

🌀 MARGARITAS 🌀

All Margaritas served with silver tequila, triple sec, Mezcal house sour mix, splash of orange juice and fresh squeezed lime juice. Every margarita can be built with any tequila from our list as well as substituting Grand Marnier or Cointreau for triple sec with an up charge.
Shaken or Blended, Single or Pitcher

MARGARITA DE LA CASA - 5/14

Silver Tequila, Triple Sec, Agave Nectar, Mezcal House Sour Mix, Splash of Orange Juice, Fresh Squeezed Lime Juice

WILD CRAN-CHERRY RITA - 7.5/21

Silver Tequila, Triple Sec, Cranberry-Cherry Puree

4 BERRY RITA - 7.5/21

Silver Tequila, Triple Sec, Four Berry Fruit Blend

PEACHY-PEAR-COT RITA - 7.5/21

Silver Tequila, Triple Sec, Peach-Pear-Apricot Blend

PASSIONFRUIT RITA - 7.5/21

Silver Tequila, Triple Sec, Forbidden Fruit Nectar

KIWI MANGO MARGARITA - 6.5/18

Silver Tequila, Triple Sec, Essence of Kiwi & Mango

ITALIAN JOB RITA - 6.5/18

Silver Tequila, Amaretto

POM-PEACH RITA - 7.5/21

Silver Tequila, Peach Liqueur, Essence of Pomegranate

MEZCAL MARGARITA - 10/28

Scorpion Silver Mezcal, Triple Sec, Agave Nectar, Mezcal House Sour Mix, Splash of Orange Juice, Fresh Squeezed Lime Juice, Smokey Mezcal Float

GUAVA CAVA MARGARITA - 9/25

Silver Tequila, Triple Sec, Essence of Guava, Laced with Sparkling Cava

MOCHA MARGARITA - 8/23

Patron XO Cafe Tequila, Triple Sec, Splash of Cream, Espresso, Tastes of Chocolate

SANGRIA MARGARITA - 8/23

Silver Tequila, Triple Sec, Bocado's Signature Sangria, Detailed with an Orange, Lime & Cherry

LYCHEE MELON MARGARITA - 8/23

Silver Tequila, Soho Lychee Liqueur, Midori Melon Liqueur

COCO-RAZ RITA - 7.5/21

Silver Tequila, Triple Sec, Pineapple Juice, Coconut Puree, Fresh Raspberries

🌀 COCKTAILS 🌀

MANZANA - 7.5

Silver Tequila, Apple Pucker, Butterscotch Liqueur, Splashes of Mezcal House Sour Mix and Cranberry Juice, Accented with a Cinnamon-Sugar Rim, Served Straight Up

MEXICAN MIMOSA - 8.5

Silver Tequila, Watermelon Pucker, Topped with Castellar Cava Rose

CAFE ESPANOL - 8

Silver Tequila, Kahlua Coffee Liqueur, Agave Nectar, layered with cream

TEQUILA COSMO - 12

Patron Silver, Patron Citronage, Splash of Cranberry, splash of Sour, Served straight up

PALERMO - 7.5

Cazadores Silver Tequila, Grapefruit Soda, Fresh Squeezed Lime Juice, Served on the Rocks

MEXICAN SIDECAR - 10

Hornitos Resposado, Hennessy VS, Cointreau, Agave Nectar, Fresh Squeezed Lemon and Lime Juices, Accented with a Sugared Rim, Served Straight Up

EL DIABLO - 8.5

Habanero Infused tequila, Mango, Coconut, Pineapple, Orange Juice, Sour

THE SUAVE AGAVE - 9

Milagro Silver Tequila, Agave Nectar, Fresh Squeezed Lime Juice, Served on the Rocks

🌀 VINOS 🌀

WHITES BY THE GLASS

PKNT (PICANTE)

Chardonnay - 6.5/24 (750mL), Chile

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Sauvignon Blanc - 6.5/24 (750mL), Chile

REDS BY THE GLASS

PKNT (PICANTE)

Carmenere - 6.5/24 (750mL) Chile

PKNT (PICANTE)

Cabernet - 6.5/24 (750mL) Chile

🌀 SPARKLING 🌀

Castellar Cava Rose, Spain - 6/20

🌀 HALF BOTTLES 🌀

WHITE

Cavit (Pinot Grigio) Trentino, Italy - 12

J Lohr (Chardonnay) Monterey, CA - 15

Dry Creek (Fume Blanc) Sonoma, CA - 20

Trimbach (Riesling) Alsace, France - 21

Honig (Sauvignon Blanc) Napa Valley, CA - 24

Grgich Hills (Chardonnay) Napa Valley, CA - 48

RED

Hahn (Red Meritage) Monterey, CA - 18

Rosenblum 'Base Camp' (Syrah) Santa Barbara, CA - 20

Cline 'Ancient Vines' (Red Zinfandel) Sonoma Valley, CA - 20

Steele (Pinot Noir) Carneros - 24

Faustino V Reserva (Tempranillo) Rioja, Spain - 26

Beringer 'Knights Valley' (Cabernet Sauvignon) Napa Valley, CA - 26

Clos Du Val (Merlot) Napa Valley, CA - 28

Flora Springs (Cabernet Sauvignon) Napa Valley, CA - 38

🌀 CERVEZA 🌀

Coronita (7 oz Corona) - 7
Bucket of Four

Land Shark - 2.5

Corona - 3.5

Corona Light - 3.5

Sol - 3.5

Pacifico Clara - 3.5

Negra Modelo - 3.5

Modelo Especial - 3.5

Dos Equis Lager - 3.5

Dos Equis Amber - 3.5

Tecate (24 oz Can) - 5.5

Miller Lite - 3

Miller Chill - 3

Budweiser - 3

Bud Light - 3

Michelob Ultra - 3

St. Pauli Girl (N/A) - 3

TEQUILA

BLANCO

Blanco/White, also called Plata/Silver, is typically unaged or aged no longer than 60 days and therefore has the most distinctive taste of pure agave. Blancos are typically floral and herbal with clean minerality and a peppery bite

Cazadores (Smooth Vanilla) - 4/7

Sol Dios (Orange Creamsicle) - 4/7

1800 Silver (Smooth/Sweet) - 4.5/8

Corralejo (Citrus/Spearmint) - 4.5/8

El Conquistador (Clean/Spice) - 4.5/8

Hornitos Plata (Red Pepper/Mineral) - 4.5/8

Oro Azul (Roasted Green Pepper) - 4.5/8

Siembra Azul (Lemon Zest) - 4.5/8

Chinaco (Quince/Dill) - 5/9

El Charro (Crisp Citrus) - 5/9

El Tesoro (Sweet Agave) - 5/9

Espolon (Pure Agave) - 5/9

Herradura (Classic Agave) - 5/9

Milagro (Elegant Citrus) - 5/9

Corazon (Nutty Tones) - 5/11

Cabo Wabo (Sweet Heat) - 6/10

Cielo (Coconut) - 6/10

Don Julio (Pepper/Cocoa) - 6/10

El Mayor (Light Spice) - 6/10

La Certeza (Black Pepper/Citrus) - 6/10

Patron (Ultra Smooth) - 6/10

Tres Generaciones (Spicy Fruit) - 6/10

Casa Noble (Vibrant Minerality) - 6.5/11

Don Eduardo (Mineral/Slate) - 6.5/11

Gran Centenario (Cinnamon) - 6.5/11

Hacienda Del Cristero (Green Apple/Mint) - 6.5/11

Solo Blanco (Hot Pepper) - 6.5/11

Corzo (Citrus/Vanilla) - 7/12

Tezon (White Pepper/Lime) - 7/12

Trago (Pepper/Mint) - 7/12

Milagro Barrel Select (Hinted Oak/Vanilla) - 8/14

REPOSADO

Reposado, literally means rested, refers to the tequila aging from a period of 2 months to 1 year in oak barrels. The aging process is designed to mellow the agave creating smoother tequila, great for sipping

Jose Cuervo Tradicional (Herbaceous) - 4/7

1800 Reposado (Earthy/Leather) - 4.5/8

Hornitos Reposado (Sweet Pear) - 4.5/8

Corralejo (Lemon-Lime) - 5/9

Milagro (Citrus/Spice) - 5/9

Siembra Azul (Soft Oak) - 5/9

Cazadores (Scotch, Bourbon) - 6/10

Chamucos Especial (Sweet Fruit/Floral) - 6/10

El Charro (White Pepper/Caramel) - 6/10

El Conquistador (Vanilla/Pear) - 6/10

El Tesoro (Cinnamon/Vanilla) - 6/10

Herradura (Mellow Spice) - 6/10

Oro Azul (Sweet Nougat) - 6/10

Tres Generaciones (Herbal) - 6/10

Cabo Wabo (Dill/Pepper) - 6.5/11

Chinaco (Apple/Peach) - 6.5/11

Cielo (Vanilla Spice) - 6.5/11

Corazon (Dried Fruit) - 6.5/11

Don Julio (Pear/Apple/Lemon) - 6.5/11

El Mayor (White Oak) - 6.5/11

Espolon (French Oak) - 6.5/11

La Certeza (Roasted Cinnamon) - 6.5/11

Patron (Bourbon) - 6.5/11

Don Eduardo (Fruity/Floral) - 7/12

Gran Centenario (Tropical Fruit) - 7/12

Solo Reposado (Butterscotch) - 7/12

Corzo (Oak/Honey) - 7.5/13

Casa Noble (Lemon Butter) - 8/13

Tezon (Citrus/Mandarin/Vanilla) - 8/14

Trago (Oaky/Vanilla) - 8/14

Milagro Barrel Select (Honey/Vanilla/Spice) - 9.5/15

ANEJO

Anejos are typically aged from 2 to 5 years and exhibit the true characteristics of their oak contact, portraying flavors such as vanilla, cedar, butter-scotch and caramel. These tequilas are smooth, mellow and comparable to fine whiskies, single malt scotches or cognacs

1800 Anejo (Marzipan) - 4.5/8

Hornitos Anejo (Caramel) - 5/9

Cazadores (Roasted Cashew) - 6/10

Milagro (Smoke/Spice) - 6/10

Sol Dios (Leather/Dry Pepper) - 6/10

El Charro (Smooth Oak) - 6.5/11

El Tesoro (Nougat/Caramel) - 6.5/11

Tres Generaciones (Brown Sugar) - 6.5/11

Corazon (Floral/Rich Caramel) - 7/12

Corralejo (Caramel/Pear) - 7/12

Don Eduardo (Dried Herbs/Sandalwood) - 7/12

Don Julio (Dark Chocolate) - 7/12

El Mayor (Honey) - 7/12

Herradura (Cinnamon/Pear) - 7/12

Oro Azul (Roasted Tropical Fruit) - 7/12

Patron (Mellow Agave) - 7/12

Cabo Wabo (Honey/Lime) - 7.5/12

Chinaco (Wildflower/Baked Apple) - 7.5/13

Cielo (Peppered Caramel) - 7.5/13

Gran Centenario (Toasted Coconut) - 7.5/13

Solo Anejo (Hazlenut/Tangerine) - 7.5/13

Corzo (Honey/Caramel) - 8/14

La Certeza (Roasted Peppers) - 8/14

Tezon (Orange/Caramel) - 8.5/15

Trago (Maple/Almond) - 8.5/15

Casa Noble (Sweet Wood/Caramel) - 9/16

Milagro Barrel Select (Caramel/Butterscotch) - 9/16

SELECCION ESPECIAL

These Tequilas are the very best creations from some of the finest distilleries in the world.

Cuervo Platino (Spiced Vanilla) - 8/13

El Tesoro Paradiso (Cognac) - 10/18

Milagro Romance (Smooth Agave) - 10/18

Don Julio 1942 (Ripe Apple/Oak) - 11/20

Cuervo La Reserva de Familia (Toasted Almond/Apple) - 11/20

Patron Gran Platinum (Spring Water) - 15/25

El Tesoro 70th Anniversary - 15/25

Gran Centenario Leyenda (Maple/Roasted Almond/Clove) - 16/27

Herradura Seleccion Suprema (Cinnamon/Rose Petal/Vanilla) - 21/35

Don Julio Real (Vanilla/Melted Butter) - 23/37

Patron Gran Burdeos (Bordeaux) - 35/60

MEZCAL

Monte Alban - 3/5.5

Scorpion Silver - 4.5/8

Scorpion Reposado - 6/10

Scorpion Anejo - 7/12