

Cocteles con Tazón

CANTINA LEGACY COCKTAILS

MICHELADA - \$15

Made with our one-of-a-kind secret blend straight from cantina – a perfect mix of tang, spice, and refreshment.



PALOMA - \$18

Our signature take on the classic—refreshing, vibrant, and unforgettable, made with Don Julio Blanco tequila.



TAMARINDO 123 - \$15

Tamarindo margarita with chile-lime salt. Sour, spicy, and fun

LA GORDIBUENA - \$35

Michelada served in a frijolera-style mug. Bold curves, spicy rim, a full-bodied beauty built to party.

MARGARITA CON ESA MADRE - \$16

Michelada served in a frijolera-style mug. Bold curves, spicy rim, a full-bodied beauty built to party.

EL AUTENTICO DE SACRAMENTO - \$16

Roasted pineapple, jalapeño, chile sugar, cinnamon. Built on tequila and memories of band rehearsals.

LA VERITO MARGARITA - \$15

Mango margarita with paleta vibes, chamoy swirl, and a tajín rim. Named after a queen.

LA TIA MIA - \$15

Mezcal + Jamaican rum + lime + almond + island mischief. She smells like trouble and tastes like vacation.



PRICKLY PERO FINA - \$15

Prickly pear mezcalita – sweet, sharp, and unapologetically pink.



CARAJILLO MS - \$15

A bold blend of espresso and Licor 43, with hints of vanilla, citrus, and spice over ice. Smooth, sweet, and refined—an elegant after-dinner cocktail.



CANTARITO - \$18

A vibrant and zesty Mexican favorite—bright, citrusy, and perfectly balanced with a smooth tequila kick.



CAZUELA - \$80

A vibrant and zesty Mexican favorite—bright, citrusy, and perfectly balanced with a smooth tequila kick. Served in a traditional clay cup for extra flavor and charm.



LA PISTOLA - \$15

Mezcal, pineapple-honey, lime, smoked bitters. One sip and bang – te pega.



LA ÚLTIMA Y NOS VAMOS - \$15

Mezcal, green Chartreuse, maraschino, lime. Green, herbal, final-round energy.



GUAYABA BAJO EL SOL - \$16

Tequila blanco, guava, Aperol, citrus light and bright with real corazón

HOT OAXACAN - \$17

(A.K.A. BESITO DEL INFIERNO)

Mezcal, muddled cucumber + lime + bitters + a chile kiss. Spicy, smoky, sweet.



BUCHACOLADA - \$16

Scotch, coconut cream, pineapple, lime. Float of Angostura. Like a beach bonfire in a glass.

COMO LA FLOR - \$15

A vibrant, smooth cocktail with Don Julio Blanco tequila, hibiscus tea, and refreshing cucumber juice.

LA NIÑA FRESA - \$15

A strawberry margarita crafted with our fresh strawberry purée, refreshing and full of flavor.

BEER SELECTION

MODELO ESPECIAL · NEGRA MODELO · CORONA EXTRA · CORONA PREMIER · CERVEZA PACIFICO · SIERRA NEVADA IPA · BONYARD IPA · CIDER

12OZ (\$7) · 20OZ (\$11) · 24OZ (\$13) · PITCHER (\$25)

WINE · ALBARIÑO / SAUVIGNON BLAN

Perfect with ceviches, tacos, pulpo

WINE · MEXICAN ROSADO

Balanced, food-friendly, fun

WINE · TEMPRANILLO / GSM

Perfect for mole, birria, ribeye, barbacoa



Please drink responsibly.