



Zokalo

TACOS & CANTINA



5058 Old National Hwy.
College Park, GA 30349

404.549.2379

1899 Newnan Crossing Blvd.
Newnan, GA 30265

770.400.5569

YES...

We Cater!



HOME OF
The Best
MARGARITAS!

Botanas

QUESO DIP

Large – 12.99 Small – 8.99

Add spinach - 1.99

Add chorizo - 1.99

Add beef - 1.99

Add crab - 3.99

ZOKALO DIP*

Large bowl of our delicious cheese dip with grilled shrimp, steak and chicken.

Served with pico de gallo on the side and your choice of flour or corn tortillas. – 16.99

CEVICHE DEL MAR*

Shrimp, Lime juice, pico de gallo, mango, cucumber and avocado. – 16.99

EMPANADAS

Three stuffed fried pastries with your choice of brisket, pulled chicken or cheese with mushrooms.

Presented with cilantro sauce and salsa de árbol. Ask server about Stuffings – 14.99

FRIED CALAMARI

Battered in our own herbs and spices with a hint of lime. A dozen fried fresh calamari served with a side of homemade citrus jalapenos, creamy salsa and tartar sauce. Garnished with lemons. – 16.99

ZOKALO SAMPLER

A steak quesadilla, chicken chimichanga, and birria flauta.

Served with chipotle sauce and cheese dip.

TAQUITOS MEXICANOS

Four cheese and chicken taquitos, served with el trio salsas, tomatillo ailoli, and sour cream. – 14.99

WINGS

8 juicy chicken wings tossed in our exquisite homemade hot, mild, buffalo, barbecue and lemon pepper. Served with fries or veggies and your choice of dressings. – 14.99

ELOTES DEL RANCHO

One of the most famous Mexican “antojitos” roasted corn and pepitas. Served with chipotle aioli, queso fresco, lime juice and chile powder – 12.99

CARNE AZADA FRIES

Bed of fries covered with melted cheese and top with steak, sour cream and jalapeños. – 16.99

Add chorizo for 2.00 extra.



GUACAMOLE FRESCO



EMPANADAS



TAQUITOS MEXICANOS

Machos



CHEESE - 9.99

SHREDDED CHICKEN OR BEEF – 12.99

GRILL CHICKEN – 14.99

GRILL STEAK – 18.99

NACHOS GRANDES

A bed of tortilla chips topped with white cheese dip, covered with chicken, beef and beans all topped with lettuce, tomatoes and sour cream. – 17.99

NACHOS NORTEÑOS*

Our delicious fajita with onions and peppers, served on a bed of corn chips and topped with cheese dip, lettuce, tomatoes and sour cream.

Chicken–16.99

Shrimp–17.99

Steak*–18.99

Texanos*–19.99

A La Carta

Beef, Shredded Chicken, Beans or Cheese

SOFT OR HARD TACOS
(1) 3.95

BURRITOS (1) 6.99

QUESADILLAS (1) 6.99

ENCHILADAS (1) 3.99

TACO GRILL 4.95

Choose one steak, Birria, Pastor or Chorizo.

TACO Salads

A large, crispy flour tortilla shell with cheese dip and filled with lettuce, shredded cheese, sour cream, cilantro and tomato.

BEEF OR CHICKEN - 12.99

FAJITA CHICKEN - 15.99

FAJITA STEAK* - 17.99

Sides

LO MAS CHIQUITO Y DISCRETO

TOMATE ~ 1.99

AVOCADO SLICES ~ 4.99

FRENCH FRIES ~ 4.50

MUSHROOMS ~ 2.99

MEXICAN RICE ~ 4.50

MEXICAN BEANS ~ 4.50

BLACK BEANS ~ 4.99

SOUR CREAM ~ 2.45

JALAPEÑOS ~ 1.75

ASPARAGUS ~ 4.50

CHORIZO ~ 4.99

SUPREMO ~ 3.99

CHILES TEREADOS ~ 3.50

SHREDDED CHEESE ~ 3.99

PICO DE GALLO ~ 2.50

LETTUCE ~ 1.99

CILANTRO ~ 1.25

ONIONS ~ 1.50

GUACAMOLE ~ 6.99

MIXED VEGGIES ~ 6.99

* NOTICE: MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Sopas y Ensaladas

SOPA DE TORTILLA

Mexican chicken soup served with tortilla, cheese and rice. – 13.99

BIRRIA SOUP

The exact combination of ingredients give flavor to our traditional Birria Soup with shredded beef (Birria) and Ramen noodles. Accompanied with tortillas, garnished with onions and cilantro. – 17.99

MEXICANTINA SALAD

Grilled marinated strips of chicken, served on a bed of romaine lettuce, red cabbage, carrots, tomatoes, avocado, bacon, shredded cheese & corn tortilla strips. – 16.99 / Steak 19.99

SALMON SALAD

A grilled salmon filet laid on a bed of romaine lettuce, red cabbage, carrots, tomatoes, avocado, shredded cheese and corn tortilla strips. – 20.99

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BIRRIA SOUP



MEXICANTINA SALAD



Sopa Del Mar 19.99

Shrimp, fish filet, clams, scallops cooked in hot sauce with onions, jalapeño and tortillas on the side.



A La Parrilla

STEAK *Favorites*

STEAK SAN ZOKALO*

Grilled skirt steak and shrimp kabob served with black beans potatoes, asparagus, broccoli, bacon and cheese poblano sauce. – 24.99

ARRACHERA CARNE ASADA*

10oz. skirt steak grilled to order, presented on a bed of sizzling onions. Served with Mexican rice, charro beans, and tortillas. – 24.99

MEXICO GRILL*

8oz. Grilled ribeye topped with bacon-wrapped shrimp stuffed with jalapeño Monterey cheese. Served with Mexi-rice, Mexi-beans, lettuce, tomatoes and a slice of avocado. – 25.99

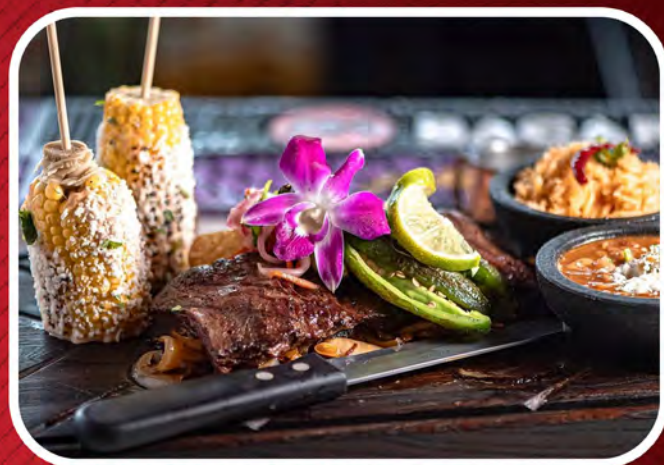
STEAK AND LOBSTER* – 38.99

The best that surf & turf have to offer. Our signature 8oz. center-cut filet paired with a succulent cold-water lobster tail and melted butter.

Served with roasted potatoes and broccoli.



STEAK ZOKALO*



ARRACHERA CARNE ASADA*



STEAK & LOBSTER*



POLLO PRINCIPAL



POLLO DE LA CASA

CHICKEN *Favorites*

POLLO RANCHERO

Chicken breast grilled to perfection, topped with melted cheese and our homemade salsa ranchera, served with Mexican rice, Mexi-beans, lettuce, sour cream and tomatoes. – 17.99

POLLO PRINCIPAL

Grilled chicken breast with tequila cream sauce, roasted corn and roasted poblano pepper. Served with Mexi-rice and black beans. – 18.99

POLLO DE LA CASA

Chicken breast cooked with bacon and creamy poblano sauce, 3 jumbo tiger shrimp stuffed with Monterey cheese and wrapped in bacon.

Served with Mexican rice, Mexi-beans and tortillas. – 18.99

ANTHONY SPECIAL

Grilled chicken breast with Mexican chorizo covered with cheese dip, served with rice and beans. – 18.99

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CAMARONES A LA DIABLA



SALMON CHIPOTLE



TEXAS MOLCAJETE*

Las Cazuelas

Get ready to say, "Super Bueno!"
Served in a bowl with your choice of meat, rice, black beans, fajita veggies, sour cream, cilantro, cheese dip, guacamole and roasted corn.

Chicken 17.99 **Steak*** 18.99 **Birria** 18.99
Shrimp 17.99 **Texas** 19.99 **Pastor** 18.99



SHRIMP BOWL

Del Mar SPECIALTIES

SALMON CHIPOTLE

8 oz. succulent salmon fillet cooked to order, topped with our homemade salsa. Served with spinach, tortilla strips, and your choice of Mexican rice or mashed potatoes. – 23.99

COCTEL DE CAMARON

Freshly cooked shrimp in a tomato sauce, pico de gallo, avocado and cucumber garnish. Enjoy it with spicy sauce and crackers. – 19.99

HUACHINANGO FRITO

The keen red snapper fish fried cooked with roasted veggies, served with rice and salad. MKT PRICE

CAMARONES EMPANIZADOS

Crispy breaded shrimp, served with rice, salad and chipotle dip. – 19.99

CAMARONES A LA DIABLA

A dozen tiger shrimp cooked in our homemade salsa with sautéed onions. Served with Mexican rice, charro beans, lettuce, and pico de gallo. – 19.99

PESCADO Y CAMARON

Flamed-grilled tilapia and tiger shrimp, grilled with pico de gallo, smothered with our mouth-watering cheese dip. Served with grilled asparagus and your choice of either Mexican rice and garlic mashed potatoes. – 20.99

MOJARRA FRITA

A whole deep-fried tilapia served with rice, lettuce, pico de gallo and sliced avocado. – 17.99

Especialidades de la Casa



TEXAS MOLCAJETE*

Molcajete is served in a lava rock bowl from Mexico accompanied with rice and tortillas. Shrimp, chicken, skirt steak and Mexican chorizo cooked with onions and Chihuahua cheese. – 26.99

HOUSE SPECIAL*

Grilled shrimp, chicken, steak, grilled bell peppers, and onions on a bed of rice. Covered with white melted cheese. – 19.99

POLLO FRITO

Breaded chicken Milaneza served with rice, charro beans, & tortillas. – 18.99

COSTILLAS A LA PARRILLA

Thin beef ribs, grilled onions. Rice, charro, beans, salsa verde and tortillas. – 19.99

Brochetas

Juicy meat with a side of rice, beans and salad.

Steak 33.99
Chicken 28.99
Shrimp 32.99
Texas 35.99
Veggies 22.99



BROCHETAS

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Las Fajitas

All fajitas served steaming hot on a bed of peppers and onions with lettuce, pico de gallo, sour cream or guacamole, Mexican rice, Mexican beans and tortillas.

Add Cheese - 1.99

Add Spinach - 1.99

Add Portobello - 1.99

Add Roasted corn - 1.99

CHICKEN (1)-20.99

SHRIMP (1)-23.99

STEAK* (1)-24.99

TEXAS* (1)-27.99

FAJITAS INDEPENDENCIA*

Six meats: Steak, chicken, shrimp, pork, Mexican sausage and tilapia fish cooked with onions, peppers, mozzarella cheese and pineapple – 30.99

Los Tacos

TACOS AL PASTOR

Delicious tacos filled with marinated pork, topped with pickled onions, pineapple and cilantro.

Served with Mexican beans or rice and your choice of tortillas. – 17.99

TACOS DE ASADA*

Three steak tacos grilled with pico de gallo, served in your choice of tortillas.

Served with Mexican beans or rice and salsa de tomatillo. – 18.99

SOUTHERN TACOS

Three breaded and lightly fried chicken tacos, topped with pico de gallo, avocado and chipotle sauce.

Served with Mexican beans or rice. – 17.99

TACOS DE BIRRIA

Tender and tasty brisket cooked in the Barbacoa sauce, topped with Chihuahua cheese, red onions and cilantro. served with Mexi-Rice or charro beans. – 18.99

TACOS DE PESCADO

Three fried or grilled fish tacos, topped with cabbage, served with rice, charro beans and spicy tartar sauce. – 17.99

LOBSTER TACOS

Three grilled lobster tacos topped with mango salsa, coleslaw and Mexican cheese.

Side of rice and salad on the side. – 22.99

TACOS DE CAMARON

Three delicious lightly breaded and grilled shrimp tacos in your choice of tortillas filled with pico de gallo and chipotle sauce, served with Mexican rice and charro beans. – 19.99

TACOS DE LA PLAZA

Three grilled chicken and chorizo tacos made with corn tortillas and topped off with Chihuahua cheese, onions and cilantro. Mexican beans or rice and tomatillo salsa on the side. – 17.99

Substitute for Steak* – 19.99

TACOS CHINGONES

Rib-eye steak, topped with guacamole, onions, cilantro, salsa habanero, served with Charros beans or rice.

Choose your tortillas. – 21.99



FAJITAS INDEPENDENCIA*



LOBSTER TACOS



TACOS AL PASTOR



TACOS DE BIRRIA



TACOS CHINGONES

TO BETTER SERVE YOU, NO SUBSTITUTIONS PLEASE.

Returned items are non-refundable, if there is an error on your order from our staff we will gladly resolve the issue.

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BURRITO TAPATIO*



ENCHILADAS DE MOLE

Burritos

GRANDE Y GORDO BURRITO

12" flour tortilla stuffed with chicken, skirt steak and Mexican chorizo cooked with onions and Chihuahua cheese. Beans and rice also inside. – 18.99

BURRITO ZOKALO*

Our mouth-watering grilled chicken rolled in a flour tortilla and covered with our tasty cheese dip. Served with Mexican rice and Mexi-beans. – 17.99 Steak – 19.99

BURRITO VERDE

Seasoned pulled chicken and beans or ground beef and beans. Topped with salsa verde and cheese dip. Served with salad and drizzled with sour cream. – 14.99

BURRITO SUPREMO

For burrito lovers. A delicious beef or chicken and bean burrito topped with our delicious cheese dip and sauce. Served with salad and drizzled with sour cream. – 15.99

BURRITO DEL MAR

A flour tortilla filled with shrimp, scallops, flame-grilled tilapia and pico de gallo, smothered with our famous cheese dip and our homemade salsa ranchera. Served with Mexican rice and Mexi-beans. – 18.99

BURRITO TAPATIO*

Chicken burrito with avocado, tomato, onions and our house special sauce all wrapped in bacon, served with charro beans and guacamole salad. – 17.99

Enchiladas

ENCHILADAS VERDES

Three chicken enchiladas topped with tomatillo salsa, lettuce, sour cream, cheddar cheese and tomatoes. Served with Mexi-rice and Mexican beans. – 16.99

ENCHILADAS SUPREMAS

One each of beef, chicken, beans and cheese served with lettuce, tomato, guacamole & sour cream. – 16.99

ENCHILADAS MARINERAS

Three seafood enchiladas topped with pico de gallo, rice, cheese dip, roasted corn and black beans. – 17.99

ENCHILADAS DE MOLE

Three layered enchilada with chicken and Chihuahua cheese smothered in our homemade mole sauce. Served with marinated red onions, lettuce, house salad and rice. – 17.99

Quesadillas



All quesadillas are served with rice, topped with cheese dip or lettuce, tomato and sour cream.

CHEESE – 10.99

STEAK* – 15.99

CHICKEN – 12.99

GRILLED CHICKEN – 13.99

QUESA BIRRIA

Large flour tortilla, melted cheese guajillo brased short rib, onions, and cilantro. – 16.99

FAJITA QUESADILLA

Chicken grilled with onions and peppers. Served inside a flour tortilla with melted cheese. – 16.99

Steak* – 17.99 **Shrimp** – 17.99 **Texas-Style*** – 18.99




Zokalo
TACOS & CANTINA

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TACOS & CANTINA



CHILAQUILES



FLAUTAS MEXICANAS



PAELLA



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Más Comida

CHILAQUILES

Fried tortilla chips in your choice of red salsa, green salsa or half and half. Order them with eggs, chicken or both. All orders are topped off with cilantro, onions, cotija cheese and avocado. – 16.99

CHIMICHANGA

12 inch flour tortilla stuffed with pulled chicken, beef or brisket, deep-fried and topped with cheese dip. Served with rice, lettuce, tomatoes and sour cream. – 15.99

FLAUTAS MEXICANAS

Crispy chicken flautas served on a bed of lettuce, covered with sour cream, guacamole and pico de gallo. - 15.99

PAELLA*

Seafood paella of saffron rice, vegetables with shrimp, fish, calamari, and mussels. – 26.99

Combinations 15.99

1. Tostada, beef burrito and chalupa.
2. Beef enchilada, chicken quesadilla & chalupa.
3. Chicken enchilada, chicken quesadilla rice and beans.
4. One taco, two enchiladas and Mexican rice.
5. Two beef enchiladas and Mexican rice & beans.
6. Beef burrito, soft taco, rice and charro beans.
7. Tostada, chicken enchilada, rice & beans.
8. Beef burrito, beef enchilada & chicken tamale.
9. Beef burrito, cheese enchilada and chalupa.
10. Two tacos, rice and beans.

Make it supreme or add cheese dip \$2.99

Grilled Chicken or Steak \$2.00 extra per item



COMBO 4





Lunch
Margarita
12 oz 5.00

Zokalo Lunch



Beer 16 oz
5.00

ONLY MONDAY TO FRIDAY • LUNCH SERVED 11:00AM - 3:00PM

L1 ACP

Grilled chicken or shrimp.
Cheese sauce. rice. 12

L2 QUESADILLA

Beef or chicken. Rice or fries.
Lettuce, sour cream, tomato. 11

L3 CHIMICHANGA

Chicken or beef. Rice or bean .
Lettuce, sour cream, tomato. 10

L4 TACO SALAD

Crispy shell. Chicken or beef.
Beans, lettuce, sour cream,
tomatoes, cheese sauce.9

L5 BURRITO ZOCALO

Grilled chicken or steak, Melted
cheese. Rice and beans.13.

L6 TACO PLATTER

Two chicken or beef tacos,
supreme. Rice and beans.11.

L7 LAS FAJITAS

Grill steak or chicken.
Grilled pepper and onions.
Rice and beans lettuce.
Pico.sour cream.13.

L8 CHILAQUILES

Fried tortilla, salsa ranchera,
queso, Sour cream, Egg.
Rice or beans 12.

L9 HUEVOS CON CHORIZO

Scrambled eggs, chorizo,
rice, and beans, tortillas.11.

L10 COSTILLAS

Thin beef ribs, grilled onions.
Rice, charro, beans, tortillas.13.

L11 BURRITO BOWL

Shredded chicken or ground beef.
Rice melted cheese, corn, cilantro,
pico, black beans, sour cream,
guacamole.12



HUEVOS RANCHEROS

The most popular Mexican brunch, two eggs on tostadas with
ranchero sauce, sour cream and cheese, avocados
and cilantro. Served with black beans. 12.99



Beverages Desserts



SOFT DRINKS

Lemonade, Strawberry, Mango
and Peach. 3.99

SWEETENED TEA OR UNSWEETENED ICED TEA 3.99

Add your favorite flavor. .50¢

JARRITOS MEXICAN SODA

Mandarin, Lime, Strawberry - 3.99

Mexican Coca Cola - 3.99

JUICES No free refills -3.99
Orange, Apple, Cranberry.

CHOCOLATE MILK- 3.99

AGUAS FRESCAS

Mango, Strawberry, Horchata,
Tamarind and Jamaica. - 6.00

COFFEE - 3.99

Americano, Espresso, Cafe de Olla.

CHURROS - 9.25

Delicious homemade pastry sticks
covered in cinnamon sugar with
chocolate syrup. Garnished with
whipped cream, fresh mint & cherry.
Served with or without ice cream.

FLAN - 9.25

A delicious and silky Mexican custard.
Garnished with caramelized sugar,
whipped cream, fresh mint, a cherry
and dusted with cinnamon.

BROWNIE CON NIEVE- 9.25

A warm, rich chocolate brownie,
infused with coffee powder.
Topped with vanilla ice cream
and drizzled with chocolate and
caramel syrup. Garnished with
whipped cream, fresh mint
and a cherry.

NIEVE FRITA - 9.25

Indulgent vanilla ice cream, covered
with crunchy granola, lightly deep
fried and drizzled with honey. Served
in a tortilla shell, garnished with
whipped cream, fresh mint, a cherry
and dusted with cinnamon.



FLAN



NIEVE FRITA

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MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

21 & OVER
THINK AND DRINK RESPONSIBLY

Margaritas

16 oz. 27 oz. 64 oz.



MARGARITA DE LA CASA

Hacienda housecrafted margarita made with premium gold tequila, agave nectar and home secret ingredients.



PLAYA DEL CARMEN MARGARITA

1800 coconut, coconut puree, house mix. Served on the rocks.



TEXAS GOLD MARGARITA

A classic in Margaritas.



TULUM MARGARITA

Gold tequila, blue curacao, peach snaps, grand gala and our housemade margarita mix.



HENNESSY

Made with Hennessy cognac, lime juice and cordial orange liquor, served on the rocks



ATL MARGARITA

The strongest... silver and gold tequila cordial orange liquor, sweet and sour mix and a splash of orange juice. Served on the rocks.



JALAPEÑO MARGARITA

Herradura silver tequila, combined liquors fresh squeezed lime juice and jalapeños slices. If you want, you can order it with mango, pineapple or cucumber.



TRIPLEBERRY MARGARITA

Tequila & Mezcal, lime juice, fresh strawberry, blueberry, black berry.



MANGO CHAMOY

Silver Tequila, lime, mango and chamoy mix. Garnished with tajin, chamoy and tamarindo.



LA PATRONA

Silver tequila, grapefruit juice, lime and tajin seasoning. Served on the rocks only.

FLAVORED MARGARITA

Choose your favorite flavor mix with our classic margarita mix. Strawberry, mango, pomegranate, peach, raspberry, passion fruit, or watermelon.



MAS CHINGONA TABLESIDE SMOKEY MARGARITA

Enjoy seeing your margarita made at your table.



MARGARONA 20oz.

Beer

16 oz. 27 oz.

DOMESTIC DRAFT

Bud Light
Michelob Ultra

IMPORTED DRAFT

Modelo • Corona • Pacifico

CRAFT

Consult your server for other seasonal craft selections.
Scofflaw Basement IPA
Sweet Water 420 IPA

BOTTLED DOMESTIC

Bud Light • Budweiser • Coors Light • Heineken • Stella Artois
Miller Lite • Michelob Ultra • Blue Moon • Yuengling

IMPORTED

Pacifico • Sol • Tecate • Victoria • Dos Equis • Corona Extra
Corona Light • Modelo Especial • Negra Modelo • Bohemia
Dos Equis (XX) Lager • Carta Blanca



BOB MARLEY MARGARITA

The perfect, combination of zokalo mix, strawberry, mango and blue curacao Served frozen or on the rocks.



MULAS

LA MULA DE MI TIERRA
Gold tequila or vodka, lime, orange liquor, agave, and ginger beer.



MICHELADA

Regular/ Tamarindo 27oz.

CAMARONADA 27oz.



CANTARITO 20oz.

Vinos

White Zinfandel
Chardonnay
Pinot Grigio
Pinot Noir
Moscato
Merlot
Cabernet

House Made Sangria

Mojitos

Traditional Mojito

Blue Mojito

Bacardi Rum, fresh lime juice, blue curacao and fresh mint

Flavor

Peach
Pineapple,
Mango
Strawberry.

Virgin

(Non-Alcoholic)

