SPRITZ 14

An Italian Classic! Aperol, Prosecco, and Sparkling Water

### MEXICAN NEGRONI 15

Vida Mezcal, Arette Reposado, Carpano Antica, Campari

### OLD FASHIONED 13

Redemption Rye, Branded Cherry, Orange, Bitters, Sugar

### ESPRESSO MARTINI 13

Cold Brew coffee with Kahlua, Bailey's, and Tito's Vodka

## BOTTLED BEER

### MODELO ESPECIAL | MEXICAN LAGER 6

### CORONA | MEXICAN LAGER 6

### BOHEMIA | PILSNER 6

### STELLA ARTOIS | PILSNER 6

### BUDWEISER | AMERICAN LAGER 6

### BUD LIGHT | AMERICAN LAGER 6

### GOLD VIBE | HARD KOMBUCHA (16oz) 8

### CORONA ZERO | NON-ALCOHOLIC 6

## DRAFT BEER 16 oz | 22 oz

### PACIFICO | MEXICAN LAGER 7 9

### NEGRA MODELO | DARK LAGER 7 9

### ELYSIAN | SPACE DUST IPA 8 10

### FIELDWORKS | PULP HAZY IPA 9 12

### FORT POINT | KSA KOLSCH 8 10

### GOLDEN STATE | CIDER 8 10

## SOFT DRINKS

### DRAFT SODA (free refills) 3.50

Coke, Diet Coke, Sprite, Ginger Ale, or Iced Tea

Cranberry Juice 4

Fresh Lemonade or Arnold Palmer 4

Mexican Coke or Boylan's Root Beer 4.50

Topo Chico | Sparkling Water 4.50

AGUA FRESCA (changes daily) 4.25

HORCHATA 4.25

ICED COFFEE w/ Horchata 4.25

## HAPPY HOUR

Monday - Friday 3pm to 6pm

\$7 Food & Drink Specials

4% Surcharge added to all checks for SF Mandated expenses.



## TEQUILA HIGHLANDS

Grown in mostly red clay soil, the highlands region produces a more feminine tequila with a softer and fruitier style.

CAZADORES BLANCO	10
CAZADORES REPOSADO	10
CHINACO BLANCO	10
CHINACO REPOSADO	11
CHINACO AÑEJO	13
CLASE AZUL REPOSADO	24
CLASE AZUL <b>GOLD</b>	48
CLASE AZUL <b>AÑEJO</b>	70
CORRALEJO BLANCO	9
CORRALEJO REPOSADO	10
CORRALEJO AÑEJO	11
DON JULIO BLANCO	12
DON JULIO REPOSADO	13
DON JULIO AÑEJO	13
DON JULIO <b>70th</b> CLEAR AÑEJO	16
DON JULIO <b>1942</b> EXTRA AÑEJO	27
CASAMIGOS BLANCO	11
CASAMIGOS REPOSADO	12
CASAMIGOS AÑEJO	13
EL TESORO BLANCO	10
EL TESORO REPOSADO	11
EL TESORO AÑEJO	12
EL TESORO <b>PARADISO</b> EXTRA AÑEJO	22
KOMOS REPOSADO <b>ROSA</b>	25
KOMOS <b>UTLRA</b> EXTRA AÑEJO	65
LA GRITONA REPOSADO	10
OCHO BLANCO	11
OCHO REPOSADO	12
OCHO AÑEJO	14
SIETE LEGUAS BLANCO	10
SIETE LEGUAS REPOSADO	11
SIETE LEGUAS AÑEJO	13

## FLIGHTS

<b>BLANCO</b>	<b>18</b>
SIETE LEGUAS ; CHINACO ; ARETTE	
<b>REPOSADO</b>	<b>21</b>
EL TESORO ; OCHO ; CHAMUCOS	
<b>EXTRA AÑEJO</b>	<b>57</b>
PARADISO ; DJ 1942 ; KOMOS ULTRA	

## TEQUILA LOWLANDS

Richer, darker, volcanic soils produce a more masculine tequila with earthy, pepper, and herbal flavors.

ARETTE ARTESENAL BLANCO	11
ARETTE ARTESENAL REPOSADO	12
ARETTE ARTESENAL AÑEJO	14
CHAMUCOS BLANCO	10
CHAMUCOS REPOSADO	11
CHAMUCOS AÑEJO	12
HERRADURA BLANCO	10
HERRADURA REPOSADO	11
HERRADURA AÑEJO	12
HERRADURA <b>ULTRA</b> AÑEJO	16
EL JIMADOR BLANCO	9
EL JIMADOR REPOSADO	9
PARTIDA BLANCO	10
PARTIDA REPOSADO	11
PARTIDA AÑEJO	12

## MEZCAL

Most notably different than tequila based on its smoky characteristic imparted during the cooking process.

CASAMIGOS MEZCAL	15
DEL MAGUEY ALBARADDAS	15
DEL MAGUEY CHICHICAPPA	15
DEL MAGUEY CREMA	10
DEL MAGUEY VIDA	10
DOS HOMBRES	10
BOZAL TOBASICHE	14
EL SILENCIO	10

