

# CLASICOS

All of our handcrafted cocktails are created with fresh fruit and fresh juices squeezed daily.

## Thief In The Night

Makers Mark, Fresh Grapefruit Juice  
Yellow Chartreuse & St-Germain . . . \$8.50

## New York Sour

Bulleit Rye Whiskey, Lemon Juice, Simple Syrup  
& a floater of Malbec . . . \$8.50

## Pimm's Cup

Pimm's, Ginger Syrup, Ginger Beer,  
Mint & Lemon Juice . . . \$9.50

## Moscow Mule

Tito's Vodka & Lime Juice topped with  
Ginger Brew . . . \$7.75

## Last Word

Hendricks Gin, Green Chartreuse, Maraschino  
Liqueur & Lime Juice . . . \$8.50

## Pisco Sour

Pisco, Simple Syrup, Lemon Juice &  
Egg White . . . \$8.00

## Mexican Martini

Herradura Reposado, Orange Juice,  
Lime Juice & Olive Juice . . . \$12.50

## Bee's Knee's

Deaths Door Gin, Honey Syrup  
& Lemon Juice . . . \$7.50

## French 75

Brandy, Champagne, Triple Sec,  
Lemon Juice & Simple Syrup. Garnished with a  
Brandy Cherry . . . \$8.25

## Maple Old Fashion

Tap 357, Black Walnut Bitters and  
Sugar in the Raw. . . \$9.00

## Yellow Bird

Wild Turkey American Honey, Limoncello  
& Cranberry Juice . . . \$7.50

## Mojito

Bacardi Rum, Raw Sugar, Lime Juice  
& Mint . . . \$8.00



# SIGNATURE COCKTAILS

All of our handcrafted cocktails are created with fresh fruit and fresh juices squeezed daily.

## Tomcat

Tomcat Gin, Orangeville, Yellow Chartreuse,  
Lemon Juice, Cranberry Juice . . . \$9.00

## Gold Rush

Woodford Bourbon , Honey Syrup,  
Lemon . . . \$8.75

## Lagerita

Herradura Silver Tequila, Cointreau,  
Lime Juice, Shiner Light . . . \$9.00

## Inside Job

Rebecca Creek Bourbon, Luxardo Maraschino Liqueur,  
Simple Syrup, Bitters, Absinthe . . . \$8.00

## The Hickory Stick

Woodford Bourbon, Dry Vermouth,  
Bitters, Fernet Branca . . . \$8.50



# INFUSION COCKTAILS

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## Mercadito

Jalapeno infused El Jimador Silver Tequila, Cucumber Slices,  
Cilantro, Lime Juice & Agave Nectar . . . \$7.50

## Marizol Martini

Hendricks Gin, Cucumber infused Tito's Vodka  
& Limoncello . . . \$10.00

## Cucumber Mojito

Cucumber infused Tito's Vodka, Raw Sugar,  
Mint, Lime Juice & Club Soda . . . \$8.00

## Tequila Mockingbird

Pineapple infused El Jimador Silver Tequila, St-Germaine,  
Grapefruit Juice & Basil . . . \$8.75

## Chupacabra

Pineapple infused El Jimador Silver Tequila, Ginger Syrup,  
Lime Juice, Pineapple Juice & a Serrano Pepper . . . \$8.75

## Piña Sucia

Pineapple infused El Jimador Silver Tequila, Patrón Citronge,  
Pineapple Juice & Olive Juice . . . \$8.00



# MARGARITAS

All of our shaken margaritas are made with our fresh handcrafted Margarita mix created with fresh squeezed Lime, Lemon & Orange Juice with Dulce Vida Organic Agave Nectar.

## Gallo Borracho

Jumbo Frozen Margarita with a 7oz Sol beer turned upside down in it . . . \$13.00

## Barriba Grande (28oz)

Gold Tequila & Triple Sec shaken with our handcrafted Margarita mix . . . \$11.25

## El Jefe Grande (28oz)

El Jimador Silver Tequila, Patron Citronge & Grand Marnier, shaken with handcrafted Margarita mix . . . \$14.25

## Flaca Grande (28oz)

100 Proof Dulce Vida Organic Tequila shaken with our handcrafted Margarita mix . . . \$14.25

## ¿Como Se Llama? (28oz)

Your choice of one of these fine Tequilas, Patron Citronge & Grand Marnier shaken with our handcrafted Margarita mix

Z Silver . . . \$16.25

Republic Plata . . . \$19.25

Peligroso Reposado . . . \$19.50

Ambhar Reposado . . . \$19.75

## Piña Rita

Pineapple infused El Jimador Silver Tequila, Patrón Citronge, Lime Juice & Muddled Pineapple . . . \$8.00

## Skinny Dulce Vida Rita

100 Proof Dulce Vida Silver, splash of Orange Juice, Dulce Vida Organic Agave Nectar & Lime Juice . . . \$9.00

## CuCuy Margarita

Pepe Z Silver Tequila & Patrón Citronge, shaken with our handcrafted margarita mix . . . \$10.00

## Flavored Frozen Margaritas

Frozen Margarita & your choice of: Strawberry, Prickly Pear or Mango . . . sm \$8.00 lg \$13.00

## OUR TEQUILAS

### Silver

Pepe Z  
Herradura  
Dulce Vida  
Republic  
Ambhar  
Patrón  
Don Juliol  
Casamigos  
Peligroso  
Cuervo  
Azunia

### Reposado

Sauza Hornitos  
Cazadores  
Pepe Z  
Herradura  
Ambhar  
Don Julio  
Cosamigos  
Peligroso  
Azunia

### Anejo

Dulce Vida  
Ambhar  
Patrón  
Milagro Select Barrel  
Don Julio 1942  
Pura Verde  
Pepe Z  
Azunia

**Mezcal**  
Agave De Cortez



# CERVEZA

## SOUTH TEXAS BEERS

Lone Star . . . . . \$4.50	<b>Real Ale Brewing</b>
Lone Star Light . . . . . \$4.50	Rio Blanco Pale. . . . . \$5.50
Lobo Lager . . . . . \$4.50	Brew House Brown. . . . \$5.50
Shiner Bock . . . . . \$5.25	Firemans #4 Blonde . . \$5.50
	Lost Gold IPA . . . . . \$5.50

Bud Light . . . . . \$4.50	Corona . . . . . \$5.50
Budweiser . . . . . \$4.50	Dos XX Lager . . . . . \$5.50
Coors Light . . . . . \$4.50	Negra Modelo . . . . . \$5.50
Miller Light . . . . . \$4.50	Pacifico . . . . . \$5.50
Dos XX . . . . . \$4.50	Victoria . . . . . \$5.50
Michelob Ultra . . . . \$5.25	Heineken . . . . . \$5.50
Tecate Can . . . . . \$5.25	Guinness . . . . . \$6.00
Tecate Light Can . . . \$5.25	Kaliber (N/A) . . . . . \$5.00
Bohemia . . . . . \$5.50	

Add 75¢ to any beer to make it a Barriba Michelada

## DRAFT

Ask Your Server About Our Beers On Tap

# WINE

Sangria - gl. \$5.50 pitcher \$24.00

## WHITE

Chateau St. Jean Chardonnay - California • gl \$7.25 btl \$24.00

Double Decker Pinot Grigio - California • gl \$6.50 bt \$20.00

Murphy Goode Sauvignon Blanc - California • gl \$7.50 btl \$26.00

## BLUSH

Beringer White Zinfandel - California • gl \$6.00 btl \$18.00

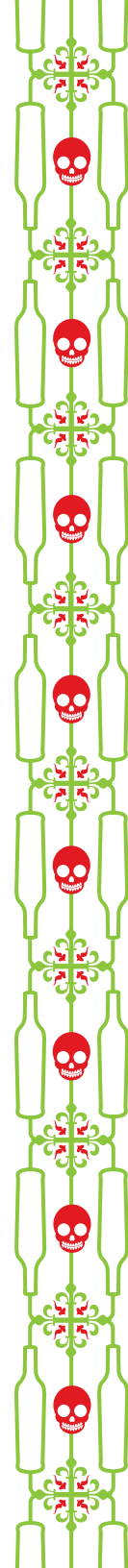
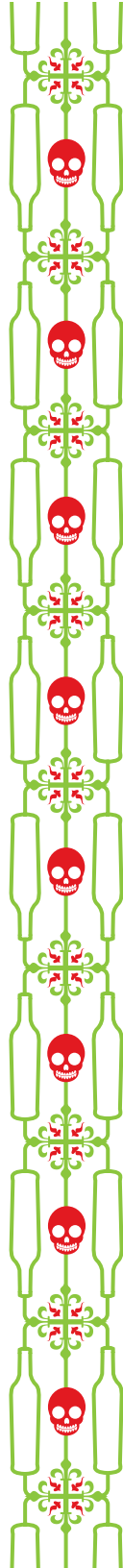
## RED

Hob Knob Pinot Noir - France • gl \$7.00 btl \$22.00

Norton Reserva Malbec - Argentina • gl \$8.50 btl \$29.00

## SPARKLING

Brut Segura Viudas - Spain • gl \$4.00 btl \$18.00



# LATE NIGHT EATS

## BOTANAS

Small bites to share

### Chips & Salsa

Old world corn tortilla chips dusted with cotija cheese served with our fresh homemade tomatillo avocado salsa, red salsa and jalapeño ranch . . . \$2.99

### Queso

Made with roasted green chilies our signature red salsa and a blend of spices. . . small \$7.99 large \$10.99

### Queso Deluxe

Our large queso, topped with lean chorizo and served with corn tortilla chips, guacamole and corn pico de gallo. . . \$12.99

### Guacamole

Avocados blended with diced jalapeños, tomatoes, onion, cilantro, fresh lime and a blend of spices. Served with corn tortilla chips. . . \$8.99

### Ceviche

Tilapia marinated in fresh squeezed lime and orange juice with sweet corn, diced tomatoes, onion, garlic and jalapeño. Served with corn tortilla chips. . . \$10.99

### Mexican Deviled Eggs

Five deviled eggs just like mom made, but with a Mexican twist. Topped with crispy jalapeño bacon. . . \$6.99

## TACOS

3 tacos served on our old world corn tortillas

### Chicken Tinga

Chicken marinated in a mild tomato-chipotle sauce, topped with shredded lettuce, red cabbage, caramelized onions, corn pico de gallo, ancho cream sauce and cotija cheese. . . \$8.99

### Del Rey

*Created in honor of Randy Goss the Rib King of San Antonio*  
Beef marinated with mild chipotle chilies and a blend of Mexican spices. Topped with our fresh chipotle slaw, caramelized onions, avocado tomatillo salsa, corn pico de gallo and cotija cheese. . . \$8.99

## POSTRE

### Margarita Cheesecake

Our Margarita Cheesecake is a great twist on a classic. The creaminess of the cheesecake is a wonderful pairing with the tanginess of the lime. . . \$6.99

