

# DRINKS

## FEATURED DRINKS

### GARDUNO COCKTAIL 9

Patron, Cointreau, Cazadores Blanco, Jamaica Tea and fresh lime served with a twist.

### ★ CAIPIRITA 8

Cachaca Brazilian rum, Cointreau, muddled limes and Agave Nectar. Our twist on Brazil's national cocktail.

### MEXI-POLITAN 8

Our version of the classic "cosmo". Absolut Citron, Cointreau, Jamaica Tea and fresh lime served with a twist.

### MELON MOJITO 7

Bacardi Grand Melon, Midori Melon Liqueur, Roses Mojito and a splash of grenadine served with mint and fresh lime.

## BOTTLED BEER

BUDWEISER MODELO ESPECIAL

BUD LIGHT LIME PACIFICO

BUD LIGHT TECATE CORONA

DOS EQUIS LAGER HEINEKEN

GORDON BIERSCHE MARZEN

PLEASE ASK YOUR SERVER FOR A COMPLETE LIST

### ★ DRAFT BEER ★

BUDWEISER BUD LIGHT

DOS EQUIS AMBER

STELLA ARTOIS

FIRE ROCK PALE ALE

SHOCK TOP BELGIUM WHITE ALE



Eat the worm if you want  
but we have other snacks  
that taste a lot better!

## APPETIZERS

## MARGARITAS

## FEATURED DRINKS

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## HAPPY HOUR

AT

## BLUE AGAVE

4PM TO 9PM DAILY!

★2 for 1 select Margaritas★

\$2 Draft Beers

\$5 Appetizers

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# APPETIZERS

## GARLIC CHICKEN WINGS 5

Tossed in a mix of roasted garlic, olive oil, oregano and sherry wine

## CHOLULA CHICKEN WINGS 5

Tossed in Cholula® hot sauce accompanied by dipping sauces.

## CHILE CON QUESO 5

Add Crab & Shrimp or Chorizo for \$2

## ROLLED TACOS 5

Chicken with green chile and cheese or Beef with red chile and cheese. Sides of chile con queso, guacamole and sour cream.

## MEXI-SKINS 5

Potato skins stuffed with ground beef, assorted cheeses and jalapeños. Sides of chile con queso and sour cream.

## BLUE AGAVE FAVORITOS 12

Sampler of beef & chicken taquitos, nachos and Cholula® chicken wings. Served with sides of chile con queso, guacamole and sour cream.

## AGUACATE FRITO 6

Fresh avocado slices dipped in tempura batter and deep fried. Served with dipping sauces.

## CHIPS AND SALSA 3

Fresh tortilla chips served with two of our hand-made salsas and bean dip.

## AVOCADO CILANTRO SHRIMP COCKTAIL 6

Chilled shrimp in a spicy cocktail sauce with chopped avocado and cilantro.

## TACOS ASADA 1.50EA

Grilled diced Chicken or Steak with queso blanco and pico de gallo.

# DRINKS

## MARGARITAS

### ★ GARDUNO'S HOUSE 6

Jose Cuervo completes this classic recipe. Served in a bola grande glass on the rocks.

### GRAND GOLD 6

Cuervo Gold, Fresh Sweet & Sour and Grand Marnier, hand shaken over rocks.

### JAMAICA MARGARITA 6

Cazadores Blanco, Cointreau, fresh pressed lime, Jamaica Tea and an orange twist over rocks.

### COCONUT MARGARITA 8

One of our most popular! Served in a coconut and honey rimmed glass blended smooth.

### ★ HORNI MARGARITA 8

Sauza Hornitos, Midori, Fresh Sweet & Sour and a splash of orange juice hand shaken over rocks.

### ★ FRUIT MARGARITA 7

Strawberry, Peach, Mango, Banana or Raspberry Blended smooth.

### SILVER COIN 8

Fresh citrus margarita with Herradura Silver Tequila and Cointreau, hand shaken over rocks.

### ★ CUCUMBER FRESCA 9

Patron Silver, fresh cucumber, lime and agave nectar hand shaken over rocks

### SUNSET GOLD 7

Cuervo Gold, Triple Sec, Sweet & Sour, orange juice and a splash of Grand Marnier over rocks.

### ★ JALAPENO MARGARITA 9

Cazadores Blanco infused with Jalapeños, Agave Nectar and squeezed limes shaken over rocks