

elrefutexmex3.com

@el.refu.texmex

@el_refu3

Houston

(832) 604-6778

EL REFU

TEX-MEX 3



*Pulpo Parilla Mixta
For Two*

Due to increasing operating costs, a 3.9% card processing fee will be applied to all credit and debit card payments.

ADD \$0.80 FOR SUBSTITUTIONS. AN 18% GRATUITY MAY BE ADDED ON ALL PARTIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

© CANTINA.CREATIONS

Lunch

MONDAY - FRIDAY 11AM - 3PM

Enjoy a complimentary small white chile con queso during lunch time! *one per table

1 TEXAS BURRITO

Large flour tortilla filled with ground beef and topped with chile con queso. Served with rice and refried beans. **\$12.99** Substitute beef or chicken fajita + \$1.25

2 TOSTADAS

Two beef or chicken fajita tostadas topped with refried beans, lettuce, tomatoes, sour cream, guacamole, and shredded cheese. **\$12.99**

3 RIBEYE TACOS

Three corn tortillas filled with ribeye steak*, sautéed onions, queso fresco, fresh cilantro, and avocado. Served with rice and charro beans. **\$16.99**

4 ENSALADA SUPREME

Classic taco salad with ground beef or chicken, crisp lettuce, tomatoes, guacamole, sour cream, Monterey Jack, and American cheese. **\$12.99** Substitute beef or chicken fajita + \$1.25 / Add taco bowl +\$1

5 TAMALES

Four pork tamales topped with gravy and Monterey Jack cheese. Served with rice and refried beans. **\$12.50**

6 MUCHO DINNER

Two beef, chicken, or cheese enchiladas covered in gravy and Monterey Jack cheese. Served with rice, refried beans, and one crispy taco. **\$13.50**

7 TACOS AL CARBÓN

Two flour tortillas filled with your choice of beef fajita, chicken fajita, or pastor. Served with guacamole, pico de gallo, rice, refried beans and a cheese puff. **\$13.99**



Tampiqueña Mar



Fajitas

8 FAJITAS

Beef and chicken over caramelized onions in a sizzling cast-iron skillet. Served with guacamole, pico de gallo, charro beans, rice, and tortillas. **\$15.25** All beef +\$1

9 TAMPIQUEÑA

Beef or chicken fajitas and one cheese enchilada. Served with guacamole, pico de gallo, rice, refried beans and tortillas. **\$14.50**

10 CHIMICHANGA

Deep-fried burrito filled with taco meat. Served with guacamole, sour cream, rice and refried beans. **\$13.99** Substitute beef or chicken fajita + \$1.25 / top with queso + \$.75

11 ENCHILADA DINNER

Three beef, chicken, or cheese enchiladas covered in gravy and Monterey Jack cheese. Served with rice and refried beans. **\$14.50**

12 BURRITO SABROSO

Large flour tortilla filled with beef or chicken fajita, charro beans and rice, topped with ranchero sauce and Monterey Jack cheese. Served with rice and refried beans. **\$13.99**

13 STEAK BROCHETA

10oz seared skirt steak* topped with Monterey Jack cheese and 3 shrimp brocheta. Served with pico de gallo, guacamole, rice, charro beans and tortillas. **\$19.99**

14 CAZADOR MIX

Beef, chicken, and shrimp fajitas served with guacamole, pico de gallo, rice, charro beans and tortillas. **\$18.50** All beef +\$1

15 TAMPIQUEÑA MAR

Five grilled jumbo shrimp and one cheese enchilada. Served with guacamole, pico de gallo, rice, charro beans and tortillas. **\$18.50**

16 QUESADILLA PLATE

Crispy flour tortillas stuffed with Monterey Jack Cheese and your choice of beef or chicken fajitas, or grilled vegetables. Served with guacamole, sour cream, rice and refried beans. **\$13.95**

Buffalo Wings

Traditional chicken wings with your choice of sauce. Served with celery, carrots, and ranch dressing.

TRADITIONAL BUFFALO *MILD OR HOT, BBQ, MANGO HABANERO, LEMON PEPPER *MILD OR HOT

6 \$10.95

12 \$16.50

18 \$21.99

Add Fries for \$2.50



Sopas

CALDO

A savory, authentic broth brimming with your choice of meat, with a mix of fresh vegetables. Served with jalapeño, onion, cilantro, rice and tortillas.

- Caldo de Res \$17.50
- Caldo de Pollo \$16.50
- Caldo de Mariscos \$19.50

SEAFOOD GUMBO *Weekends Only*

A rich, dark roux-based stew brimming with tender fish, shrimp, and the "holy trinity," slow-simmered for soulful flavor. Served over white rice. **Cup-\$7.99 Bowl-\$11.99**

MENUDO *Cold Weather Only*

A traditional, hearty soup with tender beef tripe, hominy, and a rich, savory red chili broth. Served with jalapeño, onion and cilantro. **\$16.95**

POZOLE ROJO *Cold Weather Only*

A robust and flavorful red chili broth with tender pork and hominy. Served with red onion, cabbage and radish. **\$16.95**



Caldo de Mariscos

ADD \$0.80 FOR SUBSTITUTIONS. AN 18% GRATUITY MAY BE ADDED ON ALL PARTIES. @ CANTINA.CREATIONS
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Botanas

NACHOS ESPECIALES

Twelve large corn tortilla chips topped with beef or chicken fajita, beans, cheese, guacamole, jalapeños, lettuce, and tomatoes. Half \$12.50 / Full \$16.99

EL REFU SAMPLER PLATTER

A combination of nachos, quesadillas, flautas, bacon-wrapped shrimp, chicken diablo, and a tortilla cheese bowl. \$23.95

QUESADILLAS

Four crispy flour tortillas stuffed with Monterey Jack Cheese and your choice of beef or chicken fajitas, or grilled vegetables. Served with guacamole and sour cream. Half \$12.50 / Full \$16.99 Substitute shrimp + \$1.50

SIGNATURE CHUNKY GUACAMOLE

Fresh avocado, tomato, onion, cilantro, garlic, lime & salt. \$15.95

GUACAMOLE

Half \$11.99 / Full \$13.50



El Refu Sampler Platter

CHILE CON QUESO

Half \$10.50 / Full \$12.50 Add ground beef + \$1 / Add chicken or beef fajita + \$2

QUESO FLAMEADO

Molten cheese with either sizzling chorizo or tender fajita. Served with tortillas. \$15.95 Add shrimp + \$2

THE 3 AMIGOS

A combination of chicken wings, shrimp quesadillas, beef fajitas, and pico de gallo nachos. \$20.99



Torre de Mariscos

TORRE DE MARISCOS

A vibrant stack of fresh shrimp, fish, and tender octopus, layered with cilantro, tomato, onion, crowned with avocado and jumbo shrimp. Served with tortilla chips. \$37.95

CHAROLA DE MARISCOS

A magnificent platter designed for sharing. Indulge in the bold heat of aguachile verde and aguachile rojo, alongside two fresh Gulf oysters, a classic shrimp cocktail, and both our zesty fish ceviche and mixed ceviche (fish, shrimp, and octopus), crowned with two succulent jumbo shrimp. \$67.99

TIA'S SPECIAL

A refreshing pairing of our citrus-cured ceviche* (fish, shrimp, or both) and chilled shrimp cocktail in tangy tomato. \$19.99 Add pulpo + \$3.95

THE 4 AMIGOS

Ceviche*, shrimp cocktail, guacamole and chile con queso. \$23.95

SHRIMP COCKTAIL

Chilled shrimp perfectly nestled in a tangy tomato cocktail with fresh avocado, red onion, tomatoes, and cilantro. Small \$13.50 / Large \$18.50 Add pulpo + \$3.95

Botanas del mar

CEVICHE

Fresh fish*, shrimp, or a mix of both, cured in vibrant citrus juices with chopped red onion, cilantro, and avocado. \$16.95 Add pulpo + \$3.95

~ One tostada of ceviche* \$5.75

AGUACHILES VERDE

Eight succulent raw shrimp*, swimming in vibrant salsa verde, fresh lime juice, red onions, and cucumbers. \$19.99

FRESH OYSTERS

Fresh Gulf oysters served chilled with lemon, classic cocktail sauce, and horseradish. 6 - \$14.99 12 - \$22.99

OSTIONES A LA PARILLA

Gulf oysters baked to perfection, topped with melted Monterey Jack and Parmesan cheese. 6 - \$16 12 - \$24.99

CAMARÓN BOTANA

Peel-and-eat shrimp with our signature Cajun seasoning. 1/2 lb. \$14.99 / 1 lb. 25.99



Charola de Mariscos

Los Tacos

BIRRIA TACOS

Three corn tortillas stuffed with slow-cooked beef, dipped in rich consommé and seared to perfection. Served with a side of consommé, onion, cilantro, rice, and charro beans. \$16.95

TACOS AL CARBÓN

Three corn tortillas filled with your choice of beef fajita, chicken fajita or pastor. Served with pico de gallo, guacamole, rice and charro beans. \$17.99

RIBEYE TACOS

Three corn tortillas filled with ribeye steak*, sautéed onions, queso fresco, fresh cilantro, and avocado. Served with rice and charro beans. \$18.99



Mini Street Tacos

CRISPY TACOS

3 crispy tacos filled with ground beef, lettuce, tomato and shredded cheese. Served with rice and refried beans. \$13.50

TACOS DEL MAR

Three flour tortillas filled with shrimp, jalapeños, Monterey Jack cheese and bacon. Served with fresh avocado, rice and a cheese puff. \$18.95

FISH OR SHRIMP TACOS

Three corn tortillas filled with your choice of grilled fish or shrimp. Topped with cabbage, cilantro and El Refu's special sauce. Served with rice, pico de gallo and a cheese puff. \$17.50

JUMBO STREET TACOS

Three corn tortillas filled with your choice of beef fajita, chicken fajita, pastor, or camitas. Topped with grilled onions, fresh cilantro and avocado. Served with rice, charro beans, and salsa picosa. \$17.99 Add queso fresco \$0.75

MINI STREET TACOS

Mini corn tortillas filled with your choice of beef fajita, chicken fajita, pastor, or camitas. Topped with grilled onions and cilantro. Served with charro beans and chile a toreado. \$14.25

LA TAQUIZA

12 mini tacos on corn with 4 chicken fajita, 4 beef fajita, and 4 camitas. Topped with grilled onions and cilantro. Served with salsa verde and molcajete salsa. \$32.95 Substitute birria beef or pastor + \$1

ADD \$0.80 FOR SUBSTITUTIONS. AN 18% GRATUITY MAY BE ADDED ON ALL PARTIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE

YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Especiales



Tampiqueña

TAMPIQUEÑA
8oz of skirt steak* and one cheese enchilada. Served with guacamole, pico de gallo, rice, refried beans and tortillas. **\$17.99**

FLAUTAS
Three beef or chicken fajita flautas. Served with guacamole, sour cream, rice, refried beans and a cheese puff. **\$15.50**

STEAK EL REFU - a la Mexicana
Seared skirt steak* topped with grilled onions, tomatoes and jalapeños. Served with rice, refried beans and tortillas. **\$20.95**

TAMALES
Four pork tamales topped with gravy and Monterey Jack cheese. Served with rice and refried beans. **\$14.95**

LA TORTA
Beef fajita, chicken fajita or pastor with refried beans, grilled onions, avocado, lettuce, tomato and sour cream. Served with fries and a chile toreado. **\$14.95**

ENSALADA SUPREME

Classic taco salad with ground beef or chicken, crisp lettuce, tomatoes, guacamole, sour cream, Monterey Jack, and American cheese. **\$15.50** Substitute beef fajita + \$2 / Add taco bowl + \$1

CARNITAS

Traditional slow-cooked pork, tender and flavorful, served over grilled peppers and onions. Accompanied by guacamole, pico de gallo, rice, charro beans and tortillas. **\$17.95**

CHIMICHANGA

Deep-fried burrito filled with taco meat. Served with guacamole, sour cream, rice and refried beans. **\$15.99**

Substitute beef or chicken fajita + \$1.50 / top with queso + \$1

BURRITO SABROSO

Large flour tortilla filled with beef fajita, charro beans, and rice, topped with ranchero sauce and Monterey Jack cheese. Served with rice and refried beans. **\$16.99**

TEXAS BURRITO

Large flour tortilla filled with ground beef and topped with chile con queso. Served with rice and refried beans. **\$15.99** Substitute beef or chicken fajita + \$2

CHICKEN DINNER

Grilled chicken breast served with rice and vegetables. **\$17.95**

Chicken Dinner



Enchiladas



Enchiladas Verde



Enchiladas de Camaron

ENCHILADAS VERDES

Three chicken or beef fajita enchiladas covered in green sauce, topped with queso fresco and avocado. Served with rice and refried beans. **\$17.95**

ENCHILADAS AL CARBÓN

Three beef fajita enchiladas covered in gravy and topped with Monterey Jack cheese. Served with rice and refried beans. **\$17.95**

ENCHILADA DINNER

Three classic beef, chicken, or cheese enchiladas, covered in gravy, served with rice and refried beans. **\$16.50** Substitute beef fajita + \$2

ENCHILADAS DE CAMARÓN

Three shrimp enchiladas covered in red sauce and topped with Monterey Jack cheese. Served with guacamole, pico de gallo, rice and refried beans. **\$18.95**

Parrilladas

FAJITAS

Beef or chicken over caramelized onions in a sizzling cast-iron skillet. Served with guacamole, pico de gallo, rice, charro beans and tortillas.

CHICKEN
(1) \$18.99 / (2) \$32.99

BEEF
(1) \$21.50 / (2) \$37.99

CAMARÓN
(1) \$21.99 / (2) \$38.50

BEEF & CHICKEN MIX
(1) \$20.50 / (2) \$35.99

POBLANAS - BEEF & CHICKEN (1) \$22.95 / (2) \$40.95
Roasted poblano peppers, caramelized onions and crispy bacon.
All beef +\$1 for (1) / +\$2 for (2)

NO NAME PLATTER

Beef and chicken fajitas, chicken diablos, and shrimp 3 ways (brocheta, grilled & flameado). Served with guacamole, pico de gallo, rice, charro beans and tortillas. (1) \$23.99 / (2) \$44.99

All beef +\$1 for (1) / +\$2 for (2)

EL REFU MIX

Beef and chicken fajitas, grilled shrimp, mixed vegetables, and bacon topped with cheese. Served with pico de gallo, guacamole, rice, charro beans and tortillas. (1) \$23.50 / (2) \$43.50

All beef +\$1 for (1) / +\$2 for (2)



Fajita Camarón



Cazador Mix

CAZADOR MIX

Beef, chicken, and shrimp fajitas served with guacamole, pico de gallo, rice, charro beans and tortillas. (1) \$22.99 / (2) \$41.99
All beef +\$1 for (1) / +\$2 for (2) ~ Add sausage +\$1.95

EL REFU SPECIAL

Beef and chicken fajitas, quail, chicken diablos, and shrimp brochetas. Served with guacamole, pico de gallo, sour cream, shredded cheese, rice, charro beans and tortillas. (1) \$23.99 / (2) \$44.99

All beef +\$1 for (1) / +\$2 for (2)

STEAK BROCHETA

10oz seared skirt steak* topped with Monterey Jack cheese and 3 shrimp brocheta. Served with pico de gallo, guacamole, rice, charro beans and tortillas. **\$24.99**

CHICKEN DIABLOS

Four strips of chicken with mild jalapeño and queso fresco all wrapped in bacon and grilled. Served with charro beans and a cheese puff filled with rice. **\$16.99**

MOLCAJETE

Chicken and beef fajitas, queso flameado, chorizo, nopales, grilled jalapeño and 2 jumbo grilled shrimp served in a traditional hot volcanic rock bowl. Served with pico de gallo, guacamole, rice, charro beans and tortillas. (1) \$23.99 / (2) \$44.99

CODORNIZES

Three butterflied and grilled quail, served with guacamole, pico de gallo, rice, charro beans and tortillas. **\$23.95**

ADD \$0.80 FOR SUBSTITUTIONS. AN 18% GRATUITY MAY BE ADDED ON ALL PARTIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Camarones

CAMARONES A LA DIABLA

8 jumbo shrimp smothered in our special diablo sauce, over a bed of rice with guacamole salad. Served with your choice of bread or tortillas. **\$20.99**

CAMARÓN BROCHETA

Four jumbo shrimp with mild jalapeño and Monterey Jack cheese, all wrapped in bacon and grilled. Served over a bed of rice and chile con queso. **\$20.50** Substitute Fried Rice +\$.75

SHRIMP FRIED RICE

Savory fried rice loaded with seared shrimp, vegetables, and egg with a side of chili paste. **Half \$8.99 / Full \$17.99**

~ Add chicken +\$1

CAMARONES EMPANIZADO

6 breaded and fried jumbo shrimp served with fries and a house salad. **\$16.99**

PECHUGA CAMARÓN

Tender chicken breast and grilled shrimp covered in salsa roja and Monterey Jack cheese. Served with guacamole, rice, charro beans, and tortillas. **\$17.95** Substitute Fried Rice +\$.75

CAMARONES REFU EN BOLSA

Succulent peel-and-eat shrimp, sweet corn, and tender potatoes, all infused with our signature Cajun seasoning.

½ lb. \$15.99 / 1 lb. \$27.99

TAMPIQUEÑA MAR

Five grilled jumbo shrimp and one cheese enchilada. Served with guacamole, pico de gallo, rice, charro beans and tortillas.

\$20.50 Substitute Fried Rice +\$.75



Shrimp Fried Rice

Camarones Refu en Bolsa



Pulpo

PULPO PARRILLA MIXTA - FOR 2

Chargrilled zarandeado style octopus with beef, chicken and jumbo shrimp fajitas and two jumbo shrimp stuffed with jalapeño, Monterey Jack cheese wrapped in bacon. Served with pico de gallo, pickled onions, rice and tortillas.

\$62.95 Substitute Fried Rice +\$.75

GRILLED OCTOPUS

Chargrilled marinated octopus, sautéed onions, and a chile toreado. Served with molcajete salsa, pickled onions, rice and charro beans. **\$34.95** Substitute Fried Rice +\$.75

PULPO Y MOMIAS - FOR 2

Chargrilled marinated octopus and four jumbo shrimp stuffed with jalapeño and Monterey Jack cheese wrapped in bacon. Served with pico de gallo, pickled onions and tortillas. **\$58.99**



Grilled Octopus

Pescado

TILAPIA FRITA

Whole fried tilapia, served with pico de gallo, rice, charro beans and tortillas. **\$15.95** Substitute Fried Rice +\$.75

PESCADO EMPANIZADO

Crispy, golden-fried tilapia with a perfectly seasoned commeal crust. Served with fries and a house salad. **\$14.88**

TILAPIA CHICHARRÓN

Crispy chunks of tilapia and fried potatoes, tossed in our zesty Cajun sauce and served with a refreshing cucumber salad.

\$16.95



Siete Mares

Platos del Mar

SIETE MARES

Catfish, head-on peel-and-eat shrimp, and crab claws in a flavorful broth with fresh vegetables. Served with cilantro, onion, jalapeño, rice and toasted bread. **\$20.99** Substitute Fried Rice +\$.75

MOLCAJETE DE MARISCOS

Four plump, head-on peel-and-eat shrimp, tender white fish, and delicate octopus, mixed with crisp red onion, cucumber, in a zesty cocktail sauce, topped with fresh avocado. All served in a traditional volcanic rock bowl. **\$49.99**

BIG TEXAS PLATTER

Commeal-crusted tilapia, fried shrimp, and hushpuppies. Served with tartar sauce, cocktail sauce and fries. **\$18.99**

GRILLED FISH & SHRIMP

Grilled tilapia and jumbo shrimp served with fresh avocado, grilled vegetables and rice. **\$19.50** Substitute Fried Rice +\$.75

Soft Drinks

COCA COLA, DIET COKE, SPRITE, DR. PEPPER, ORANGE FANTA, PINK LEMONADE, ICED TEA

\$3.25

FLAVORED ICED TEA \$3.50

PEACH - RASPBERRY - MANGO

TOPO CHICO, MEXICAN COKE, JARRITOS \$3.50

Agua Frescas

**HORCHATA - TAMARINDO - MANGO - GUAVA
JAMAICA - PINEAPPLE - FRESA LIMONADA**

\$3.50 *Refills \$1.50

Kids Menu

\$6.⁹⁵

OVER 12YR + \$1.95

(DOES NOT INCLUDE A DRINK)

ENCHILADA BURRITO QUEPADILLA TACO

Served with rice & beans

CHEESE BURGER CHICKEN NUGGETS PIZZA

Served with French fries

ADD \$0.80 FOR SUBSTITUTIONS. AN 18% GRATUITY MAY BE ADDED ON ALL PARTIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE

YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

El Refo

Cantina



HOUSE RITAS

Frozen or Rocks \$8.99
Jumbo Frozen or Rocks \$11.99

FLAVORED RITAS

Reg. \$9.99 / Jumbo \$12.95
Choose from:
Mango, Strawberry, Peach, Tamarindo, Raspberry, Blackberry, Watermelon, Sangria, Guava, Blue Curacao, Chambord, Midori, Grape, Coconut and Mango Chamoy (add \$1)

RITA PITCHERS FLAVOR + \$6

Regular Frozen or Rocks \$33
GRAN CENTENARIO \$38
JOSE CUERVO TRADICIONAL \$40
PREMIUM \$43 (1800, Maestro Dobel, Casamigos)
ULTRA PREMIUM \$47 (Don Julio, Gran Coramino, Herradura Ultra)

TOPSHELF RITAS

Reg. \$11.99 / Jumbo \$14.99 (Frozen or Rocks)
(Jose Cuervo Tradicional, Gran Centenario, Casamigos)
FLAVOR + \$2

PREMIUM RITAS

Reg. \$12.99 / Jumbo \$15.99 (Frozen or Rocks)
(1800 Cristalino, Maestro Dobel, Gran Coramino, Don Julio, Patron)
FLAVOR + \$2

BILLIONAIRE RITA

Choice of: *Reserva de la Familia Extra Anejo*
or Don Julio 1942
Gran Marnier, Agave Nectar, Fresh Lime & Orange. \$39.95

SKINNY RITAS

CLASSIC- Maestro Dobel Diamante or Casamigos Silver, Agave Nectar, Fresh Lime & Orange \$16.99 FLAVOR + \$2
LINDA- 1800 Cristalino, Agave Nectar, Fresh Raspberry, Lime & Orange \$17.99
SANDIA- Don Julio 70, Agave Nectar, Fresh Watermelon, Lime, Orange & Mint \$18.95
PEPINO- Casamigos Jalapeño, Agave Nectar, Fresh Cucumber, Lime & Orange \$16.95





El Refu

TEX-MEX 3

House Cocktails

- MOJITO** Bacardi White Rum, Fresh Lime Juice, Sugar & Mint **\$12.50**
FLAVOR+ \$2 **Coconut, Pineapple, Raspberry, Strawberry or Mango**
- RANCH WATER** Don Julio Blanco, Fresh Lime Juice, Club Soda & Tajin **\$11.50**
Make it FRESH with 1800 Cucumber Jalapeño
- CANTARITO** Gran Centenario Reposado, Squirt Grapefruit Soda, Fresh Lime Juice & Salt **\$13.50**
- PALOMA** Jose Cuervo Tradicional Blanco, Squirt Grapefruit Soda, Fresh Lime Juice & Tajin **\$13.50**
- VAMPIRO** Gran Centenario Plata, Fresh Lime Juice, Sangrita, Squirt Grapefruit Soda & Tajin **\$12.99**
- OLD FASHIONED** Tincup Bourbon, Sugar, Bitters & Orange **\$12.99**
- SEX ON THE BEACH** Bacardi White Rum, Peach Schnapps, Malibu Coconut, Orange Juice & Grenadine **\$12.50**
- PINA COLADA** Malibu Coconut, Bacardi White Rum, Pineapple Juice, Cream of Coconut & Grenadine **\$12.50**
- BLUE HAWAIIAN** Malibu Coconut, Blue Curacao, Pineapple Juice & Cream of Coconut **\$11.50**
- TEXAS TEA** Jose Cuervo Tradicional Blanco, Three Olives Vodka, Bacardi White Rum, Triple Sec, Gin, Sweet & Sour with a splash of Coke **\$12.50**
- BLOODY MARY** Smimoff Spicy Tamarind Vodka, Special Spicy Mix, Fresh Lime Juice & a Celery Stick **\$11.50**
Make it a Bloody Maria with Casamigos Jalapeño, + \$2
- SANGRIA** Homemade Red Wine Sangria with Fresh Fruit **\$9.50**



Giant Barril Cantarito!

1 whole bottle of tequila!

*MINIMUM 6 PEOPLE

Favorite Shots

\$10.99

- MEXICAN CANDY** Jose Cuervo Devil's Reserve, Watermelon Pucker, Tabasco & Tajin
- LIQUID MARIJUANA** Malibu Coconut, Bacardi White Rum, Midori, Blue Curacao & Pineapple Juice
- ADIOS MF** Maestro Dobel Silver, Bacardi White Rum, Ketel One Vodka, Gin, Blue Curacao & Sprite
- GREEN TEA** Bushmills Irish Whiskey, Peach Schnapps, Sweet & Sour
Make it an Apple Tea with Proper 12 Irish Apple!
- LEMON DROP** Ketel One Vodka, Cointreau, House Made Lemon Cordial
- SKITTLES** ALL of the Ciroc Vodka flavors, Watermelon Pucker, Peach Schnapps & Pineapple Juice *\$12.50
- VEGAS BOMB** Crown Royal, Peach Schnapps & Red Bull
- STAR FCKR** Crown Royal, Watermelon Pucker & Red Bull

Choose your tequila



Draft Beer

DOMESTIC 16oz. \$5.50 / 22oz. \$7.25

BUD LIGHT, MILLER LITE, MICHELOB ULTRA, BLUE MOON, COORS LIGHT, KARBACH

IMPORTED 16oz. \$6.25 / 22oz. \$8.00

MODELO ESPECIAL, XX LAGER, ESTRELLA JALISCO, STELLA

🔥 **MAKE IT A MICHELADA +\$1.50**

Bottled Beer

DOMESTIC \$5.25

BUD LIGHT, BUDWEISER, MICHELOB ULTRA, MILLER LITE, COORS LITE, BLUE MOON, STELLA, SHINER BOCK

IMPORTED \$5.75

MODELO ESPECIAL, NEGRA MODELO, XX LAGER, XX AMBER, CORONA LIGHT, CORONA VICTORIA, SOL, CARTA BLANCA, ESTRELLA JALISCO, BOHEMIA, PACIFICO, HEINEKEN, TECATE, TECATE LIGHT

CAGUAMAS 32oz \$9

CORONA FAMILIAR, MODELO ESPECIAL, PACIFICO

🔥 **MAKE IT A MICHELADA +\$1.50**

Wine

\$8.99

MOSCATO, MERLOT, CABERNET, CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO, CHAMPAGNE, STELLA ROSA RED & BLACK

Sunday Funday!

all day

GLASS OF Champagne \$5.95

MIMOSAS \$6.95

add a flavor +\$1

Mango, Strawberry, Peach, Raspberry, Blackberry, Watermelon, Guava, & Chambord

Mezcal

400 CONEJOS JOVEN \$9

CASAMIGOS \$14

TATEMADO \$14

CREYENTE ESPADIN \$14

DEL MAGUEY VIDA \$12

ILEGAL JOVEN \$10

CLASE AZUL CENIZO \$35

Fine Tequila

1800 CRISTALINO \$18

1800 REPOSADO \$10

AVION SILVER \$10

AVION REPOSADO \$11

CASAMIGOS CRISTALINO \$16

DON JULIO 70 CRISTALINO \$15

DON JULIO REPOSADO \$11

ESPOLON SILVER \$10

ESPOLON ANEJO \$11

GRAN CENTENARIO PLATA \$12

GRAN CENTENARIO REPOSADO \$14

GRAN CENTENARIO ANEJO \$15

GRAN CORAMINO REPOSADO \$15

GRAN CORAMINO CRISTALINO \$14

MAESTRO DOBEL SILVER \$10

MAESTRO DOBEL DIAMANTE \$13

PATRON CRISTALINO \$16

PATRON REPOSADO \$11

Reserve Tequila

DON RAMON ANEJO CERAMICA \$18

Anejo aged in American white oak,

1800 GUACHI MONTON \$18

Anejo aged in finished in tequila orange liqueur barrels.

CLASE AZUL REPOSADO \$25

Aged 8 months in American whiskey casks.

DON JULIO ALMA MIEL \$22

Anejo cristalino finished in Cremant de Limoux barrels.

DON JULIO PRIMAVERA \$30

Reposado aged in orange wine casks.

GRAN CENTENARIO CRISTALINO \$17

Anejo finished in Cabrados barrels and filtered through silver.

Luxury Tequila

DON JULIO 1942 \$24

Extra Anejo aged for 2 and a half years.

DON JULIO ULTIMA RESERVA \$42

Extra Anejo aged for 36 months in ex-bourbon and Madeira casks.

HERRADURA SELECCION SUPREMA \$35

Extra Anejo aged for 4 years in American white oak,

RESERVA DE LA FAMILIA ANEJO CRISTALINO \$25

Anejo finished in Pedro Jimenez barrels

RESERVA DE LA FAMILIA EXTRA ANEJO \$28

World's first Extra Anejo, aged for a minimum of 3 years.

Happy Hour

**MONDAY & TUESDAY ALL DAY
WEDNESDAY-FRIDAY 2PM - 6PM
(FLAVORED & PREMIUM MARGARITAS
NOT ON HAPPY HOUR)**

HOUSE MARGARITAS (Frozen or on the Rocks)
REG. \$5.99 / JUMBO \$8.99

IMPORTED BEER \$5.50

DOMESTIC BEER \$4.99

DRAFT BEER 16oz. \$4.99 / 22oz. \$6.99

🔥 **Make it a Michelada +\$1.50**

**Ask about our
bottle service!**

