

# Signature Margaritas

## Corona Rita \$15

Casa Noble Crystal & a mini Corona

## El Pepino \$13.75

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

## Blood Orange \$13

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 \$13.75

Corralejo Blanco & cranberry juice, Chambord float

## Pineapple En Fuego \$14

Ghost Blanco Tequila & Tiki Lovers Pineapple Rum

## Coco Loco \$14

1800 Coconut & pineapple juice

## The Skinny \$14.75

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

## Big Blue \$13.75

Corralejo Blanco & blue curacao

# Signature Margaritas Continued...

## El Diablo \$14

Tanteo Jalapeño & agave nectar,  
TRY with Tanteo Habanero!

## Macarena Margarita \$14

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

## Vampiro \$14

Corralejo 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<sub>(16oz)</sub> \$20.99<sub>(32oz)</sub>**  
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 \$10**  
Bacardi, Tiki Lovers Pineapple Rum, OJ, grenadine

**Hurricane \$10**  
Tiki Lovers Pineapple Rum, 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, Tiki Lovers Pineapple  
Rum, 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 \$4.25

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

# Wine

## White

Mezzacorona Pinot Grigio, IT \$7

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 \$7

White Zinfandel • Chardonnay • Merlot • Cabernet Sauvignon

## Sangria \$8

## 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

Brinley Gold Shipwreck Coconut Rum, RumChata & coffee

# Tequila

## La Carreta's House Margarita

\$9/16oz • \$15/32oz

### Available Flavors

Strawberry • Peach • Raspberry • Piña Colada • Mango

Add \$1.50-16oz • \$3.00-32oz

### Upgrades

Grand Marnier • Cointreau • Chambord • Midori • Blue Curacao

DiSaronno Amaretto • Patrón Citrónge • Patrón Citrónge Lime

Add \$1.50-16oz • \$3.00-32oz

Fresh Lime Add \$1.00-16oz • \$2.00-32oz

<b>AVION</b>	<b>Shot</b>	<b>16oz</b>	<b>32oz</b>
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

<b>CORRALEJO</b>	<b>Shot</b>	<b>16oz</b>	<b>32oz</b>
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

<b>ESPOLÒN</b>	Shot	16oz	32oz
Blanco	9	12	20
Reposado	9	12	20
Anejo	10	13	23

<b>GHOST</b>			
Blanco	9	12	20

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

<b>HORNITOS</b>			
Plata	8	11	19
Reposado	9	11	19
Anejo	9	12	20

<b>JOSE CUERVO</b>			
Silver	8	10	18
Gold	8	11	18
Tradicional	8	11	18
Reserva	14	26	40

<b>MI CAMPO</b>			
Blanco	8	10	18
Reposado	8	11	19

<b>MILAGRO</b>			
Silver	9	12	20
Reposado	9	12	20
Anejo	10	14	23
Select	13	15	28

<b>MONTE ALBAN</b>			
Mezcal	8	10	18

<b>OLMECA ALTOS</b>			
Silver	8	11	19
Reposado	8	11	19

<b>PADRE AZUL</b>	Shot	16oz	32oz
Silver	14	18	35
Anejo	16	24	42

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

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

<b>SAUZA</b>			
Blanco	7	9	15
Gold	7	9	15
Conmemorativo	8	10	18

<b>TANTEO</b>			
Jalapeño	10	14	24
Habanero	10	14	24

<b>TRES GENERACIONES</b>			
Plata	10	14	24
Reposado	10	14	24

<b>XICARU MEZCAL-ORGANIC</b>			
Silver	9	12	20
Reposado	9	13	20

<b>1800</b>			
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 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**®





# BARREL TEQUILAS

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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.**