



## CERVEZAS

### MEXICANAS

Modelo Especial / Victoria / Pacifico / Indio / Sol / Dos XX Lager / Tecate Tecate Light / Corona / Bohemia / Negra Modelo	<b>4.75</b>
Michelada / Chelada	<b>5.50</b>

### GRINGAS

Bud Light / Budweiser / Miller Lite / Coors Light	<b>3.75</b>
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### BARRIL 16 oz.

Modelo Especial / Victoria / Pacifico Draft / Corona	<b>5.50</b>
Bud Light	<b>4</b>

## VINOS

### WHITES

	Copa	Botella
Kung Foo Girl Riesling, Washington	8	29
Marques de Riscal Verdejo, Rueda Spain		28
Torres Vina Esmeralda Muscat / Gewurztraminer , Spain		37
Santa Margherita Pinot Grigio, Italy		49
Kim Crawford Sauvignon Blanc, New Zealand		42
Charles Krug, Sauvignon Blanc, Napa		38
Matua, Sauvignon Blanc, New Zealand	7	29
Ferrari Carano Fume Blanc, Sonoma		34
Honig Sauvignon Blanc, Napa		42
Estancia Chardonnay, Central Coast	8	29
Chateau St. Jean Bijou, California		32
Greystone Chardonnay, California	7	29
Chalk Hill Chardonnay, Sonoma Coast		48
Sonoma Cutrer Chardonnay, Russian River		52
Adaptation Chardonnay, Napa		54

### ROSE WINES

Becker Provencal Rose, Texas	8	29
St. Supery Rose, Napa		39
Chateau de Berne Impatience Rose, Provence.		48

### REDS

Meiomi Pinot Noir, California	11	48
La Crema Pinot Noir, Sonoma Coast		60
Charles Smith "Boom Boom" Syrah, Washington		45
Louis Martini, Cabernet, California		39
Catena Malbec, Argentina		58
Becker Vineyards Tempranillo, Texas	9	38
Markham Merlot, Napa		55
Greystone Cabernet Sauvignon, California	8	31
Hess Shirt Tail Vineyard Cabernet Sauvignon, Napa		58
Robert Mondavi Cabernet Sauvignon, Napa		65
Stag's Leap Wine Cellars "Artemis" Cabernet Sauvignon, Napa		78



## The Original Mangonada Cocktail™

### SPECIALTY COCKTAILS

Hand-crafted cocktails created with hand selected tequila by chef Johnny Hernandez

<b>La Catrina*</b>	Herradura Reposado, fresh pineapple, mango, granny smith apples, lime juice	13
<b>La Sandia*</b>	Fresh watermelon, St. Germaine, Herradura Reposado, citrus fruit	13
<b>Mangonada*</b>	Fresh mango, cantaloupe, Herradura Reposado, Patrón Citrónge	13
<b>Morenita</b>	Tamarindo, fresh orange juice, Herradura Reposado, Patrón Citrónge, chile-tamarind rim	13
<b>El Fresco*</b>	Fresh basil, kiwi fruit, cucumber, Brugal Rum Blanco	13
<b>Apasionada*</b>	Passion fruit, fresh strawberries, Herradura Reposado, Patrón Citrónge	13
<b>El Vampiro</b>	Herradura Reposado, Viuda de Sanchez (sangrita), lime juice, Squirt	13
<b>Moradito</b>	Fresh strawberries, grapes, citrus fruit, Herradura Reposado, Brugal Rum Blanco	13

*\* Ask for a "Flacucha or Skinny" of 5 of our specialty cocktails.*

### LA GLORIA CLASSICS

<b>Margarita de la Casa</b>	- El Jimador Reposado, Patrón Citrónge, lime juice, lime zest - Frozen I Rocks	9
<b>Margarita La Gloria</b>	- El Jimador Reposado, blue curacao, Patrón Citrónge, lime juice - Frozen I Rocks	10
<b>Prickly Pear Margarita</b>	- El Jimador Reposado, Patrón Citrónge, prickly pear, lime juice, lime zest - Frozen I Rocks	10
<b>Sangria La Gloria</b>	- Red wine, light rum, simple syrup, lime & orange juice, garnished with fresh fruit	8
<b>Paloma</b>	- Tequila, grapefruit soda, lime juice, salt	8
<b>Piña Colada</b>	- Light rum, pineapple juice, crème de coco	8
<b>Caribbean La Gloria</b>	- Light Rum, blue curacao, crème de coco, pineapple	9
<b>Mojito</b>	- Light rum, lime juice, mint leaves	8
<b>Cuba Libre</b>	- Rum, Coca-Cola, twist of lime	8
<b>Caipirinha</b>	- Le Blon Rum, lime juice, sugar	9

### TEQUILAS Y MEZCALES (2oz shots)

BLANCOS	REPOSADOS	AÑEJOS	EXTRA AÑEJOS
Milagro 9	Herradura 12	Herradura 13	Cuervo Familia 21
Patrón 12	Roca Patrón 16	Don Julio 13	Dulce Vida 24
Don Julio 11	Don Julio 13	Jimador 10	
Dulce Vida 10	Jimador 9	T1 13	<b>MEZCALES</b>
Herradura 11	Casa Noble 13	Don Julio 1942 19	Fidencio Clasico 13
T1 12	1921 12	Casa Noble 13	Illegal Reposado 16
			Del Maguey Chichicapu 16