

WINES 6 OZ POUR | BOTTLE

House Wines

Red, Pinot Grigio, Moscato, Rosé | 7/20

La Crema | Pinot Grigio | 11/42

Ruffino | Prosecco (375ml) | 16

Ferrari Carano | Fumé Blanc | 9/34

Meiomi | Chardonnay | 11/42

Robert Mondavi Bourbon Barrel Aged | Chardonnay | 8/30

Meiomi | Pinot Noir | 12/46

Conundrum | Red Blend | 10/38

Robert Mondavi Bourbon Barrel Aged | Cabernet Sauvignon | 12/46

DRAFTS

Nashoba Beer in Mexico Mexican Lager | 9.2/7.5

Nashoba 3 Little Birds Pale Ale | 9.3/7.6

Crosstown Traffic IPA | 9.2/7.5

Dos Equis Amber | 9.2/7.5

Ghost River Gold Golden Ale | 9.2/7.5

Modelo Mexican Lager | 9.2/7.5

Wiseacre Sky Dog Lager | 9.2/7.5

Wiseacre Tiny Bomb Pilsner | 9.2/7.5

BOTTLED BEER

Corona Mexican Lager | 6

Corona Light Pilsner Light Lager | 6

Modelo Especial Pilsner Lager | 6

Pacifico Mexican Lager | 6

Sol Mexican Lager | 6

Victoria Vienna Lager | 6

Budweiser American Lager | 5

Bud Light American Light Lager | 5

Michelob Ultra American Light Lager | 5

MOCKTAILS

ZERO PROOF, FULL FLAVOR

PHONY NEGRONI

st. agrestis n/a mezcal negroni,
orange peel | 10

NA MARGARITA

seedlip notas de agave, lime, agave
nectar | 14

NA BLUEBERRY LEMONADE

seedlip, blueberry, soda | 10

AFTER DINNER DRINKS

LECHE DE AGAVE

tequila, agave, cream | 10

ESPRESSO MARTINI

vodka, kahlua, Levee Creamery cold
brew, cream, demerara | 12

CHIAPAS NIGHTCAP

cruzan dark rum, mozart dark chocolate
liqueur, crème de cacao, cream | 15

DESSERTS

SOPAPILLA | 3

light, fluffy pastry dusted with cinnamon
sugar and served with honey for dipping

BROWNIE SUNDAE | 9

rich, fudge brownie served warm with Levee
vanilla ice cream and chocolate sauce

CHURROS | 5

fried dough sticks rolled in cinnamon sugar &
served with chocolate sauce



RIO LOBO

CANTINA

SEASONAL COCKTAILS

WINTER GIN WONDERLAND

gin, cranberry, fresh lemon,
triple sec, simple | 10

JACK FROST MULE

vodka, blue curacao, pineapple,
fresh lime, ginger beer | 11

NORTH POLE NIGHTCAP

vodka, chocolate liqueur,
peppermint, cream | 12

SNOWSTORM MARGARITA

tequila, cranberry, fresh lime, triple sec,
simple | 12

ST. NICK'S OLD FASHIONED

bourbon, maple, angostura bitters | 12

RED-NOSED RUM PUNCH

captain morgan's spiced rum, cranberry, pineapple,
fresh lime, simple | 11



CLASSIC MARGS

Added Flavors: Strawberry, Guava, Watermelon, Blueberry, Peach, Mango | +\$1

Ask your server about a Skinny option.

THE CLASSIC

tequila, triple sec, housemade sour, simple

SIZES: LOBO - \$10 | GRANDE LOBO - \$13 | EL JEFE - \$16

FROZEN CLASSIC

tequila, triple sec, housemade sour, simple

SIZES: LOBO - \$14 | GRANDE LOBO - \$16

PREMIUM MARGARITAS

PASSION FRUIT

tequila, passion fruit liqueur, housemade sour, passion fruit, vanilla | 12

PRICKLY PEAR

tequila, prickly pear liqueur, housemade sour, prickly pear | 11

SPICY CHILI INFUSED

chile morita infused altos blanco tequila, triple sec, housemade sour, agave | 11

COCONUT INFUSED

coconut infused el jimador blanco, crème de cacao, housemade sour, cream of coconut | 12

PINEAPPLE INFUSED

pineapple infused altos blanco tequila, vida mezcal, grand marnier, housemade sour, pineapple juice | 10

SIGNATURE COCKTAILS

CANTARITO

tequila, lemon, lime, grapefruit, soda | 10

SONORA GOLD RUSH

reposado, lemon, ginger honey syrup | 10

RUSTY CIDER

captain morgan, lime, honey ginger, sidral mundet apple soda | 13

SANDIA BREEZE

white rum, watermelon, mint, lime juice, soda | 11

ABUELA'S GARDEN

uncle val's gin, lime, basil, simple syrup, soda | 12

SMOKE ON THE WATER

monkey shoulder scotch, campari, 400 conjeos mezcal, simple syrup, lime | 14

SOL DORADO

titos, lemon, triple sec, agave | 11

SMOKED OLD FASHIONED

blue note, demerara, aztec chocolate bitters | 13

AGAVE SPIRITS

SERVING 1-OZ POURS | FLIGHTS

salt & lime available upon request

El Jimador | 15

Blanco | 5

Reposado | 5

Añejo | 6

Casamigos | 27

Blanco | 9

Reposado | 9

Añejo | 10

Herradura

Blanco | 8

Reposado | 8

Patrón | 32

Silver | 10

Reposado | 11

Añejo Gold | 12

Xicaru

Silver | 7

La Luna

Joven | 6

1800

Blanco | 7

Reposado | 7

Casa Noble | 28

Blanco | 8

Reposado | 10

Añejo | 11

Altos

Reposado | 5

Añejo | 6

Espolòn

Blanco | 6

Reposado | 6

Insolito | 27

Blanco | 9

Reposado | 9

Añejo | 10

Jose Cuervo Especial

Silver | 5

Gold | 5

Mi Campo

Blanco | 5

Reposado | 5

400 Conejos

Joven | 6

Lunazul

Blanco | 5

Reposado | 5

Teremana | 21

Blanco | 7

Reposado | 7

Añejo | 8

123 Organic | 36

Uno Blanco | 11

Dos Reposado | 12

Tres Añejos | 14

Cantera Negra | 33

Silver | 8

Reposado | 12

Añejo | 14

Gran Centenario | 23

Añejo | 7

Plata | 8

Reposado | 9

Tequila & Mezcal 101

Tequila comes only from 100% blue agave, mostly grown in Jalisco. It's smooth, vibrant, and shaped by time in the barrel—from crisp Blancos to rich Añejos.

Mezcal is tequila's smoky cousin, made from many different agaves and slow-roasted in underground pits for that earthy, fire-kissed flavor. Oaxaca leads the way, but each region brings its own character.

STYLES:

BLANCO (SILVER): Bold, bright, and unaged—pure agave in its truest form.

REPOSADO: Rested 2–12 months in oak, balancing smooth agave with soft wood and spice.

AÑEJO: Aged 1–3 years, deep and mellow with warm notes of caramel, vanilla, and oak.