



# El Dorado Cantina

Restaurant & Bar

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## MENU

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For more information on catering & special events,  
contact [maggie@blackstarlv.com](mailto:maggie@blackstarlv.com) or 702.580.0080

For more information on to go orders & delivery options,  
contact 702.722.2289

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702.722.2289 | [eldoradovegas.com](http://eldoradovegas.com) | 3025 Sammy Davis Jr. Drive  
Follow us on [f](https://www.facebook.com/eldoradocantinalv) /eldoradocantinalv [i](https://www.instagram.com/eldoradovegas) /eldoradovegas for specials and events

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# WE CARE WHERE YOUR FOOD COMES FROM

Our vegetables, meats and fish originate from farms that are free of antibiotics, pesticides and steroids. To read more on El Dorado Cantina's preferred vendors, visit [eldoradovegas.com/farms](http://eldoradovegas.com/farms).\*

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## PRODUCE

SOURCED FROM: BETTER LIFE ORGANICS

Better Life Organics are consistently providing premium quality selection of organic foods from field to shelf. Supporting the organic food movement and the people who create it. Best for the grower, the consumer, and for the planet as a whole. Every single one of Better Life Organic food items is premium-quality and Certified Organic.

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## BEEF

SOURCED FROM: SUNFED RANCH

SunFed Ranch Natural Grass Fed cattle are raised on traditional family ranches and are never administered antibiotics or hormones. SunFed Ranch goes beyond the requirements of most natural programs to uphold their commitment to providing natural grass fed beef without cutting corners.

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## SEAFOOD

SOURCED FROM: PORTICO SIMPLY

Portico Simply provides raw seafood products with no additives. All shrimp, scallops, mahi mahi and salmon are of the highest quality, wild caught and pass through strict quality assurance to guarantee the freshest products.

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## DAIRY

SOURCED FROM: HORIZON DAIRY

Horizon Dairy provides USDA Certified Organic products that are free of GMOs and antibiotics. No growth hormones are administered to the animals at any time.

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## CHICKEN

SOURCED FROM: MARY'S FREE RANGE

Mary's Free Range Organic Chickens are fed an organic vegetarian diet containing no GMO's and no antibiotics. All chicken is Certified Organic by the USDA.

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## PORK

SOURCED FROM: HILL MEAT COMPANY

Hill Meat Company's All Natural Pork contains no artificial ingredients and is 100% free of antibiotic residue. No growth hormones are administered to the hogs at any time.

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\*In the event items from our preferred vendors are not available, El Dorado Cantina does its best to source organic and GMO free products from other sources to keep the highest quality ingredients in your dishes.



## SMALL BITES

<b>Chips &amp; Salsa</b> (GF) (V)	Refill 3.50	<b>El Dorado Nachos**</b> (GF)	12.50
First basket complimentary. Organic house corn tortilla chips served with roasted tomato red salsa, roasted tomatillo green salsa & spicy habanero salsa upon request.		Organic house tortilla chips topped with your choice of refried or black beans, Mexican three cheese blend, fresh organic guacamole, pico de gallo, organic sour cream & organic jalapeños. Add your choice of Mary's Free Range organic chicken for 7.00, chili for 7.00, SunFed Ranch organic steak for 9.00 or wild shrimp for 14.00.	
<b>Tableside Guacamole</b> (GF) (V)	16.00	<b>Quesadilla**</b>	11.00
Fresh organic Hass avocados mixed with organic serrano chiles, organic garlic, organic tomatoes, organic onion, organic cilantro & fresh organic lime juice. Served with organic house tortilla chips.		12" flour tortilla filled with Mexican three cheese blend, fresh organic guacamole, pico de gallo & organic sour cream. Add your choice of Mary's Free Range organic chicken for 7.00, SunFed Ranch organic steak for 9.00 or wild shrimp for 14.00.	
<b>Empanadas</b> (GF)	9.00	<b>Imperial Shrimp</b>	16.00
Organic corn masa turnovers stuffed with your choice of Mexican requeson (ricotta cheese), SunFed Ranch organic shredded beef or Mary's Free Range organic pulled chicken, topped with organic sour cream, salsa cascabel & queso fresco.		Wild Pacific shrimp wrapped in organic bacon & lightly fried, stuffed with seafood. Served with chipotle ranch dressing.	
<b>Sopes**</b> (GF)	10.00	<b>Queso Fundido</b> (GF)	13.00
Organic corn masa topped with your choice of Mary's Free Range organic pulled chicken or SunFed Ranch organic steak, organic romaine lettuce, pico de gallo, refried beans & queso fresco.		Mexican three cheese blend with your choice of organic mushrooms or Hill Meat Company's organic chorizo, topped with organic grilled veggies & pico de gallo. Served hot on a skillet.	
<b>Beef Taquitos</b> (GF)	12.50	<b>Tostaditas de Tinga</b> (GF)	10.00
SunFed Ranch organic shredded beef taquitos, topped with organic romaine lettuce, salsa cascabel, pico de gallo, organic sour cream & queso fresco.		Spicy chipotle marinated Mary's Free Range organic chicken with organic grilled onions over freshly made tostadas, topped with refried beans, queso fresco, organic sour cream & salsa cascabel.	
<b>Chicken Taquitos</b> (GF)	10.50	<b>Wings</b>	12.50
Mary's Free Range organic pulled chicken taquitos, topped with organic romaine lettuce, salsa cascabel, pico de gallo, organic sour cream & queso fresco.		Six lightly breaded & fried Mary's Free Range organic chicken wings tossed in your choice of chili BBQ or spicy buffalo sauce. Served with organic celery sticks & blue cheese dressing.	
<b>Shrimp Taquitos</b> (GF)	14.50	<b>Tableside Ghost Chili Salsa</b> (GF) (V)	20.00
Wild Pacific shrimp wrapped in fresh corn tortillas, topped with chipotle ranch dressing, roasted morita salsa, queso fresco & fresh organic guacamole.		Fresh organic roasted ghost chili peppers, organic roasted tomatoes, organic garlic, salt & pepper mixed together tableside & garnished with organic cilantro onion mix. Served with organic house tortilla chips.	
<b>Mexican Shrimp Cocktail</b> (GF)	18.00	<b>Aguachiles</b> (GF)	18.00
Wild Pacific shrimp served chilled in a Mexican organic tomato broth with pico de gallo, fresh organic Hass avocado & organic lime.		Wild Pacific shrimp in organic lime juice & rich spices with organic cucumber, organic cilantro, organic red onions & organic chiles. Served ceviche style with organic house tortilla chips.	
<b>Chapulines</b> (GF)	12.00		
Your choice of garlic lime or habanero sautéed grasshoppers. A traditional Mexican dish from the Aztec era.			

## SOUPS & SALADS

<b>Mexican Chili</b> (GF)	12.50	<b>Pozole</b> (GF)	9.50
Slow cooked beans & tender organic vegetables in a SunFed Ranch organic ground beef sauce, topped with Mexican three cheese blend & pico de gallo. Prepared traditional or spicy. Served with organic house tortilla chips.		Smokey Mexican stew made with Hill Meat Company's organic pork & hominy, topped with organic cabbage, organic radish, organic onion, organic oregano & organic lime. Served with organic house tortilla chips & roasted arbol salsa.	
<b>Albondigas Soup</b> (GF)	9.50		
Traditional Mexican meatball soup with organic zucchini, organic carrots & organic lime juice in savory organic vegetable broth.			
Add your choice of Mary's Free Range organic chicken for 7.00, SunFed Ranch organic steak** for 9.00 or wild Pacific shrimp, salmon or Mahi for 14.00 to any salad.			
<b>Caesar Salad**</b> (GF) (V)	14.00	<b>Tropical Salad</b> (GF) (V)	14.00
Organic romaine lettuce, fresh organic parmesan cheese & toasted organic pepitas with fresh house-made Caesar dressing. (Tijuana)		Organic romaine lettuce, organic spring mix, sweet organic pecans, organic jicama, organic mango, organic pineapple, organic green & organic red peppers with fresh house-made honey mango habanero dressing.	
<b>El Dorado House Salad</b> (GF) (V)	10.00	<b>Tostada Salad</b> (V)	14.00
Organic romaine lettuce, organic mixed greens, organic cucumber, organic carrots, fresh organic Hass avocados & pico de gallo with creamy fresh house-made cilantro dressing.		Organic romaine lettuce, organic spring mix, your choice of refried or black beans, pico de gallo, fresh organic guacamole & queso fresco in a baked flour tortilla topped with fresh house-made chipotle ranch dressing. Served with cilantro rice.	
<b>Veggie Salad</b> (GF) (V)	12.50		
Organic romaine lettuce, organic mixed greens, organic Mexican squash, grilled organic zucchini, organic Portobello mushrooms, organic carrots & organic roasted peppers with fresh house-made balsamic plum vinaigrette.			

(GF) Gluten-free

(V) Vegetarian

(V) Vegan / Vegan Option Available

\*\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
An automatic 18% gratuity will be added to parties of 6 or more.



## STREET TACOS

13.00

Choose three tacos. Add cilantro rice & your choice of refried or black beans for 2.50.

### Carnitas (GF)

Slow braised Hill Meat Company's organic pork with fresh organic guacamole, organic cilantro, organic onion & organic lime.

### Al Pastor (GF)

Marinated Hill Meat Company's organic pork with organic pineapple, organic cilantro, organic onion & organic lime.

### Carne Asada\*\* (GF)

Tender marinated SunFed Ranch organic steak with organic lime, fresh organic guacamole, organic scallions, organic cilantro & organic onion.

### Pulled Chicken (GF)

Rich marinated Mary's Free Ranch organic chicken with pico de gallo, organic onions & organic spices.

### Cochinita (GF)

Achiote marinated slow roasted Hill Meat Company's organic pork with organic pickled habanero & organic onions.

### Corn Rajas (GF) (V) (VF)

Meaty strips of organic roasted chiles, organic onion, organic sour cream & organic poblano. Topped with organic corn & queso fresco.

## SIGNATURE TACOS

Two tacos per platter. Add cilantro rice & your choice of refried or black beans for 2.50.

### Grilled Mahi\*\* (GF) 16.00

Citrus marinated grilled wild Mahi with fresh organic guacamole, organic cabbage & tropical mango salsa in chipotle ranch dressing.

### Shrimp (GF) 16.00

Citrus marinated grilled wild Pacific shrimp with organic cabbage, fresh organic guacamole & pico de gallo in chipotle ranch dressing.

### Cactus (GF) (V) (VF) 13.50

Tender grilled cactus with salsa cascabel, pico de gallo, fresh organic guacamole & queso fresco in a toasted cheese tortilla. (Teotihuacan)

### Veggie (GF) (V) (VF) 13.50

Organic grilled zucchini, organic Mexican squash, organic carrots, organic Portobello mushrooms, organic roasted peppers & organic sliced avocado with salsa cascabel, pico de gallo & queso fresco in a toasted cheese tortilla.

### Lettuce Wraps\*\* (GF) 13.50

Your choice of marinated SunFed Ranch organic steak or Mary's Free Range organic chicken with fresh organic guacamole, organic cucumber, organic carrots, pico de gallo & queso fresco wrapped in organic butter lettuce.

## BURRITOS

Served with cilantro rice.

### Carne Asada Burrito 16.50

Marinated char-grilled SunFed Ranch organic steak with fresh organic guacamole, pico de gallo & Mexican three cheese blend, wrapped in a warm flour tortilla.

### Veggie Burrito (V) (VF) 12.50

Organic fire roasted peppers, organic Portobello mushrooms, fresh organic guacamole, organic zucchini, salsa cascabel, pico de gallo, Mexican three cheese blend, cilantro rice & your choice of refried or black beans, wrapped in a warm flour tortilla.

### Shrimp Burrito 20.00

Grilled wild Pacific shrimp with cilantro rice, your choice of refried or black beans, fresh organic guacamole, pico de gallo, Mexican three cheese blend & creamy chipotle ranch wrapped in a warm flour tortilla.

### Pulled Chicken Burrito 15.00

Tender seasoned Mary's Free Range organic pulled chicken with cilantro rice, your choice of refried or black beans, fresh organic guacamole, pico de gallo & Mexican three cheese blend, wrapped in a warm flour tortilla.

### Carnitas Rajas Burrito 15.00

Slow cooked marinated Hill Meat Company's organic pork with cilantro rice, organic roasted peppers, organic onion, your choice of refried or black beans, fresh organic guacamole, Mexican three cheese blend & avocado salsa, wrapped in a warm flour tortilla.

### Mahi Burrito 20.00

Char-grilled wild Mahi with Mexican three cheese blend, fresh organic guacamole, organic cabbage, roasted corn & creamy chipotle ranch wrapped in a warm flour tortilla.

## ENCHILADAS

Served with cilantro rice & your choice of refried or black beans.

### Cheese Enchiladas (GF) 16.00

Mexican three cheese blend wrapped in fresh organic corn tortillas, topped with red enchilada sauce, organic sour cream & queso fresco.

### Chicken Enchiladas (GF) 18.00

Mexican three cheese blend & slow cooked Mary's Free Range organic chicken breast marinated in chiles, wrapped in fresh organic corn tortillas, topped with green tomatillo sauce, organic sour cream & queso fresco.

### Mole Enchiladas (GF) 20.00

Tender cooked Mary's Free Range organic chicken breast & Mexican three cheese blend wrapped in fresh organic corn tortillas, topped with our housemade chocolate mole, organic sour cream, queso fresco & toasted sesame seeds.

### Beef Enchiladas (GF) 18.00

Tender shredded SunFed Ranch organic beef & Mexican three cheese blend wrapped in fresh organic corn tortillas, topped with red enchilada sauce, organic sour cream & queso fresco.

### Seafood Enchiladas (GF) 20.00

Wild Pacific shrimp, wild bay scallops, wild Mahi & Mexican three cheese blend wrapped in fresh organic corn tortillas, topped with creamy green tomatillo sauce & queso fresco.

### Veggie Enchiladas (GF) (V) 18.00

Mexican three cheese blend, organic fire roasted peppers, organic Portobello mushrooms & organic zucchini wrapped in fresh organic corn tortillas, topped with red enchilada sauce, organic sour cream & queso fresco.

(GF) Gluten-free

(V) Vegetarian

(VF) Vegan / Vegan Option Available

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## SIGNATURE DISHES

<b>Chicken Feinstein**</b> (GF) 23.50 Mary's Free Range organic grilled chicken, crispy organic onions, organic serrano chiles, two organic fried eggs, organic sliced garlic, chopped organic cilantro mixed with organic house potatoes & topped with queso fresco.	<b>Signature Bowl**</b> (GF) 18.00 Choice of Mary's Free Range organic grilled chicken or SunFed Ranch organic grilled steak served over your choice of cilantro or brown rice & refried or black beans topped with fresh organic guacamole, queso fresco, pico de gallo & Mexican three cheese blend. Substitute grilled wild Pacific shrimp for 4.00.
<b>Siegel Plate**</b> (GF) 27.50 Mary's Free Range organic grilled chicken breast and SunFed Ranch organic steak platter served with organic grilled onions & crispy organic asparagus spears with a side of our Siegel award-winning cilantro rice. Top it with organic fried eggs for 2.00.	<b>Veggie Bowl</b> (GF) (V) / (VF) 14.00 Organic fire roasted peppers, organic Portobello mushrooms, organic zucchini, organic grilled onions, served over your choice of cilantro or brown rice & refried or black beans topped with organic guacamole, queso fresco, salsa cascabel, pico de gallo & Mexican three cheese blend.
<b>Yemenidjian Taco Plate</b> (GF) 26.00 Four Mary's Free Range organic pulled chicken lettuce wraps with a side of fresh organic guacamole, organic grilled peppers, cilantro rice & your choice of refried or black beans.	<b>Talla Scramble**</b> (GF) 16.00 Organic scrambled eggs with organic onions, organic mushrooms, organic spinach, queso fresco & topped with organic avocado. Add your choice of Mary's Free Range organic chicken for 7.00, SunFed Ranch organic steak for 9.00 or wild shrimp for 14.00.
<b>Paco's Mole Sampler</b> 28.50 Assorted tasting plate of three traditional organic chicken moles - Oaxacan chocolate, pumpkin chile poblano & Guajillo chipotle chile. Served with your choice of refried or black beans, cilantro rice & tortillas. Substitute Hill Meat Company's organic pork for 5.00.	

## CHICKEN & STEAK

Served with cilantro rice & your choice of refried or black beans.

<b>Chipotle Chicken</b> (GF) 25.50 Mary's Free Range organic chicken breast simmered in creamy chipotle sauce with organic grilled bell peppers. (Zacatecas)	<b>Chicken Milanese</b> 25.50 Garlic marinated Mary's Free Range organic chicken breast pan breaded & lightly fried. Topped with organic tomato salad. (Mexico D.F.)
<b>Carne Asada**</b> (GF) 28.50 Tender citrus marinated SunFed Ranch organic grilled steak with organic cactus, organic onion, fresh organic guacamole & pico de gallo. (Chihuahua)	

## PORK

Served with cilantro rice & your choice of refried or black beans.

<b>Pork Carnitas</b> (GF) 25.00 Hill Meat Company's organic lean pork marinated in fresh spices & slow cooked in its own juices. Served with pickled organic veggies. (Michoacan)	<b>Cochinita Pibil</b> (GF) 25.00 Achiote marinated slow roasted Hill Meat Company's organic pork with rich Mayan spices, wrapped in organic banana leaves, topped with organic habanero onion citrus mix. (Yucatan)
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## SEAFOOD

<b>Cilantro Garlic Shrimp</b> (GF) 28.50 Wild Pacific shrimp with fresh organic garlic, organic cilantro & lemon juice cooked to perfection. Served with cilantro rice. (Cabo)	<b>Pineapple Shrimp</b> (GF) 27.50 Wild Pacific shrimp simmered in chipotle roasted salsa, topped with organic grilled peppers & Mexican three cheese blend. Served in a fresh halved organic pineapple. (Cancun)
<b>Cedar Chipotle Salmon**</b> (GF) 28.50 Char-grilled wild salmon on a cedar plank in a chipotle honey mustard sauce. Served with cilantro rice & fresh cut organic vegetables. (Cozumel)	<b>Tropical Mahi**</b> (GF) 27.50 Char-grilled wild Mahi in citrus habanero sauce topped with tropical salsa. Served with cilantro rice. (Acapulco)

## TORTAS & BURGERS

Served with house potato chips.

<b>Torta de Carnitas</b> 15.50 Hill Meat Company's organic tender pulled pork served on a Mexican roll with your choice of refried or black beans, cured organic jalapeños, fresh organic guacamole & pico de gallo. (Michoacán)	<b>Torta de Milanese</b> 15.50 Thin cut SunFed Ranch organic steak breaded & pan fried with your choice of refried or black beans, organic mayonnaise, cured organic jalapeños, fresh organic guacamole & pico de gallo. (Mexico City)
<b>Mayweather Organic Burger**</b> 20.00 SunFed Ranch organic beef topped with three cheese blend, crispy organic bacon, organic lettuce, organic tomato, organic red onion & organic mayonnaise in a freshly toasted bun. Add chili for 4.00.	<b>Mexican Burger**</b> 20.00 SunFed Ranch organic beef topped with a Mexican three cheese blend, crispy organic bacon, spicy organic grilled peppers and onions, fresh organic guacamole & chipotle ranch in a freshly toasted bun. Add chili for 4.00.



Gluten-free



Vegetarian



Vegan / Vegan Option Available

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## VEGETABLES & SIDES

<b>Mexican Corn</b> (GF) (V) 5.00 Fresh made to order organic corn on the cob. Coated with organic mayonaise, queso fresco & cayenne pepper powder. Order off the husk for 2.00. (Jalisco)	<b>Chiles Toreados</b> (GF) (V) 5.00 Assorted roasted chiles.
<b>Seasonal Veggies</b> (GF) (V) 7.50 Colorful variety of our daily fresh cut organic vegetables.	<b>Chile Relleno</b> (V) 15.00 Roasted organic poblano pepper lightly fried and stuffed with Mexican three cheese blend, topped with tomato sauce. Served with cilantro rice & your choice of refried or black beans. (Sonora)

## FAJITA PLATTERS

Served over a bed of fresh cut grilled organic peppers & organic onions on a sizzling skillet with fresh organic guacamole, organic sour cream, pico de gallo & your choice of flour or organic corn tortillas. Served with cilantro rice & your choice of refried or black beans. (GF)

<b>SunFed Ranch Organic Grilled Steak**</b> 26.50	<b>Steak and Chicken Combo**</b> 26.50
<b>Mary's Free Range Organic Chicken</b> 26.50	<b>Chicken and Shrimp Combo</b> 28.00
<b>Grilled Wild Pacific Shrimp</b> 32.00	<b>Shrimp and Steak Combo**</b> 28.00
	<b>Chicken, Steak &amp; Shrimp Combo**</b> 32.00

## BREAKFAST SPECIALTIES

Served all day.

<b>Breakfast Quesadilla**</b> 12.50 Flour tortilla stuffed with your choice of Hill Meat Company's organic chorizo, ham, organic bacon, SunFed Ranch organic steak or organic grilled veggies with Mexican three cheese blend & organic eggs. Served with organic house potato chips.	<b>Huevos Divorciados**</b> (GF) 14.50 Two organic fried eggs over organic fried corn tortillas with fresh organic Hass avocados & your choice of refried or black beans, topped with queso fresco & roasted green and red salsa.
<b>Breakfast Burrito**</b> 12.50 Your choice of Hill Meat Company's organic chorizo, ham, bacon, SunFed Ranch organic steak or organic grilled veggies with Mexican three cheese blend & organic eggs, wrapped in a warm flour tortilla. Served with organic house potato chips.	<b>Chilaquiles**</b> (GF) 14.50 Organic fried egg & sliced SunFed Ranch organic carne asada over organic fried corn tortillas with your choice of refried or black beans, topped with queso fresco, organic diced onions, organic sour cream & green tomatillo sauce.
<b>Enchilada Omelette**</b> (GF) 15.00 Organic egg omelette with Mary's Free Range organic chicken, organic onions, organic mushrooms, organic red bell pepper, organic green bell pepper & Mexican three cheese blend topped with green tomatillo sauce, queso fresco & organic sour cream.	<b>Fruit Cocktail</b> (GF) (V) 15.00 Colorful variety of our daily fresh cut organic fruit. Served with traditional Mexican chili powder & organic lime.
	<b>French Toast</b> (V) 18.00 Traditional french toast seasoned with cinnamon & vanilla topped with fresh organic berries & maple syrup.

## DESSERT

<b>Deep Fried Ice Cream</b> (V) 8.00 All natural vanilla bean ice cream coated in cereal flakes & lightly fried, topped with banana foster & Mexican chocolate sauces.	<b>Flan</b> (GF) (V) 8.00 Traditional sweetened organic condensed milk, organic evaporated milk, organic eggs & natural cane sugar cooked to perfection.
<b>Churros</b> (V) 8.00 Golden fried dough filled with caramel, topped with cinnamon & sugar. Served with banana foster & Mexican chocolate sauces.	<b>Tres Leches Cake</b> (V) 8.00 Vanilla cake with rum & three organic milks, topped with organic whipped cream & fresh cut organic fruit.
<b>Fresas con Crema</b> (V) 8.00 Organic strawberries mixed with organic sweet cream, topped with organic whipped cream, cinnamon & sugar.	<b>Bionico de Frutas</b> (GF) (V) 15.00 Colorful variety of our daily fresh cut organic fruit topped with organic sweet cream, granola & pecans. (Guadalajara)

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## DRINKS

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### SOFT DRINKS

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3.50  
Coke  
Diet Coke  
Sprite  
Seagram's Ginger Ale  
Lemonade  
Iced Tea  
Coffee  
Daily Agua Fresca 4.50

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### DOMESTIC BEER

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6.00  
Budweiser  
Bud Light  
Miller Light  
Michelob Ultra

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### PREMIUM BEER

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7.00  
Corona  
Corona Light  
Pacifico  
Modelo Especial  
Modelo Negra  
Victoria  
Stella Artois  
Dos Equis Lager  
Blue Moon  
Heineken  
Sierra Nevada

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### ORGANIC BEER

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9.00  
Eel River California Blonde  
Eel River IPA  
Eel River Amber Ale  
Samuel Smith Organic Lager

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### CRAFT BEER

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8.00  
Magic Hat #9  
Squatters Hop Rising Double IPA  
Stella Cidre  
Wasatch Apple-A-Day Apple Ale  
Wasatch Devastator Double Back Lager

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### WINE

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Terrazas De Los Andes Malbec  
11.00 / Glass  
Heinz Eifel Riesling  
11.00 / Glass  
Tangley Oaks Merlot  
13.00 / Glass

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### ORGANIC WINE

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Santa Julia Caberent Sauvignon Organica  
10.00 / Glass  
Santa Julia Chardonnay Organica  
10.00 / Glass  
Cono Sur Sauvignon Blanc Organic  
11.00 / Glass  
Badger Mountain Riesling  
12.00 / Glass  
Beaucanon Sauvignon Blanc  
12.00 / Glass  
Beaucanon Malbec  
16.00 / Glass  
Beaucanon Chardonnay  
18.00 / Glass  
Beaucanon Merlot  
18.00 / Glass  
Beaucanon Cabernet Sauvignon  
18.00 / Glass

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## SPECIALTY COCKTAILS

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**El Dorado Margarita** 11.00 / 32.00  
Sauza Hornitos Plata, Patrón Citrónge, Fresh Lime Juice & Tres Agaves Agave, Nectar

Flavor your margarita with any of our fresh organic fruit for 2.00  
Strawberry, Mango, Pineapple, Rasperry, Blackberry or Blueberry.

**Jalapeño Margarita** 13.00  
Sauza Hornitos Plata, Patron Citronge, Jalapeño, Fresh Lime Juice, Cilantro, Tres Agaves Agave Nectar & Chili Lime Salt

**Pain Killer** 14.00  
Cruzan Single Barrel, Pineapple and Orange Juice, Calahua Cream of Coconut & Cruzan Black Strap

**Jungle Talk** 12.00  
Selvarey Rum, Patron Incendio & Calahua Crème of Coconut

**The Alejandro** 12.00  
Prairie Organic Gin, Fresh Lime Juice, Raspberries & Muddled Rosemary

**White Sangria** 8.00 / 22.00  
Dry White Wine, Pavan Liqueur, VeeV Açai Liqueur, Fresh Lemon Juice, Red Apple, Orange, Fresh Blueberries & Lemon Lime Soda

**Big Red Sangria** 8.00 / 22.00  
Merlot, St-Germain, Grand Marnier Raspberry Peach, Skyy Infusions Georgia Peach, Cinnamon Sticks, Peaches, Fresh Raspberries & Lemon Lime Soda

**Brazilian Waxxx** 14.00  
Belvedere Mango Passion, Grand Marnier Raspberry Peach #2, Cinzano Bianco, Fresh Lemon & Funkin Brazilian Mix

**Paloma Knockoff** 14.00  
Mezcal, Fresh Grapefruit Juice, Agave, Cardamon Bitters, Fresh Lime Juice & Muddled Cucumber

**Mexican 75** 12.00  
Centinela Reposado, Champagne, Fresh Lemon Juice, Simple Syrup & Strained Raspberries

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# TEQUILA

## VERTICAL TEQUILA FLIGHTS

Casamigos Silver, Casamigos Reposado & Casamigos Anejo	22.00
Chamucos Silver, Chamucos Reposado & Chamucos Anejo	16.00
Roca Patron Silver, Roca Patron Reposado & Roca Patron Anejo	18.00
Tres Agaves Blanco, Tres Agaves Reposado & Tres Agaves Anejo	14.00

## SILVER/BLANCO

1800	9	El Tesoro	13
1800 Coconut	10	El Zarco	8
Alien	13	Espolon	9
Alma	8	Fortaleza	15
Asombroso	13	Fubar	9
Avion	12	Herradura	12
Cabeza	11	Jose Cuervo De La Familia	12
Cabo Wabo	11	Jose Cuervo Tradicional	8
Camarena	8	Julio Cesar Chavez	10
Casa Noble	12	Milagro	11
Casamigos	13	Patron	11
Chamucos	13	Patron Citronage	11
Chinaco	12	Peligroso	12
Clase Azul	22	Peligroso Cinnamon	8
Corazon	10	Roca Patron	14
Corralejo	10	Sauza Blue	6
Corzo	12	Sauza Hornitos	9
Don Julio	14	Tanteo Jalapeno	9
El Jimador	9	Tres Agaves	9
El Reformador	8	Tres Generaciones	14

## REPOSADO

1800	10	El Jimador	10
Alma	9	El Reformador	9
AsomBroso La Rosa	13	El Tesoro	14
Avion	14	Espolon	10
Camarena	8	Fortaleza	17
Campeon	16	Herradura	12
Casa Noble	15	Jose Cuervo Tradicional	9
Casamigos	18	Julio Cesar Chavez	10
Cazadores	12	Karma	12
Chamucos	14	Maestro Dobel	11
Chinaco	14	Milagro	15
Clase Azul	27	Milagro Select Barrel	16
Corazon	10	Patron	14
Corralejo	13	Peligroso	14
Corzo	14	Roca Patron	16
DeLeon	33	Sauza Hornitos	8
Don Julio	16	Sauza Tres Generaciones	15
El Cartel	16	Tres Agaves	10

## BOTTLE SERVICE

### WHISKEY

Crown Reserve	550	Makers Mark	450
Crown Royale	450	Seagrams 7 Year	450
Jack Daniels	450	Southern Comfort	450
Jameson	450		

### COGNAC

Hennessy Black	475	Hennessy XO	550
Hennessy Paradise	1175	Louis XIII	8500
Hennessy VS	2300	Rémy Martin VSOP	800
Hennessy VSOP	475	Rémy Martin XO	850

### GIN

Bombay	450	Oxley	450
Bombay Sapphire	475	Tanqueray	450
Hendricks	450	Tanqueray 10	475

All Tequila Flights are served with a traditional Sangrita.

## HORIZONTAL TEQUILA FLIGHTS

Blanco Flight	
Casa Noble, Don Julio, Fubar, Herradura & Tres Generaciones	24.00
Reposado Flight	
AsomBroso La Rosa, El Jimador, Espolon, Milagro & Peligroso	26.00
Anejo Flight	
Avion, Corralejo, El Tesoro, Patron & Sauza XA	32.00

## ANEJO

1800	12	El Reformador	10
Alma	11	El Tesoro	14
AsomBroso	47	Fortaleza	25
Avion	16	Herradura	14
Casa Noble	15	Milagro	17
Cazadores	13	Milagro Select Barrel	31
Chamucos	17	Patron	17
Chinaco	16	Peligroso	17
Corazon de Agave	13	Roca Patron	20
Corralejo	13	Sauza Hornitos	12
Corzo	16	Sauza Tres Generaciones	17
DeLeon	49	Sauza XA	14
Don Julio	17	Tres Agaves	11
El Jimador	14		

## MEZCAL

Alipus San Andres	13	Delirio	13
Delirio	16	El Jolgorio Pechuga Espadin	36

## EXTRA ANEJO/SPECIALTY

AsomBroso 11yr	150
Avion Reserva 44	48
Casa Dragones Joven	65
Clase Azul Ultra	450
Corazon Expresiones Sazerac Barrel Finish	20
Corazon Expresiones Van Winkle Barrel Finish	20
DeLeon Diamante	235
DeLeon Extra Anejo	75
DeLeon Leona Reserva	250
Don Julio 1942	33
El Tesoro 70th Anniversary	39
Herradura Seleccion Suprema	79
Hornitos Black Barrel	10
Jose Cuervo De La Familia Extra Anejo	22
Patron Gran Burdeos	95
Patron Gran Piedra	60
Patron Gran Platinum	45
Patron XO	12

### SCOTCH

Chivas	475	JW Blue	975
Dewars	450	Macallan 12	550
Glenlivet 12	475	Macallan 18	850
JW Black	475		

### VODKA

Absolut	450	American Harvest	450
Belvedere	475	Ketel One	475
Chopin	480	Skyy	450
Ciroc	475	Stoli	475
Grey Goose	475		

### RUM

Captain Morgan Spiced	450	Bacardi	450
Captain Morgan White	450	Bacardi 151	475
Malibu	450	Cruzan	450