

# MARGARITAS

## HOUSE MARGARITA / RG \$9.50 / GR \$11.50

Homemade sweet and sour and premium tequila – frozen or on the rocks.

## CLASSIC MARGARITA / \$11.50

Simple classic margarita made with silver tequila, Cointreau and fresh squeezed lime juice.

## FLAVORED MARGARITA /

RG \$11.50 / GR \$12.50

Strawberry, Mango, or mix the two together.

## ORGANIC "SKINNY" RITA / \$11.50

Blend of fresh squeezed lime juice, orange juice, agave nectar and Dulce Vida Blanco tequila. Very smooth and low calorie.

## "MEXICAN TEA" / \$11.50

3 types of Tres Agaves Tequila: Silver, Añejo & Reposado with a homemade lemon sour, topped off with a splash of cola.

## MAYA / \$11.50

Herradura Silver Tequila, Cointreau and homemade sweet and sour.

## EL DIABLO / \$11.50

"Stand the heat" with this light and refreshing cocktail made with Ghost Tequila, fresh lemon juice, and infused agave nectar.

## EL PATRON / \$12.50

Patron Silver Tequila, Cointreau and home made sweet and sour.

## MELTDOWN / RG \$11.50 / GR \$13.50

Frozen margarita topped off with Grand Marnier.

## BIG LOVE RESCUE / \$10.50

Portion of sales benefit Big Love Rescue! Sharing the love, we start with smooth Corazón Silver Tequila and add our homemade sweet and sour mix. Adopt, donate or learn more: [bigloverescue.org](http://bigloverescue.org)

*All margaritas are made with fresh lemon and lime juice. Upgrade any to a Grande-sized premium for only \$5!*

## AÑEJO SMASH / \$11.50

Muddled lemons, agave nectar and mint with Tres Agaves Añejo tequila and a floater of Grand Marnier.

## WATERMELON MARGARITA / \$11.50

Fresh watermelon muddled with Milagro silver tequila and home made sweet and sour.

## TOP SHELF / \$11.50

1800 Reposado Tequila with Grand Marnier and home made sweet and sour.

## SWIRL / RG \$11.50 / GR \$13.50

Homemade sangria and frozen margarita mixed together. Add Chambord and Midori for a true adventure.

## CUCUMBER MELON RITA / \$11.50

Fresh muddled cucumber and watermelon, Dulce Vida Blanco Tequila, Fresh lime juice and Cointreau. Very light and refreshing.

## GALVESTON RITA / \$11.50

Made with Organic Dulce Vida Silver Tequila, Cointreau, Blue Curaçao, and fresh homemade lemonade.

## COCKTAILS

### DEEP BLUE LEMONADE / \$10.50

Malibu Coconut Rum, Blue Curaçao, and fresh homemade lemonade.

### YELLOW ROSE LEMONADE / \$10.50

Homemade lemonade and Yellow Rose blended whiskey.

### RANCH WATER / \$10.50

Topo Chico mineral water, fresh lime juice and silver tequila.

### CUCUMBER PALOMA / \$10.50

Fresh muddled cucumber with Dulce Vida Blanco grapefruit infused tequila.

### MULE / \$10.50

Mexican mule made with Ghost Tequila, fresh lime, and ginger beer.

## TEQUILA

1800 (Añejo, Reposado, Silver)

DON JULIO (Añejo, Reposado, Silver)

DON JULIO 1942

DULCE VIDA (Blanco, Lime, Grapefruit)

SAUZA CONMEMORATIVO Añejo

SAUZA HORNITOS (Añejo, Reposado, Silver)

HERRADURA (Añejo, Reposado, Silver)

TRES AGAVES (Añejo, Reposado, Silver)

PATRON (Añejo, Reposado, Silver)

# BEER

## DRAFT, DOMESTIC / RG \$6.50 / GR \$8.50

Bud Light, Michelob Ultra

## DRAFT, IMPORT & CRAFT /

RG \$7.50 / GR \$9.50

Dos XX Lager, Yuengling Lager, Kona Brewing Big Wave, Parish Brewing Ghost in the Machine

## BOTTLES, IMPORT & CRAFT / \$6.50

Corona and Corona Light, Dos XX, Lager and Amber, Modelo, Carta Blanca, Tecate, Bohemia, Pacifico, Karbach Brewing Love Street & Hopadillo, Karbach Brewing Crawford Bock

## BOTTLES, DOMESTIC / \$5.50

Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra, Shiner Bock, Blue Moon

# HAPPY HOUR APPETIZERS

Monday – Friday, 3PM – 6:30PM

## QUESO / \$6.75

Our famous white queso served with pico de gallo garnish.

## STREET TACO / \$5.75

Grilled chicken, beef or carnitas with pico de gallo, cilantro and queso fresco on a homemade corn tortilla.

Served with our outrageous hot sauce. Add beef: \$1

## LA VIVA WINGS /

6 for \$8.50 / 12 for \$14.75 / 8 boneless for \$12.75

6 or 12 wings (or 8 boneless wings) with your choice of sauce: honey ancho glaze or hot Buffalo. Served with avocado ranch.

## MINI NACHOS / \$8.25

Nachos topped with refried beans, queso, pico de gallo, sour cream, cilantro and spicy ground beef.

## PORK CARNITAS TOSTADAS / \$8.75

3 crispy tortillas topped with smoked carnitas and avocado crema.

## LAMB CHOPS / \$14.75

Marinated, tender bone-in lamb chops. Loaded with flavor and served with homemade chimichurri.

## BEEF BROCHETTE / \$12.75

5 pieces of grilled beef stuffed with Monterey Jack, jalapeño and wrapped in bacon.

## SHRIMP BROCHETTE / \$12.75

4 grilled brochette style jumbo shrimp stuffed with cheese and jalapeño, wrapped in bacon.

## DIABLO SHRIMP / \$11.25

Grilled shrimp sautéed in a chipotle infused butter.

## SAN LUIS SHRIMP / \$10

4 grilled shrimp topped with spices and Mexican butter.

## QUESO FLAMEADO / \$7.75

Sautéed onions, poblano peppers and mushrooms covered with melted Jalapeño Jack cheese. Add pork/chicken: \$1 Add beef: \$2

## 7 LAYER DIP / \$7.75

Refried beans, picadillo, black bean relish, jalapeños, sour cream, queso and pico de gallo.

## CHICKEN QUESADILLAS / \$8.75

4 tortilla wedges stuffed with grilled chicken and cheese. Served with sour cream and pico de gallo.

# HAPPY HOUR DRINK SPECIALS

Monday – Friday, 3PM – 6:30PM

## HOUSE MARGARITA / ~~RG\$6.50~~ GR\$8.50

Premium tequila and homemade sweet & sour – served frozen or on the rocks.

## CLASSIC MARGARITA / \$9.50

Simple classic margarita made with Herradura silver tequila, Cointreau and fresh squeezed lime juice.

## BUD LIGHT, DRAFT / ~~RG\$3.50~~ GR\$5.50

## DOS XX, DRAFT / ~~RG\$4.50~~ GR\$6.50

## MELTDOWN / ~~RG\$7.50~~ GR\$9.50

Frozen margarita topped off with Grand Marnier.

## MEXICAN TEA / \$8.50

3 types of tequila: Silver, Añejo and Reposado with a homemade lemon sour, topped off with a splash of cola.

## BIG LOVE RESCUE / \$8.50

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## EL POQUITO / \$5.50

Small margarita with a powerful punch!

## SWIRL / ~~RG\$7.50~~ GR\$9.50

Homemade sangria and frozen margarita mixed together. Add Chambord and Midori for a true adventure.

## AÑEJO SMASH / \$9.50

Muddled lemons, agave nectar and mint with Hornitos Añejo tequila and a floater of Grand Marnier.

## FLAVORED MARGARITA / ~~RG\$7.50~~ GR\$9.50

Strawberry, Mango, or mix the two together.

## RED WINE

QUILT CABERNET SAUVIGNON / \$10 / \$40

THE PRISONER / \$10 / \$40

MOUNT VEEDER CABERNET SAUVIGNON / \$10 / \$40

SANGRIA / \$8

## WHITE WINE

KENWOOD CHARDONNAY / \$8 / \$30

PINOT GRIGIO SANTA MARGARITA / \$8 / \$30

EMMOLO SAUVIGNON BLANC / \$8 / \$30