



## Specialty MARGARITAS

### MADE FROM SCRATCH

All our margaritas are made with our house  
100% agave Milagro Silver tequila | 9

### MAKE IT A PREMIUM

with your choice of Herradura Silver,  
Patron Silver or Don Julio Silver | 11  
or Mezcal Banhez | 11

### VIVA FRESH

Milagro Silver tequila, our made from scratch margarita mix  
with fresh squeezed lime and orange juices shaken with  
agave nectar served in salt rimmed glass, also available spicy

### MERCADITO

Milagro Silver tequila, our fresh margarita mix, muddled mint,  
cucumber and jalapeño, shaken and strained, served in a  
tajin rimmed glass

### PINEAPPLE HABANERO

House infused habanero Milagro Silver tequila, our fresh margarita  
mix, pineapple juice, shaken served in a tajin salt rimmed glass

### LA SKINNY

Milagro Silver tequila, fresh lime, orange,  
red ruby grapefruit juices and agave nectar, shaken

### TAMARINDO

Milagro Silver tequila, our fresh margarita mix shaken with  
tamarind puree, served in a tajin salt rimmed glass

### GUAVA FRESCA

Milagro Silver tequila, guava nectar, our fresh margarita mix,  
shaken and served in a salt rimmed glass

### LA SMOKEY "MEZCALITA"

Mezcal Vago, our fresh margarita mix topped with pineapple juice,  
shaken and served in a salt rimmed glass

### PALETA MEXICANA

Our signature VIVA fresh margarita, with a mini fruit Mexican frozen  
ice pop inside, served in a salt rimmed glass – *owners favorite*

### MILLIONAIRE MARGARITA

Don Julio Silver tequila, our fresh margarita mix, topped with  
Grand Marnier, served in a salt rimmed glass

### MARGARONA

Caronita beer overturned into our happy hour frozen margarita,  
served in a salt rimmed glass

### HAPPY HOUR MARGARITA

Lunazul 100% Agave tequila, our special house margarita mix,  
frozen or on the rocks



## Fresh Fruit MARGARITAS

### VIVA FRESH STRAWBERRY

Milagro Silver tequila, our fresh margarita mix,  
muddled fresh strawberries, shaken and strained,  
served in a salt rimmed glass

### ZONA ROSA

Milagro Silver tequila, our fresh margarita mix, muddled  
fresh strawberries, kiwi and basil, shaken and strained

### MANGO CHILI LIME

Milagro Silver tequila, fresh mango, fresh orange and lime juice,  
agave nectar slightly blended, served in a tajin salt rimmed glass

### BERRY BASIL

Milagro Silver tequila, our fresh margarita mix, muddled berries,  
basil and agave nectar, shaken and strained



## MIXED DRINKS

### PALOMA

El Jimador Tequila Reposado, fresh red ruby grapefruit juice,  
fresh lime juice, agave nectar and a pinch of salt, topped with soda,  
served in a salt rimmed glass

### MEXI BLOODY MARIA

Lunazul Silver tequila with our house made bloody mary mix,  
served in a tajin salt rimmed glass

### BLOODY MARY

Charleston's King Charles Vodka, our house made  
bloody mary mix, served in a salt rimmed glass

### CHARRO NEGRO

Herradura Reposado tequila, cola and lime, serve on the rocks

### MEXICAN OLD FASHIONED

Herradura Añejo tequila, Angostura bitters, agave nectar,  
lemon zest, orange slice and maraschino cherry

### OAXACAN MULE

Mezcal Banhez, agave nectar, lime and ginger beer  
with orange zest garnish

### EL DON

Don Julio Blanco tequila, lime juice, passion fruit puree,  
agave nectar, splash of soda, shaken

### TITO'S PASSION

Tito's Handmade Vodka, passion fruit puree and coconut water

### TROPICAL

Marti Rum, pineapple juice, passion fruit puree,  
fresh orange juice and coconut water

### LA MEZCAL

Del Maguey Mezcal, fresh mint leaves, fresh lime juice,  
pineapple juice, agave nectar and ginger beer



## FLIGHTS

Served as three shots each.

	SILVER	REPOSADO	AÑEJO
<b>HOUSE</b>	15	20	25

Milagro | Lunazul | 1800

<b>PREMIUM</b>	20	25	30
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Don Julio | Patrón | Herradura

<b>FIRST CLASS FLIGHT</b>				55
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Don Julio 1942 | Herradura Ultra | Patrón Grand Platinum



## WINES

<b>HOUSE WINES</b>	7
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Pinot Grigio, Chardonnay, Rosé, Cabernet Sauvignon, Merlot, Pinot Noir

<b>PREMIUM RED WINES</b>	9
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Murphy Goode Pinot Noir, Athena Cabernet Sauvignon

<b>PREMIUM WHITE WINES</b>	9
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Prophecy Rosé, Edna Valley Vineyard Chardonnay, La Marca Prosecco, Matua Sauvignon Blanc



## SANGRIA

<b>WHITE SANGRIA</b>	8
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White wine, Peach Schnapps, mixed fruits and a splash of soda

<b>RED SANGRIA</b>	8
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Red wine, Grand Marnier, mixed fruits and a splash of soda



## MIMOSAS & CHAMPAGNE COCKTAILS

<b>CLASSIC MIMOSA</b>	glass 5
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Champagne and fresh squeezed orange juice carafe 14

<b>GUAVA MIMOSA</b>	glass 5
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Champagne, guava puree and fresh squeezed orange juice carafe 14

<b>THE FAMOUS BELLINI</b>	5
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Champagne, peach schnapps and peach purée

<b>VIVA BERRY</b>	5
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Chambord Liqueur, agave nectar and chilled champagne

<b>FROZÉ</b>	5
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Frozen Rosé wine



## BEER COCKTAILS

<b>MICHELADA</b>	8
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Modelo Especial beer, house made michelada mix (tomato clamato juice, lime, hot sauce, spices and more) over ice, served in a salt rimmed beer mug

<b>TAMARINDO CHAMOY MICHELADA</b>	8
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Modelo Especial beer, tamarindo puree over ice and chamoy stick, served in a tajin rimmed beer mug

<b>SPICY MANGO MICHELADA</b>	10
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Modelo Especial beer, Patrón Silver, Patrón Citrónge Mango, our house made michelada mix over ice in a tajin rimmed beer mug



## MEXICAN CERVEZA

Corona	Modelo Especial
Corona Light	Negra Modelo
Corona Premier	Pacifico
Dos Equis	Tecate
Estrella Jalisco	Victoria



## DRAFT BEERS

Blue Moon	Negra Modelo
Local Craft	Pacifico
Michelob Ultra	Stella
Modelo Especial	XX Amber



## DOMESTIC BEERS

Bud Light	Michelob Ultra
Budweiser	Miller Light
Coors Light	

– Please drink responsibly –

## TEQUILAS

The heart and passion of Mexico, only 5 states are authorized to produce it. Tequila can only be produced from the Blue Webber Agave. Two types, 51% Agave or Mixto and 100% Agave.

### **BLANCO** {0-59 Days Aged}

1800 Coconut	Herradura
1800	Jimador
Antiguo Blanco	Jose Cuervo Gold
Avion	Jose Cuervo Tradicional
Cabo Wabo	Jose Cuervo
Camarena	Lunazul
Casa Noble	Milagro
Casamigos	Milagro SBR <i>Sit in French Oak for 60 days</i>
Cabrìto	Patrón Silver
Cenote	Partida Silver
Centinela	Pueblo Viejo
Clase Azul Plata Blanco	Roca Patron
Corralejo	Sauza Blue
Corzo	Sauza Hornitos
Deleon Platinum	Tanteo Blanco
Don Julio	Tres Generaciones
Elvelo	
Espolòn	

### **REPOSADO** {60 days - 11 Months Aged}

1800	Espolòn
Avion	Herradura
Cabo Wabo	Jimador
Camarena	Jose Cuervo Tradicional
Casa Noble	Lunazul
Casamigos	Milagro
Cabrìto	Milagro SBR Reposado <i>Rests in American Oak about 11 months</i>
Cenote	Patrón
Centinela	Partida
Clase Azul	Pueblo Viejo
Corralejo	Roca Patron
Corzo	Sauza Blue
Deleon	Sauza Hornitos
Don Julio	Tres Generaciones
Elvelo	

## MEZCAL

Tequila's 1st cousin, produced in 9 states in Mexico from all the other species of agave except the Blue Webber used for Tequila. Most Mezcal are from Oaxaca and are made from Espadin.

Mezcal Banhez <i>90% Espadin 10% Barril</i>	Montelobos
Casamigos	Nuestra Soledad
Creyente (Mezcal Joven)	San Luis del Rio Espadin
Marca Negra	Vago Elote (Mezcal)
Meteoro	Vago Espadin (Mezcal)
Mezcal ILEGAL (Mezcal Reposado)	Del Maguey Vida (Mezcal)

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### **AÑEJO** {12 Months - 35 Months Aged}

1800	Herradura <i>25 Months</i>
Cabo Wabo <i>14 Months</i>	Jimador
Casa Noble <i>12-35 Month Blend</i>	Lunazul
Casamigos <i>14 Months</i>	Milagro <i>18 Months</i>
Centinela	Milagro SBR <i>Aged close to 3 years, it is almost an extra-añejo</i>
Cenote	Patrón <i>15 Months</i>
Clase Azul	Roca Patron
Codigo	Sauza Horitos Black Barrel <i>Finished in Oak Whiskey Barrels</i>
Corralejo	Sauza Hornitos
Corzo	Sauza Blue
Don Julio <i>18 Months</i>	Tres Generaciones
Espolòn <i>Finished in Oak Whiskey Barrels</i>	

### **TEQUILA ESPECIAL** {Rare Tequila & Blends}

Don Julio 1942 <i>30 Month Añejo</i>
Don Julio 70 <i>18 Month Filtered Añejo</i>
Herradura Seleccion Suprema <i>Aged for 49 months in White American Oak Barrels</i>
Herradura Ultra Añejo <i>A blend of Añejo and Extra Añejo blended and filtered to be clear</i>
Milagro Barrels Reserve
Silver <i>30 days in French Oak</i>
Reposado <i>About 8 months in French Oak</i>
Añejo <i>Close to 3 years</i>
Patrón Gran Platinum
Reserva De La Familia Extra Añejo <i>Blended 36 months, the final year blend includes tequila from reserves as old as 30 years</i>
Tequila Ocho Family <i>Single Estate, vintage years by Carlos Camarena and Tomas Estes</i>

## SOTOL

In between mezcal and tequila the desert spoon cousin from the Mexican states of Chihuahua, Coahuila and Durango with herbal and smoky notes.

Siempre Sotol

– Please drink responsibly –