

Juices are freshly pressed from lemons, limes, and grapefruits. Infusions and syrups are all made in-house.

FRESH MARGARITAS

add 1/2 shot kicker of tequila: el jimador \$2, cabo wabo reposado \$4

BARRIO \$10

El Jimador Silver, Agave, Fresh Lime Juice, Spiced Rum

CLASSIC \$8 PITCHER \$28

El Jimador Silver, Triple Sec, Fresh Lime Juice, Simple Syrup

BLOOD ORANGE \$9

El Jimador Silver, Blood Orange Liqueur, Fresh Lime Juice, Simple Syrup, topped with San Pellegrino Blood Orange Soda

COCONUT \$10

1800 Coconut, Triple Sec, Fresh Lime Juice, Coconut Water

CABO \$14

Cabo Wabo Reposado, Grand Marnier, Fresh Lime Juice, Agave

CERVEZARITA \$9

Classic Margarita Topped With Modelo Especial

FROZEN STRAWBERRY MARGARITA \$9

Blanco Tequila, Triple Sec, 100% Crushed Strawberry Puree, Lime Juice, & Simple Syrup (No High Fructose Corn Syrup)

CRAFT CÓCTELES

EL PEPINO \$9

Cucumber Infused El Jimador, Simple Syrup, Fresh Lime, Soda

VERACRUZANA \$9

Pineapple & Vanilla Bean Infused Tequila, Agave, Lime Juice, Basil

ELDERFLOWER PALOMA \$10

Hornitos Reposado, St. Germain Elderflower, Grapefruit Juice, Lime Juice, topped with Grapefruit Jarrito

MEXICAN MULE \$10

Milagro Silver, Grand Marnier, Fresh Lime Juice, Ginger Beer

RYE N' GINGER \$9

Rittenhouse Rye, Stoli Ginger Beer, Angostura Bitters

MEXICAN STAND OFF \$8

Shot of Lunazul Blanco - Sangrita Chaser - Can of Tecate

OAXACAN OLD FASHIONED \$10

Herradura Reposado, Mezcal, Agave Syrup, Angostura Bitters

Tulipán \$8

Titos Vodka, St. Germain Elderflower, Grapefruit Jarrito

SANGRIA SUNSET \$10

Hornitos Reposado, St Germaine Elderflower, Pineapple Juice, Orange Juice, Topped With Red Wine

RED SANGRIA \$8 PITCHER \$28

Tempranillo Wine, Pomegranate Liqueur, Orange Juice, Fresh Fruit

[Ask your server for a complete list of tequilas](#)

REFRESCOS

MEXICAN COKE 12OZ GLASS BOTTLE 3

HORCHATA 3.5

JARRITOS SODA 3 - Mandarin, Grapefruit, Mango

STOLI GINGER BEER 3.5

TOPO CHICO AGUA MINERAL 3

COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE 2.5

FRESHLY BREWED UNSWEETENED ICED TEA 2.5

FRESHLY BREWED COFFEE 2.5

CERVEZAS

BEER ON TAP 16oz \$5

MODELO ESPECIAL - Mexico City, Mexico 4.4%

NEGRA MODELO - Mexico City, Mexico 5.4%

DOS EQUIS LAGER - Mexico City, Mexico 4.3%

BELLS TWO HEARTED - Kalamazoo, Michigan 7.0%

MICHIGAN ROTATORS - Ask Your Server For Craft Selections

BOTTLE BEER \$4

TECATE PALE LAGER "CAN" - Monterrey, Mexico 4.5%

TECATE LIGHT PALE LAGER "CAN" - Monterrey, Mexico 2.9%

SOL LAGER - Monterrey, Mexico 4.5%

PACIFICO PILSNER - Mexico City, Mexico 4.5%

CORONA EXTRA PALE LAGER - Mexico City, Mexico 4.6%

CORONA LIGHT - Mexico City, Mexico 4.1%

DOS EQUIS AMBER LAGER - Mexico City, Mexico 4.7%

VICTORIA AMBER - Mexico City, Mexico 4.0%

BOHEMIA - Monterrey, Mexico 5.3%

ATWATER DETROIT DIRTY BLONDE - Detroit, Michigan 4.5%

ATWATER DETROIT PALE ALE - Detroit, Michigan 6.2%

FOUNDERS ALL DAY IPA "CAN" - Grand Rapids, Michigan 4.7%

FOUNDERS CENTENNIAL IPA - Grand Rapids, Michigan 7.2%

XINGU BLACK LAGER - Rio de Janeiro, Brazil 4.7%

MILLER LITE PALE ALE LAGER - Milwaukee, Wisconsin 4.17%

PIGEON HILL WALTER BLONDALE - Muskegon, Michigan 5%

VANDERMILL HARD APPLE CIDER - Spring Lake, Michigan 7%

NON-ALCOHOLIC BEER

ST. PAULI GIRL - Bremen, Germany

VINO

ROJOS

MALBEC - Bousquet (Argentina) 9/32

MERLOT - Cannon Ball (California) 10/34

CABERNET SAUVIGNON - Root 1 (Chile) 7/24

PINOT NOIR - Mandolin (California) 10/34

RIOJA - Rio Madre (Spain) 7/24

MALBEC - Secreto (Chile) 9/32

CABERNET SAUVIGNON - Domaine Sonoma (California) 10/34

BLANCOS

PINOT GRIGIO - Pulenta (Argentina) 9/32

SAUVIGNON BLANC - Quintay (Chile) 8/28

RIESLING - Bowers Harbor (Michigan) 8/28

PINOT GRIGIO - Badissa (Italy) 7/24

CHARDONNAY - Casillero del Diablo (Chile) 7/24

SPARKLING - La Marca Prosecco Split (Italy) 9

JOIN US FOR HORA FELIZ!

MONDAY- FRIDAY 11:00am-6:00pm

\$3 MEXICAN BOTTLE BEER \$5 RED SANGRIA

\$5 CLASSIC MARGARITA

MONDAY
\$5 EL TRIO

TUESDAY
\$5 NACHOS

WEDNESDAY
\$5 GUACAMOLE

THURSDAY
\$5 CHEESE QUESADILLA

FRIDAY
\$5 CEVICHE