

Drink Menu

BEER

DRAFT DOMESTIC <i>Bud light, Mitch-Ultra, Miller Lite, Yuengling, Budweiser, Shock Top</i>	\$4 16 OZ	\$8 40 OZ	\$13 PITCHER
BOTTLES DOMESTIC <i>Bud Light, Coors Light, Miller Lite</i>	\$4		
NON-ALCOHOLIC DOMESTIC <i>Clausthaler, Beck</i>	\$4. ⁵⁰		
LOCAL BEER <i>Ask your server for availability</i>	\$5		
DRAFT IMPORT <i>Corona Light, Dos XX Lager, Dos XX Amber, Modelo Especial, Negra Modelo, Pacifico</i>	\$4 16 OZ	\$9 40 OZ	\$17 PITCHER
BOTTLE IMPORT <i>Corona, Sol, Tecate, Bohemia, Victoria, Carta Blanca, Modelo Especial</i>	\$5		
MICHELADA <i>Traditional drink made with your favorite Cerveza, Clamato, Chamoy, Lime Juice with a hint of Tabasco sauce and tajin.</i>	\$12 22 OZ		
IMPORTED CRAFT BEER	\$5. ⁵⁰		

WINE

\$6 GLASS	\$28 BOTTLE	HOUSE WINE <i>Chardonnay, Pinot Grigio, White Zinfandel, Cabernet and Merlot</i>
\$9. ⁵⁰ GLASS	\$33 BOTTLE	SELECT WHITE <i>Chardonnay-Edna Valley (California) Pinot Grigio - Ecco Domani (Italy) Riesling Urban (Germany) Moscato D'Asti Luccio (Italy)</i>
\$9. ⁵⁰ GLASS	\$33 BOTTLE	SELECT RED <i>Cabernet Sauvignon - Alamos (Argentina) Merlot - Edna Valley (California) Pinot Noir - Black Sheep (France) Malbec - Alamos (Argentina) Merlot - Ecco Domain (Italy)</i>
\$10 GLASS	\$26 PITCHER	RED & WHITE SANGRIA
\$7 GLASS		MIMOSA <i>Traditional, Mango, Strawberry, Cranberry, Peach, or Pineapple</i>

MARGARITAS

CASA-RITA <i>Our house margarita, with Sauza Gold Tequila and Grand Gala, frozen or on the Rocks</i> ADD A FLAVOR: MANGO, PEACH, PASSION FRUIT, STRAWBERRY AND RASPBERRY	\$8 SMALL \$14 JUMBO \$26 PITCHER	\$1 ADD FLAVOR \$3 ADD FLAVOR \$4 ADD FLAVOR
TAMARINDO <i>Milagro reposado, tamarindo pulp, ancho Reyes liquor and agave nectar. Served on the rocks rimmed with tajin.</i>	\$14	
LA BORRACHA ^(THE DRUNKEN) <i>Casa Rita Frozen or on the rock with a coronita beer in side.</i>	\$14	
COCO RITA <i>1800 Coconut tequila, calypso coconut rum, fresh lime, coconut water and a splash of pineapple juice.</i>	\$14	
EL DIABLO <i>Jalapeno crushed with agave nectar, teremoto jalapeno tequila, fresh lime juice and extra corralejo tequila shot, served inside jalapeno pepper, on the rocks or frozen.</i>	\$14	
PEPINO MARGARITA ^(CUCUMBER) <i>Cucumber crushed with agave nectar, mixed with a grand centenario reposado and fresh lime juice.</i>	\$14	
MANGONADA <i>Milagro silver ginger liquor, mango puree and fresh lime juice, hint of "Miguelito Chamoy", rimmed with tajin chilli-lemon powder, frozen or on the rocks.</i>	\$14	
MEZCALITA ^(HOUSE HACIENDA SPECIAL) <i>Vida Mezcal, Luxardo Liquor, pineapple juice, fresh lime juice, and mint cordial, tajin rim served on the rocks.</i>	\$14	
HACIENDA-RITA <i>Our signature Margarita Milagro select barrel, Cointreau and grand marnier, agave nectar, fresh lime, fresh orange, and grape fruit juice "Prepared on your table side"</i>	\$20 (20 OZ)	

HAPPY HOUR

2-6 pm

Monday to Friday

Buy one second free. Per person
Small house wine, small house margarita
Small domestic draft beer

MONDAY - THURSDAY

FRIDAY - SUNDAY

Bottomless Margarita

\$14.⁹⁵
6 TO 9PM

Endless Mimosas*

\$14.⁹⁵
OPEN TO 2PM

*Requires purchase of entree. Cannot be combined with any coupons or discounts. Drink responsibly.

Must be 21 or older to purchase alcohol
Official ID required

GRANDHACIENDARESTAURANT.COM

FOLLOW US



HANDCRAFTED COCKTAILS

- \$13** **HORCHATA CON PIQUETE**
Shurros Terremoto Tequila, Rumchata fire ball cinnamon whiskey, topped with cinnamon powder (contains milk)
- \$13** **MOJITO CLASICO**
Don Q Rum, Fresh lime juice, fresh mint and sugar cane
ADD FLAVOR FOR \$1.50 MANGO, STRAWBERRY, RASPBERRY, PASSION FRUIT OR PEACH
- \$13** **THE MEXICAN MULE**
Terremoto jalapeno tequila, Pamplemousse Rose, Vida Mezcal, fresh cilantro and jalapeno muddled with lime juice, topped of with ginger beer.
- \$13** **ZONA ROSA**
Gran Centenario Rosangel Tequila, Patron Citronge, Crème de Pamplemousse Rose, and grapefruit juice.
- \$14** **ALPASTOR (HACIENDA SIGNATURE)**
Corralejo Silver Tequila, Patron Citronge, muddled fresh pineapple and basil leaf topped with squirt garnished with cilantro and chile guajillo.
- \$16** **JARRO LOCO (HACIENDA SIGNATURE)**
Grand Centeranio Reposado, Pamplemousse Rose, fresh lime, orange and grape fruit, squirt of tajin, made at your table side... Salud!

TEQUILAS

BLANCO
"Un-edged" tequila, distilled and bottled within 60 days. Light color, crisp young flavors.

REPOSADO
"Rested" Tequila that has been mellowed and improved by aging for two months to a year in oak barrels, leaving a robust slightly woody finish.

AÑEJO
"Aged" for at least one year and not more than five, in wooden barrels, amber color, full bodied, with a smooth long finish.

EXTRA PREMIUM
The finest premium tequila, distilled then aged. A perfect taste balance of tequila and wood. Meant to be sipped.

	BLANCO	REPOSADO	AÑEJO	EXTRA AÑEJO	PREMIUM
1800	\$8	\$9	\$11		
JOSE CUERVO	\$8	\$9			
HERRADURA	\$9	\$10.50	\$11.50		\$60
EL MILAGRO	\$8	\$10	\$11		
MILAGRO SELECT BARREL	\$13	\$15	\$20		
PATRON	\$12	\$13	\$14	\$25	\$50
DON JULIO	\$12	\$13	\$14	\$20	\$50
GRAN CENTENARIO	\$10	\$10	\$11.50		
7 LEGUAS	\$10.50	\$11	\$12		
CLASE AZUL		\$18			
CORRALEJO	\$10	\$11	\$12	\$20	
ESPOLON	\$9	\$10	\$11		
CABO WABO	\$12	\$13	\$14		
CASA DRAGONES	\$18				\$45

Tequila flights \$35
we have a big selection of tequila. ask your server for other brands available.

MEZCAL

Made from 5 different varieties of agave, baked in a Rock-lined, pit oven over charcoal. Mezcal has a strong smokey flavor

DEL MAGUEY CREMA DE MEZCAL	\$12
DEL MAGUEY VIDA	\$12
ILEGAL SILVER	\$12
MONTELOBOS JOVEN	\$14
ILEGAL REPOSADO	\$15
DEL MAGUEY CHICHICAPA	\$20
ILEGAL ANEJO	\$20

SPIRITS

VODKA		RUM	
New Amsterdam	\$9	Bacardi Silver	\$8
Kettle one	\$9	Don Q. Silver	\$8
Tito's	\$9	Bacardi Solera	\$9
Ciroc	\$10	Ron Zacapa XO	\$22
Grey Goode	\$10		

SCOTCH		GIN	
Chivas 12 yr.	\$9	Tanqueray	\$9
Dewar's	\$9	Hendrick's	\$10
Johnny Walker Black	\$9	Bombay Sapphire	\$10
Glenfiddich	\$12		
Johnny Walker Green	\$18		
Johnny Walker Platinum	\$25		

COGNAC		BOURBON & WHISKEY	
Hennessy	\$10	Jim Beam	\$8
Torres 10	\$10	Jack Daniels	\$8
Remy Martin VSOP	\$12	Seagram VO	\$9
Torres 20	\$12	Crown Royal	\$9

NON-ALCOHOL DRINK \$3
Coke, Sprite, Raspberry ice tea, Lemonade, diet coke, Root Beer & Ice tea (free refills)

HECHO EN MEXICO SODA \$4
Glass bottled in Mexico with pure cane sugar / Coke, Sprite, Fanta, Jarritos, Sidral & Sangria

AGUAS FRESCAS \$4
Light and refreshing infusion with a touch of sugar. A popular thirst-quenching pleasure in Mexico on a Summer hot day. Sold by street vendors and Restaurants.

TAMARIND, HORCHATA & JAMAICA (HIBISCUS)

SARATOGA WATER \$5

SARATOGA SPRINGLERS WATER \$5

NON-ALCOHOL DAIQUIRÍ'S \$6