



MEXICAN RESTAURANT



Steak To Taste



(585) 250-4484
4140 VETERANS MEMORIAL DR., STE. 5
BATAVIA, NY 14020

Lunch Only { Monday - Friday 11:00 am - 3:00pm }

MAKE YOUR OWN COMBO LUNCH

Served with rice (Mexican or white) and beans (black beans or pinto fried beans).

Pick 1\$10.00

Choice of: Burrito, Enchilada, Cheese Quesadilla, Tostada, Tamal, Hard or Soft Taco.

1. **Huevos**\$9.00
Two eggs with rice, beans and tortillas. Choice of Rancheros sauce, ham or chorizo.
2. **Chilaquiles with Choice of:**
Scrambled Eggs.....\$9.00
Steak or Chicken\$12.00
Fried tortilla strips topped with a spicy sauce, cheese and your choice of scrambled eggs, steak or chicken.
3. **Speedy Gonzáles**.....\$8.50
Taco, enchilada, rice or beans.
4. **Fajitas with Choice of:**
Grilled Chicken or Steak.....\$11.50
Shrimp\$15.50
Tender sliced grilled chicken, steak or shrimp with tomatoes, onion and bell peppers served with rice, beans, lettuce and sour cream.
5. **Chimichanga with Choice of:**
Chicken or Beef\$9.50
Grilled Chicken or Steak.....\$11.50
Soft or fried flour tortilla with choice of meat and cheese dip. Served with lettuce, tomatoes, sour cream, rice and beans.
6. **Enchiladas Chipotle**.....\$9.00
Two chipotle chicken enchiladas with rice.
7. **Enchiladas Rancheros**\$9.00
Two cheese enchiladas with carnitas (pork) and salsa.
8. **1/2 Enchiladas Supreme**\$10.00
Two enchiladas (one cheese, one chicken) with rice, lettuce, tomatoes and sour cream.
9. **Taco Salad with Choice of:**
Chicken or Beef\$9.25
Grilled Chicken or Steak.....\$11.50
Choice of meat with tomatoes, onion and bell peppers, served with beans, lettuce, and sour cream.
10. **Leon Salad with Choice of:**
Chicken\$9.00
Shrimp\$12.00
Chef salad with choice of chicken or shrimp.

Burritos & Bowls

Choice of Burrito or Bowl

11. **Señor Leon Burrito**\$11.00
Deep fried burrito with ground beef, chicken, rice, beans inside. Topped with nacho cheese and pico de gallo. Served with two chicken taquitos, cheese quesadilla and piece of carne asada.
12. **Sante Fe Burrito**.....\$10.50
Grilled chicken with chipotle sauce, rice and beans, wrapped and topped with cheese sauce and sour cream.
13. **Chicken Popeye**\$11.00
Grilled chicken burrito with rice and beans inside, topped with creamy spinach and queso fresco (fresh cheese).

14. **Fajita Burrito**\$10.00
Burrito filled with tender slices of steak or chicken plus bell peppers, onions, tomatoes and special cheese sauce served with rice and beans.
15. **Street Burrito**.....\$10.00
Choice of steak or chicken stuffed in a burrito with onions, cilantro and served with rice or beans.

Quesadillas

16. **Señor Leon Quesadilla**\$11.00
Choice of steak, chicken, chorizo (Mexican sausage), pork or mix with onions and cilantro. Served with rice or beans.
17. **Quesadilla**.....\$10.00
Choice of Rellena Sauce, Roja (Red) Sauce or Verde (Green) Sauce. A grilled flour tortilla with a choice of chicken or ground beef, melted cheese served with lettuce, sour cream and rice (Mexican or white).
18. **Sincronizada**.....\$9.50
Cheese and choice of eggs or ham pressed between a tortilla and served with rice, lettuce and sour cream.
19. **Vegetable Quesadillas**\$11.00
Quesadilla with grilled vegetables and choice of mushrooms or spinach. Served with white rice.

Grilled Dishes

20. **Vegetable Fajita**.....\$11.00
Grilled vegetables with onions, tomatoes and bell peppers, served with lettuce, sour cream, rice (Mexican or white) and tortillas.
21. **Pollo Asado**.....\$10.00
Chicken breast with grilled onions and cheese sauce, served with rice, beans and two tortillas.
22. **Chicken Popeye**\$10.50
Grilled chicken breast, topped with creamy spinach and queso fresco (fresh cheese) and served with rice (Mexican or white).
23. **Nacho Fajitas**.....\$11.50
Nachos with cheese, and choice of steak or grilled chicken cooked with vegetables and topped with nacho cheese.
24. **Nachos Supreme**\$10.00
Nachos with cheese, and choice of ground beef, or chicken. Topped with cheese, lettuce, sour cream and tomatoes.
25. **Vegetarian Nachos**\$9.00
Grilled vegetables, beans and cheese dip.



Señor Leon Burrito

Side Orders

- Tortillas (Flour or Corn).....\$2.00
- Rice (Mexican or White)\$3.75
- Beans (Black Beans or Pinto Fried Beans)\$3.75
- Enchiladas (Chicken or Beef)\$4.00
- Burrito (Chicken or Beef)\$5.00
- Cheese Quesadilla..... (1) 3.75 (2) \$7.50
- Quesadilla (Chicken or Beef)\$5.00
- Chile Relleno.....\$5.00
- Tamal\$4.00

- Soft Taco (Chicken or Beef) (1) \$3.25 (3) 9.00
- Hard Taco (Chicken or Beef) (1) \$3.00 (3) 8.00
- Order of Chopped Onions.....\$2.25
- Order of Chopped Tomatoes\$2.25
- Oder of Cilantro\$2.25
- Sliced Avocados\$4.00
- Shredded Cheese\$3.00
- Sour Cream\$2.50
- Pico De Gallo\$3.00

Appetizers

- Guacamole Dip**\$5.00
- Fresh Guacamole**.....\$10.00
Diced fresh avocados mixed with onions, tomatoes, cilantro, jalapeño peppers and lime.
- Chori-Queso Fundido**.....\$10.00
Queso fundido with chorizo (Mexican sausage).
- Cheese Dip**\$5.00
- 3 Tex-Mex Dips**\$14.00
Guacamole, Cheese Dip and Chori- Queso Fundido.
- Chiles Toreados**\$4.00
- Chicken Wings**..... (6) \$8.00 (12) \$13.00
Choose your sauce: Medium, Hot, Chipotle, BBQ, Mango Habanero.
- Señor Leon Nachos**\$17.00
Nachos with beans, carnitas (pork), jalapeños, pico de gallo and cheese dip.



Señor Leon House Appetizer

- Señor Leon House Appetizer**\$19.00
Two fried chicken taquitos, six chicken wings and one chicken quesadilla.
- Nachos Supreme**.....\$13.00
Nachos with cheese, beef, chicken and beans. Topped with lettuce, pico de gallo and jalapeños.
- Fajitas Nachos**\$16.00
Grilled chicken or steak with onions and bell peppers.
- Tortilla Soup**\$10.00
Tortilla chips, queso, pico de gallo, chicken and rice.
- Ceviche with Choice of:**
- Camaron (Shrimp)**\$20.00
- Pulpo (Octopus)**\$22.00
- Mix (Shrimp & Octopus)**\$24.00
- Shrimp Cocktail with Choice of:**
- Camaron (Shrimp)**\$22.00
- Mix (Shrimp & Octopus)**\$25.00



Señor Leon Nachos

Traditional Combos

MAKE YOUR OWN COMBINATIONS - \$14.00
Served with Rice and Beans. Choice of Beef or Chicken.

PICK 2 OF THE FOLLOWING:

- Hard or Soft Taco • Burrito • Enchilada • Cheese Quesadilla • Tostada • Tamal

Ensaladas { SALADS }

- Chef Salad**.....\$15.00
Grilled chicken, ham, lettuce and queso fresco (fresh cheese).
- Grilled Salad with Choice of:**
- Chicken or Steak**.....\$15.00
- Shrimp**\$18.00
- Taco Salad**\$13.00
Fried tortilla shell filled with choice of ground beef or chicken, beans, cheese sauce and topped with lettuce, tomatoes and sour cream.
- Grilled Taco Salad with Choice of:**
- Chicken or Steak**.....\$15.00
- Shrimp**\$18.00
Fried tortilla shell filled with choice of grilled steak, chicken or shrimp, beans, cheese sauce and topped with lettuce, tomatoes and sour cream.



Chef Salad

Warning:
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Fajitas

All Fajitas are grilled with bell peppers and onions, and served with rice (Mexican or white), beans (black beans or pinto fried beans), sour cream, lettuce and tortillas.

Chicken or Steak or Mix\$19.00
Shrimp.....\$20.00

Seafood Fajitas\$24.00
 Seafood mix of fish, shrimp, octopus, oysters and clams.

Pollo { CHICKEN }

Chicken & Rice\$16.00
or Shrimp & Rice\$20.00

Rice with grilled chicken and vegetables with cheese dip on top.

Pollo Popeye\$18.00

Grilled chicken breast, topped with creamy spinach and queso fresco (fresh cheese). Served with your choice of rice (Mexican or white).

Pollo Con Chorizo\$18.00

Chorizo (Mexican sausage), grilled chicken breast with cheese dip, rice (Mexican or white) and beans (black beans or pinto fried beans).

Pollo Hawaiian\$20.00

Grilled chicken breast with shrimp, topped with pineapple, cherry and nacho cheese, served with rice (Mexican or white) and beans (black beans or pinto fried beans).

Pollo Con Camorone\$25.00

Grilled chicken breast with six grilled shrimp with a side salad. Served with choice of baked potato or mixed vegetables (broccoli, cauliflower, yellow squash, zucchini and carrots).



Carne Asada

Carnes { STEAK }

Choice of Ribeye Steak or New York Strip Steak*. Served with choice of side salad, baked potato, rice (Mexican or white), beans (black beans or pinto fried beans) or grilled asparagus.

Carne Asada.....\$26.00

Grilled ribeye steak cooked with onions and sautéed banana peppers. Served with Mexican rice and beans.

Steak Con Camorone\$30.00

Grilled steak with six grilled shrimp with a side salad. Served with choice of baked potato or mixed vegetables (broccoli, cauliflower, yellow squash, zucchini and carrots).

Steak Santa Fe\$25.00

Steak topped with sautéed mushrooms, jalapeños and queso fresco.

Steak A La Mexicana\$25.00

Steak, grilled onions, jalapeños and grilled tomatoes.

Steak To Taste\$28.00

You can cook your choice of steak on table top grill hot plate at your table to your liking.

Steak Con Vegetables.....\$25.00

Steak with grilled vegetables.

* Only ribeye steak on Carne Asada.

Quesadillas

Quesabirrias.....\$22.00

Tortillas filled with Birria (birria meat/chili-based stew), cilantro, fresh onions and cheese. Served with consomé (Mexican-style broth infused with the fresh flavors of tomatoes, garlic, onion, and chiles) and rice (Mexican or white).

Quesadilla Señor Leon.....\$19.00

12 inch tortilla quesadilla stuffed with cheese, grilled steak, chicken, chorizo (Mexican sausage), onions, jalapeños. Topped with chorizo and cheese dip and served with lettuce on the side.

Quesadilla Rellena\$18.00

Our stuffed cheese quesadilla with your choice of ground beef, or grilled chicken, or beans with lettuce, sour cream and choice of salsa roja (red sauce) or salsa verde (green sauce). Served with rice (Mexican or white).

Quesadilla Fajita with Choice of:

Chicken or Steak.....\$18.00

Shrimp\$20.00

Grilled chicken or steak with grilled onions and peppers. Served with rice (Mexican or white) and beans (black beans or pinto fried beans) on the side.

Quesadilla Deluxe\$18.00

Grilled shrimp, peppers, onions inside our cheese quesadilla, with chorizo and cheese dip on top. Served with white rice and salad.

Street Quesadilla\$19.00

Choose 1 of 5 meats: steak, chicken, carnitas (pork), chorizo (Mexican sausage), or pastor (marinated pork). Comes with onions, cilantro and choice of rice (Mexican or white) or beans (black beans or pinto fried beans).



Mojarra (Tilapia)

Seafood

Mojarra with Choice of:

Tilapia\$23.00

Guachinango (Red Snapper)\$30.00

Fried whole fish with choice of Diabla Sauce (Hot Sauce), al Mojo de Ajo (Mexican Garlic & Butter Sauce). Served with white rice and side salad of lettuce, tomatoes, cucumbers and sliced oranges.

Langostinos\$35.00

Hot prawns served with tomatoes, cucumbers, red onions and sliced oranges and a side of white rice.

Salmon.....\$25.00

Grilled salmon served with white rice, grilled asparagus, side salad and garlic bread.

Filet de Pezcado.....\$18.00

Tilapia Filet with choice of Diabla Sauce (Hot Sauce), al Mojo de Ajo (Mexican Garlic & Butter Sauce). Served with white rice and side salad of lettuce, tomatoes, cucumbers and sliced oranges.

Caldo 7 Mares\$30.00

Seafood soup with shrimp, fish, scallops, calamari, mussels, octopus and a king crab leg.

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Enchiladas



Enchiladas Chipotle

- Enchiladas Suizas\$16.50**
Three chicken enchiladas in tomatillo cream sauce, topped with queso oaxaca and onions. Served with rice (Mexican or white).
- Enchiladas Mexico\$18.00**
Consists of three enchiladas, 1 chicken with cheese sauce, 1 beef with green sauce and 1 cheese with red sauce. Served with rice (Mexican or white).
- Enchiladas Verdes.....\$17.00**
Three chicken enchiladas topped with green avocado salsa and fresh Mexican cheese. Served with rice (Mexican or white) and salad.
- Carnitas Enchiladas\$16.00**
Three cheese enchiladas topped with carnitas (pork). Served with rice (Mexican or white), lettuce and sour cream.
- Popeye Enchiladas\$16.00**
Three chicken enchiladas topped with creamy spinach and queso fresco (fresh cheese). Served with your choice of rice (Mexican or white).

- Enchiladas Chipotle\$16.00**
Four chicken enchiladas covered with chipotle sauce, topped with lettuce and sour cream.

Authentic Mexicano Dishes

Choice of Flour or Corn Tortillas.
Served with rice (Mexican or white) and beans (black beans or pinto fried beans).

- Carnitas\$17.00**
Tender pork tips with rice and beans, pico de gallo, jalapeño peppers and two tortillas.
- Chile Verde\$18.00**
Tender pork tips in a special salsa ranchero sauce with two tortillas.
- Carne Gisada\$18.00**
Steak, grilled jalapeños, onions & tomatoes.
- Chile Relleno Poblano.....\$18.00**
Choice of chicken or steak. Served with chorizo and cheese dip on top.
- Molcajete (Volcanic Plate)\$30.00**
With Grilled Filet of Fish\$35.00
Steak, chicken, shrimp, chorizo, grilled cactus and queso fresco.
- Grande Combo\$22.00**
Chalupas, chile relleno, taco, enchilada, burrito, rice and beans.
- Flautas Mexicanas\$20.00**
Three fried chicken taquitos topped with queso fresco, sour cream, pico de gallo and lettuce.

- Chimichangas with Choice of:**
- Chicken or Beef.....\$16.00**
- Grilled Chicken or Steak\$20.00**
Two flour tortillas, soft or fried, filled with chicken or beef, beans, lettuce, tomatoes, sour cream and nacho cheese sauce.



Molcajete

Burritos & Bowls

Get the following in either a Burrito (Tortilla or Gluten-free) or Bowl.
Served with choice of rice (Mexican or white) or beans (black beans or pinto fried beans).



Burrito Mexico

- Burrito Mexico\$17.00**
Steak or grilled chicken burrito served with rice and beans, lettuce, sour cream and picó de gallo. Topped with green sauce, cheese dip and red sauce.
- Burrito Popeye.....\$17.00**
Grilled chicken burrito, topped with creamy spinach and queso fresco (fresh cheese).
- Burrito Loco\$18.00**
Chicken milanesa, rice, beans, lettuce, sour cream, chipotle sauce and pico de gallo.
- Señor Leon Burrito (No Bowl)\$19.50**
Deep fried burrito with ground beef, chicken, rice, beans inside. Topped with nacho cheese and pico de gallo. Served with two chicken taquitos, cheese quesadilla and piece of carne asada.

- Sante Fe Burrito\$18.00**
Grilled chicken with chipotle sauce, rice and beans, wrapped and topped with cheese sauce and sour cream.
- Burrito Gringo\$18.00**
Choice of chicken or steak. Served with chorizo and cheese dip on top.
- Burrito Fajita.....\$17.00**
Choice of steak or chicken with onions, covered with nacho cheese. Served with lettuce and sour cream.
- Street Burrito\$18.00**
Choose 1 of 5 meats: steak, chicken, carnitas (pork), chorizo (Mexican sausage), or pastor (marinated pork) stuffed in a burrito with onions, cilantro.



Burrito Bowl

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Tacos

Three tortillas (corn or flour) served with rice (Mexican or white) and beans (black beans or pinto fried beans).

Street Taco\$16.00

Choice of: 3 Carne Asada (steak), 3 Pollo Asada (grilled chicken), 3 Carnitas (pork), 3 Pastor (marinated pork), or 3 Chorizo (Mexican sausage) with onions and cilantro.



Street Tacos

Tacos De Birria\$20.00

With birria meat, onions, cilantro and tomatillo sauce.

Tacos Campechanos.....\$18.00

With steak, Mexican sausage and tomatillo sauce.

Tacos De Camarones\$20.00

With grilled shrimp, lettuce, cheese, Mexican coleslaw and special sauce.

Tacos De Pescada.....\$20.00

Three soft tacos (corn or flour) with grilled fish, lettuce, cheese, Mexican coleslaw and special sauce.

Kid's Plates

Niño Combo.....\$7.00

Choice of beef or chicken. Served with rice (Mexican or white) and beans (black beans or pinto fried beans or fries).

Choose One:

Taco.....\$7.00

Enchilada.....\$7.00

Burrito.....\$7.00

Cheese Quesadilla.....\$7.00

Corn Dog.....\$7.00

Chicken Finger.....\$7.00

Cheeseburger.....\$7.00

Vegetarian & Vegan

A. Bean Burrito, Cheese Enchilada and Tostada with Beans\$13.00

B. Bean Burrito, Cheese Enchilada and Quesadilla.....\$13.00

C. Two Quesadillas with your choice of Spinach or Mushroom\$13.00

D. Vegetarian Fajitas.....\$18.00

Grilled vegetables with onions, tomatoes and bell peppers, served with sour cream, rice, beans and two tortillas (corn or flour).

E. Vegan Tacos.....\$13.00

Grilled vegetables with rice (Mexican or white), beans (black beans or pinto fried beans), onions and cilantro.

Desserts

All desserts are served with a scoop of ice cream.

Oxango\$7.00

Fried cheesecake.

Fried Ice Cream.....\$7.00

Churros\$6.99

Flan\$4.99

Mexican Custard.

Raspberry Donut Cheesecake.....\$6.50

Light raspberry flavored cheesecake covered with raspberry jam and garnished with donut pieces, powdered sugar and whipped cream.

Ultimate Chocolate Cake\$6.50

Layer of chocolate mousse, and a layer of chocolate butter cake, iced with all butter chocolate icing.

Banana Chocolate Swirl Cake.....\$6.50

High Peanut Butter Pie.....\$6.50

Creamy peanut butter mousse and milk chocolate fill a chocolate cookie crust and are topped with chocolate, caramel, Reese's® Peanut Butter Cups and peanut butter drizzle.



Churros



Flan

Soft Drinks { & MORE }

Fountain Drinks:

- Coke
- Diet Coke
- Sprite
- Orange Fanta
- Root Beer
- Dr. Pepper
- Hi-C Lemonade:
 - Mango
 - Raspberry
 - Strawberry
 - Peach

Iced Teas & Fresh Waters:

- Tea:
 - Unsweet. Iced Tea
 - Sweet Tea:
 - Mango
 - Raspberry
 - Peach
- Aguas Frescas:
 - Horchata
 - Jamaica (Hibiscus)

Jarritos:

- Mandarin
- Pineapple
- Lime
- Grapefruit
- Fruit Punch

Juices:

- Cranberry
- Orange
- Apple

Milk & Cocoa:

- Milk
- Chocolate Milk
- Strawberry Milk

Coffee:

- Coffee
- Mexican Coffee



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Beverages { ALCOHOLIC }

AUTHENTIC MEXICAN DRINKS

Made with House Tequila or Chose Your Favorite Tequila (prices will vary).
 Availabe in Regular Size (16oz.), or Large Size (32oz.)

Cantarito Traditional (Regular Size - 16oz.)

Señor Leon Cantarito (Large Size - 32oz.)

We use freshly squeezed oranges, limes and grapefruit to make the most refreshing drinks.

Michelada (Regular Size - 16oz.)

Señor Leon Michelada (Large Size - 32oz.)

We created the perfect Michelada mix by combining original clamato juice, imported chamoy and other spices to make the freshest Michelada outside of Mexico.

Paloma

Fresh lime juice, grapefruit soda, sweet agave nectar and tequila.

Mangonada

Mango Margarita, imported chamoy, and Tajin.



Michelada (16oz.)

Señor Leon Cantarito (32oz.)

SEÑOR LEON MARGARITAS & MORE

Available in Regular, Medium, or Large. Choice of On the Rocks or Frozen.
 Made with House Tequila or Chose Your Favorite Tequila (prices will vary).

House Lime Margarita

We make our house margaritas with 100% Blue Agave Tequila, mix it with Triple Sec, sweet & sour and orange juice.

Flavored Margaritas

Flavors: Strawberry, Raspberry, Blue Curacao, Mango or Peach.

Margarita Flight

Pick four flavors: House Lime, Strawberry, Raspberry, Blue Curacao, Mango or Peach. Best way to pick your favorite!

Mix Flavored Margarita

Pick two flavors: Strawberry, Raspberry, Blue Curacao, Mango or Peach, and we will combine them into one drink!

Organic Margarita

Tequila, Grand Marnier, fresh squeezed oranges, lime & a bit of sweet agave nectar.

Skinny Margarita

Our version consists of Grey Goose, Tequila, cranberry juice, agave nectar and our homemade margarita mix.

Trash Can Margarita

Blue Curacao margarita with Red Bull.



Margarita Flight

Mix Flavored Margarita

Jalapeño Margarita

Margarita with jalapeño.

Spicy Cucumber Margarita

Margarita with jalapeño and cucumber.

Sangria Margarita

Homemade sangria margarita mix with chopped fresh fruit.

Mimosa Margarita

Orange juice, champagne and a dash of grenadine, just like grandma used to make.

Margarona

House Margarita mix with a bottle of Corona beer (or your favorite beer) and tequila.



Trash Can



Mango Spicy Las Tóxicas

Raspberry Las Tóxicas

Los Tóxicos

Choice of margarita served in a tequila bottle: Mango Spicy or Chose Your Favorite Margarita Flavor (Lime, Strawberry, Raspberry, Peach or Mango).

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Beverages { ALCOHOLIC }

SPIRITS, MIXED DRINKS, WINE & BEER

BRANDY / COGNAC

Courvoisier
Grand Marnier
Martell - Hennessy
Rémy Martin

RUM

Bacardi Silver
Captain Morgan
Malibu Caribbean Rum
with Coconut Liqueur
Rum Chata

WHISKEY / SCOTCH

Crown Royal
Crown Royal Apple
Chivas Regal
Jack Daniels
Jim Beam
Jameson Irish Whiskey
Johnnie Walker Red Label
Maker's Mark
Seagram's 7
Buchanan's
Buchanan's Red Seal (12 or 18yo)
Macallan (12, 15 or 18 yo)

MIXED DRINKS

Bloody Mary Fuzzy Navel
Tequila Sunrise Amaretto Sour
Screwdriver Long Island Iced Tea
Green Iguana Sex on the Beach

MOJITO

Made with Homemade Mojito Mix

Choose a Flavor:

- Traditional Lime
- Mango
- Raspberry
- Strawberry



Mojitos



Raspberry Mojitos



MEXICAN BEER

Corona, Corona Light
Dos Equis (XX) Special Lager
Dos Equis (XX) Amber
Modelo Special
Negra Modelo
Pacifico
Tecate
Victoria

DRAFT BEER

Ask your server
for our current
selections of Draft
Imported & Domestic

TEQUILA SHOTS

Ask about available types of
Blanco (Silver), Reposado or Añejo.

HOUSE TEQUILAS:

Jose Cuervo Traditional
Hornitos
Cazadores
Casa Amigos
Jimador

PREMIUM TEQUILAS:

Avion
Clase Azul
Corralejo
Don Julio 70
Don Julio 1942
Don Julio Real
Herradura
Milagro
Patrón
Tapatio
Tres Generaciones



WINE

(By Glass or 750 ml Bottle)

RED WINES:

Cabernet Sauvignon
Merlot
Red Cat Hazlitt
Sangria

WHITE WINES:

Chardonnay
Moscato
Pinot Grigio
White Zinfandel

DOMESTIC BEER

Budweiser, Bud Light
Coors Light
Labatt Blue, Labatt Blue Light
Michelob Ultra
Miller Lite