



DRINKS & Specials

Dine in only. Prices subject to change.

EARLY BIRD HAPPY HOUR



MON-FRI 3-5 PM

\$3.50 House Wines
Make It a Double \$6

\$3 Modelo Especial Draft Beer

\$4 Local Rotator Draft Beer

\$3.50 12oz House Margarita

\$6 18oz Grande Margarita

\$4 Bottled Beer

\$3 Off All Appetizers

HAPPY HOUR

MON-FRI 5-7 PM | SAT 11AM-6 PM

\$5 House Wines
Make It a Double \$9

\$4 Modelo Especial Draft Beer

\$5 Local Rotator Draft Beer

\$5 12oz House Margarita

\$8 18oz Grande Margarita

\$1 Off All Appetizers

MARGARITAS

HOUSE MARGARITA

12oz 7 / 18oz 10 / Pitcher 28 (Minimum Party of 2)

Tequila / Triple Sec / House Margarita Mix (Frozen or Rocks)

Add a Flavor +1: Peach, Strawberry or Mango

PATRON IN PARADISE

12oz 11 / 18oz 14 / Pitcher 40 (Minimum Party of 2)

Patron Silver Tequila / Patron Citronge Orange

Gran Gala / House Margarita Mix

SKINNY MARG

12oz 11 / 18oz 14

Patron Silver Tequila / Patron Citronge Orange / Gran Gala

Fresh Squeezed Lemons & Limes Soda

JALAPENO MARGARITA

12oz 10 / 18oz 12

Sweet & Spicy Jalapeno Infused Tequila / House Margarita Mix

Add a Flavor +1: Peach, Strawberry or Mango

SALSA SWIRL

12oz 9 / 18oz 12

House Margarita Mix / House Sangria (Frozen or Rocks)

TWIST ON THE SWIRL

12oz 10 / 18oz 13

Snow Bunny Strawberry Lemon Adventure Wine

House Mix / Strawberry Puree

CADILLAC

12oz 11 / 18oz 14 / Pitcher 40 (Minimum Party of 2)

Cazadores Reposado Tequila / Patron Citronge Orange

Gran Gala / House Margarita Mix

THE SALTY BEACH

12oz 16

Corzo Anejo / Patron Citronge / Cointreau Noir

Orange / Lemon / Lime

SIPPIN' ON THE ROCKS

8oz 15

Corzo Silver Tequila / Cointreau Noir

Fresh Squeezed Lime

Specialty COCKTAILS

SALSA ISLAND TEA 10

1350 Vodka, Gin & Rum / Tequila
Triple Sec / Sweet & Sour Mix / Pepsi
Make It a Colorado Tea and Add 1350 Whiskey +2

PINEAPPLE TINI Glass 7 / Shaker 11

Handcrafted Pineapple Infused Vodka Martini

SMOKIN' BURRO 11

Kilinga Agave Spirit / Ginger Beer / Fresh Lime

ROCKIN' BURRO 11

Choice of Vodka, Whiskey or Tequila
Spicy Ginger Beer / Fresh Lime

ALWAYS SUMMERTIME 9

Patron El Cielo Tequila / Pinot Grigio / Lemon Lime Soda

FRECKLED PARROT 11

Strawberry Lemongrass Grey Goose Vodka
Strawberry Puree / Lemonade / Starry Lemon Lime Soda

BLOODY MARY 6

SPICY BLOODY MARY 9

Absolut Peppar Vodka / Bloody Mary Mix
Worcestershire Sauce / Tabasco / Chili-Lime Salted Rim

WINES

CABERNET / CHARDONNAY / PINOT GRIGIO Glass 8

SANTA EMA CABERNET OR CHARDONNAY Glass 12

HOUSE SANGRIA-RED 8 / 11

PROSECCO SPARKLING WINE 7

Add Orange, Grapefruit or Pineapple Juice +.50

BEERS

DRAFTS

Modelo Especial 6

Local Rotators 7

Truly 6

Rotating Flavors

High Noon Seltzer 6

Non-Alcoholic Beer 5

Ginger Beer 5

BOTTLES

Bud Light 4.5

Coors Light 4.5

Corona 6

Corona Premier 6

Pacifico 6

Modelo Negra 6

Dos XX Lager 6

Guinness Can 6.5

TEQUILA

Silver

Aguamiel	7
Milagro	8
Tequila Ocho	9
Cazadores	10
Corzo	10
Don Julio	10
Patron	10
Cayeya	11
Código	13
Casamigos	13
Patron El Cielo	20
Clase Azul	23

Reposado

Hornitos	8
Cinco	9
Cazadores	12
Cabo Wabo	12
Corzo	12
Don Julio	12
Patron	12
Adictivo	15
Código	15
Código Rosa	15
Casamigos	15
Patron El Alto	24
Clase Azul	29

Anejo

Corzo	14
Patron	14
Don Julio	14
Casamigos	17
1942	26
Avion Reserva Extra Anejo	30
Clase Azul	45

Make Any Tequila a Margarita +3
Handshaken +5

SPECIAL: Don Cazcabel Coffee Tequila Liqueur 5

SPIRITS

Vodka

TLC (Tastes Like Chicken) *No, it doesn't really.	5
Svedka Flavored Vodkas	7
BareBones (GF)	8
1350 Minuteman	8
1350 Old Blood & Guts Strawberry Vodka	8
Absolut	8
Absolut Peppar	8
Grey Goose	9
Grey Goose Strawberry Lemongrass	9

Rum

Barton	5
Bacardi	7
Captain Morgan	8
Malibu	8
1350 Fleet Admiral	8

Gin

Barton	5
Tanqueray	8
Bombay Sapphire	8
1350 Wingman	8

Bourbon / Whiskey

Benchmark	5	Crown Apple	8
Jack Daniels	7	1350 Code Four	8
Jim Beam	7	Jefferson's Ocean-Aged at Sea Bourbon Whiskey	9
Jack Fire	7	Maker's Mark	9
Jameson	7	Cutty Sark Scotch	8
Crown	8		

DESSERT

COCONUT FLAN 8

Made with Coconut and Caramel
Choice of Toppings – Toasted Coconut Flakes,
Raspberry Drizzle or White Chocolate Drizzle

FRIED ICE CREAM 8

Natural Vanilla Bean Ice Cream / Cinnamon Sugar
Rolled in Cornflakes and Lightly Fried
Warm Honey / Whipped Cream / Chocolate Sauce

SOPAPILLAS 6

Lightly Fried Dough / Cinnamon Sugar / Warm Honey
Half Order 4

DEEP FRIED OREOS 6

Whipped Cream / Crushed Oreo Topping

Weekly SPECIALS

MONDAY **Patron in Paradise**
\$7 12oz Patron in Paradise

TUESDAY **Taco Tuesday**
Choice of Beef, Chicken,
Pork or Veggie \$3.50
Steak \$4.50

WEDNESDAY **Wine Wednesday**
\$2 Off All Glasses of Wine

DAILY BRUNCH

Served Daily from Open to 2 p.m.

Add Sliced Avocado, Guacamole or Sour Cream +2
Add Two Slices of Bacon +2

BREAKFAST QUESADILLA 12.99

Large Flour Tortilla / Mixed Cheeses / Scrambled Eggs
Grilled Peppers & Onions / Served with Hash Browns
Black or Refried Pinto Beans / Blackened Tomato Salsa
Add Bacon Bits, Chorizo, Ground Beef or Portobello +2

MEXICAN OMELETTE 11.99

2 Eggs / Grilled Peppers & Onions / Choice of Chili / Mixed Cheeses
Served with Hash Browns and Black or Refried Pinto Beans
3 Egg Omelette 13.99
Add Bacon Bits, Chorizo, Ground Beef or Portobello +2

COLORADO BOWL 13.99

Hash Browns / Grilled Chicken / Grilled Peppers & Onions
2 Eggs Cooked Your Style* / Choice of Chili / Mixed Cheeses / Avocado

HUEVOS RANCHEROS 12.99

2 Fried Corn Tortillas / Black or Refried Pinto Beans
Mixed Cheeses / 2 Eggs Cooked Your Style*
Choice of Chili / Pico de Gallo / Cotija
Served with Hash Browns
Add Bacon Bits, Chorizo, Ground Beef or Portobello +2

BREAKFAST BURRITO 13.99

Large Flour Tortilla Stuffed with Hash Browns
Scrambled Eggs* / Black or Refried Pinto Beans
Choice of Chili / Cotija
Add Bacon Bits, Chorizo, Ground Beef or Portobello +2

BREAKFAST TACOS 13.99

3 Flour Tortillas with Hash Browns / Scrambled Eggs*
Grilled Peppers & Onions / Pico de Gallo / Cotija
Served with Black or Refried Pinto Beans
Add Bacon Bits, Chorizo, Ground Beef or Portobello +2

CARNE ASADA & EGGS 17.99

Seasoned Carne Asada / 2 Eggs Cooked Your Style*
Chimichurri / Black or Refried Pinto Beans
Hash Browns / Cotija / Flour Tortillas

** These menu items are served raw, lightly cooked, or cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*