# STAY HYDRATED

## PRICING: SINGLE/DUOUBLE/PITCHER

<table>
<thead>
<tr>
<th>Traditional Margaritas</th>
<th>Infused Margaritas</th>
<th>Cocktails, Beer &amp; Wine</th>
<th>Mezcal Margaritas</th>
<th>Mocktails</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SO FRESH N SO CLEAN CLEAN</strong> 10/19/37 Campo Bravo Blanco, Cointreau, Fresh Lime, Agave</td>
<td><strong>STRAWBERRY...PINEAPPLE...HOLLA!</strong> 13/25/49 El Jimador Blanco infused with Fresh Strawberries &amp; Pineapple, Fresh Lime, Cointreau, Agave, Jalapeño, Tajin</td>
<td><strong>FROZENS</strong> 12 Rotating Selection</td>
<td><strong>SMOKEY AND THE RABBIT</strong> 14/27/63 Kimo Sabe Mezcal, Campo Bravo Blanco, Fresh Lime, Cointreau, Agave, 18.21 Bitters</td>
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<td><strong>MIGUEL EL MATADOR</strong> 11/21/41 El Jimador Reposado, Cointreau, Fresh Lime, Agave</td>
<td><strong>COOL HAND CUKE</strong> 12/23/45 El Jimador Blanco Tequila infused with Cucumber &amp; Jalapeño, Fresh Lime, Cointreau, Agave</td>
<td><strong>RANCH WATER</strong> 12 (+1 for infused tequila) El Jimador Blanco, Lime, Topo Chico</td>
<td><strong>FIVE STRIPES</strong> 15/29/57 400 Conejos Mezcal, Fresh Lime, 1821 Jalapeño Cilantro Lime, Chambord, Agave</td>
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<td><strong>KEEPIN’ IT SKINNY</strong> 12/23/45 Herradura Blanco, Fresh Lime, Agave</td>
<td><strong>FOREVER? FOREVER EVER?</strong> 12/23/45 El Jimador Blanco Tequila infused with Fresh Blueberries, Fresh Lime, Cointreau, Agave</td>
<td><strong>ORANGE CRUSH</strong> 10/19/37 Deep Eddy Orange Vodka, Fresh Orange Juice, Sprite</td>
<td><strong>ZERO-PROOF MARGARITA</strong> 7 Fresh Lime Juice, Fresh Orange Juice, Agave, Sprite</td>
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<td><strong>THE OG</strong> 13/25/49 1800 Reposado, Cointreau, Fresh Lime, Fresh Orange, Agave</td>
<td><strong>FALL Y’ALL</strong> 12/23/45 El Jimador Blanco infused with Blood Orange &amp; Cranberries, Fresh Lime, Cointreau, Agave</td>
<td><strong>MICHELADA</strong> 9 Tecate, Bloody Mary Mix, Worcestershire, Cholula, Pepper, Tajin</td>
<td><strong>MARGARITA SPRITZ</strong> 7 Fresh Lime Juice, Agave, Fresh Strawberry Puree, Sprite</td>
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## PREMIUM MARGARITAS

- **THAT’S HOT** 13/25/49 Tanteo Silver, Tanteo Habanero, Cointreau, Fresh Lime, Pineapple Juice, Agave, Tajin
- **WOLVES ON PEACHTREE** 14/27/53 El Jimador Blanco, Fresh Lime, Chinola Passion Fruit Liqueur, Agave
- **ATL SUNSET** 15/29/57 Herradura Reposado, Fresh Lime, Grand Marnier, Agave
- **PREMIUM AF** 16/31/61 Patrón Reposado, Fresh Lime, Grand Marnier, Cointreau, Agave
- **HOLLER IF YA HEAR ME** 17/33/63 Hennessy Margarita: Hennessy, Cointreau, Fresh Lime and Agave.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.
FOOD MENU

TACOS  ONE FOR $5 OR 3 FOR $12

VEGGIE
Roasted Cauliflower served on rice, lime slaw, and topped with Pico de Gallo.

BEEF
Ground beef served on romaine topped with lime crema, Monterey jack cheese and Pico de Gallo.

CHICKEN
Adobo Chicken with a smokey chipotle sauce. Served on rice with peppers, onions, and fresh cilantro.

PORK
Pulled BBQ pork shoulder braised with Coca-Cola. Served on a red cabbage slaw and topped with pickled red onions.

DIPS  $10 OR TRIO FOR $15

GUAC
+ Add Special Chimichuri for $2

QUESO

ELOTE

TRIO OF DIPS (ALL THREE)

RICE BOWLS  $12

Turn your taco into a rice bowl! Enjoy double the protein/veggies and all the toppings sitting on a bed of black beans and rice.

CHOOSE VEGGIE, BEEF, PORK OR CHICKEN

FOLDIES  $7

Our own reverse Quesadillas! Crisped Monterey Jack cheese outside a grilled tortilla, your choice of veggie, beef, chicken or pork veggie, pico de gallo, and fresh cilantro. Served with a side of Lime Crema.

CHOOSE VEGGIE, BEEF, PORK OR CHICKEN

NACHOS  $10

Warm tortilla chips topped with house made queso your choice of protein/veggie, Pico de Gallo, and fresh Guacamole.

CHOOSE VEGGIE, BEEF, PORK OR CHICKEN

ADULT HAPPY MEAL  $14 (AVAILABLE MON-THURS, ALL HOURS)

2 TACOS & A CLASSIC MARG

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