

BEBIDAS

MARGARITAS

HOUSE MARGARITA \$10.95

Our classic house margarita made with a homemade margarita mix, agave syrup and house tequila.

(Ask your server about a tequila upgrade)

SKINNY MARGARITA \$9.95

Our classic margarita with no added sugar. (Ask your server about a tequila upgrade)

CADILLAC MARGARITA \$14.95

Our classic house margarita topped with a shot of premium orange liqueur. (Ask your server about a tequila upgrade)

FRESH FRUIT MARGARITA \$15.95

Seasonal fresh fruit flavors available, please ask your server for our available seasonal selection. (Ask your server about a tequila upgrade)

CHA-MANGO MARGARITA \$16.95

Our best selling mango margarita is served blended with Chamoy and served in a Tajin rimmed glass and a Tamarindo straw.

(Ask your server about a tequila upgrade)

SPECIALTY COCKTAILS

ADOLFO'S WHITE STALLION \$14.95

Named after Adolfo Camarillos' famous parade White Stallions.

Made with a scoop of vanilla ice cream, blanco tequila, light rum, house gin, grand marnier, and sparkling wine.

POINT MUGU HORCHATA \$14.95

Freshy made horchata with our house rum and Kahlua coffeee liquer.

CAMARILLO RANCH ROSE \$14.95

Rose Apertif, liquid alchemist blood orange syrup, our house tequila and lime juice topped off with soda water,

CAMARILLO PALOMA \$14.95

Our take on the classic Paloma, made with house tequila and grapefruit soda. Tajin or salt rim available upon request.

(Ask your server about a tequila upgrade)

MICHELADA DEL MAR \$17.95

Modelo Especial, Our Michelada Mix, Tajin rim and served with 3 shrimps.



DODGER BLUE



WATERMELON SUGAR HIGH



DODGER BLUE

\$16.95

Our take on the classic "Blue Hawaiian" blanco tequila, light rum, sweet and sour and margarita mix are mixed with pineapple juice, creme de coco and blue curação.

WATERMELON SUGAR HIGH

\$14.95

Mint leaves and agave syrup are muddled with margarita mix, tequila blanco and fresh watermelon juice. (Ask your server about a tequila upgrade)

SANDIA REFRESCANTE

\$14.95

Fresh watermelon mixed with house silver tequila and topped off with Sprite, and served in a Chamoy and Tajin rimmed glass. (Ask your server about a tequila upgrade)

PINEAPPLE MARTINI

\$13.95

Your choice of House Gin or Vodka, soda. Tajin or Salt Rim available upon freshly juiced pineapple and topped off with grenadine.

MICHELADA 16 oz. **\$ 12.95** 24. oz **\$ 12.95**

(with your choice of beer)



SANDIA REFRESCANTE

DRAFT BEERS 16 OZ: \$7 / 24 OZ: \$10 / PITCHER: \$18

MODELO ESPECIAL

MODELO NEGRA

PACIFICO

ROTATING HANDLE

(1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems



BUD LIGHT COORS LIGHT 805 MICHELOB ULTRA

BEBIDAS

BOTTLED BEERS

BUD LIGHT	\$5.5 O	CORONA EXTRA	\$5.95
COORS LIGHT	\$5.5 0	DOS EQUIS	\$5.95
805	\$5.75	PACIFICO	\$5.95
MICHELOB ULTRA	\$5.75	MODELO ESPECIAL	\$5.95
STELLA ARTOIS	\$5.95	MODELO NEGRA	\$5.95

LAGUNITAS	IPA	\$6.50

		WINES	
HOUSE CHARDONNAY	\$6.50	FIRESTONE WINERY \$9.9 SAUVIGNON BLANC	9 5
HOUSE SAUVIGNON BLANC	\$6.50	SANTA BARBARA WINERY \$11.9	95
HOUSE CABERNET SAUVIGNON	\$6.95	CHARDONNAY	
HOUSE PINOT NOIR \$6.95		SANTA BARBARA WINERY \$11.9 CHARDONNAY	95

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CAZADORES Blanco \$11.95 Reposado \$11.95	PATRON Silver \$15.00 Reposado \$15.00	DON JULIO Blanco \$15.00 Reposado \$15.00 70 \$18.00 1942 \$23.00
	CASAMIGOS	
CENTENARIO	Reposado \$18.95	
Reposado\$11.95		CLASE AZUL \$25.00
	SIN RIVAL	
HORNITOS Reposado\$11.95	Silver\$13.00 Reposado \$15.00 Añejo \$16.00	1800 Blanco \$14.00 Reposado \$16.00

MIMOSAS

CHAMPAGNE WITH YOUR CHOICE OF FRESH JUICE \$6.99

Orange Juice | Strawberry | Pineapple | Cranberry | Mango

HAPPY HOUR

GUACAMOLE

AND CHIPS \$9.99

Fresh, creamy guacamole with

freshly made corn chips.

\$8.95

HO	USE	MARGARITA

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(Ask your server about a tequila upgrade)

FRESH FRUIT MARGARITA \$12.95

Seasonal fresh fruit flavors available, please ask your server for our available seasonal selection. (Ask your server about a tequila upgrade)

CARNE ASADA FRIES \$9.99

\$2 OFF ALL OF OUR DRAFT BEER, BOTTLED BEER AND WINES Freshly made french fries are topped with carne asada, beans, cheese, pico de gallo guacamole and sour cream.

QUESA-BIRRIA

\$14.99

(2) Quesa-birrias in large corn tortillas served with consume.

QUESADILLA

\$9.99

A fresh flour tortilla filled with mozzarella cheese and served with guacamole, sour cream and pico de gallo.

Add protein: Steak + \$5 | Chicken + \$4 |

Al Pastor (pork) + \$4 | Shrimp + \$6

NACHOS

\$9.99

Classic nachos with beans, cheese topped with homemade pico de gallo, guacamole and sour cream.

Add protein: Steak + \$5 | Chicken + \$4 | Al Pastor (pork) + \$4 | Shrimp + \$6

QUESO FUNDIDO

\$14.99

Homemade chorizo topped with melted mozzarella cheese served with corn or flour tortillas.

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