

## SIGNATURE MARGARITAS & COCKTAILS

glass / pitcher

### ULTIMATE MARGARITA

Azunia Reposado Tequila, Cointreau, Grand Marnier, Fresh Lime Juice, Simple Syrup \$14 / \$56

### CLASSIC MARGARITA

El Jimador Blanco Tequila, Stirrings Triple Sec, Fresh Lime Juice, Simple Syrup \$12 / \$48

### EL MATADOR

Kimo Sabe Mezcal, Ancho Reyes Chili Liqueur, Agave Nectar, Fresh Lime and Pineapple Juices \$13 / \$52

### COCONUT MARGARITA

1800 Coconut Tequila, Cointreau, Fresh Lime Juice, Simple Syrup \$13 / \$52

### ORGANIC MARGARITA

Certified Organic Azunia Blanco Tequila, Agave Nectar, Fresh Lime Juice \$13 / \$52

### RUM RUNNER

Cruzan Rum, Blackberry Brandy, Crème de Banana Liqueur, Orange and Pineapple Juices \$13 / \$52

### MAI TAI CLASSICO

Cruzan Rum, Myers Rum, Cointreau, Orgeat Syrup, Fresh Lime and Pineapple juices \$12 / \$48

### BARREL-AGED TEQUILA OLD-FASHIONED

House recipe using Azunia Reposado Tequila aged in oak barrels \$12 / \$48

### LA PALOMA

El Jimador Blanco Tequila, Fresh Lemon, Lime, and Orange Juices, Grapefruit Soda \$12 / \$48

### AGAVE COLLINS

Beefeater Gin, Fresh Lemon Juice, Agave Nectar, Soda Water \$12 / \$48

### THE BARTENDER'S PICK

Ask your server or bartender for today's creation \$13 / \$52

## KIDS MENU

Children 12 years old & under. Served with potato chips and choice of juice or soda. Substitute French fries for \$3.

- CHEESE QUESADILLA \$7
- FISH STICKS \$7
- HAMBURGER \$8
- HOT DOG \$7

- - vegetarian
- - healthy option
- - gluten free
- - house favorites

### CARNE ASADA

pico de gallo, avocado sauce, shaved radish, micro cilantro ●●

### CHICKEN RANCHERO

shredded chicken, shredded lettuce, sour cream, queso fresco, pickled red onion ●●●

### LOCAL ALBACORE AL PASTOR

shredded cabbage, shredded carrots, cilantro lime crème sauce ●●●

### CRISPY PANKO-CRUSTED WHITE FISH

shredded cabbage, pico de gallo, cilantro lime crème sauce ●

## SOUP, SALADS & SHARES

### HOUSE-MADE CHICKEN TORTILLA SOUP

avocado, tortilla strips, sour cream, queso fresco, scallions \$9 ●●

### CAESAR SALAD

hearts of romaine, caesar dressing, shaved asiago cheese \$9 ●●  
add chicken or beef +4 | add shrimp +5

### SEARED SHRIMP & LOBSTER SALAD

hearts of romaine, roasted tomato, red cabbage, cilantro, micro greens, pepitas, queso fresco, serrano chile vinaigrette \$16 ●

### TACO SALAD

shredded lettuce, black beans, pico de gallo, guacamole, sour cream, serrano chili vinaigrette, served in a crispy flour tortilla shell \$8 ●●●  
add lobster +8 | chicken or beef +4 | add shrimp +5

### HOUSE-MADE CHIPS & SALSA

\$5 | add guacamole +7 ●●●

### NACHOS

black beans, cheddar and jack cheese, pico de gallo, guacamole, chipotle sour cream, scallions \$8 ●●● | add chicken or beef +4 | add shrimp +5

### CARNE ASADA FRIES

french fries, cheddar and jack cheese, avocado sauce, sour cream, pico de gallo, salsa roja \$12

### CRAB GUACAMOLE

house made guacamole with lump crab, served with tortilla chips \$13 ●●

## SPECIALTIES

### QUESADILLA

pico de gallo, guacamole, sour cream \$8 ●●●  
add chicken or beef +4 | add shrimp +5

### TURKEY TORTA

roasted sliced turkey breast, guacamole, roasted tomatoes, shredded lettuce, mayonnaise, served with potato chips \$12 ● | add french fries +3

### GRILLED HAMBURGER TORTA

100% angus beef, cheddar cheese, bacon, shredded lettuce, tomato, caramelized onion, jalapeño relish, served with potato chips \$12 | add french fries +3

## DESSERTS

### WARM CARAMELIZED BANANA BURRITO

vanilla ice cream, chocolate sauce, fresh seasonal fruit \$8 ●

### WARM HOUSE-MADE CHURROS

Mexican chocolate sauce, dulce de leche dipping sauce \$8 ●

### MANGO SORBET

accompanied with Mexican chocolate cookies, served in a mango \$6 ●●●



#TEQUILABARSD

Find out about special offers and upcoming events.

We are doing our part in conserving California's water supply by serving guests water only upon request. An 18% service charge will be applied to groups of 6 or more.