

Signature Margaritas

Corona Rita \$15

Casa Noble Crystal & a mini Corona

El Pepino \$12

Muddled cucumber infused El Jimador Silver,
Patrón Citrónge Lime, club soda

Blood Orange \$12

Corralejo Reposado & blood orange juice

Sangria-Rita \$16

Herradura Silver, Patrón Citrónge Lime
& a mini Riunite Lambrusco

Prosecco Strawberry \$14

Mi Campo Blanco, strawberry puree, lime,
triple sec, topped with Prosecco

Berry Rita \$13

Espolòn Blanco & cranberry juice, Chambord float

Pineapple En Fuego \$14

Tanteo Jalapeño & Bacardi Pineapple Rum

Coco Loco \$14

1800 Coconut & pineapple juice

The Skinny \$13

Mi Campo Blanco, Patrón Citrónge Lime,
fresh lime juice & club soda

Big Blue \$13

Espolòn Blanco & blue curacao

Signature Margaritas Continued...

El Diablo \$14

Tanteo Jalapeño & agave nectar,
TRY with Tanteo Habanero!

Macarena Margarita \$13

Ghost Tequila, fresh lime juice, Chile Ancho de Reyes,
Cointreau, sugar or salt rim

Vampiro \$12

Espolòn Reposado, lime juice, OJ, grapefruit juice,
topped with Viuda de Sanchez Sangrita

Patrón Perfect \$16

La Carreta's Patrón Anejo & Patrón Citrónge

Iguana \$14

La Carreta's Casa Noble Reposado, Midori, OJ

Specialty Cocktails

Cadillac \$15

Don Julio Anejo & Grand Marnier

Skinny Paloma \$13

Mi Campo Blanco, Deep Eddy Ruby Red
Grapefruit Vodka, fresh lime & club soda

Mojito \$10

Bacardi with muddled mint & sugar,
choose from the following flavors;
Coconut, Strawberry,
Lime, Mango, Peach

Specialty Cocktails Continued...

Paloma \$12_(16oz) \$20.99_(32oz)

El Jimador Reposado Tequila & grapefruit soda

Mayan Mule \$10

Cenote Blanco Tequila, ginger beer & lime

*sub Stolichnaya Vodka for an 'original mule'

Bikini Tini \$11

Stoli, Malibu, pineapple juice, OJ

Peach Breeze \$10

Deep Eddy Peach Vodka, cranberry juice,
OJ & a splash of club soda

After Glow \$9

Bacardi, Bacardi Pineapple Fusion, OJ, grenadine

Hurricane \$10

Bacardi Pineapple Fusion, Bacardi Oakheart,
DiSaronno Amaretto, OJ, pineapple juice, grenadine

Churro Martini \$11

Vespertino Tequila Cream Liqueur
& Stoli Vanil Vodka in a chocolate drizzled
martini glass with a cinnamon-sugar-caramel rim

Cuban Missile \$10

Parrot Bay Coconut & Mango, Bacardi Pineapple
Fusion, Limón & 151, Midori, Myers's, OJ, pineapple juice

Coco Loco Mojito \$12

1800 Coconut, Bacardi Pineapple, muddled mint, lime,
club soda, splash of pineapple juice

Beer

Draft

Please ask your server for current selection

Imports

16/32oz

Dos Equis Amber
Dos Equis Lager
Negra Modelo
Pacifico
Modelo Especial

Domestic

16/32oz

Blue Moon
Bud Light
Sam Adams
Sam Adams Seasonal
Coors Light
Stoneface

Mexican \$3.99

Corona • Corona Light • Corona Premier
Corona Familiar • Dos Equis Amber • Dos Equis Lager
Modelo Especial • Negra Modelo • Tecate

Domestic & Imports

Blue Moon • Budweiser • Bud Light • Coors Light
Heineken • Landshark • Michelob Ultra
Miller Lite • O'Doul's Amber N/A • O'Doul's Lager N/A
Rolling Rock • Sam Adams • Shock Top
Stella Artois • 603 Scenic Session

Gluten Free

Angry Orchard • White Claw Hard Seltzer
Truly Hard Seltzer

Tequila

La Carreta's House Margarita

\$9/16oz • \$15/32oz

Available Flavors

Strawberry • Peach • Raspberry • Piña Colada • Mango

Add \$1-16oz • \$3-32oz

Upgrades

Grand Marnier • Cointreau • Chambord • Midori • Blue Curacao
DiSaronno Amaretto • Patrón Citrónge • Patrón Citrónge Lime • Add \$1.50

(Fresh Lime \$1)

AVION	Shot	16oz	32oz
Silver	11	15	26
Reposado	11	15	26
Anejo	13	16	29

CABO WABO

Blanco	10	13	23
Reposado	11	14	26
Anejo	11	15	27

CASAMIGOS

Blanco	11	15	26
Reposado	11	15	26
Anejo	13	16	29
Mezcal	-	17	27

CASA NOBLE (ORGANIC)

Crystal	11	14	26
Reposado	11	15	26
Anejo	12	16	27

CAZADORES

Blanco	8	10	19
Reposado	10	11	23
Anejo	10	13	23

CENOTE

Reposado	10	13	23
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CORAZON DE AGAVE

Blanco	8	11	22
Anejo	10	13	23

CORRALEJO	Shot	16oz	32oz
Reposado	10	14	21

CORZO

Anejo	13	16	29
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DON EDUARDO

Silver	10	13	23
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DON JULIO

Silver	11	15	26
Reposado	11	16	26
Anejo	13	17	29
1942	35	32	60
Real	42	48	64

EL JIMADOR

Silver	8	10	18
Reposado	8	10	18

EL MAYOR

Reposado	10	12	22
Anejo	10	13	23

EL TESORO

Platinum	10	14	24
Reposado	11	15	26
Anejo	10	16	24

Tequila

ESPOLÓN	Shot	16oz	32oz
Blanco	9	12	20
Reposado	9	12	20
Anejo	10	13	23

GHOST			
Blanco	9	12	20

HERRADURA			
Silver	10	14	24
Reposado	10	15	24
Anejo	11	16	26
Ultra Anejo	-	16	-
Seleccion Suprema	42	48	65

HORNITOS			
Plata	8	11	19
Reposado	9	11	19
Anejo	9	12	20

JOSE CUERVO			
Silver	8	10	18
Gold	8	11	18
Tradicional	8	11	18
Reserva	14	26	40

MI CAMPO			
Blanco	8	10	18
Reposado	8	11	19

MILAGRO			
Silver	9	12	20
Reposado	9	12	20
Anejo	10	14	23
Select	13	15	28

MONTE ALBAN			
Mezcal	8	10	18

OLMECA ALTOS			
Silver	8	11	19
Reposado	8	11	19

PADRE AZUL	Shot	16oz	32oz
Silver	14	18	35
Anejo	16	24	42

PATRÓN			
Silver	11	15	26
Reposado	13	16	29
Anejo	13	17	30
Gran Platinum	35	42	60
Burdeos	52	58	75

PATRÓN ROCA (100% TAHONA WHEEL)			
Silver	14	22	40
Reposado	14	22	40
Anejo	16	24	42

SAUZA			
Blanco	7	9	15
Gold	7	9	15
Conmemorativo	8	10	18

TANTEO			
Jalapeño	10	14	24
Habanero	10	14	24

TRES GENERACIONES			
Plata	10	14	24
Reposado	10	14	24

XICARU MEZCAL-ORGANIC			
Silver	9	12	20
Reposado	9	13	20

1800			
Silver	9	11	19
Reposado	10	12	22
Anejo	10	13	23
Coconut	9	11	19

BARREL TEQUILAS

La Carreta's Own

*These tequilas were hand selected by La Carreta in Guadalajara, Mexico
at the Casa Noble Hacienda & Casa Herradura Distilleries.*

Casa Noble Joven #837

**102 Proof - Fresh agave & citrus with white pepper
& grapefruit, pineapple & herbal notes.**

Casa Noble Reposado #279

**Sweet cooked agave with tastes of molasses,
cooked vanilla bean & hints of chocolate.**

Casa Noble Reposado #860

**Hints of cooked agave & vanilla lead to a smooth
integration of white pepper & cocoa.**

Herradura Anejo #1422

**Fresh agave with notes of banana & pepper spice.
A touch of pineapple & oak on the finish.**

Herradura Reposado #1557

**Well balanced with notes of chocolate & banana
on the nose lead to a round, full bodied finish
with hints of brown sugar.**

BARREL TEQUILAS

La Carreta's Own

*These tequilas were hand selected by La Carreta in Guadalajara, Mexico
at the Patrón Hacienda Distillery*

Patrón Reposado #21

**Cooked agave with vanilla citrus notes, fresh
pineapple & vanilla give way to a light finish
with hints of tropical fruit.**

Patrón Roca Anejo #6

**Notes of fresh cooked agave on the nose followed by
a hint of vanilla, charred oak & light citrus.**

TEQUILA
PATRÓN®



Wine

White

Mezzacorona Pinot Grigio, IT \$6

Pacific Rim Riesling, WA \$8

Kim Crawford Sauvignon Blanc, NZ \$10

Chloe Chardonnay, CA \$8

Red

Cono Sur Pinot Noir, CL \$8

Trapiche "Broquel" Malbec, AR \$8

R. Mondavi "Private Selection" Cabernet Sauvignon, CA \$8

House Wine, Woodbridge by Robert Mondavi \$6

White Zinfandel • Chardonnay • Merlot • Cabernet Sauvignon

Sangria \$7

Dessert

Sopapillas \$3.99

Crispy fried dough with butter, honey & cinnamon

Churros \$3.99

Fried twisted dough, sugar, cinnamon & honey

Flan \$4.99

Vanilla custard

Fried Ice Cream \$4.99

Vanilla ice cream in a corn flake crust

Xango \$4.99

Creamy cheesecake wrapped in a pastry tortilla, fried & dusted with cinnamon, honey & sugar

Dessert Cocktails

Italian Coffee \$7

DiSaronno Amaretto, coffee & whipped cream

Espresso Martini \$10

Stoli Vanil, Patrón XO Cafe & RumChata

Café Coco \$8

Bacardi Coconut, RumChata & coffee