



Build Your Own Margarita \$14.95

STEP 1: CHOOSE YOUR TEQUILA

Upgrade to Reposado +3 or Añejo +4

Casamigos, Teremana, Milagro, Dobel Diamante, Casa Noble

STEP 2: CHOOSE YOUR FLAVOR

Classic, Strawberry, Blueberry, Mango, Raspberry, Cucumber, Coconut, Pomegranate, Mandarin, Watermelon, Guava, Banana, Peach, Blackberry, Passion Fruit, Kiwi, Cranberry, Pineapple, Grapefruit and Cherry Chipotle

Add an extra flavor for \$.99

STEP 3: PICK YOUR RIM

Salt, Sugar, Tajín

Add Chamoy for \$.49

STEP 4: FROZEN OR ROCKS

STEP 5: ADD A FLOATER

Grand Marnier +4

Citrónge Orange +6

Cointreau +4

Extra Tequila Shot +6





Specialty Margaritas

We are committed to handcrafting our margaritas using only fresh squeezed citrus and agave nectar, combined with our homemade simple syrups for a taste that is as smooth as it is refreshing.

CAUTION
MUCHO
TEQUILA

ALTOS CLASSIC

\$11

Our house classic margarita handcrafted using 100% Blue Agave Olmeca Altos Plata Tequila and fresh squeezed citrus, served frozen or on the rocks.

Add one of our 19 flavors for \$.99

Upgrade to Reposado +3 or Añejo +4

SEÑOR'S SKINNY

\$16

Handcrafted using Casa Noble Blanco Tequila and fresh squeezed lime for those with a skinny taste.

DIVA

\$18

Handcrafted using Aha Yeto's Diva 36, a hibiscus infused top shelf tequila, paired with fresh mint and citrus.

LOCO COCO

\$16

1800 Coconut Tequila and coconut water paired with fresh citrus and topped with toasted coconut flakes.

PINEAPPLE JALAPEÑO

\$16

Dulce Vida Pineapple Jalapeño Tequila and fresh pineapple juice and fruit, paired with fresh citrus and shaken with jalapeño slices.

RUBY RED

\$16

Dulce Vida Grapefruit Tequila paired with fresh grapefruit juice and citrus.

BASIL JALAPEÑO

\$16

El Tesoro Blanco Tequila infused with fresh basil leaves and jalapeño slices paired with fresh squeezed citrus.

Upgrade to Reposado +3 or Añejo +4

CUCUMBER WATERMELON GHOST

\$16

Handcrafted using fresh citrus, cucumber and watermelon paired with our ghost tequila for a spicy and refreshing taste like no other.



Specialty Margaritas

OLD SCHOOL CLASSIC

\$ 18

Hand squeezed to order using Don Julio Blanco Tequila and fresh citrus with an original margarita recipes.

CADILLAC CRISTALINO

\$25

For those looking for a truly top shelf margarita, the Cadillac Cristalino will not disappoint. Handcrafted using Avión Reserva Cristalino, a premium tequila, infused with fresh citrus and topped with Grand Marnier for a taste that's as smooth as it is refreshing.

MEZCALRITA

\$16

Handcrafted using Del Maguey Vida Mezcal, Ancho Reyes Verde, lime juice, and agave nectar. Inspired by the traditions of Michoacan for those with a love of smoke.

CORONARITA

\$17

A classic handcrafted margarita topped with a Corona.
Upgrade to Reposado +3 or Añejo +4

JUMBO RITA

\$29

Size matters and this gigantic margarita emphasizes this fact. Served frozen or on the rocks, this 'rita will have you thinking and feeling like you're in Isla.
Add one of our 19 flavors for only \$.99



Specialty Flights

"Tequila is more than liquor, its art. Sip it, don't shoot it."

**CAUTION
MUCHO
TEQUILA**

DON NORMANDOS PRIVATE COLLECTION MKT PRICE

Choose from our exclusively acquired rotating tequila selection that's been carefully hand picked by Don Normando himself!

TEQUILA OF THE WEEK FLIGHT \$19.95

Try our rotating tequila of the week!

SWEET & SMOKY \$49.95

Del Maguey Mezcal, Casamigos Mezcal and Clase Azul Mezcal

HIGH ROLLER \$69.95

Rey Sol, Clase Azul Reposado, Avión Reserva 44

TRADITIONAL \$49.95

G4 Añejo, Siete Leguas Añejo, La Gritona Reposado

MATURED & CURED \$59.95

Komos Añejo Cristalino, Avión Reserva Cristalino, Maestro Dobel Cristalino

SALTY BITCH \$39.95

Aha Yeto's Diva 36, 818 Añejo, Komos Rose Reposado

CELEBRITY FLIGHT \$39.95

Pick 3

George Clooney (Casamigos), Kevin Hart (Cristalino), Dwayne Johnson (Teremana), Kendall Jenner (818), Nick Jonas (Villa One), Bryan Cranston & Aaron Paul (Dos Hombres), and many other A-List Celebrities (Lobos, Calirosa, Cincoro, Avión, Casa Noble)

SWEET & SEXY \$45.95

Cincoro Añejo, Calirosa Añejo, Supremo Extra Añejo Black Edition

GRINGO FLIGHT \$29.95

For those without an exquisite taste for tequila. Pick 3 spirits or mixed shots of your choice.

ROULETTE FLIGHT \$29.95/\$59.95

Choose whether to sip it or shoot it and let our expert bartenders do the rest!

For those who just know best "Do it Yourself" and choose from our vast tequila collection on the following page.



JOIN THE
TEQUILA
FIGHT
CLUB

Don Normando Tequilas

¡Pick 3!

JOIN THE
TEQUILA
FIGHT
CLUB

SHOOTING FLIGHT

\$29.95

SIPPING FLIGHT

\$59.95

BLANCO: Olmeca Altos, Milagro Barrel Select, Milagro, Casamigos, Teremana, Dobel, Diamante, Roca Patrón, Patrón, Don Julio, Aha Yeto, Costa, 1800, Avión, El Tesoro, adictivo, Fortaleza, Mijente, Cazcanes No.7, El Tequilero, Tres Generaciones, Suerte, Flecha Azul, Cabo Wabo, Corazon, 818, Corralejo, Siete Leguas, LALO, YEYO, Arette, Sauza, Herradura, Campo Bravo Plata, Jose Cuervo Reserva, Jose Cuervo Tradicional, La Adelita, Casa Azul

REPOSADO: Olmeca Altos, Milagro, Casamigos, Teremana, Dobel Diamante, Roca Patrón, Patrón, Aha Yeto, Costa, 1800, Avión, Mijente, Cazcanes No.7, El Tequilero, Suerte, Flecha Azul, Cabo Wabo, Corazon, 818, LALO, YEYO, VIVO, Arette, Sauza, Herradura, Campo Bravo, Jose Cuervo Reserva, Villa One, La Adelita, Casa Azul

AÑEJO: Olmeca Altos, Milagro, Costa, 1800, Avión, Jose Cuervo Reserva, La Adelita

FLAVORED: 21Seeds Cucumber Jalapeño, 21Seeds Grapefruit Hibiscus, 21Seeds Valencia Orange, 1800 Coconut, 1921 Crema, Avión Espresso, Costa Café, Dulce Vida Pineapple Jalapeño, Dulce Vida Ruby Red, Ghost

MEZCAL: Del Maguey, Dos Hombres, Illegal Reposado, Fidencio, Derrumbes, Monte Alban (Drink the worm #WormWall)

GOLD: Clase Azul, Sauza

BLANCO: Casa Noble, Cincoro, Don Nacho, Clase Azul, G4, Tequila Ocho, Casa Dragones, Calirosa Rosé, VIVO

REPOSADO: Milagro Barrel Select, Casa Noble, Don Julio, Don Julio Rosado, Cincoro, Don Nacho, Clase Azul, G4, Tequila Ocho, El Tesoro, Addictivo, Fortaleza, Tres Generaciones, Casa Dragones, Corralejo, Siete Leguas, La Gritona, Komos Rosé

AÑEJO: Milagro Barrel Select, Casamigos, Teremana, Casa Noble, Dobel Diamante, Patrón, Roca Patrón, Don Julio, Cincoro, Don Nacho, Aha Yeto, G4, Tequila Ocho, El Tesoro, Addictivo, Fortaleza, Mijente, Cazcanes No.7, El Tequilero, Tres Generaciones, Suerte, Casa Dragones, Flecha Azul, Cabo Wabo, Corazon, 818, Corralejo, Siete Leguas, LALO, YEYO, VIVO, Arette, Sauza, Herradura, Campo Bravo Plata, Cali Rosa, Don Julio 1942, Don Julio 1942 Primavera, Villa One, Casa Azul

EXTRA AÑEJO: Avión 44, Casa Noble Marques, Komos, Lobos, Dulce Vida, El Mayor, El Tosoro Paradiso, Jose Cuervo RSV de La Familia, Revelation, Gran Coramino, La Adelita, adictivo, flecha azul

CRISTALINO: 1800, Avión Reserva, Casamigos, Gran Coramino, Gran Patrón, Dobel Diamante, Don Julio 70, Flecha Azul, Herradura, Komos Añejo

FLAVORED: Aha Yeto Diva 36

MEZCAL: 400 Conejos, Casamigos, La Luna Lobos, Bozal, Oax, Illegal Añejo, Rey Campero

EL GRAN TEQUILA FLIGHT

\$150.95

REPOSADO: Clase Azul

AÑEJO: Clase Azul

EXTRA AÑEJO: 1800 Milenio, 1821 Corralejo, 8 Reserve, Aha Yeto, Casino, Herradura, Rey Sol, Gran Mayan, Gran Centenario, Gran Patrón, Supremo Black Edition

GOLD: Jose Cuervo, Cincoro



Specialty Cocktails

SEÑOR'S MOJITO

\$9.50

The smooth and refreshing taste of Bacardí Superior Rum paired with fresh mint and lime. Garnished with a stick of sugar cane.

Pair with any of our flavors below for \$.99

Peach, Quadruple Berry, Watermelon, Guava, Passion Fruit, Pineapple, Raspberry, Mango, Coconut, Pomegranate, Blackberry, Strawberry, Cucumber, Mandarin, Blueberry, Kiwi, Banana, Cranberry, Grapefruit and Cherry Chipotle

PALOMA MULE

\$12/\$15

Served Pequeño or Grande. Our Paloma Mule features Craft Owen's Ginger Beer, Ruby Red Grapefruit Juice, 100% Blue Agave Olmeca Altos Plata Tequila and a squeeze of fresh lime juice, served in our signature copper mule mug.

CHARCOAL OLD FASHIONED

\$16

An exquisite blend of El Tesoro Reposado and Del Maguey Mezcal paired with fresh agave and topped with fresh smoke. Presented on fire for a sweet and smoky taste.

TEQUILA SUNSET

\$14

Handcrafted using 100% Blue Agave Olmeca Altos Plata Tequila, freshly muddled black cherries and fresh squeezed orange juice.

SANTO ANDRES

\$15

1800 Coconut paired with fresh coconut milk and water along with fresh strawberries muddled together for a smooth and sweet taste that is truly refreshing.

THE ESPRESSO TEQUILINI

\$17

818 Reposado and fresh espresso topped with coffee beans.

COSTA CAFÉ

\$17

Served Frio or Caliente

Café costa and 1921 Tequila, fresh coffee, or cold brew, garnished with a cinnamon stick.

Make it mocha style. \$.99

THE SWEET LEMON

\$14

Casa Noble Blanco Tequila and fresh squeezed and homemade lemonade.

NICOS CUBA LIBRE

\$12

Made using the traditional Mexican rum Charanda and traditional recipe directly from Michoacana served over ice with a stick of sugar cane.



Show Cocktails

Caution these cocktails are handcrafted to perfection and take time to create

TRES MARGOS OR MOJOS \$31

Why have one? When you could have three! Enjoy a sampler platter of the best margaritas or mojitos that Señor Rita has to offer. Choose from the flavors listed below:

Classic, Banana, Peach, Pineapple, Blueberry, Kiwi, Triple Berry, Blackberry, Raspberry, Guava, Mango, Cucumber, Watermelon, Pomegranate, Strawberry, Passion Fruit, Mandarin, Coconut, Cranberry

SANGRITA \$17

Originating from the island of Isla Mujeres. When a midnight shortage of tequila led to a red sangria being combined with a perfectly blended frozen margarita for a fruity and delicious flavor that was as surprising as it was refreshing.

THEE DON NORMANDO \$23

A loco concoction of fruity flavors and enough tequila to sedate Don Normando himself served in a hollowed out pineapple.

BATANGA \$15

The drink of the jimadors. Don Julio Blanco Tequila and a squeeze of fresh lime served in a Mexican bottled Coca-Cola with a salt rim.

MEXICAN FLAG SHOT \$15

El Tesoro Blanco Tequila with lime juice and fresh sangrita. Otherwise known as a deconstructed margarita.

OAXACAN ON WATER \$27

Inspired by the traditional flavors of Oaxaca; orange and cinnamon. Let this tequila based cocktail transport you to Mexico with its unique taste curating a visually appealing aromatic presentation.

LOADED CORONA COCKTAILS 4 FOR \$25 | 6 FOR \$34 | 8 FOR \$43

These 'Ronas will show you who to appreciate. Served with a Tajín rim, shrimp cocktail and of course tequila.

SEX ON BROADWAY \$18

Casamigos Blanco Tequila in a passion fruit cocktail served with a Tajín rim and smoked rosemary.

BANANA BREAD PIÑA COLADA \$15

Handcrafted using Gasparilla Rum in a savory piña colada served with fresh handmade banana bread candy. Contains nuts.

THE STONED BORRACHO \$19

Siete Leguas Reposado and fresh pomegranate transformed into a smoke infused cocktail for a refreshing taste like no other.



Sangrias

SEÑOR'S SANGRIA

Classico Rojo or Blanco

Fresh black cherries, oranges, lemons, and limes muddled together with a dash of cinnamon and Grand Marnier and your choice of Tempranillo or Pinot Grigio.

\$12 BLACKBERRY PEACH CHAMPAGNE SANGRIA \$13

Fresh peaches and blackberries muddled with peach schnapps and cinnamon topped with Prosecco served table side.

VERY BERRY WHITE SANGRIA

Seasonal berries muddled with cinnamon and blackberry brandy topped with Pinot Grigio.

\$12 STRAWBERRY MANDARIN ROSE SANGRIA \$13

Fresh strawberries and mandarin oranges muddled together with cinnamon and Grand Marnier topped with rose served table side.

Señor's Bodega & Cervezas

WINE BY THE GLASS

Chardonnay | Pinot Grigio | Rose | Prosecco
Tempranillo | Cabernet Sauvignon | Comte de Chamberlin

DRAFT BEER

Bud Light | Michelob Ultra | Landshark | Modelo Negra | Pacifico Clara | Corona

BOTTLED BEER

Budweiser | Bud Light | Corona | Corona Light Pacifico | Modelo Especial |
Dos Equis Lager | Corona Premier | Tecate | Sol | Coors Light | Miller Lite |
Michelob Ultra | Beck's NA

HARD SELTZER

Mexi Seltzer | High Noon | Happy Dad | Corona Seltzer | Casa Azul



Breakfast Drinks

BOTTOMLESS MIMOSA

\$24

Endless bottles of Comte de Chamberlin Champagne served with a platter of cinnamon chips and fresh fruits along with your choice of three freshly squeezed juices below: Guava, Pineapple, Cranberry, Mango, Peach, Orange, Ruby Red Grapefruit, Watermelon, Pomegranate

THE SWEET LEMON

\$14

Casa Noble Blanco Tequila and fresh squeezed and homemade lemonade.

LOADED BLOODY MARIA

\$17

(Ask about Tomatillo style!)

Made with 100% blue agave Olmeca Altos Plata Tequila garnished with a mini house made Chorizo empanada, Old Bay salted rim, fresh veggies, and spicy green beans. Kick it up a notch with a fresh jalapeño.

COSTA CAFÉ

\$17

Served Frio or Caliente

Café costa and 1921 Tequila, fresh coffee or cold brew, garnished with a cinnamon stick.

Make it mocha style. \$.99

MICHELADA

\$17

Our house made Bloody Mary meets a refreshing Corona, garnished with a Chamoy and Tajín rim.

MIMOSARITA

\$17

The refreshing taste of fresh citrus and tequila paired with a prosecco split.

TEQUILA SUNRISE

\$14

Fresh muddled black cherries, Olmeca Altos Plata Tequila and fresh squeezed orange juice.

THE ESPRESSO TEQUILINI

\$17

818 Reposado and fresh espresso topped with coffee beans.



Dessert Drinks

POSTRE-RITA

\$19

Calirosa Añejo, Horchata, Amaretto served in a chocolate and caramel webbed and cinnamon sugar rimmed glass with a churro. Contains nuts

FUEGO BANANA CHOCOLATE

\$20

818 Reposado, rum pulpe, banana, chocolate served on fire with a dash of cinnamon and a chocolate banana.

CARAMEL CANDY APPLE SANGRIA

\$17

The sweetest Sangria you've ever had served with a caramel apple.

VANILLA BEAN DREAM

\$18

818 Blanco, Vanilla Ice Cream, Amaretto and Chantilly garnished with an apple empanada and a Chantilly-cinnamon rim.

1921 HORCHATA

\$14

1921 Tequila and Horchata, served with a cinnamon stick.

CAFÉ COSTA

\$17

Served Frio or Caliente

Café costa and 1921 Tequila with fresh brewed coffee or cold brew, served with a cinnamon stick and sugar rim.

THE ESPRESSO TEQUILINI

\$17

818 Reposado and fresh espresso topped with coffee beans.

BANANA BREAD PIÑA COLADA

\$21

Gasparilla Banana Bread Rum handcrafted into a tasty piña colada topped with a fresh Bananas Foster. Contains nuts.

SWEET AND SEXY FLIGHT

\$45.95

Garnished with cinnamon, oranges, strawberries, and chocolate syrup.

Cincoro Añejo, Calirosa Añejo, Supremo Extra Añejo Black Edition.