

BURRITO BETTY'S

MARGARITAS

Betty's House Margarita

The classic mix we all know and love. Starting with "el Jimador Silver" tequila, fresh squeezed sour mix and triple sec. \$8.50. Tall \$10

Betty's Flavored Margarita

The same pure ingredients as above but with added liqueurs and natural fruits and purees. STRAWBERRY, RASPBERRY, CRANBERRY, PINEAPPLE, POMEGRANATE, SOUR APPLE, MANGO and PEACH. \$8.50. Tall \$10

The Italiano

"Don Julio Reposado", Disaronno, Cointreau and our own fresh squeezed sour mix. \$11

Watermelon

"Herradura Silver" with freshly made watermelon puree and a splash of fresh squeezed sour mix. \$11

Sparkling Blueberry Lemonade

Espolon Blanco" Tequila mixed with fresh muddled Maine blueberries, homemade lemonade and finished with a splash of club soda. \$11

Elderflower Cucumber

"Patron Silver" muddled with cucumber then mixed with St. Elder and fresh squeezed sour mix. \$11

Pineapple Habenero

"Casa Noble Anejo" infused with habanero pepper, fresh pineapple juice and a splash of sour. \$11

Mexican Iced Coffee

"Patron XO Cafe Tequila" and muddles fresh whole coffee beans, Mexican blend Carpe Diem coffee and Vespertino cream tequila. \$11

Grand 1800

"1800 Reposado", Grand Marnier and fresh squeezed sour mix. Served with salted orange rim. \$12.50

Some of our Brands to Create Your Own

el Jimador, Milagro, Espolon, Herradura, Patron, 1800, Hornitos

DRINKING AGE 21. DRINK RESPONSIBLY.
MINORS WILL BE PROSECUTED.

SPECIALTIES

Southern Punch

"Southern Comfort", "Disaronno", "Sloe Gin", "Triple Sec" and fresh squeezed sour mix. \$10.50

Summer Breeze

"Hendrick's Gin" with muddled fresh cucumber and mint. Splash soda, tonic and fresh lime. \$10.50

Mojito

"Bacardi" rum muddled with fresh mint a splash of agave then topped off with soda water. \$10.50

Peach Tea

"Kettle One" vodka and "Peach Schnapps", mixed with fresh brewed tea. Served with a sugared rim. \$10.50

Bourbon Sunset

"Jim Beam" with fresh squeezed orange juice, sour mix and Grenadine. \$10.50

Sangria

White or Red wine muddled with fresh fruit and finished with fresh fruit juices. \$9.75

BEERS

Dos Equis Amber, \$4.75, Dos Equis Lager \$4.75

Corona \$4.75, Corona Light \$4.75

Bud Light \$4.50

Modelo Negra \$4.75

Tecate \$4.75

Sam Adams Summer Ale \$4.75

Stoneface IPA \$6

O'Douls (N/A) \$4.25

WINES

Pinot Noir \$8

Cabernet \$8

Merlot \$8

Chardonnay \$8

Savingnon Blanc \$8

**Proudly serving "el Jimador" as our house tequila.
Hand-harvested, 100% blue agave.**