

HOUSE MARGARITAS

Joselito's Original Margarita

No mix here! Lito's margarita is made with Premium Tequila, Bols Triple Sec and real sweet & sour. Served blended or on the rocks.

Real Fruit Margaritas

Lito's original margarita with real fruit, served blended or Joselito's signature "on the rocks" fruit style.
Strawberry • Banana • Raspberry • Mango • Peach

Joselito's Tradicional Golden Cadillac Margarita

Made with Mexico's #1 selling Tequila, 1800 Reposado Tequila margarita is as smooth as it is delicious. Add the house blend of sweet & sour and Grand Marnier Liqueur, and that's a traditional margarita!

Joselito's Tradicional Silver Cadillac Margarita

Enjoy the same margarita as above, but for those who prefer a Blanco, Plata or Silver tequila, we make this version of our house Cadillac with our *new* Milagro Silver Tequila.

PREMIUM HAND SHAKEN MARGARITAS



Platinum

Hand Shaken with 1800 Reposado, Cointreau and sweet & sour, served with orange liqueur on the side.

Pomegranate

Hand shaken with 100% pomegranate juice, 1800 Reposado and Grand Marnier.

Don Julio Legendario

Ultra Premium TEQUILA **Don Julio** Tequila, a mix of real lemon and lime juices, and Grand Marnier . . . Legendary!

Joselito's Bulldog

Joselito's original margarita served blended with your choice of imported beer upside down in your glass. A sight to be seen!

Joselito's Skinny

Indulge in the premium flavor of Double Gold Medal winning TEQUILA **HERRADURA**, freshly squeezed lime juice, and a dash of agave nectar shaken to perfection.

SPECIALTY MARGARITAS

Flying White Peach

Award winning TEQUILA **HERRADURA** Giffard Peche de Vigne and house sweet & sour. Shaken and served on the rocks with a fresh sprig of mint!

Presidential

Joselito's original margarita with a dignified blend of Presidente Brandy, Bols Triple Sec and sweet & sour.

Almondine

Joselito's original margarita topped with a splash of DISARONNO.

24 Karat

You can't put a price on this mix of Sauza Tres Generaciones, Bols Triple Sec and sweet & sour.

Coconut

TEQUILA **HERRADURA** Blanco, BACARDÍ Coconut Rum and cream of coconut served in a honey and coconut rimmed glass.

LITO'S FAVORITES

Jalapeño Margarita

Organic Azuñia Blanco, muddled jalapeños, agave nectar and lime juice.



Ancho Chile Margarita

Silver Tequila, Ancho Reyes Chile Liqueur, agave nectar and lime juice.

SPECIALTY COCKTAILS

ASK ABOUT OUR FEATURED COCKTAIL

Cucumber Cooler - GREY GOOSE Vodka or Hendrick's Gin with muddled cucumber and St. Germain Elderflower Liqueur. Served with a splash of fresh lime juice and a splash of seltzer water.

Lito's Paloma - Another favorite south of the border, Dulce Vida Grapefruit Tequila, simple syrup and soda water. Ask for it with a salted rim! A lighter, great alternative to a Margarita.



The Montrose Manhattan - Templeton Rye served up, with a splash of sweet vermouth and bitters.

Moscow Mule -  Russian Standard, Ginger Beer, lemon juice.

Loco Mule -  Herradura Silver Tequila, Ginger Beer, lemon juice.

Lycheetini - Milagro Silver Tequila, fresh lime juice, Triple Sec, Giffard Lichi Liqueur, served straight up.

Dirty Chile Martini - St. George Chile Vodka garnished with a slice of jalapeño.

WHISKEY SELECTION

Elijah Craig 12yr - Named after a preacher in Virginia who became known as the inventor of charred oak barrels. This led to bourbon whiskey as we know it today.

Angel's Envy - Finished in port casks, this bourbon has unprecedented smoothness, sweetness, and balance.

Blanton's - The original single barrel bourbon.

Jack Daniel's - from Tennessee and is best known for its smooth flavor. Charcoal mellowed and aged in proprietary white oak barrels for a rich amber color, distinctive flavor and finish.

WINES BY THE GLASS

ASK ABOUT OUR FEATURED WINE

Sutter Home, White Zinfandel	\$4.25
Fetzer, Chardonnay	\$4.25
Fetzer, Cabernet Sauvignon	\$4.25
Sutter Home, Pinot Grigio	\$4.25
Sangria - A refreshing, fruity wine beverage	\$5.00
J. Roget, Champagne	gls \$4.25 btl \$13.00
Dona Paula Malbec	gls \$6.00 btl \$17.00

TEQUILAS DE MEXICO

Tequila Silver, Reposado, Añejo & Mezcal explained...

TEQUILA SILVER - bottled immediately after distillation - no aging.

TEQUILA REPOSADO - aged at least 2 months, up to one year in oak casks.

TEQUILA AÑEJO - aged at least one year, up to 3 years in oak casks.

MEZCAL - made from the agave plant, whereas tequila must be made from blue agave and produced from plants grown in specified areas in Mexico. Mezcal may be produced from any of several species and can be made anywhere in Mexico.

Asombroso Añejo / El Platino

Avión Silver / Reposado / Añejo



Cazadores Reposado / Añejo

Jose Cuervo Jose Cuervo Especial / Especial Silver

Jose Cuervo Jose Cuervo Tradicional Silver / Reposado

Jose Cuervo Jose Cuervo Reserva de la Familia Platino / Añejo



Don Julio Blanco / Reposado / Añejo

Gran Centenario Plata / Añejo



Herradura Añejo / Reposado / Silver



Milagro Añejo / Reposado / Silver

Montelobos Mezcal

Patron Silver / Añejo / Reposado

Sauza Commemorativo

Sauza Hornitos Añejo / Reposado

Sauza Tres Generaciones Añejo



1800 Reposado

BEER SELECTION

CRAFT

	ABV	IBU
805 - Light refreshing blonde ale	4.7	20
AleSmith Sublime Mexican Lager - Clean and crisp.	5.2	12
MadeWest Pale Ale - Bright citrus and fruity hop complexity	5.6	38
Stone IPA - Citrusy, tropical and piney	6.9	71
Stone Scorpion Bowl - Juicy tropical fruit and subtle herbal notes	7.5	76

IMPORTED

Bohemia Premium Lager - Crisp, clean, slightly spicy and refreshing	4.2	21
Carta Blanca - Full-bodied, full flavored Mexican Lager	4	14
Corona - Crisp and well-balanced with a slight hop note	4.6	19
Corona Light - Smooth taste and light body	4.1	18
Dos Equis Amber - Robust, classic Vienna-style with a full body	4.7	23
Dos Equis Lager - Light-bodied malt-flavored well balanced finish	4.5	10
Modelo Especial - Rich, full flavored that is well balanced	4.4	8
Negra Modelo - Flavor of roasted sweet malts and caramel	5.4	18
Pacifico - Moderate sweet flavor with slightly bitter finish	4.4	14
Tecate - Bright golden lager with a malt crisp flavor	4.5	22

DOMESTIC

Budweiser - Subtle fruit notes and delicate malt sweetness	5	12
Bud Light - Fresh, clean and subtle hop aroma	4.2	10
Coors Light - Light in color and body, high in carbonation	4.1	10
O'Douls - Non alcoholic lager	N/A	1

AFTER-DINNER DRINKS

Grand Marnier Liqueur

Hennessy VS Cognac

Remy VSOP Cognac

DISARONNO Liqueur

Presidente Brandy

Kahlúa Coffee Liqueur

Mexican Coffee

Baileys Coffee

Irish Coffee

Sambuca

RumChata

DESSERTS

Flan \$4.95

Homemade Mexican - style custard.

Best in the west!

Fruit Chimichanga \$6.95

A crispy flour tortilla filled with your choice of apple or blueberry topped with whipped cream and real fruit puree.

A La Mode \$7.50

Sopapillas \$6.25

Crispy flour tortilla chips topped with honey, cinnamon, sugar, chocolate sauce, served with vanilla ice cream.

Deep-Fried Ice Cream \$5.25

Creamy chocolate chip ice cream rolled in our special crust, quick fried in zero trans fat oil and topped with whipped cream, chocolate sauce, served in a cinnamon and sugar flour tortilla basket.

Platanos Fritos \$4.95

Plantains cooked to a tender crisp and served with sour cream.

Chocolate Chip or Vanilla Ice Cream \$2.75

Topped with chocolate sauce, and whipped cream.