

Café Con Leche

Margaritas

House Margarita \$10 / \$40

Lunazul tequila, orange liquer,
house citrus

Margarita Suprema \$14 / \$50

Don Julio reposado tequila,
grand marnier, anejo rum, house citrus

Add a tropical flavor \$1/\$5

Blackberry, mango, passion fruit, guava

Craft Cocktails

Old Fashion \$12

Fistful burbon, angostura, demerara syrup

Jaimito \$11

Jameson, lime juice, simple syrup and lime
jarrito soda.

Caribeño \$12

Rum diplomatico, peach snaps, mango/passion
fruit pure, lemon juice & sour mix

Berry Remy \$13

Remy martin 1738, st germain, lemonade,
raspberry/blackberry syrup

Santo Jimador \$12

Tequila jimador, St germain, orange/lime juice,
agave nectar and egg whites

Toreado \$12

Del maguey vida mezcal, tajin sour agave
nectar, cucumber/cilantro/jalapeno, lime juice
and sour mix

El Illegal \$13

Illegal mezcal infused with pineapple and
habanero, mango puree, pineapple juice,
peach schnapps, tajin, lemon juice

Vino

ask your server

blanco | rojo



@cafeconlechechi



Latin Classics

Sangria \$9/\$40

Made in house with fresh seasonal fruit
Blanca | Roja

Paloma \$11

Cazadores, grapefruit, lime, salt rim

Mojito \$11/\$40

White rum, fresh mint, lime, soda water

Caipirinha \$10

Cachaça, fresh muddled lime, sugar

Cervera

Make any Mexican beer into a Michelada \$8

House shot of reposado \$3

Drafts \$6

Goose Island 312

Lagunitas IPA

Dos XX Amber

Pacifico

Stella Artois

Casa Humilde

Neblina

**Bottles & Cans
\$5**

Corona Familiar

Corona/Light

Heineken

Victoria

Tecate Tall boy

Miller Lite \$4

Modelo Especial

Topo Chico Hard
seltzer \$6

iHappy Hour!

Monday-Friday 4pm-7pm

\$6 House Margaritas

\$30 Margarita Pitchers

not available during holidays

**3 cards maximum for split checks
20% gratuity for parties of 5 or more.**