

BEVERAGE

Cocktails

House Margarita – Tart & Refreshing	\$12
Premium Triple Sec, Lime, Reposado Tequila	
*Offered “skinny” with agave sweetener	
Paloma – Semi-Sweet & Refreshing	\$12
Grapefruit, Lime, Club Soda, Blanco Tequila	
Tequila Old Fashioned – Light & Spirit Forward	\$12
Reposado Tequila, Molè Bitters, Angostura Bitters, Sugar	
Mojito – Sweet-Tart & Refreshing	\$12
Mint, Lime, Sugar, Club Soda, White Rum	
Jungle Bird – Semi-Bitter & Sweet	\$13
Pineapple, Lime, Campari, Aged Rum	
Aviation – Floral & Semi-Sweet	\$13
Violet, Lemon, Italian Cherry, Gin	
Gordon’s Cup – Light & Refreshing	\$12
Cucumber, Lemon, Sugar, Sea Salt, Gin	
Head Ancho – Semi-Sweet & Spiced	\$13
Pineapple, Lime, Ancho Chili, Habanero, Blanco Tequila	
Estrella – Sweet & Semi-Spiced	\$13
Prickly Pear, Lime, Ginger, Cassis, Blanco Tequila, Partial Agave Worm Salt Rim	
Bloody Mary – Vegetal & Spiced	\$12
House Bloody Mix, Lime, Tabasco, Vodka	

Beer

Michelada	\$10
House Bloody Mix, Lime, Tabasco, Tajin, Modelo Especial	
Corona	\$6
Modelo Especial	\$6
Modelo Negra	\$6
Michelob Ultra	\$6
Coors Light	\$6
Stella Artois	\$6
Newcastle Brown Ale	\$6
Sierra Nevada Pale Ale	\$7
Ballast Point Sculpin’ IPA	\$8

WINE

	<u>Gls. /Btl</u>
House White Sangria	\$10/45
Fortified White Wine, Peach, Lemon, Green Apple	
Brut Sparkling – JP Chenet – <i>California</i>	\$7/30
Rose Brut Sparkling – Naveran – <i>Spain</i>	\$10/38
Pinot Grigio – Barone Fini – <i>Italy</i>	\$9/34
Sauvignon Blanc – Dona Paula – <i>Argentina</i>	\$8/30
Chardonnay – Carmenet – <i>California</i>	\$8/30
Rose – Rothschild ‘Los Vascos’ – <i>Chili</i>	\$9/34
House Red Sangria	\$10/45
Fortified Red Wine, Pomegranate, Lime, Strawberry	
Malbec – Antigal ‘Uno’ – <i>Argentina</i>	\$9/34
Cabernet – Zolo – <i>Argentina</i>	\$9/34
Pinot Noir – Block Nine – <i>Napa</i>	\$9/34

Hidalgo's

Cocina & Cócteles

Happy Hour

5pm – 6:30pm Tuesday through Saturday

Tequila Old Fashioned	\$8
Sugar, Mole Bitters, Angostura Bitters, Reposado Tequila	
House Margarita	\$8
Fresh Lime, Orange Curacao, Reposado Tequila	
California Mule	\$8
Fresh Lime, Ginger Beer, Angostura Bitters, Aquavit, Vodka	
Red Sangria	\$8
Fresh Grapefruit, Pomegranate, Lime, Strawberry, Red Wine	
White Sangria	\$8
Green Apple, Fresh Lemon, Peach, Cognac, White Wine	
Chardonnay – Carmanet – California	\$6
Cabernet – Zolo – Argentina	\$6

- Also -

\$2 Off Well Drinks & Mexican Beers
25% Off Appetizers

Taco Tuesday

All-day Tuesday!

\$3 Tacos:

Nopales & Mushroom, Chicken, Carnitas, Shrimp, Carne Asada
*minimum order of two tacos

Or

Choose any Two Tacos:

Nopales & Mushroom, Chicken, Carnitas, Shrimp, Carne Asada

And

House Margarita, Mexican Beer, or Sangria

Only \$12!