



**ZOCA**  
MODERN MEXICAN CUISINE

# DRINK MENU

## MARGARITAS

## COCKTAILS

All of our Margaritas and Cocktails are made with Freshly Squeezed Juices!

<b>ZOCA</b>	\$12
Blanco   Agave   Lime   Orange	
<b>PERFECTO</b>	\$15
Patron Silver   Agave   Lime   Grand Marnier	
<b>PALOMA</b>	\$13
Blanco   Agave   Lime   Grapefruit   Sugar Salt Rim	
<b>HOT HAWAIIAN</b>	\$14
Pineapple Habanero infused Mezcal   Agave Lime   Pineapple Juice	
<b>PICANTE GUAVA</b>	\$13
Blanco   Jalapeno Habanero Agave   Lime Guava   Chipotle Salt Rim	
<b>GRANADAS</b>	\$12
Blanco   Agave   Lime   Pomegranate	

<b>AÑEJO MANHATTAN</b>	\$15
Hornitos Black Barrel   Amaro   Sweet Vermouth Luxardo Cherry	
<b>HIBISCUS SOUR</b>	\$14
Mezcal   Hibiscus Simple   Lemon   Egg White Lemon Peel	
<b>VIDA ESPRESSO MARTINI</b>	\$13
Reposado   Café Liqueur   Espresso	
<b>TOASTED COCO</b>	\$11
Blanco   Pineapple   Coconut Cream   Jalapeno Agave   Toasted Coconut Rim	
<b>BLACKBERRY OLD FASHIONED</b>	\$13
Rye   Blackberry Simple   Bitters   Expressed Lemon	
<b>GIN VERDITA</b>	\$12
Gin   Agave   Cilantro   Jalapeno   Pineapple Lime   Club Soda	

## TEQUILA

**BLANCO**  
Espolon  
Patron Silver  
Casamigos  
Don Julio  
Jaja  
Codigo  
Clase Azul Plata  
Milagro

**REPOSADO**  
Jaja  
Casamigos  
Corzo  
Don Julio  
Cincoro  
Cantera Negra  
Libelula\*  
Milagro

**ANEJO**  
Tres Agaves  
Don Julio 1942  
Hornitos Black Barrel  
Herradura  
Espolon  
Santo

**MEZCAL**  
Del Maguey Vida  
Casamigos  
Vago Elote  
400 Conejos  
Banhez

## WINE

**Sangria \$12**

Red or White Wine | Agave | Oranges  
Strawberries | Sprite

### Red Wine

Tempranillo \$10/36 | Malbec \$11/40

Pinot Noir \$11/40 | Red Blend \$11/40

Cabernet Sauvignon \$12/44

### White Wine

Chardonnay \$11/40 | Rose \$10/36

Sauvignon Blanc \$11/40 | Verdejo

\$10/36 | Sparkling Cava \$12/44

## BEER

Corona | Corona Premier | Dos  
Equis | Dos Equis Amber | Bud Light  
Michelob Ultra | Miller Lite  
Dogfish 60 IPA | Stella NA

**Ask your server for rotating draft  
beers selection!**