



CASA
MEXICANA

Authentic Taste of Old Mexico

Established in 1999

4793 VILLAGE SQUARE DRIVE, STE. 1
PADUCAH, KY 42001
270-442-1122

**BEST MEXICAN
RESTAURANT IN PADUCAH
¡MI CASA ES SU CASA!**

APPETIZERS

Substitute rice for chips – 1.00

Cheese Dip

Regular – 3.75 Grande – 7.50

Guacamole Dip – 6.75

New Pico de Gallo

Regular – 2.50 Grande – 5.00

Bean Dip – 6.25

Chorizo Dip – 6.50

New Casa Dip

Cheese dip with ground beef and pico – 7.00

Nachos with Ground Beef or Chicken

Full – 6.00 Half – 8.50

New Nachos with Beans

Full – 5.00 Half – 7.00

Nachos with Chicken or Beef & Beans

Full – 5.50 Half – 7.50

Nachos with Fajita Chicken or Beef

Full – 7.00 Half – 9.50

Nacho Fajita Combo

Full – 7.50 Half – 9.50

Steak and chicken.

Nachos with Fajita Shrimp

Full – 9.00 Half – 12.00

New Nachos Old Mexico

Fajita nachos with chicken, steak and shrimp.

Half – 9.00 Full – 12.00

Nachos Supreme

Full – 7.00 Half – 10.50

Beef, chicken and beans topped with lettuce, tomato and sour cream.

Fiesta Platter – 12.00

A large plate with two taquitos and two cheese quesadillas served with cheese dip, guacamole, sour cream and pico de gallo.

New Papas Locas – 7.95

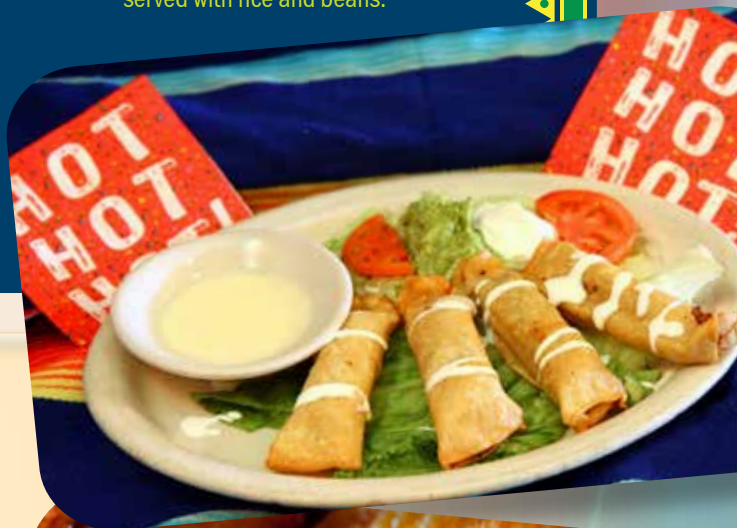
French fries topped with grilled chorizo and cheese dip.

New Alitas de Pollo (Chicken Wings) – 8.95

Traditional wings tossed in your choice of Sweet Baby Ray's Mango Habanero, sweet chili, buffalo or BBQ sauce.

New Nopalitos – 8.00

Mexican cactus grilled with onions, tomatoes, jalapeños and cilantro, served with rice and beans.



SOUPS & SALADS

Tossed Salad – 5.75

Lettuce, tomatoes, bell peppers, onions and your choice French or ranch dressing.

Taco Salad – 8.75

Beef or chicken with lettuce, tomato, sour cream and guacamole.

Fajita Taco Salad – 12.00

Chicken or beef with lettuce, guacamole, pico and sour cream. Served with rice and beans.

Grilled Chicken Salad – 10.50

Lettuce, tomatoes, onions, cucumbers, bell peppers and cheese.

Grilled Shrimp Salad – 12.00

Lettuce, tomatoes, onions, cucumbers, bell peppers and cheese.

Avocado Salad – 6.00

Lettuce, pico, cheese and lime.

Shrimp Soup – 12.00

Broccoli, carrots and cauliflower.

Caldo de Mariscos/Seafood Delight Soup – 17.00

A perfect combination of tilapia, shrimp, mixed seafood and vegetables. Served with a side of rice and tortillas.

Caldo de Res – 13.00

Beef, potatoes, carrots, cabbage, corn and squash. Served with rice and tortillas.

Sopa de Pollo – 10.25

Rice, pico, avocado and tortilla chips.

Gabriella's Soup – 6.00

Small chicken soup with rice and pico.

VEGETARIAN DISHES

10.00

1. One bean burrito, one cheese enchilada and rice
2. One chalupa, one bean burrito and one quesadilla
3. One bean burrito with nacho cheese and one chalupa
4. One potato enchilada and one potato burrito topped with lettuce, tomato sauce and sour cream
5. One cheese enchilada, one bean burrito and one chalupa
6. One quesadilla cooked with onions, tomatoes and bell peppers. Served with rice and beans

Vegetarian Fajitas – 12.00

Bell peppers, onions and tomatoes cooked until tender with olive oil and served with beans, guacamole salad and flour tortillas on the side.

CREATE YOUR OWN COMBO

Served with Mexican rice and refried beans.

Any 2 Items – 9.75 Any 3 Items – 11.75

Meat Choices: Chicken, Beef, Cheese, Bean

Enchilada, Burrito, Chimichanga, Chalupa, Tostada, Taco, Pork Tamale, Homemade Chile Relleno or Chile Poblano

All take-outs 50¢ extra for each plate.

Our menu is extensive, no substitutions, except for rice and beans. Meals with cheese dip instead of salsa, 1.00 extra.

*Warning: Consuming raw or undercooked foods such as meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

OLD MEXICO DEL MAR SEAFOOD

Camarones al Mojo de Ajo – 14.00

Ten shrimp spiced with butter, onion and garlic. Served with rice and a guacamole salad.

Camarones Rancheros – 14.00

Ten shrimp cooked with onions, tomatoes and peppers. Served with rice, beans and tortillas.

Camarones Feliz – 15.00

Ten shrimp cooked with special sauce and topped with cheese sauce. Served with rice and beans.

Arroz con Camarón – 15.00

Ten grilled shrimp with cheese sauce on a bed of rice.

Camarones a la Diabla – 17.00

Excellent choice for spicy food lovers! Ten grilled shrimp simmered in a spicy homemade sauce and served with rice, beans and tortillas.

Enchiladas Casa – 12.75

Three grilled shrimp enchiladas smothered with cheese dip and special sauce. Served with rice and a guacamole salad.

Chimichanga de Camarón – 13.00

Flour tortilla filled with fresh Mexican Gulf shrimp and pico de gallo topped with nacho cheese. Served with refried beans, lettuce, tomato, guacamole and sour cream.

Tacos de Camarón – 13.00

Three soft shrimp tacos filled with lettuce, cheese and tomatoes.

Cóctel de Camarón – 14.50

Ten shrimp served with sliced onions, tomatoes, peppers and avocados. Mixed with our special sauce.

Ceviche de Camarón – 15.25

Cut shrimp, tomatoes, onions, cilantro, lemon juice and tomato sauce served with avocado pieces, tostadas and saltine crackers.

Shrimp Fajita Quesadilla – 14.00

Ten shrimp served with rice, beans and a guacamole salad.

"La Veracruzana" – 14.85

Tilapia fish cooked with special sauce and served with rice and vegetables.

La Mojarra – 15.00

A whole mojarra fish seasoned and deep fried. Served with rice and avocado salad. Ask for Valentina Salsa Picante.

Tacos de Pescado – 12.25

Three tacos filled with grilled tilapia fillet and seasoned with garlic sauce. Served with pico de gallo and green sauce.

Camarones Aguachiles – 18.00

Twelve fresh, slowly-cooked Mexico gulf shrimp in a blend of cilantro, jalapeños, onions and lime citrus juice. Topped with avocado slices and onions.



CHICKEN DISHES

Enchiladas Fiesta – 9.75

Three chicken enchiladas topped with ranchero sauce. Served with rice and a guacamole salad.

Pollo Feliz – 11.00

Grilled chicken breast topped with cheese. Served with rice and beans.

Pollo Dorismar – 12.00

Chicken breast marinated in our special recipe. Served with rice, sliced avocados, tomatoes and sour cream.

Taco Loco – 9.00

Two crispy taco shells filled with grilled chicken or steak on a bed of lettuce and topped with sour cream, tomatoes and cheese.

Chilaquiles Rojos or Verdes – 10.00

Tortillas chips covered in your choice of salsa with chicken and cheese. Served with guacamole, sour cream and rice.

Pollo Playero – 10.50

Grilled chicken strips topped with cheese dip and served with rice.

Casa Especial – 9.00

One chicken burrito and one chicken enchilada, both topped with cheese dip, lettuce, pico de gallo and guacamole.

Pollo Tijuana – 14.00

Juicy marinated grilled chicken topped with cheese dip and grilled shrimp. Served with rice, sour cream and pico de gallo.

Pollo a la Parrilla – 11.00

Grilled chicken breast served with Spanish rice, refried beans, guacamole salad, sour cream and flour tortillas.

New Casa Chimichanga de Pollo – 12.00

Grilled chicken cooked with fajita vegetables and topped with cheese dip. Served with rice, beans, guacamole, sour cream, pico de gallo and lettuce.

Chori Pollo – 12.00

Grilled chicken strips cooked with chorizo and topped with cheese dip. Served with rice, beans and tortillas.

Tacos a la Mexicana – 12.50

Three tacos with grilled chicken and chorizo topped with Monterey cheese, chopped cilantro, onions and slices of avocado served on a hot skillet plate. Served with a side of pico de gallo, rice and beans.

Mole Poblano – 14.00

It's an old traditional festive chicken dish made with several different dried chili peppers and spices with a mild sweet chocolate flavor. Served with rice and tortillas.

STEAK

Steak Ranchero – 15.00

Rib-eye cooked in our special ranchero sauce. Served with rice, beans and tortillas.

Steak & Shrimp – 17.00

Served with rice, beans and tortillas.

Steak a la Mexicana – 15.00

Cooked with tomatoes, onions and bell peppers. Served with rice, beans and tortillas.

Yamy's Carne Asada – 13.00

Thinly sliced steak served with grilled onions, rice beans, guac, pico de gallo and tortillas.

Tacos de Carne Asada – 12.00

Three corn or flour tacos filled with steak, cilantro and onions.

Arrachera – 12.00

Beef steak sliced thin and grilled in its own juices. Served with lettuce, tomatoes, guacamole, onions and fries.

Steak en Salsa Verde – 15.00

Rib-eye cooked with grilled onions and salsa verde. Served with rice, beans and tortillas.

Maria's Tacos – 12.00

Three corn tortillas filled with steak, chorizo, grilled onions, fresh cilantro and a side of our homemade tomatillo salsa. Served with rice and beans.

Burrito Cuñado – 11.00

A flour tortilla stuffed with grilled steak, pico de gallo, guacamole, lettuce and sour cream. Served with rice, beans and a guac salad.

New Tacos Campeón – 14.00

Three tacos with steak, carnitas and chorizo served on corn tortillas with grilled onions, nopales and chile toreado. Served with rice, beans and our special homemade hot salsa.

New Steak Salad – 11.95

Grilled steak strips served over lettuce, bell peppers, onions, tomatoes, shredded cheese, sour cream and homemade guacamole.

New Casa Chimichanga Carne – 13.00

Grilled steak with onions, tomatoes and bell peppers topped with cheese dip. Served with rice, beans, guacamole, sour cream, lettuce and pico.

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SIZZLING FAJITAS

All fajitas are served with rice, beans, lettuce, guacamole, sour cream, pico de gallo and flour tortillas. The filling is marinated in our special recipe. Fajitas are delivered sizzling hot on a bed of tomatoes, onions and peppers.

Fajitas Old Mexico
For One – 15.99 For Two – 32.00
A combination of beef, chicken and shrimp.

Mixed Fajitas
For One – 14.00
For Two – 28.00
Both beef and chicken.

Beef or Chicken Fajitas
For One – 12.99 For Two – 26.00
Strips of chicken or beef.

Shrimp Fajitas
For One – 16.00
For Two – 32.00

La Macarena

For One – 16.99 For Two – 34.00
Served with rice, beans, guacamole salad, sour cream and pico de gallo. Main dish consists of carnitas, shrimp, Mexican sausage, chicken and beef, all deliciously cooked with tomatoes, onions, mushrooms and peppers.

Fajita Hawaiana

For One – 14.00 For Two – 28.00
Chicken or steak with fajita veggies, pineapple and chorizo.

Beef or Chicken Fajita Quesadillas – 12.00

Mixed Fajita Quesadillas – 13.00
Beef, Chicken and Shrimp

Shrimp Fajita Quesadillas – 15.00

Quesadilla Old Mexico – 16.00
Chicken, steak and shrimp.

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PORK DISHES

Carnitas Dinner – 12.00

Pork tips served with rice, beans and an avocado salad.

Chile Colorado – 11.00

Pork tips cooked in our homemade sauce. Served with rice, beans and tortillas.

Enchiladas Rancheras – 9.95

Two cheese enchiladas topped with beef and cooked with onions, tomatoes, bell peppers and enchilada sauce. Served with lettuce and guacamole.

Pork Chops – 13.00

Juicy, cut pork chop marinated with Mexican spices and grilled. Served with pico de gallo, tomatillo sauce, beans, rice and tortillas.

Burrito Mexicano – 9.95

One burrito with shredded pork. Topped with lettuce, tomato, guacamole, cheese and sour cream.

Chile Verde – 11.00

Chunks of pork blended with tomatillo sauce and served with Spanish rice, refried beans and flour tortillas.

Tacos de Carnitas – 11.95

Three homemade shredded pork tacos topped with cilantro and onion. Served with rice, beans and our house spicy tomatillo salsa on the side.

Sizzling Pork Chops – 15.00

Two pork chops served on a sizzling skillet with bell peppers, onions and tomatoes covered with tomatillo sauce. Served with rice and beans.



MIXED DISHES

New Mucho Taco – 10.25

Three hard or soft shell tacos filled with your choice of ground beef or shredded chicken. Topped with lettuce, tomatoes, sour cream, and cheese. Served with rice and beans.

Quesadilla Especial – 9.00

Your choice of shredded chicken or ground beef served with lettuce, tomatoes and sour cream.

Enchilada Supreme – 9.50

Supreme combination: one chicken, one bean, one cheese and one beef enchilada. Topped with ranchero sauce, lettuce, tomatoes and sour cream.

Enchiladas Mexicanas – 10.00

Two chicken enchiladas and one cheese enchilada topped with our cheese dip sauce and pico de gallo. Served with rice and a guacamole salad.

California Burrito – 10.00

Chicken and beef strips with lettuce, sour cream and rice on one big flour tortilla. Topped with cheese dip.

Burritos Deluxe (2) – 9.50

Two burritos combined: one chicken-and-beans and one beef-and-beans. Topped with lettuce, tomatoes and sour cream.

Burrito Especial – 6.50

One beef or chicken burrito with sauce, cheese, lettuce and sour cream.

Nikki's Burrito – 10.00

A flour tortilla filled with sliced steak or chicken. Served with rice and beans with cheese sauce.

Fajita Burrito – 11.00

Flour tortilla filled with strips of grilled chicken breast or beef. Served with lettuce, tomatoes and beans.

Tamal Deluxe – 10.50

One tamal, two flautas (beef or chicken), four nachos, cheese, lettuce, tomatoes, guacamole, sour cream, rice and beans.

Chimichanga – 9.75

Flour tortilla stuffed with your choice of beef or chicken and deep-fried. Topped with cheese sauce, lettuce, sour cream, guacamole and pico de gallo. Served with beans and rice.

Quesadilla Suprema – 9.00

A flour tortilla grilled and stuffed with chorizo, cheese and refried beans. Served with pico de gallo, guacamole, lettuce and sour cream.

Flautas – 8.25

Four rolled, fried corn tortillas (two beef and two chicken) served with guacamole salad and sour cream.

Especial Dinner – 12.00

One chalupa, one taco, one chile relleno, one tamal and one enchilada served with rice and beans.

Soft Tacos Locos

(1) – 2.50 (3) – 9.75

Grilled steak or chicken topped with lettuce, tomatoes, cheese and pico de gallo.

Fried Tacos – 9.75

Three corn tacos with shredded beef or chicken pan fried, homemade-style topped with lettuce, tomatoes, Monterey Jack cheese and sour cream. Served with rice.

La Favorita – 13.00

Grilled chicken, beef and shrimp cooked with onions, bell peppers and tomatoes. Served with rice and special cheese sauce.

Mexican Pizza – 11.00

One 8-inch tortilla baked with pico de gallo and cheese with your choice of meat.



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BEVERAGES

Soft Drinks

Pepsi, Diet Pepsi, Pink Lemonade, Mountain Dew, Orange Crush, 7-Up or Dr Pepper.

Aguas de Sabor

Horchata, Fresa, Jamaica, Mango, Melón, Tamarindo, Piña or Durazno.



DESSERTS

Flan – 3.75

Mexican custard.

Xango – 4.75

Mexican fried cheesecake chimichanga rolled in cinnamon sugar. Served with whipped cream, caramel, chocolate or strawberry syrup.

Fried Ice Cream – 3.75

Fried ice cream ball topped with whipped cream, chocolate, caramel or strawberry syrup.

New Sopapilla – 4.25

Fried fluffy tortilla sprinkled with cinnamon sugar and topped with honey.

Churros – 6.50

Fried dough, covered in cinnamon sugar and topped with whipped cream, caramel or chocolate.

KID'S MENU

Served to children under 12 years.

6.99

1. Taco, rice and refried beans
2. Enchilada, rice and refried beans
3. Burrito and rice
4. Cheese quesadilla, rice and refried beans
5. Mini chimichanga, rice and refried beans
6. Mini taco salad, rice and refried beans
7. Pollito playero
Grilled chicken topped with cheese dip and served with rice
8. Chicken nuggets and French fries
9. Cheeseburger and French fries



A LA CARTE

Tortillas – 1.50

Corn or Flour.

Hard Taco

(1) – 2.00 (3) – 6.00

Served with your choice of ground beef or shredded chicken.

Soft Taco

(1) – 3.00 (3) – 9.00

Ground beef or shredded chicken topped with lettuce and shredded cheese.

New Soft Taco Loco – 3.25

Served with your choice of grilled chicken or steak topped with lettuce, pico and cheese.

Quesadillas

Cheese – 2.99

Ground Beef or

Shredded Chicken – 6.75

Spinach or Mushrooms – 5.75

Fajita Chicken or Steak – 7.75

Fajita Shrimp – 8.25

Enchilada

Beef or Chicken – 2.75

Cheese – 3.00

Tamal

(1) – 3.00

(3) – 8.50

Tostada – 3.50

Ground Beef or Shredded Chicken.

Chalupa – 4.00

Hard corn tortilla topped with beans.

Chimichanga – 5.25

Ground beef or chicken.

Burrito

Ground Beef or

Shredded Chicken – 3.99

Cheese or Beans – 4.25

Chile Relleno – 3.75

A slice of bell pepper topped with ground beef and melted shredded cheese.

Chile Poblano – 4.50

Whole poblano pepper stuffed with cheese, dipped in egg batter, deep fried and topped with special sauce.

Rice – 3.75

Beans – 2.50

Fries – 3.00

Chiles Toreados (2) – 1.75

Pickled Jalapeños – 1.25

La Costeña

Tomatillo Salsa – 1.75

Made from scratch.

LUNCH

Served between 11 a.m. and 2 p.m. Monday- Saturday
No substitutions except rice or beans. To substitute cheese sauce for regular sauce, add an additional 1.00 per item. Add 50¢ for soft taco.

Speedy Gonzales – 6.50

One taco, one enchilada and your choice of rice or beans.

Special Lunch #1 – 7.00

One chile relleno, one taco, beans and a guacamole salad.

Special Lunch #2 – 7.50

One burrito filled with your choice of ground beef or shredded chicken topped with sauce. Served with rice and beans.

Special Lunch #3 – 7.00

One enchilada, one taco, rice and beans.

Special Lunch #4 – 7.50

One chile relleno, one taco, rice and beans.

Special Lunch #5 – 7.50

One burrito, one taco and rice.

Special Lunch #6 – 7.25

One chalupa, one cheese quesadilla and rice.

Special Lunch #7 – 7.25

One chalupa, one cheese quesadilla and rice.

Lunch Chimichanga – 7.75

A deep-fried flour tortilla filled with ground beef or shredded chicken topped with cheese dip and served with beans, lettuce, tomatoes and guacamole.

Quesadilla Mexicana – 7.50

A flour tortilla stuffed with cheese and your choice of ground beef or shredded chicken. Served with rice and beans.

Casa Burrito – 9.00

Your choice of ground beef or shredded chicken topped with sauce, lettuce, tomatoes and sour cream. Served with rice and beans.

Pork Burrito – 7.50

Topped with cheese dip and served with rice, lettuce, tomatoes and sour cream.

Taquitos Mexicana – 8.25

Two fried, rolled-up corn tortillas and your choice of ground beef or shredded chicken. Served with rice and beans.

Grilled Quesadilla – 8.00

A flour tortilla stuffed with cheese and your choice of grilled chicken or steak cooked with onions. Served with guacamole salad and sour cream.

Lunch Taco Salad – 7.25

Crispy taco salad shell filled with ground beef or shredded chicken, lettuce tomatoes, sour cream and guacamole.

Mole Casa – 9.00

Grilled chicken cooked with a special sauce served with rice, beans and tortillas.

Enchiladas Oaxaca – 8.25

Three enchiladas, one stuffed with chicken, one with ground beef and one with cheese. Served with beans and a guacamole salad.

Pollo Playero Lunch – 8.50

Grilled chicken topped with cheese dip served with rice.

Chilaquiles Rojos o Verdes – 10.25

Tortilla chips cooked with your choice of salsa. Served with two eggs cooked over hard and with a side of rice, lettuce and sour cream.

Huevos Rancheros – 9.50

Two eggs cooked over hard topped with ranchero salsa. Served with rice, beans and tortillas.

Huevos a la Mexicana – 9.95

Two scrambled eggs cooked with onions, tomatoes and peppers served with rice, beans and tortillas.

Enchiladas Wherever – 8.25

One beef, one chicken and one cheese enchilada, all three topped with cheese dip, lettuce, sour cream and tomatoes.

Grilled Quesadilla Light – 10.00

Stuffed with reduced-fat cheese and your choice of grilled chicken or steak. Served with lettuce and fresh fruit.

New Omelet a la Mexicana – 10.00

Filled with tomatoes, onions, cilantro, jalapeños and cheese. Served with avocado and rice.

New Huevos con Jamón – 9.95

Two scrambled eggs with diced ham, served with rice, beans and tortillas.

New Huevos con Chorizo – 10.95

Two eggs scrambled cooked with Mexican sausage and served with rice, beans and tortillas.

Lunch Fajitas – 9.00

Steak or chicken served with rice, beans and tortillas.

Lunch Shrimp Fajitas – 11.50

Served with rice, beans, guacamole, sour cream, pico de gallo and tortillas.



EXPRESS LUNCH

Choice of fillings: Seasoned ground beef or spicy chicken and cheese (for enchiladas).

Whole beans can be substituted for refried.

Add 50¢ for each To-Go order.

Tostada – 6.50

Crispy corn tortilla with ground beef or shredded chicken topped with lettuce, sour cream and tomatoes. Served with rice and beans.

Taco – 6.50

Choice of hard or soft shell taco with your choice of ground beef or shredded chicken. Served with rice and beans.

Enchilada – 6.50

Soft corn tortilla rolled and filled with your choice of filling. Covered in sauce and served with rice and beans.

Homemade Tamale – 7.00

Corn husk filled with pork and topped with ground beef and sauce. Served with rice and beans.

Chalupa – 6.50

Corn tostada topped with beans, lettuce, guacamole, cheese and tomatoes. Served with rice and beans.

Chile Relleno – 6.50

A slice of bell pepper topped with ground beef and shredded American cheese melted over it. Served with rice and beans.

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ISRAEL'S CANTINA

BEERS

Mexican Bottled

Corona Extra, Corona Premier, Corona Light, Modelo Especial, Modelo Negra, Pacific, Victoria, Dos Equis (XX) Ambar or Dos Equis (XX) Lager.

Domestic Bottled

Budlight, Budweiser, Miller Light, Coors Light, Michelob Ultra or Busch Light.

Draft

Available in 12 oz, 24,oz, or pitcher
Modelo Especial, Modelo Negra, Yuengling Lager, Shock Top Belgian White, Budlight, Miller Light, Dos Equis (XX) Ambar, Budweiser or Michelob Ultra.



MARGARITAS

Flavored (Frozen or on the rocks)

Banana, mango, peach, raspberry, strawberry or watermelon. Available in regular, jumbo, monster, large pitcher or tower (frozen or on the rocks).

Israel's Margarita

Top-shelf margarita served in a jumbo glass and on the rocks only.



MIXED DRINKS

Amaretto Sour

An old favorite! DuBouchett Amaretto and sour mix with a fresh fruit garnish.

Bahama Mama

Bacardi Superior Rum, Malibu Coconut Rum, orange juice and pineapple juice with a splash of grenadine.

Bloody Mary

Grey Goose Vodka and our secret bloody mary recipe.

Daiquiri

Bacardi Superior Rum blended with premium Daily's Mixers ... a fruit sensation!

Fuzzy Navel

DeKuyper Peachtree Schnapps, Absolut Vodka and orange juice. A day at the beach!

Long Island Tea

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Gold Tequila and sour mix with a splash of cola. Yee! Ha!

Margarona

Michelada

Spicy Mexican beer cocktail.

Paloma

Cazadores Reposado Tequila and grapefruit juice with a splash of lemon-lime soda. Ay que lindo!

Piña Colada

Bacardi Superior Rum with the great taste of fresh pineapple and coconut.

Rum Bucket

Screw Driver

The morning eye opener! Grey Goose Vodka and orange juice with an orange garnish.

Tequila Sunrise

Hornitos Tequila and orange juice with a splash of grenadine.

Tom Collins

Bombay Sapphire Gin and sour mix shaken and garnished with fruit.

White Russian

Absolut Vodka and Kahlúa with half & half. Shake it up!



WINES

Real Sangria, Sutter Home White Zinfandel, Sutter Home Merlot, Sutter Home Chardonnay, Sutter Home Cabernet Sauvignon, Turning Leave Merlot

"Mimosa" what a special treat! Sparkling wine with orange juice.



TEQUILAS

100 Años

1800

1921

Avión

Avión Cristalino

Azteca Azul

Camarena

Campo Bravo

Casa Dragones

Casadores

Casamigos

Cenote

Centenario

Centenario 100% Agave

Chamucos

Conquistador

Corazón

Corralejo

Don Fulano

Don Julio 1942

Don Julio 70

Don Julio Añejo

Don Julio Reposado

Dulce Vida

El Tesoro

El Toro

Espolón

Herradura

Hornitos

El Jimador

Jose Cuervo

Juárez

Mezcal

Olmecca Altos

Patrón

Pepe Lopez

Rio Grande

Siete Leguas

Sauza Hacienda

Tanteo

Teremana

Tres Generaciones

Two Fingers

Villa One

Xicala Joven

