

**Drink Specials** 

# Domestic Bottles \$3

## Well Drinks & Draft Beer \$4

# Signature Cocktails \$6

#### Fresh Squeezed Margarita~

Reposado tequila, orange liqueur, fresh lime juice and agave nectar, shaken and served up or on the rocks

## ~Pomegranate Margarita~

Pomegranate liqueur, reposado tequila, orange liqueur, a splash of o.j. and homemade sweet and sour

#### ~Miguel's Mule~

Miguel brings back a classic. Titos Texas made vodka, fresh squeezed lime, cucumber, bitters and ginger beer served on the rocks in a copper mug.

## ~Sangria~

A deliciously refreshing mix of red wine, fresh fruits, juices, and super secret house ingredients

#### ~Paloma~

Muddled orange and lime with locally owned Cruz blanco tequila and grapefruit soda served on the rocks with a cayenne salted rim

#### ~Mojito~

Muddled mint and fresh squeezed lime with cuban rum, agave nectar and a splash of soda water \*\*Add seasonal berries for \$1\*\*

## CAGUAMAS \$6

~32 oz Corona, Tecate or Carta Blanca~
\*\*\*Paper bag optional, but highly suggested\*\*\*

## Wines By The Glass \$6

#### ~White Wine~

House White, Il Cantico Pinot Grigio, Nugan Chardonnay

#### ~Red Wine~

House Red, Hope Merlot, Torbreck Shiraz