Margaritas

Upgrade your House Margarita:
• Silver $2 • Reposado $3 • Añejo $4



House Margarita

The one that started it all. Our classic margarita is served with 100% blue agave Tequila, Triple Sec, and sweet & sour. For $0.50 more your choice of flavor: Mango, strawberry, tamarindo, peach, hibiscus, cucumber, blueberry, pomegranate, pineapple, coconut, chamoy, jalapeño. $15

Cucumber Jalapeño Margarita

A refreshing margarita with just a hint of heat. Made with Jalapeño infused Casamigos tequila, house made cucumber puree, triple sec and sweet & sour. $16



Chamoy Margarita

Will you give in to this delicious forbidden margarita? Made with 100% blue agave Tequila, tamarindo, mango chamoy, Triple Sec, and sweet & sour. $16



Cadillac Margarita

Our classic…
but better. Our House Margarita with a shot of orange liqueur on the side. For $0.50 more your choice of flavor: Mango, strawberry, tamarindo, peach, hibiscus, cucumber, blueberry, pomegranate, pineapple, coconut, chamoy, jalapeño. $18

HAPPY HOUR MENU

Happy hour specials only at the bar

• Mon-Tues All Day • Wed-Fri 3pm-7pm • Sat 9pm-Close • Sun 6pm-Close

Cantina 11

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Tropical Margarita

Aloha! Lets bring the tropics to you! Tropical margarita made with house tequila, fresh pineapple, Midori melon liqueur and sour mix. $16



Coconut Margarita

A smooth, frozen blend of tequila, creamy coconut, and fresh lime—this blended coconut margarita is icy, refreshing, and perfectly sweet with a tropical finish. $16



Prickly Pear Margarita

A vibrant twist on a classic—this prickly pear margarita blends smooth tequila with the subtly sweet, melon-like flavor of prickly pear and fresh lime, creating a refreshing, lightly tangy cocktail with a beautiful blush finish. $16



Maracuya Margarita

A refreshing tropical twist on a classic—this margarita blends smooth tequila with tangy maracuyá (passion fruit), fresh lime juice, and a hint of sweetness for a bright, citrusy finish. $16

FLIGHTS

No Substitutions or Modifications



Mexican Candy Flight

Individual candy shot for $8

$18

Let your taste buds relive your childhood!
Try our flight of three candy shots: • Mexican (Watermelon) • Hawaiian (Piña)• Tamarindo (Tamarind)



Michelada Flight

$20

Try our michelada mix in 3 different flavors!
Mango, Tamarindo and Fresh Cucumber.



Mimosa Flight

$15

• Peach • Strawberry • Mango



Margarita Flight

$20

A margarita flight consisting of our 3 most popular margaritas • Lime Margarita • Tamarindo Margarita • Mango Chamoy Margarita



La Bandera

This drink is composed of three shots each one with a different flavor, Lime juice, our delicious michelada mix & our House tequila. $12

Specialty Cocktails

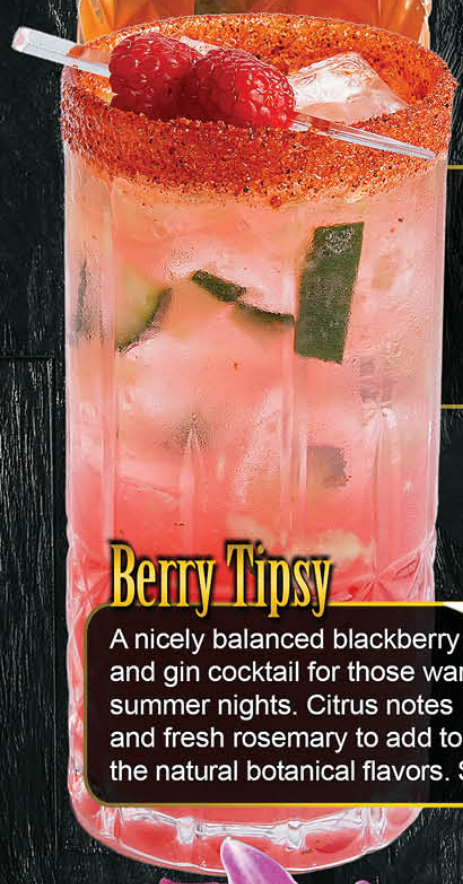


La Passiflora

A mojito inspired cocktail. La Passiflora is made with Buchanans 12, muddled mint, and pureed passion fruit $18

Pal Patron

The perfect fusion for tequila and mezcal lovers with tropical flavors and a hint of acidity from the maracuya to create the right combination. $18



La Fresca

A refreshing tequila cocktail made with muddled cucumber and pomegranate, topped with sprite for a crisp, lightly sparkling finish. Bright, citrusy, and garden-fresh. $18

Berry Tipsy

A nicely balanced blackberry and gin cocktail for those warm summer nights. Citrus notes and fresh rosemary to add to the natural botanical flavors. $18



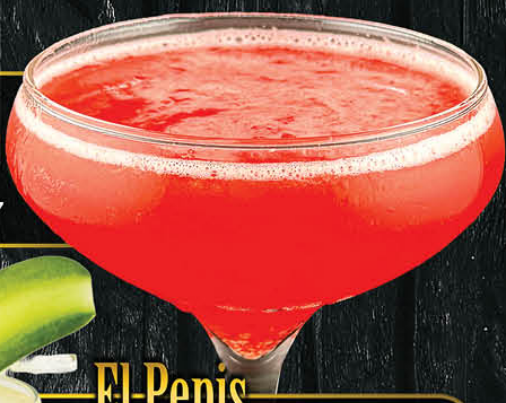
Mixcoatl

SERPENT OF THE SKY
Be ready to explore the different flavors Mixcoatl has to offer. Taking all your senses for a ride through the clouds. Ilegal joven and Don Q pineapple rum will have you coming back for more $18

Specialty Cocktails

Martini Selection

Choose from: Rose Petal, Lychee, Lemon Drop, Pear, Peach, Strawberry, Prickly Pear, and Espresso Martini. $17





El Pepis

A light and refreshing drink. Imagine a cucumber lemonade with a kick of Hendrick's Gin. Perfect for starting the party. $17

Jamaica Ahumada

A smoky mezcal cocktail balanced with fresh lime, orange liqueur, hibiscus, and pineapple—bright, tropical, and lightly floral with a refreshing citrus finish. $17





El Azteca

A cocktail that blends old flavors with new. Ilegal Mezcal and monkey shoulder scotch is mellowed with Herradura Agave nectar and fresh citrus juice $18

Watermelon Margarita

The perfect summer cocktail you can enjoy year round! Fresh watermelon and Herradura silver make this drink refreshing, delicious and great for any occasion!. $18





Mezcalita de Piña

A perfect balance between sweet & smoky! Try our mezcalita de piña today! $18

TEQUILAS



• Silver • Reposado • Añejo

- Patrón
- Don Julio
- Tres Generaciones
- Herradura
- 1800
- Gran Centenario
- Cazadores
- Casamigos
- Ocho
- 7 Leguas
- Maestro Dobel
- Fortaleza
- Lalo *(Silver Only)*
- Don Fulano *(Silver Only)*

Reservas

- Jose Cuervo De La Familia
- Don Julio 1942
- Don Julio 70
- Herradura Ultra
- Clase Azul
  - Silver • Reposado • Añejo



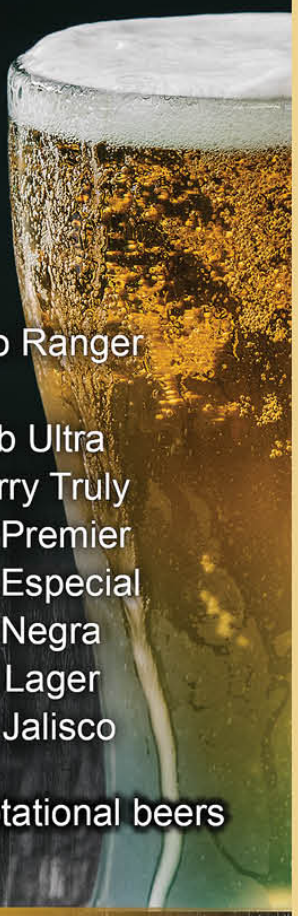
50ML $8

MEZCAL

- Casamigos
- El Silencio
- Vida
- 400 Conejos

HAPPY HOUR MENU

DRAFT BEER



- Blue Moon
- Guinness
- Pacifico
- Coors-Light
- Mango Cart
- 805
- Bud-Light
- Miller Lite
- Space Dust IPA
- Voo Doo Ranger
- Stella
- Michelob Ultra
- Wild Berry Truly
- Corona Premier
- Modelo Especial
- Modelo Negra
- Dos XX Lager
- Estrella Jalisco

Ask your server about the rotational beers

BOTTLE BEER

- Modelo Especial
- Corona Extra
- Corona Familiar

Mexican Specialties

Charro Negro



Cantarito



Paloma



Jalisco Mule

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CONSOME PRESIDENCIAL COMBO



22.00
2 Small Fish Tacos
+ Consomé Presidencial

22.00
Small Grilled Shrimp Tacos
+ Consomé Presidencial

22.00
Small Baja Tacos
+ Consomé Presidencial

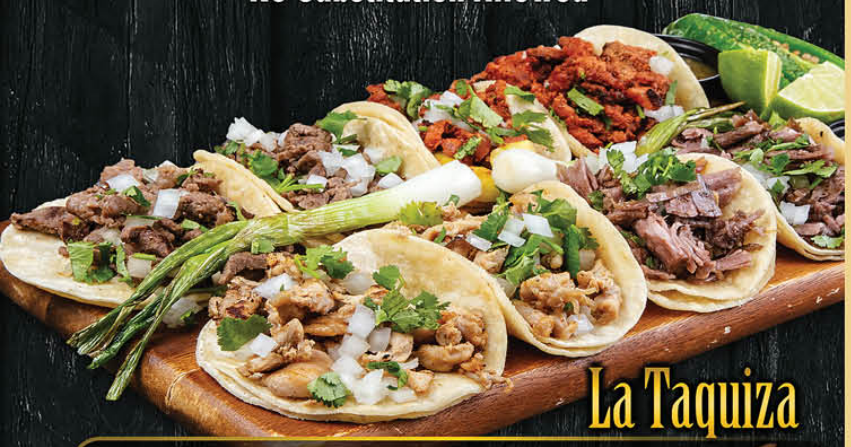
22.00
2 Small Asada Tacos
+ Consomé Presidencial

22.00
Tostada de Ceviche
+ Consomé Presidencial

No Substitution Allowed
No happy hour Applied

BAR FOOD

No Substitution Allowed



La Taquiza

• 2 Chicken • 2 Asada • 2 Carnitas • 2 Birria $25



Wings (Bone in)

(6) Choose one flavor: Buffalo, BBQ, Mango Habanero, Garlic Parmesan or Hot BBQ. Includes fries. $16



Tostaditas

Choose from: Asada - Grilled chicken - Carnitas $16



Quemaditas

Choose from: Asada, Carnitas or Chicken. $16



Steak Aguachiles

$17

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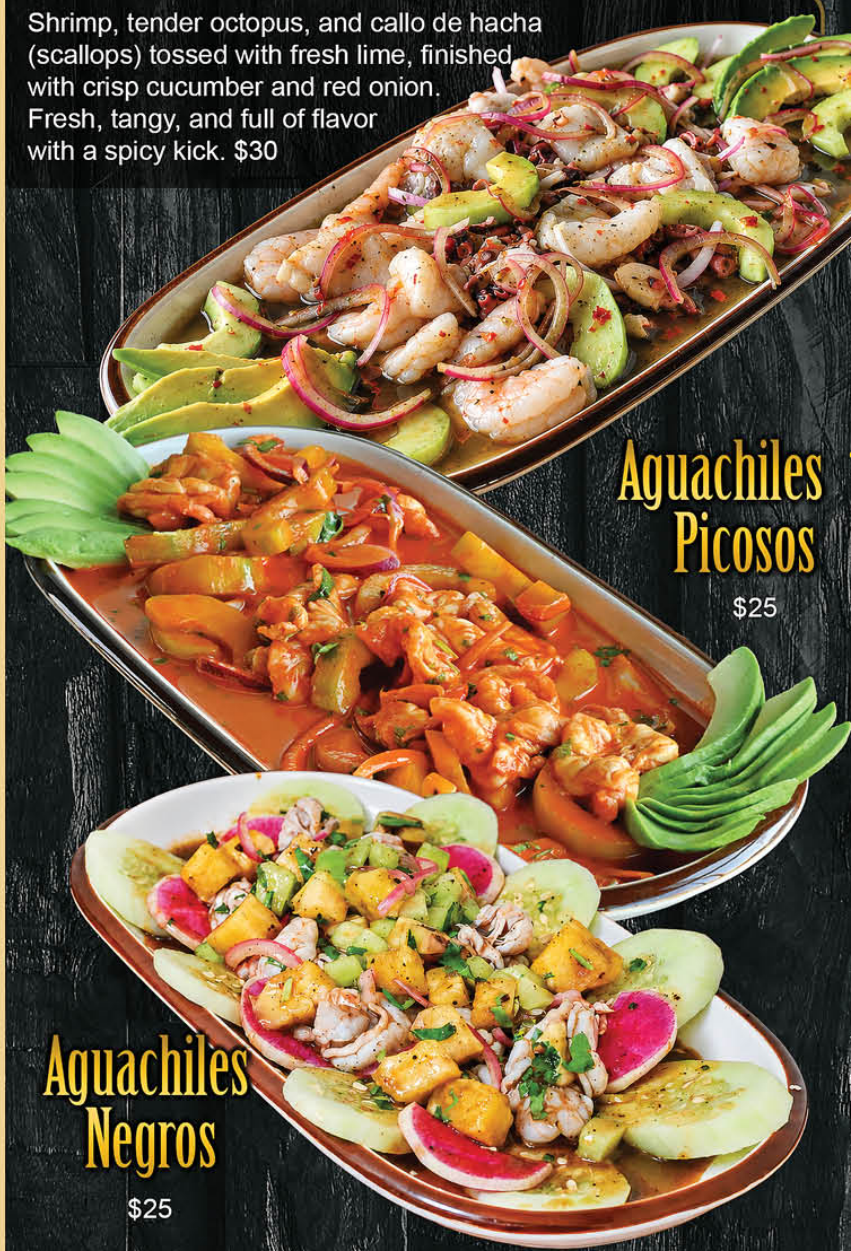


Seafood Taco Tour

Try our seafood tacos: breaded shrimp, grilled shrimp, breaded fish, and grilled fish taco. $22

Aguachiles Mixtos

Shrimp, tender octopus, and callo de hacha (scallops) tossed with fresh lime, finished with crisp cucumber and red onion. Fresh, tangy, and full of flavor with a spicy kick. $30



Aguachiles Picosos

$25

Aguachiles Negros

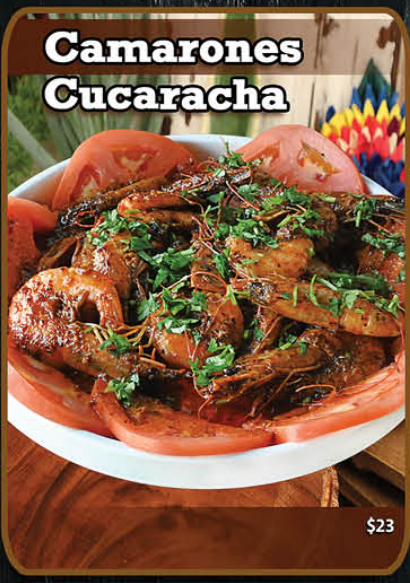
$25

Camarones Zarandeados



$21

Camarones Cucaracha



$23

HAPPY HOUR COMBOS



NO SUBSTITUTIONS OR CHANGES CAN BE MADE

Happy Hour does not apply on all holidays or special events
Parties of 6 or more are subject to an automatic gratuity





















SOLD AT BAR AREA ONLY

Cantina 11

HAPPY HOUR MENU

SHOTS $8.00

TEQUILA
- Maestro Dobel Diamante

VODKA
- Hangar 1

WHISKEY
- Bushmills 10

RUM
- Kraken Gold

MEZCAL
- 400 Conejos

GIN
- Boodles

UPGRADE IT TO A COCKTAIL AT NO CHARGE

- Tonic
- Lime Soda
- Cola
- Pineapple Juice
- Cranberry Juice
- Diet Cola
- Orange Juice
- Pink Lemonade
- Ginger Ale
- Energy

$2 OFF

- Bar Food
- Draft Beer
- Bottle Beer
- Chelada
- All Candy Shots
- Michelada Draft or Bottle Beer

$5 OFF

ALL MARGARITAS AND WINE



SOLD AT BAR AREA ONLY

Cantina 11