

# Cocktails, Wines & Beer

## Margaritas

### Fresca Rita

Our house margarita made with 100% Blue Agave tequila (Mi Campo), Triple Sec & House Sour 9

### Spicy Fresca Rita

Our own house-infused jalapeño margarita that's come to be the favorite margarita! 9.50

### Fruity Margaritas

Mi Campo Blanco, house sour and your choice of fruit: MANGO, POMEGRANATE, STRAWBERRY, PEACH 9.50

### Lime & the Coconut

1800 Coconut Tequila, Coconut Puree, Fresh Lime & House Sour 9.50

### Black & Blue

Hornitos Black Barrel Añejo, Blueberry Puree, House Sour, Fresh Lime 10

## Craft Cocktails

### Añejo Old Fashioned

Black Barrel Añejo Tequila, 7 lemon bitters, muddled orange, splash of soda 12

### Cucumber Cooler

Botanical gin, Wild Moon cucumber, house sour & a cucumber wheel - served up 11

### Bing Bourbon Sour

Traverse City Bing Bourbon & our signature sour shaken - served up or on the rocks 10

### Huckleberry Lemonade

Huckleberry vodka & lemonade, fresh lemon & lime 9

### Sangria - Red or Orchard Peach

Sangria by the glass or pitcher, served with fresh fruit \$8/glass, \$28 pitcher

### Mexican Mule

Espolon Blanco, ginger beer, fresh lime 8

## Cactus Bowls for 2, \$16

### La Naranja

New Amsterdam  
Pineapple Vodka,  
"Cactus Juice" & OJ

### La Playa

New Amsterdam  
Coconut Vodka, Blue  
Curacao, "Cactus  
Juice"

Draft Beer - 8oz or 16oz - ask your server what's on draft!

## BOTTLED BEER 5

Dos Equis, Dos Equis Amber, Corona, Corona Light, Corona Premier, Modelo Negra, Pacifico, Omission GF, Bud Light (\$4)