



CRAFT COCKTAILS

Puerto Vallarta Cosmo

Herradura Silver, Grand Marnier,
Cranberry Juice, Fresh Lime Juice

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Cantarito

Grapefruit, Lime & Orange Juices,
Tequila, Grapefruit Soda, Agave

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Michelada

Beer, Lime Juice, Clamato, Steak Sauce,
Tapatio Sauce, Chamoy

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Mojito

Rum, Fresh Lime, Mint, Agave,
Lemon-Lime Soda

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Pina Colada

Rum, Coco Lopez, Pina Colada Mix,
Heavy Cream, Fresh Pineapples

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Tropical Toucan

Vodka, Midori Melon Liqueur, Raspberry
Liqueur, Peach Snapps

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Zombie

Rum, Myer's Rum, Orange Juice,
Pineapple Juice, Grenadine

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Paloma

Squirt, Orange Juice, Salt Rim
Lime Splash, Don Julio Blanco

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PUERTO VALLARTA

AUTHENTIC MEXICAN CUISINE



BEER



IMPORTED

~



Corona



Corona Light



Corona Premier

Modelo Especial

Modelo Negra

Pacifico



Victoria

XX Lager

XX Amber



Tecate



DOMESTIC

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Bud Light

Coors Light

Michelob Ultra

O'Doul's



Samuel Adams



Draft Beer (16oz.)



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Modelo

Modelo Negra

Pacifico

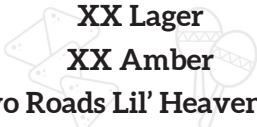


XX Lager

XX Amber

Two Roads Lil' Heaven IPA

Two Roads Road To Ruin DBL IPA



Imported

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Heineken



Stella Artois



PUERTO VALLARTA

AUTHENTIC MEXICAN CUISINE

MARGARITAS

Original Margarita*

Tequila Gold, Triple Sec, Sweet and Sour,
Orange Juice, Margarita Mix

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Skinny Margarita

Don Julio, Fresh Lime Juice, A Splash of Soda
Water, Agave Nectar

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Spicy Margarita

Don Julio Tequila, Fresh Lime Juice, Club Soda,
Agave with Fresh Jalapenos

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Juan's Margarita

Don Julio Tequila, Orange & Lime Juices,
Grand Marnier, Margarita Mix

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Cadillac Margarita

1800 Tequila Reposado, Triple Sec, Special
Margarita Mix, Float of Grand Marnier

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Saul's Margarita

Herradura Silver, Triple Sec,
Orange Juice, Grand Marnier

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Beer Margarita

Classic Margarita on the Rocks with Coronita

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Vallarta's Margarita

Herradura Silver, Agave, Margarita Mix,
Splash of Chambord

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Mangonada Margarita

Frozen Mango Margarita,
Chamoy, Tajin, Mango Popsicle

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Ruben's Margarita

Sauza Tequila Cointreau, Triple Sec,
Splash of Grand Marnier

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*Flavors: Strawberry, Wildberry, Raspberry,
Lime, Peach, Guava, Coconut, Passion, Mango,
Pomegranate, Wildberry

AFTER DINNER DRINKS

Mexican Coffee

Tequila, Kahlua & Whipped Cream

Coffee Nudge

Brandy, Kahlua & Coffee

Mexican Dream

Kahlua, Baileys, Frangelico

Irish Coffee

Irish Whiskey & Coffee

Spanish Coffee

Tia Maria, Kahlua & Whipped Cream

La Fiesta

Baileys & Grand Marnier

Carajillo

Liqor 43, Espresso, Baileys

AFTER DINNER POURS 1.5 Oz

Clase Azul Reposado

Don Julio 1942

Romana Black Sambuca

Frangelico

DESSERTS



Vanilla Flan

Soft, rich, and creamy vanilla custard, soaked with caramelized sugar



Mousse Cake

Dark chocolate ganache topped with a Nutella crust and chocolate



Deep-Fried Ice Cream

A deep fried ice cream ball with a crunchy coating in a flour tortilla



Tres Leches

A light and airy sponge cake soaked with three milks topped with vanilla whipped cream



Tiramisu

A dreamy, creamy custard treat enhanced with pieces of sweet cocoa over espresso soaked ladyfingers.



Churros

Fried dough sprinkled with cinnamon-sugar, served with strawberry, chocolate, and caramel dipping sauces



PUERTO VALLARTA

AUTHENTIC MEXICAN CUISINE



WINE



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SANGRIA



~



WHITE

White Sauvignon

Coastal Ridge Chardonnay



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Placido Pinot Grigio



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BLUSH

Beringer White Zinfandel



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RED

Black Opal Shiraz
(Australia)



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Coastal Ridge Merlot
(California)



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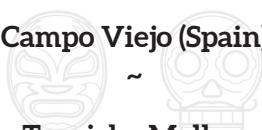
Coastal Ridge Cabernet Sauvignon
(California)



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Los Vascos Cabernet Sauvignon
(Chile)



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Campo Viejo (Spain)
Trapiche Malbec
(Argentina)



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Pinot Noir



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WINE



SPARKLING

Maschio, Prosecco



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WHITES

Coastal Ridge, Chardonnay

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Josh Cellars, Chardonnay

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Monkey Bay, Sauvignon Blanc

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BLUSH

Beringer, White Zinfandel

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REDS

Coastal Ridge, Merlot

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6 Degrees, Pinot Noir

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Coastal Ridge, Cabernet

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Los Vascos, Cabernet

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SANGRIA

