



## LA CANTINA

### OUR FAVORITE TEQUILAS

#### **CODIGO AÑEJO**

20. per shot

#### **DON JULIO 1942**

25. per shot

#### **CLASE AZUL REPO**

24. per shot

#### **KOMOS ROSÉ**

22. per shot

**TEQUILA FACTS:** Just as with wine, tequilas vary greatly in quality and price. While the Mexican government mandates that true tequila contain at least 51% sugar from the blue agave plant found in the Tequila Region of Mexico, Paloma Blanca only serves pure 100% blue agave tequilas. There are three types of tequilas:

### OUR HOUSE TEQUILAS

#### **BLANCO (SILVER) 10/shot**

This un-aged tequila comes directly from the still and has a strong agave taste — it's kept in metal tanks for no longer than 60 days. These tequilas, mellowed by the addition of caramel coloring, oak tree extracts, glycerine, or sugar syrup are often called Suave or Joven.

- Casamigos
- Espolon
- Mijenta
- Codigo 1530
- Hornitos
- Patron
- Corralejo
- Humano
- Sauza Tres Generaciones
- Don Julio
- Lalo
- Socorro

#### **REPOSADO (RESTED) 12/shot**

This more gentle tequila is aged between two months and one year in oak tanks or barrels. Aging in the oak barrels gives tequila a more mellow taste, and the varying types of oak used allow for subtle nuances that differentiate one tequila from another.

- Casamigos
- Don Julio
- Patron
- Centenario
- Espolon
- Sauza Hornitos
- Codigo 1530
- Hornitos
- Sauza Tres Generaciones
- Corralejo
- Humano
- Socorro

#### **AÑEJO (AGED) 15/shot**

This is tequila aged in oak barrels from one to three years. The longer aging darkens the tequila and gives it an even smoother and more sophisticated taste than Reposado tequilas.

- Casamigos
- Don Julio
- Humano
- Centenario
- Espolon
- Patron
- Corralejo
- Hornitos
- Sauza Tres Generaciones

### MARGARITAS BY CARAFE

**HOUSE MARGARITA**  
(Frozen or Rocks) 25.95

**MARGARITA PREMIUM**  
(Rocks) 40.95

### MEZCAL

**SUSTO ESPADIN**  
9.

**ILEGAL JOVEN**  
8.

**MONTELOBOS**  
8.

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## SPECIALTY MARGARITAS

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### HOUSE MARGARITA

Tequila, Triple Sec, Sweet 'n Sour and a splash of fresh-squeezed lime juice. Served frozen or on the rocks. 9.50 **Add a flavor:** mango, strawberry, raspberry, peach, sour apple, melon or add a swirl of red wine. 2.

### MARGARITA PREMIUM (TOP SHELF)

We add Socorro Blanco Tequila, Premium Orange Liqueur, Sweet 'n Sour and a splash of fresh-squeezed lime juice. Served on the rocks in a margarita glass. 11.95

### THE VIP

Corralejo Reposado, Premium Orange Liqueur, Sweet 'n Sour and fresh-squeezed lime juice. Served straight up in a martini glass. 11.95

### THE SKINNY MARGARITA

Hornitos Plata tequila, agave nectar and fresh-squeezed lime juice. Served almost straight up in a martini glass. 11.95

### THE '09

Patron Reposado, Cointreau, Grand Marnier and fresh-squeezed lime juice. Served almost straight up in a martini glass. 12.95

### THE HEIGHTS

Hornitos Plata tequila, Cointreau and fresh-squeezed lime juice. Served almost straight up in a martini glass. 11.95

### CORONARITA O DOSARITA

House frozen margarita with your choice of Coronita or Dos Equis beer inside. 10.95

### MANGO CHAMORITA

Frozen mango margarita topped with chamoy. 10.95

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## VINO

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WHITE	(G)	(B)	RED	(G)	(B)
La Gioiosa Prosecco	10.	33.	Boen Pinot Noir	12.	38.
S. Sohne Piesporter Riesling	12.	36.	Catena Malbec Vista Flores	10.	33.
Tommasi P Grigio	12.	36.	Hess Shirtail Ranches Cabernet	12.	39.
Rose Gold Rose	14.	42.	Daou Cab		48.
Honig Sauvignon Blanc	14.	45.			
Hess Shirtail Ranches Chard	12.	36.			
Sonoma Cutrer Chard Rr	14.	45.			
Mumm Napa Sparkling		45.			

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## COCKTAILS

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### MICHELADAY

#### MICHELADA MEXICANA

Your choice of cerveza with fresh squeezed lime juice. Turn it into a "Mexicana" by adding Tabasco, Clamato and Worcestershire Sauce. Served in a frosted glass with salty rim. 6.95 or 7.95

### THE '09 MOJITO

Cruzan Rum, with fresh-squeezed lime juice and fresh mint. Add a flavor: mango, guava, coconut or raspberry. 9.95

### LOLAILO SANGRIA

Award winning sangria, light-bodied, fruity and refreshing, Lolailo is made from grapes indigenous to Spain, with natural extracts of orange peels, Mediterranean cherries and grapes. 8.00

### CINCO JALAPENO-TINI

Cinco Vodka, agave nectar, jalapenos and lime juice. 9.95

### EFFEN CUCUMBER -TINI

Effen Cucumber Vodka, lime juice, simple syrup and a chile rim. 9.95

### PALOMA

Hornitos Silver Tequila, Fresca grapefruit soda water, fresh lime juice. 9.95

### MULA MEXICANA

Socorro Blanco Tequila, Goslings ginger beer and fresh lime juice. 9.95

### MULA MEZCAL ILEGAL

Illegal Joven Mezcal, Goslings ginger beer and fresh lime juice. 9.95

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## CERVEZAS

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### IMPORTED BEERS

Bohemia • Corona • Dos Equis • Indio  
Modelo Especial • Negra Modelo • Pacifico Clara • Victoria 5.00

### DOMESTIC BEERS

Bud Light • Coors Light • Michelob Ultra • Miller Light  
Shiner Bock • O'Doul's (non-alcoholic) • Red Bridge (gluten-free) 4.25

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## HAPPY HOUR

3-6PM, MONDAY - FRIDAY

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### APPETIZERS

**Nachos a la Romulo.** Eight bean and white cheese nachos covered in our chipotle cream and served with jalapenos. 5.

Small homemade guacamole and small queso served with chips. 5.

### WINE & COCKTAILS

Rose Gold Rosé, House Wine, Paloma 5.

### MARGARITAS

Small House Margarita (frozen or rocks) 5.

**DOMESTIC BEER** 2.

**IMPORTED BEER** 3.