

TACO MENU

\$9 per Taco or \$24 for 3 Tacos

BEEF BIRRIA

Quesatacos, Mozzarella,
Onions, Cilantro, Consome

CHICKEN TINGA TACO

Pico de Gallo, Guacamole,
Queso Fresco

CALABACITA

Zucchini, Corn,
Tomato Sauce

GARNISH & SALSAS

Guacamole | Tomatillo | 1609 Spicy Sauce | Pico de Gallo | Limes | Pickled Onion | Black Beans

COCKTAILS

Bacardi Classics - 17

PINEAPPLE CRUSH

Bacardi Pineapple Rum,
Fresh Lime, Ginger Beer

HAND-SHAKEN

BARTENDER'S COLADA

Bacardi Pineapple Rum,
Bacardi Gold Rum, Coconut,
Fresh Lime, Orange, Pineapple

CUBA LIBRE

Bacardi Gold Rum,
Coke, Fresh Lime

Palomas of Princess

By Glass \$18 | By Pitcher \$70

ORIGINAL

Tequila Blanco, Grapefruit Soda,
Fresh Lime, Salt Rim

PICANTE

Tequila Blanco, Grapefruit Soda,
Fresh Lime, Salt Rim, Jalapeño

Beer - 9

Amstel Light | Amstel Ultra | Heineken | Heineken Silver | Heineken Draft - 12

BUCKET-OF-BEERS — 45 | Buy 5 get 1 free

Frosé

SESSION - 17

Rosé Wine, Frosé

GREY GOOSE - 22

Session Frosé +
Miniature Grey Goose Bottle

Zero Proof

PEACH ROSEMARY G&T - 15

Clean G Gin, Peach Purée, Lime Mix,
Fresh Rosemary, Elderflower Tonic

PERFECT SUMMER - 10

Pineapple Juice, Coconut Water,
Lemonade, Orange Juice

Wines By The Glass - 15

Freixenet 'Cordon Negro', Brut Cava, Penedes Catalonia, Spain

Chardonnay, Rodney Strong, Sonoma, USA

Verdejo, Marqués de Riscal Blanco, Rueda, Spain

Pinot Noir, Sterling 'VC', California, USA

Tempranillo, Casa Rojo 'CL98' Tinta Fino, Ribera del Duero, Spain

Whispering Angel, Rosé

Bottle Service

Cazadores Tequila	\$180
Patron Tequila	\$180
Bombay Sapphire Gin	\$160
Bacardi Spiced Rum	\$130
Bacardi Superior/Gold Rum	\$130
Grey Goose Vodka	\$150

Served with Pineapple & Orange Juice

plus 4 mixers of your choice:

Soda Water | Tonic Water

Coke | Diet Coke | Ginger Beer

Sprite | Ginger Ale

17% gratuities will be added to the menu price listed.