

# MARGARITAS + TEQUILA + COCKTAILS

## HOUSE FROZEN OR ROCKS MARGARITA

### FLAVORED FROZEN MARGARITA

MANGO | STRAWBERRY | PEACH

### FROZEN SWIRL

SANGRIA | RED WINE

### FROZEN MARGARITA FLOATER

GRAND MARNIER | CHAMBORD

### FROZEN SWIRL FLOATER

SANGRIA + GRAND MARNIER

## PREMIUM TEQUILA

CASAMIGOS | CASA NOBLE | DON JULIO

FLECHA AZUL | HERRADURA | LALO

PATRÓN | TRES GENERACIONES

CAZADORES | SAUZA HORNITOS | SOCORRO

ILEGAL MEZCAL

## ULTRA-PREMIUM TEQUILA

CASA DRAGONES BLANCO

CINCORO

BLANCO | REPOSADO

CLASE AZUL

PLATA | REPOSADO

DON JULIO 1942

## COFFEE | CAFÉ

### FERNANDO'S COFFEE

Flaming presentation of brewed coffee with Kahlua, Grand Marnier, Myers dark rum, and cinnamon, served in a caramelized sugar-rimmed glass and topped with whipped cream

### ESPRESSO MARTINI

Socorro tequila reposado, Cantera Negra coffee liqueur, and Fever-Tree espresso martini mix, shaken and served up with the traditional garnish of three coffee beans

### ANITA MARGARITA

Lunazul tequila blanco, triple sec, and fresh lime juice on the rocks. Nothing more — no margarita mix, no simple syrup, no nada

### HOT & SKINNY

Flecha Azul tequila blanco and triple sec, muddled with fresh lime and jalapeños, and rimmed with salt or Tajin

### RANCH WATER

Socorro tequila blanco, Topo Chico, and fresh lime juice, served tall and on the rocks

### MEXICAN MARTINI

Patrón silver tequila, Cointreau, Grand Marnier, and fresh lime juice, shaken and served up

### POMEGRANATE MARTINI

Ketel One vodka, pomegranate liqueur, and fresh lime juice, shaken and served up with a lemon twist

### MOJITO MEXICANO

Bacardi white rum, fresh lime juice, and Topo Chico with muddled fresh mint leaves, lime wedges, and a touch of simple syrup

### PALOMA WITH A TWIST

Lalo tequila blanco, Jalisco 1562 orange liqueur, grapefruit juice, fresh lime juice, and a splash of ginger ale, with a half salt-half Tajin rim and fresh mint garnish

### MEXICAN MULE

Flecha Azul tequila blanco, Fever-Tree ginger beer, and fresh lime juice, served in a traditional copper cup

### MANGO MARIACHIS

Casa Noble tequila reposado, Jalisco 1562 orange liqueur, mango puree, and fresh lime juice, served on the rocks with a Tajin rim

### OLD FASHIONED SOMBRERO

Maker's Mark bourbon, Angostura bitters, and a dash of orange juice and simple syrup, served over a single large ice cube with Luxardo cherries and an orange twist

### LEMONADA DE LULU

Tito's vodka or Tanqueray gin, homemade lemonade, and Topo Chico, shaken and garnished with fresh mint

### SANGRIA DE LA CASA

House made recipe with cabernet sauvignon, brandy, juice from fresh oranges and limes, and a touch of simple syrup with a cherry and orange wedge garnish

### APEROL SPRITZ

Aperol liqueur, Freixenet cava brut, and sparkling water, garnished with a slice of fresh orange

# WINE | VINO + BEER | CERVEZA

## VINO BLANCO | WHITE WINE

### CHARDONNAY | RAEBURN SONOMA

Sonoma County, California, Rating 90  
*Well-rounded, fruity, and lightly oaked with a balanced and elegant finish*

### CHARDONNAY | DAVIS BYNUM RIVER WEST VINEYARD RUSSIAN RIVER

Sonoma County, California, Rating 91  
*Floral aromas of bright fruit and honey with a light touch of acidity and oak*

### WHITE BURGUNDY | CAVE DE LUGNY LA COTE BLANCHE UNOAKED

Macon Villages, Bourgogne, France, No Rating  
*Elegant and crisp with refreshing minerality and expressive citrus flavors*

### PINOT GRIGIO | TERLATO FAMILY VINEYARDS

Friuli-Venezia Giulia, Italy, Rating 90  
*Aromas of spring blossom and white stone fruit alongside fresh acidity*

### SAUVIGNON BLANC | JUSTIN VINEYARDS

Central Coast, California, Rating 91  
*Clean and refreshing with lingering citrus and a pleasant mineral structure*

### SAUVIGNON BLANC | GROTH VINEYARDS

Napa Valley, California, Rating 90  
*Medium-bodied with vivid, sharp acidity and a fresh, citrusy character*

## VINO TINTO | RED WINE

### CABERNET SAUVIGNON | H3 HORSE HEAVEN HILLS

Columbia Valley, Washington, Rating 90  
*Dark fruit flavors with hints of minerality, cocoa, and plush tannins*

### CABERNET SAUVIGNON | CHATEAU STE. MICHELLE

Columbia Valley, Washington, Rating 90  
*Rich red fruit and silky tannins with plenty of complexity and structure*

### RED BLEND | UNSHACKLED RED BY THE PRISONER

Central + North Coasts, California, Rating 91  
*Purity of fruit, bright and flavorful, a balanced wine with easy drinkability*

### MALBEC | ALAMOS MENDOZA

Mendoza, Argentina, Rating 91  
*Round and juicy with notes of blackberry, dark cherry, and a velvety mouthfeel*

### PINOT NOIR | BENTON LANE

Willamette Valley, Oregon, Rating 91  
*Classically styled, complex, and layered with ripe, fresh flavors and fine tannins*

### PINOT NOIR | WILLAMETTE VALLEY VINEYARDS ESTATE

Willamette Valley, Oregon 2021, Rating 91  
*Rich and full-bodied, exceptionally balanced, bright acidity, seamlessly integrated tannins, and a lingering elegant finish*

## ROSÉ | BLUSH WINE

### ROSÉ | HAMPTON WATER

Languedoc, France, Rating 90  
*Lively, bright, and refreshing with traditional French Mediterranean grapes*

### ROSÉ | CHATEAU D'ESCLANS "WHISPERING ANGEL"

Cotes de Provence, France, Rating 91  
*Fresh and clean with lots of fruit, balanced acidity, and a smooth finish*

## CAVA | SPARKLING WINE

### CAVA BRUT | FREIXENET CAVA BRUT CORDON NEGRO, 187 ML

Catalonia, Spain, Rating 88  
*Medium bodied and crisp with a palate of bright apple, pear, and citrus flavors*

## BEER | CERVEZA

### IMPORTED

Bohemia	Dos XX Lager	Tecate
Carta Blanca	Modelo Especial	Victoria
Corona	Negra Modelo	Corona Non-Alcoholic
Corona Light	Pacifico	
Dos XX Amber	Sol	

### DOMESTIC

Bud Light	Miller Lite	Yuengling Traditional Lager
Coors Light	Shiner Bock	
Michelob Ultra		

### MICHELADA

Choice of domestic or imported Mexican beer, fresh lime juice, tomato juice, Tabasco, Worcestershire, and Maggi, served over ice in a salt-rimmed glass

### CHELADA

Choice of domestic or imported Mexican beer and fresh lime juice, served over ice in a salt-rimmed glass

*Fernando's*  
MEXICAN CUISINE

\*Wine ratings are those that have been given to the particular vintages available at the time the wine menu was printed.