

House Cocktails

House Margarita \$3 Small \$5 Regular
Tequila & Orange Liqueur with our House Made
Sweet & Sour Served on the Rocks

Sangria \$6 glass/ \$18 carafe
Red or White Wine Infused with Fresh Fruit

Tequila Menu

Silver/Blanco

Rested in stainless steel for no more than 60 days

| | |
|---------------|---------------------------|
| Milagro \$5 | 1800 Cuervo \$5 |
| El Mayor \$6 | Chinaco \$7 |
| Herradura \$6 | Don Julio \$7 |
| Cabo Wabo \$7 | Patron \$7 |
| Cazadores \$7 | Patron Gran Platinum \$32 |

Reposado

Rested in oak barrels for 2 to 12 months

| | |
|-----------------|---------------|
| 1800 Cuervo \$6 | El Mayor \$7 |
| Chinaco \$8 | Herradura \$7 |
| Don Julio \$8 | Cabo Wabo \$8 |
| Patron \$8 | Cazadores \$8 |

Anejo

Aged in oak barrels for 1 to 3 years

| | |
|-----------------|---------------|
| 1800 Cuervo \$7 | El Mayor \$8 |
| Chinaco \$9 | Herradura \$8 |
| Don Julio \$9 | Cabo Wabo \$9 |
| Patron \$9 | Cazadores \$9 |

1 oz. Shot or Mixed as a Margarita
with Triple Sec and Choice of Float* \$3

Cointreau with Choice of Float* \$5

*Gran Gala Orange Liqueur

*Presidente Brandy

*Pama Pomegranate Liqueur

Specialty Margaritas

Saloon Especial \$11

Patron Silver with Cointreau and Fresh Pressed
Lime Juice served Straight Up

Mango Guava \$9

El Mayor Blanco Tequila Infused w/ Mango, Fresh
Pressed Lime Juice & Guava Puree

Pineapple & Black Pepper \$9

El Mayor Blanco Tequila Infused with Fresh
Pineapple and Black Peppercorns w/ Fresh Pressed
Lime Juice and a Splash of Pineapple Juice

Strawberry Passion \$9

El Mayor Blanco Tequila Infused w/ Strawberries &
Fresh Vanilla Beans, Fresh Pressed Lime Juice &
Passion Fruit Puree

Seasonal Margarita \$9

El Mayor Blanco Tequila Infused w/ Seasonal Fruit

Sauza Infused Margaritas \$6

Sauza Blanco Tequila Infused w/ Fresh Fruit & our
House Made Sweet & Sour

*Mixed Berry

*Watermelon

*Grapefruit

*Peach

*Pomegranate

Mojitos

Classic \$5

Rum, Mint, Fresh Pressed Lime & Simple Syrup w/
Soda Water

Pineapple \$6

Pineapple & Vanilla Infused Coconut Rum & Vodka
w/ Mint, Fresh Lime Juice & Pineapple Juice

Watermelon \$6

Bacardi Grand Melon w/ Mint & Watermelon

Pomegranate \$6

Bacardi Razz & Pama Pomegranate w/ Mint, Fresh
Lime Juice & Pomegranate Puree

Mango \$6

Bacardi O & Gran Gala w/ Mint, Fresh Lime Juice

Beer

Domestic Bottles \$3.5

Bud, Bud Light, Miller Lite,
Michelob Ultra, Kaliber N/A

Premium Domestic Bottles \$4

Ranger IPA, Sam Adams,
Goose Island Seasonal

Import Bottles \$4

Corona, Corona Light, Sol,
Bohemia, Tecate, Pacifico,
Modelo Especial, Negra Modelo

Draft 16 oz. or 25 oz.

Bud Light \$4/\$6, Coors Light \$4/\$6
Blue Moon \$4.5/\$7, Dos Equis \$4.5/\$7
Agave Wheat \$4.5/\$7, Guinness \$5/\$7
Bells Seasonal \$5/\$7

Fiesta Hour Specials

2pm-6pm

Half Priced Small Plates
\$3 Texas Margaritas (20 oz.)
\$3 Red or White Sangria
\$1 off Steins of Beer

White Wine

Santa Ema Sauvignon Blanc, Chile
\$6.25/\$23

Duck Pond Pinot Gris, Oregon
\$7.5/\$27

Sebastiani Chardonnay, Sonoma
\$8.5/\$32

Red Wine

Protocolo Tempranillo, Spain
\$5/\$18

La Grande Noir Pinot Noir, France
\$6/\$20

Avalon Cabernet, California
\$6.25/\$23

Bogle Merlot, California
\$6.25/\$23

Drink Specials

Wednesday

Half-Priced Specialty Margaritas

Thursday

\$3 House Margaritas/\$2.5 Mexican Beer

Friday

\$3 Watermelon & Meltdown Margaritas
\$2 Domestic Draughts

Saturday

\$2 Wells/\$4 Bombs