



# MARGARITAS

All made with our fresh-squeezed house mix!

## Hermanos Margarita \$10

Lunazul Tequila  
& Triple Sec

## Horni Margarita \$14

Hornitos Reposado Tequila  
& Cointreau

## Cuervo Margarita \$11

Cuervo Gold Especial Tequila  
& Triple Sec

## Margarita's Margarita \$12

Cuervo Gold Especial Tequila  
& Cointreau

## Coco Rita \$13

1800 Coconut Tequila  
& Cointreau

## 1800 Margarita \$13

1800 Reposado Tequila  
& Cointreau

## Granite Margarita \$11

Mi Campo Reposado Tequila, Triple  
Sec & Pomegranate Juice

## Razborita \$11

Mi Campo Reposado Tequila &  
Chambord

## Mezcal Margarita \$10

Xicaru Silver Mezcal &  
Triple Sec

## Spicy Margarita \$11

Lunazul Tequila infused with Jalapeño  
or Habanero & Triple Sec

## Amarita \$11

Mi Campo Reposado Tequila  
& Disaronno Amaretto

## El Presidente Margarita \$12

Sauza Conmemorativo Tequila  
& Grand Marnier

## Citrita \$10

Absolut Citron Vodka  
& Triple Sec

## Key Lime Margarita \$9

Pinnacle Whipped Vodka  
& Jarritos Lime Soda

## Patrón Margarita \$17


Patrón Silver Tequila & Patrón Citrónge

## Conmemorativo Margarita \$12

Sauza Conmemorativo Tequila & Cointreau

## Hermanos Barrel Project Margarita \$14

Hermanos own Single Barrel Selection  
Casa Noble Joven Organic Tequila & Licor 43



# SPECIALTY DRINKS

## Tequila Sunrise \$11

Mi Campo Reposado Tequila, Orange  
Juice & a splash of Grenadine

## Hurricane Scott \$12

Captain Morgan Spiced Rum, Kinky Liqueur,  
Pineapple Juice, Orange Juice, Bitters &  
Grenadine

## Dark & Stormy \$10

Goslings Black Seal Rum  
& Ginger Beer

## Cosmopolitan \$12

Absolut Citron, Cointreau, Cranberry  
Juice & a squeeze of Lime

## Red Sangria

**\$7 GLASS / \$26 CARAFE**

Our own recipe with Red Wine,  
Orange Curacao & Brandy, with fresh  
Lemon, Lime & Oranges

## White Sangria

**\$7 GLASS / \$26 CARAFE**

This recipe varies with the season,  
please ask your server for details



# SPIRIT SELECTION

**\$10 \$12\* \$14\*\***

## Gin

Bombay Sapphire\*,  
Tanqueray\*

## Vodka


Tito's\*, Pinnacle Whipped,  
Grey Goose\*\*, Absolut,  
Absolut Citron

## Whiskey

Jack Daniel's\*, Woodford Reserve\*,  
Jameson\*, Canadian Club,  
Dewars\*, Wild Turkey\*, Johnny  
Walker Red\*, Maker's Mark\*

## Rum

Papa's Pilar\*\*, Goslings Black  
Seal\*, Captain Morgan Spiced\*,  
Bacardi, Myers's Dark\*





# WINE

## White

<b>Pacific Rim Riesling</b> Washington	\$8/30
<b>St. Francis Chardonnay</b> California	\$10/38
<b>Sonoma-Cutrer Russian River Chardonnay</b> California	\$15/56
<b>Kim Crawford Sauvignon Blanc</b> New Zealand	\$10/38
<b>Stemmari Pinot Grigio</b> Italy	\$10/38

## Red

<b>Chloe Rosé</b> California	\$10/38
<b>Meiomi Pinot Noir</b> California	\$15/56
<b>Casillero del Diablo Merlot</b> Chile	\$10/38
<b>7 Deadly Zins Zinfandel</b> Lodi	\$10/38
<b>Trapiche "Broquel" Malbec</b> Argentina	\$11/40
<b>Benziger Cabernet Sauvignon</b> Sonoma	\$12/45



# BEER

## Domestic \$5

Budweiser, Bud Light, Coors Light, Michelob Ultra, Sam Adams, Seasonal Domestic (please ask your server)

## Mexican Imports \$6

Corona Extra, Corona Light, Dos Equis Amber, Dos Equis Special Lager, Modelo Especial, Negra Modelo, Pacifico

## Draft, Craft, Cider, Seltzer & N/A

Please ask your server about our rotating selection



# TEQUILA

Hermanos Own Single Barrel  
Selection Casa Noble Joven  
Organic Tequila \$12

1800 Silver 9	Herradura Reposado 14
1800 Reposado 9	Herradura Añejo 15
1800 Coconut 9	Herradura Ultra 16
1800 Añejo 12	Cuervo Especial 6
21 Seeds Grapefruit 10	Cuervo Tradicional 9
Casamigos Blanco 16	Cuervo Reserva de la Familia 27
Casamigos Reposado 17	Mi Campo Reposado 8
Casamigos Añejo 18	Patrón Silver 16
Casamigos Mezcal 18	Patrón Reposado 17
Corralejo Reposado 14	Patrón Añejo 18
Don Julio Blanco 15	Sauza Conmemorativo Añejo 8
Don Julio Reposado 17	Sauza Hornitos Reposado 9
Don Julio Añejo 17	Tres Generaciones Plata 13
Don Julio 1942 Añejo 30	Tres Generaciones Reposado 13
Espolon Reposado 9	Tres Generaciones Añejo 14
Herradura Silver 13	Xicaru Mezcal 9



Turn any full shot into a  
**MARGARITA WITH HOUSE MADE MIX**  
& Triple Sec or Licor 43 for an additional \$3.50  
Cointreau or Grand Marnier for an additional \$6





## DESSERT DRINKS

We use Green Mountain coffees (regular or decaf) to create these wonderful ways to end your meal, whipped cream optional

### **MEXICAN \$10**

Kahlúa

### **HERMANOS SPECIAL \$12**

1800 Reposado Tequila & Kahlúa

### **BAILEYS IRISH \$12**

Baileys Irish Cream & Jameson Irish  
Whiskey

### **CAFÉ AMARETTO \$10**

DiSaronno Amaretto

### **JAMAICAN \$12**

Myers's Rum & Kahlúa

### **CAFÉ DE NARANJA \$12**

Cointreau & Kahlúa

### **HOT MEXICAN CHOCOLATE \$11**

Kahlúa, creamy hot chocolate & Green  
Mountain Coffee with whipped cream,  
drizzled with chocolate syrup

