

ALL TOP SHELF ON THE ROCKS MARGARITAS ARE MADE WITH FRESH LIME JUICE AND AGAVE NECTAR



Beer Rita

HOUSE MARGARITA , CHOICE OF BEER \$14 | CHAMPAGNE \$16

El Diablo \$13

ESPOLON BLANCO INFUSED JALAPEÑO AND CUCUMBER, GRAND MARNIER

Tropical Margarita \$11

WATERMELON, MANGO, STRAWBERRY, TAMARIND. HIGHLY RECOMMENDED FROZEN

Margarita Flight \$18

FROZEN MANGO CHAMOY, FROZEN WATERMELON, FROZEN JALAPENO & CUCUMBER INFUSED MARGARITA, HOUSE FROZEN MARGARITA

Swirl Sangria Margarita \$11

HOUSE FROZEN MARGARITA, HOUSE SANGRIA

El Dorado \$12

JOSE CUERVO GOLD, GRAND MARNIER

Million Dollar Margarita \$20

AZULEJOS REPOSADO TEQUILA, GRAPEFRUIT AND SAGE INFUSION

Loco Chamoy \$12

FROZEN MANGO , WATERMELON OR TAMARIND WITH CHAMOY. HIGHLY RECOMMENDED FROZEN

Cadillac Margarita \$14

1800 AÑEJO, GRAND MARNIER

Skinny Margarita \$13

ORGANIC DULCE VIDA BLANCO, LIME JUICE, ORANGE JUICE AND AGAVE NECTAR

Perfect Patron \$14

PATRON SILVER, COINTREAU

JULIA'S Favorite \$13

HORNITOS BLACK BARREL, GRAND MARNIER

Una Mas \$8

HANDCRAFTED MARGARITA

Espolon Margarita \$12

ESPOLON, COINTREAU

Hibiscus Margarita \$13

LALO TEQUILA, HIBISCUS INFUSION

FLAVORED MOJITO \$11

ORIGINAL RUM AND MINT COCKTAIL. PICK A FLAVOR

STRAWBERRY / BLUEBERRY / WATERMELON / CUCUMBER

CJ'S MULE \$11

VODKA, GINGER BEER AND LIME JUICE

COSMO \$13

VODKA, COINTREAU, WITH A DASH OF CRANBERRY JUICE

Cocktail menu

MEXICAN MARTINI \$13

HORNITOS REPOSADO, VERMOUTH, LIME JUICE, AGAVE NECTAR, OLIVE JUICE

OLD FASHIONED \$13

CLASSIC WHISKEY COCKTAIL

PALOMA \$13

DULCE VIDA BLANCO TEQUILA, GRAPEFRUIT JUICE, LIME JUICE, SQUIRT AND AGAVE NECTAR

RANCH WATER \$13

DON JULIO BLANCO, TOPOCHICO AND LIME JUICE

SANGRIA \$10

CJ'S HOUSE MADE SANGRIA

Happy Hour

Monday through Friday

2-6 pm

FOOD Chicken Diablos \$10

Three bacon wrapped jalapeno peppers stuffed with fajita chicken & monterey cheese.

Flautas \$8

Two chicken flautas. Served with sour cream and 2 oz. of chile con queso.

Two Compadres \$9

Small chile con queso & guacamole.

Nachos Fiesta \$9

Nachos with ground beef, beans, chile con queso, sour cream & jalapenos.

MARGARITAS Una Mas \$6

El Dorado \$9

Loco Chamoy \$9

Espolon Margarita \$9

DRAFT BEER Dos Equis Lager \$6

Modelo Especial \$6

Michelob Ultra \$6

Miller Light \$5.5

Wine by the Glass \$2 OFF

Beer TIME

BOTTLE

\$5
MILLER LITE
BUD LIGHT
BUDWEISER
COORS LIGHT

TRULY \$5.5
Hard Seltzer

\$5.5

CORONA EXTRA
CORONA PREMIER
DOS EQUIS LAGER
NEGRA MODELO
MODELO ESPECIAL
MICHELOB ULTRA
PACÍFICO
MICHELOB GOLD
SHINER BOCK

DRAFT 22 OZ

\$7
DOS EQUIS LAGER
MICHELOB ULTRA
MODELO ESPECIAL

\$6.5
MILLER LIGHT



DON JULIO BLANCO \$12 | REPOSADO \$13 |
DON JULIO 70 \$18 | DON JULIO 1942 \$30

CASA DRAGONES BLANCO \$18

PATRON BLANCO \$12 | REPOSADO \$13

CLASE AZUL REPOSADO \$21

MAESTRO DOBEL DIAMANTE CRISTALINO \$13



ESPOLON BLANCO \$10

DULCE VIDA BLANCO \$11

JOSE CUERVO GOLD \$10

1800 BLANCO \$10 | REPOSADO \$11 | ANEJO \$12

HERRADURA BLANCO \$12 | REPOSADO \$13

HORNITOS BLACK BARREL \$11 | REPOSADO \$10

Whiskey & BOURBON

BLANTON'S \$20
CROWN ROYAL \$11
CROWN ROYAL APPLE \$11
JACK DANIEL'S BLACK \$11
JAMESON \$11
MAKER'S MARK \$10
BLACK LABEL \$14
MACALLAN I2 \$21

VODKA & GIN

GREY GOOSE \$11
TITOS \$10
HENDRICKS \$11
TANQUERAY \$10

DEEP EDDY \$9
ORANGE
RUBY RED
SWEET TEA
PEACH
LEMON
LIME

Rum

BACARDI \$10
CAPTAIN MORGAN \$10
MALIBU \$10
MYERS'S \$10

wines

GLASS / BOTTLE

SPARKLING

CHANDON BRUT ROSE / \$50

VEUVE CLICQUOT BRUT / \$100

WHITE WINE

KENDALL JACKSON \$10 / \$30
CHARDONNAY | CALIFORNIA

JOSH CELLARS \$10 / \$30
PINOT GRIGIO | CALIFORNIA

RED WINE

COPPOLA DIAMOND CLARET \$12 / \$36
CABERNET | CALIFORNIA

LA CREMA \$12 / \$36
PINOT NOIR | CALIFORNIA

CAYMUS CONUNDRUM \$10 / \$30
RED BLEND | SUISUN VALLEY

LA DIOSA CELLARS \$10 / \$32
SANGRIA | TEXAS

fountain beverage \$4

Coke
Diet Coke
Sprite

Dr Pepper
Root Beer

Fanta
Lemonade
Tea