

## Martinis

- TEXAS MARTINI** 6  
Tito's Handmade Vodka, with fresh olive juice  
Shaken to perfection with our stuffed olives
- PEPINO MARTINI** 7  
Effen Cucumber vodka, muddled in fresh cucumber  
with a splash of lime juice served with a chile salted rim
- CILANTRO MARTINI** 7  
Muddled fresh cilantro and lime with Ketel One Citrone
- LAVENDER TINI** 7  
HpnotiQ infused brandy with a splash of peach liqueur and  
Malibu coconut rum mixed with cranberry juice and  
sweet n' sour mixed with black berries as garnish
- G2 COSMO** 8  
Courvoisier Cognac with freshly squeezed lime juice  
and a splash of cranberry juice

## Specialty Drinks

- TEXAS MULE** 6  
Fresh jalapenos muddled with Effen Cucumber,  
topped with ginger beer
- BASIL SNAP** 6  
Fresh basil and lime with Effen Black Cherry,  
topped with seltzer
- KENTUCKY MULE** 6  
TX Whiskey, splash of fresh lime juice, St. Germain  
and ginger beer
- SUMMER REFRESHER** 6  
Tito's Handmade Vodka muddled with dill  
and fresh cucumbers. Topped with tonic water
- GROWN UP TEA** 6  
Homemade unsweetened tea and coconut syrup topped  
with Captain Morgan Rum
- PLATA AL FRESCO** 7  
Hornitos Plata with fresh grapefruit juice, grapefruit soda  
and topped with Campari
- MAKERS OLD FASHION** 7  
Course sugar muddled over orange and cherries with  
Makers Mark Bourbon and a hint of bitters
- RYE ORANGE TUMBLER** 7  
Coarse sugar muddled over rosemary and orange  
with Knob Creek Rye, splash of seltzer
- JALISCO SUNSET** 7  
Hornitos Reposado, agave nectar, S&S  
blood orange liqueur
- CUCUMBER-RITA** 7  
Sauza Cucumber Chili , muddled with fresh squeezed  
lime juice in a salted chilli lime rim glass
- SANGRIA** 7  
Red or White made with fresh fruit
- BLOOD ORANGE PALOMA** 8  
Patron Anejo, fresh grapefruit juice, with a layer  
of blood orange liqueur
- PALOMINO** 9  
Casa Dragones blanco, orange liquor, honey, fresh lime,  
served with a honey salt rim
- SARSAPARILLA MULE** 9  
Muddled lime, ginger beer, sarsaparilla whiskey  
with a splash of root beer

## Bar Menu

\*served at the bar only

- G-CHARRONES** ..... 5  
Fried pork rinds sprinkled with our famous margarita salt
- CALAMARI** ..... 7  
Lightly battered and fried calamari topped in a lemon pepper seasoning served with a spicy aioli
- CAULIFLOWER BITES** ..... 7  
Flash fried cauliflower tossed in our buffalo sauce served with celery sticks and blue cheese dressing
- MARGARITA FLATBREAD** ..... 8  
mozzarella cheese, basil, roasted tomatoes on a garlic flatbread
- VEGGIE FLAT BREAD** ..... 8  
zucchini, onion, mushrooms, jalapeno, and tomatoes with BBQ sauce
- WINGS** ..... 8  
5 lightly battered wings tossed in our made from scratch Asian sticky wing sauce
- QUESO PASSERO** ..... 8.5  
A large bowl of chile con queso with ground beef and chips
- SLIDERS** ..... 10  
Beef patties topped with sautéed mushrooms and onions with Brie and spicy mayo
- NACHOS** ..... 10  
Melted white cheddar, pinto beans, shredded lettuce, tomato, guacamole, sour cream  
chicken or marinated skirt steak  
(add \$3 for steak)

## Bar Drinks

\*all the time

- MODELO**
- NEGRA MODELO** ..... 2.5
- ULTRA** ..... 2.5
- ESPOLON** ..... 3
- MULE** ..... 3

## Happy Hour

4pm - 7pm daily

\$1.00 off beer and wells and 1/2 off appetizers

## Wine

\*prices are for half bottles of wine

- CABERNET** Bottle
- Coppola (California) ..... 17
- Parducci (California) ..... 15
- MERLOT** Bottle
- 181 (USA) ..... 15
- Coppola (California) ..... 18
- PINTO NOIR** Bottle
- Meomi (California) ..... 18
- OTHER REDS** Bottle
- Gnarly Head Zinfandel (California) ..... 15
- Diseño Malbec (Argentina) ..... 17
- CHARDONNAY** Bottle
- Meomi (California) ..... 17
- Clos Dou Bois (California) ..... 15
- OTHER WHITES** Bottle
- Chloe Pinot Grigio (Italy) ..... 15
- Chateau Ste Michelle Riesling (Washington) ..... 15
- Cavit (USA) ..... 15
- SPARKLING** Bottle
- Luneta Prosecco (Italy) ..... 15