

BEVERAGE

COCKTAILS

House Margarita – <i>Tart & Refreshing</i>	\$12
Premium Triple Sec, Lime, Reposado Tequila	
*Offered “skinny” with agave sweetener	
Paloma – <i>Semi-Sweet & Refreshing</i>	\$12
Grapefruit, Lime, Club Soda, Blanco Tequila	
Tequila Old Fashioned – <i>Light & Spirit Forward</i>	\$12
Reposado Tequila, Molè Bitters, Angostura Bitters, Sugar	
Mezcalin – <i>Semi-Sweet, Spiced & Smokey</i>	\$13
Ginger, Lemon, Honey, Black Pepper Corn, Islay Scotch, Mezcal	
Some Like It Hot – <i>Semi-Sweet & Spicy</i>	\$13
Honey, Lime, Ancho Chili, Jalapeno, Blanco Tequila	
Harvest Moon – <i>Sweet-Tart & Spiced</i>	\$13
Spiced Pear, Lemon, Cinnamon, Amaretto, Reposado Tequila	
Midnight Rambler – <i>Sweet & Refreshing</i>	\$13
Blackberry, Lemon, Cinnamon, Peach, Gin, Blanco Tequila	
Estrella – <i>Sweet & Semi-Spiced</i>	\$13
Prickly Pear, Lime, Ginger, Cassis, Blanco Tequila, Partial Agave Worm Salt Rim	
Bitter Delight – <i>Bitter & Spirit forward</i>	\$13
Rye Whiskey, Amaro, Allspice, Campari	
Bloody Mary – <i>Vegetal & Spiced</i>	\$12
House Bloody Mix, Lime, Tabasco, Vodka	

BEER

Michelada	\$9
House Bloody Mix, Lime, Tabasco, Tajin, Modelo Especial	
Corona Extra	\$6
Modelo Especial	\$6
Modelo Negra	\$6
Michelob Ultra	\$6
Bud Light	\$6
Stella Artois	\$6
Sierra Nevada Pale Ale	\$7
Ballast Point Sculpin’ IPA	\$8
Newcastle Brown Ale	\$6

WINE

	<u>GLS. /BTL</u>
House White Sangria	\$8/35
Fortified White Wine, Peach, Lemon, Green Apple	
Brut Sparkling – Coastal Vines – <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>Chile</i>	\$9/34
House Red Sangria	\$8/35
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 – <i>California</i>	\$6
Cabernet – Zolo – <i>Argentina</i>	\$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!