



LA CANTINA

OUR FAVORITE TEQUILAS

CODIGO AÑEJO

25. per shot

DON JULIO 1942

30. per shot

CLASE AZUL REPO

30. per shot

KOMO ROSÉ

27. per shot

PATRON EL ALTO

35. 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:

TEQUILAS

BLANCO (SILVER) 12.95/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
- Codigo 1530
- Corralejo
- Don Julio
- Espolon
- Herradura
- Hornitos
- Humao
- Lalo
- Mijenta
- Patron
- Sauza Tres Generaciones
- Socorro

REPOSADO (RESTED) 14.95/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
- Centenario
- Codigo 1530
- Corralejo
- Don Julio
- Espolon
- Herradura
- Hornitos
- Humano
- Patron
- Sauza Hornitos
- Sauza Tres Generaciones
- Socorro

AÑEJO (AGED) 17.95/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
- Centenario
- Corralejo
- Don Julio
- Espolon
- Herradura
- Hornitos
- Humano
- Patron
- Sauza Tres Generaciones

MEZCAL

SUSTO ESPADIN

11.

ILEGAL JOVEN

11.

MONTELOBOS

11.

HAPPY HOUR

3-6PM, MONDAY - FRIDAY

APPETIZERS

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

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

Tacos al pastor 8.

Happy Hour Ceviche 6.

WINE & COCKTAILS

Rose Gold Rosé, House Wine, Paloma 5.

MARGARITAS

Small House Margarita (frozen or rocks) 5.

Happy Hour Heights Margarita. (House tequila, Cointreau and fresh-squeezed lime juice, served on the rocks.) 5.

DOMESTIC BEER 3.

IMPORTED BEER 4.

SPECIALTY MARGARITAS

HOUSE MARGARITA

Tequila, Triple Sec, Sweet 'n Sour and a splash of fresh-squeezed lime juice.
Served frozen or on the rocks. | 1.95 **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. | 3.95

THE VIP

Corralejo Reposado, Premium Orange Liqueur, Sweet 'n Sour and fresh-squeezed lime juice. Served straight up in a martini glass. | 3.95

THE SKINNY MARGARITA

Hornitos Plata tequila, agave nectar and fresh-squeezed lime juice.
Served almost straight up in a martini glass. | 3.95

THE '09

Patron Reposado, Cointreau, Grand Marnier and fresh-squeezed lime juice.
Served almost straight up in a martini glass. | 4.95

THE HEIGHTS

Hornitos Plata tequila, Cointreau and fresh-squeezed lime juice.
Served almost straight up in a martini glass. | 3.95

MEZCAL MARGARITA

We add Susto Mezcal, Premium Orange Liqueur, Sweet 'n Sour and a splash of fresh-squeezed lime juice. Served on the rocks in a margarita glass. | 3.95

CORONARITA O DOSARITA

House frozen margarita with your choice of Coronita or Dos Equis beer inside. | 3.95

MANGO CHAMORITA

Frozen mango margarita topped with chamoy. | 3.95

MARGARITAS BY CARAFE

HOUSE MARGARITA
(Frozen or Rocks) 29.95

MARGARITA PREMIUM
(Rocks) 45.95

CERVEZAS

IMPORTED BEERS

Bohemia • Corona • Dos Equis • Indio
Modelo Especial • Negra Modelo • Pacifico Clara • Victoria 7.

DOMESTIC BEERS

Bud Light • Coors Light • Michelob Ultra • Miller Light
Shiner Bock • O'Doul's (non-alcoholic) • Red Bridge (gluten-free) 6.

COCKTAILS

MICHELADA Y 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. 8.50 or 9.50

THE '09 MOJITO

Cruzan Rum, with fresh-squeezed lime juice and fresh mint. Add a flavor: mango, guavacoconut or raspberry. | 2.95

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. | 1.95

JALAPEÑO-TINI

Premium Vodka, agave nectar, jalapeños and lime juice. | 2.95

EFFEN CUCUMBER-TINI

Effen Cucumber Vodka, lime juice, simple syrup and a chile rim. | 2.95

PALOMA

Hornitos Silver Tequila, Fresca grapefruit soda water, fresh lime juice. | 1.95

MULA MEXICANA

Socorro Blanco Tequila, Goslings ginger beer and fresh lime juice. | 1.95

MULA MEZCAL ILEGAL

Ilegal Joven Mezcal, Goslings ginger beer and fresh lime juice. | 1.95

VINO

WHITE

	(G)	(B)
La Gioiosa Prosecco	10.	33.
Tommasi P Grigio	12.	36.
Rose Gold Rose	14.	42.
Honig Sauvignon Blanc	17.	51.
Hess Shirtail Ranches Chard	12.	36.
Sonoma Cutrer Chard Rr	14.	45.
Mumm Napa Sparkling		45.

RED

	(G)	(B)
Boen Pinot Noir	13.	39.
Catena Malbec Vista Flores	12.	36.
Hess Shirtail Ranches Cabernet	13.	30.
Daou Cab		48.