

Margaritas

"Oro de Mi Tierra" Margarita

Jose Cuervo Tradicional Reposado, Gran Gala and House Sour Mix

Grande 11.95 Jumbo 14.95

Award-Winning "Zapata" Margarita

1800 Reposado, Grand Marnier, Lime, and House Sour Mix

Grande 13.00 Jumbo 16.50

"Skinny" Margarita

13.25

Cuervo Traditional Blanco, Cointreau, Lime and Agave Nectar

"MB" Margarita

House Tequila, Triple Sec, and House Sour Mix

Grande 7.95 Jumbo 11.25

Mezcal Margarita

12.50

400 Conejos Joven, St. George Spiced Pear Liqueur, Agave Nectar and Fresh Lime

Fruit Margarita

Mango · Pomegranate · Peach · Raspberry · Strawberry · Watermelon · Prickly Pear · Mangonada · Sangria Swirl

Grande 12.00 Jumbo 14.00

Big Red Rita

15.00

Frozen Margarita with Big Red

Spicy Pepino Margarita

1800 Silver, Gran Gala, Fresh Cucumber, Jalapeño, Agave, and Fresh Lime

Grande 12.00 Jumbo 14.00



Cocteles Clásicos

Paloma

11.00

Jose Cuervo Tradicional, Fresh Lime and Grapefruit Soda

Mojito

10.00

Rum, Fresh Mint, Lime Juice and Simple Syrup

Flavored Mojito

+1.00

Mango, Pomegranate, Watermelon, Peach or Raspberry

Mexican Mule

11.50

Cuervo Traditional Blanco, Fresh Limes and Ginger Beer

Mexican Martini



14.00

Maestro Dobel Diamante Tequila, Cointreau, Fresh Limes, Splash of O.J., and Olive Juice

Piña Asada

11.00

Jimador Silver, Muddled Caramelized Pineapple and Fresh Lime

Horchata Colada

13.00

1800 Coconut Tequila, Pineapple Juice, Coconut and Horchata

Aztec Old Fashioned

12.50

Gran Centenario Anejo, Simple Syrup and Chocolate Bitters, garnished with an Orange Slice

Pineapple Ranch Water

10.00

Centenario Silver, Pineapple Juice, splash of Agave Nectar and Topo Chico



Botanas

Campechana 19.75

A large Shrimp Cocktail made with Gulf Shrimp combined with our special Cocktail Sauce, Avocado, Pico de Gallo and Cilantro

Botana Platter 19.95

An assortment of miniature Flautitas de Pollo, Cheese Quesadillas and Chalupitas de Picadillo, served with Guacamole and Sour Cream

Nachos Mi Tierra 17.95

[8] Bean and Cheese Nachos topped with Beef Fajita and Guacamole

Chile Con Queso 12.50

Served with Salsa and Tostadas

Quesadillas 12.75

[8] Cheese Quesadillas served with Guacamole and Pico de Gallo

Chicken 14.25

Queso Flameado 12.95

Monterrey Jack Cheese melted and topped with our homemade Mexican Sausage served with Tortillas

Guacamole Salad 12.25



Beers

"MB" Beer Rita 15.00

Frozen Margarita with your favorite Beer

Domestic Draft 7.25

Bud Light, Miller Light, Michelob Ultra, Yuengling

Import & Specialty Draft 7.75

Dos Equis Lager, Modelo Especial, Shiner Bock, Negra Modelo, Pacifico, Estrella Jalisco

Domestic Bottled 6.25

Bud Light, Budweiser, Coors Light, Lone Star, Miller Light, Michelob Ultra

Import & Specialty Bottled 6.95

Blue Moon, Carta Blanca, Bohemia, Dos Equis Lager, Heineken, Negra Modelo, Tecate, Modelo Especial, Corona, Heineken Zero

Michelada +3.50

Your favorite Bottled Beer with Clamato, Tabasco and Fresh Limes

Vinos

Sangria 7.95

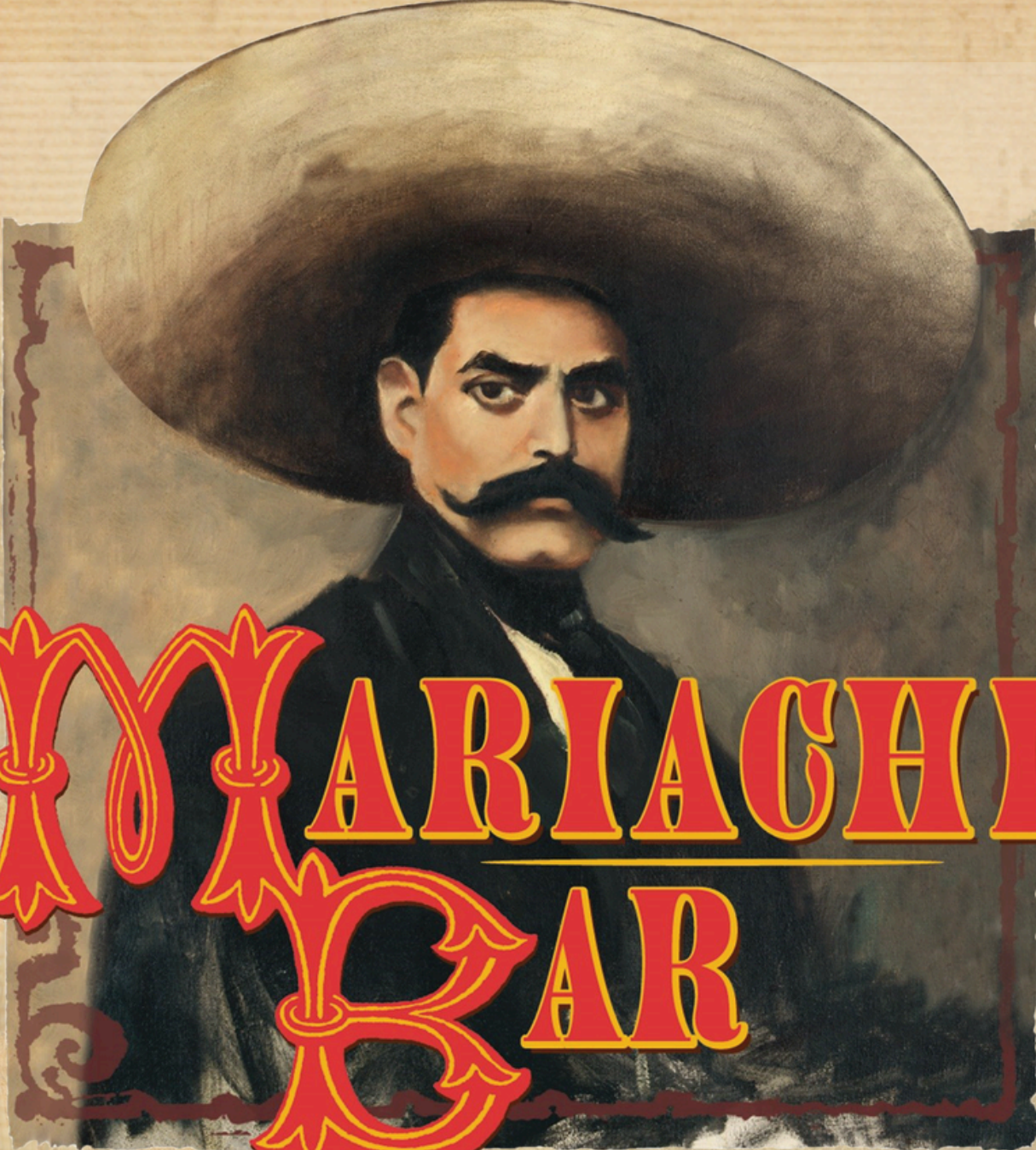
Cabernet Sauvignon 7.25

Merlot 7.25

Chardonnay 7.25

Pinot Grigio 8.25

White Zinfandel 7.25

A portrait of a man with a thick mustache and dark hair, wearing a large, dark sombrero and a dark jacket. The portrait is set within a rectangular frame with a dark, textured background. The frame is decorated with ornate, dark red scrollwork in the corners and along the sides.

MARIACHI BAR

Bar Menu