



DRINK & DESSERT MENU



(ST. PETE 4TH STREET)



BEER

DRAFT DOMESTIC

Bud light, Mitch-Ultra, Miller Lite, Yuengling, Budweiser, Shock Top

BOTTLES DOMESTIC

Bud Light, Coors Light, Miller Lite

NON-ALCOHOLIC DOMESTIC

Clausthaler, Beck

LOCAL BEER

Ask your server for availability

DRAFT IMPORT

Corona Light, Dos XX Lager, Dos XX Amber, Modelo Especial, Negra Modelo, Pacifico

BOTTLE IMPORT

Corona, Sol, Tecate, Bohemia, Victoria, Carta Blanca, Modelo Especial

MICHELADA

Traditional drink made with your favorite Cerveza, Clamato, Chamoy, Lime Juice with a hint of Tabasco sauce and tajin.

IMPORTED CRAFT BEER

! CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\$3.25
16 OZ

\$6
32 OZ

\$11
PITCHER



\$3.40

\$4



\$4



\$3.50
16 OZ

\$8
32 OZ

\$14
PITCHER

\$4.25

\$10

\$5





WINE



\$5.50

GLASS

\$25

BOTTLE

\$8

GLASS

\$30

BOTTLE

\$8

GLASS

\$30

BOTTLE

\$6.99

GLASS

\$22.50

PITCHER

\$7

WINE HOUSE

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet and Merlot

SELECT WHITE

*Chardonnay-Edna Valley (California)
Pinot Grigio – Ecco Domani (Italy)
Riesling Urban (Germany)
Moscato D’Asti Luccio (Italy)*

SELECT RED

*Cabernet Sauvignon – Alamos (Argentina)
Merlot – Edna Valley (California)
Pinot Noir – Black Sheep (France)
Malbec – Alamos (Argentina)
Merlot – Ecco Domain (Italy)*

RED & WHITE SANGRIA

MIMOSA



CASA-RITA

Our house margarita Mix, with Sauza Gold Tequila and Grand Gala, frozen or on the Rocks

ADD A FLAVOR: MANGO, PEACH, PASSION FRUIT, STRAWBERRY AND RASPBERRY

HACIENDA-RITA

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"

TAMARINDO

Milagro reposado, tamarindo pulp, ancho reyes liquor and agave nectar. Served on the rocks rimmed with tajin.

LA BORRACHA (THE DRUNKEN)

Casa Rita Frozen or on the rock with a coronita beer in side.

COCO RITA

1800 Coconut tequila, calypso coconut rum, fresh lime, coconut water and a splash of pineapple juice.

EL DIABLO

Jalapeno crushed with agave nectar, terremoto jalapeno tequila, fresh lime juice and extra corralejo tequila shot, served inside jalapeno pepper, on the rocks or frozen.

PEPINO MARGARITA (CUCUMBER)

Cucumber crushed with agave nectar, mixed with a grand centenario reposado and fresh lime juice.

MANGONADA

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.

MEZCALITA

(HOUSE HACIENDA SPECIAL)

Vida Mezcal, Luxardo Liquor, pineapple juice, fresh lime juice, and mint cordial, tajin rim served on the rocks.

\$6

SMALL

\$8

MEDIUM

\$12

JUMBO

\$22

PITCHER

\$ 1

\$1.50

\$ 2

\$ 3

\$20

\$12

\$13

\$13

\$10

\$12

\$13

MAR GA RI TAS



Ask for any other mixed drink we have a full bar available.

HANDCRAFTED COCKTAILS



- \$11** **HORCHATA CON PIQUETE**
Shurros Terremoto Tequila, Rumchata fire ball cinnamon whiskey, topped with cinnamon powder (contains milk)
- \$12** **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.
- \$12** **ZONA ROSA**
Gran Centenario Rosangel Tequila, Patron Citronge, Crème de Pamplemousse Rose, and grapefruit juice.
- \$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!
- \$13** **ALPASTOR** (HACIENDA SIGNATURE)
Corralejo Silver Tequila, Patron Cintronge, muddled fresh pineapple and basil leaf topped with squirt garnished with cilantro and chile guajillo.





NON-ALCOHOL DAIQUIRIS

\$5

NON-ALCOHOL DRINK

\$2.50

*Coke, Sprite, Raspberry ice tea,
Lemonade, diet coke, Root Beer & Ice
tea*

SARATOGA WATER

\$3.50

SARATOGA SPRINGLERS WATER

\$3.50

HECHO EN MEXICO

\$3.50

*Glass bottled in Mexico with pure
cane sugar
Coke, Sprite, Fanta, Jarritos, Sidral &
Sangria*

AGUAS FRESCAS

\$3.50

*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)*





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	ANEJO	EXTRA ANEJO	PREMIUM
1800	\$7	\$8	\$10		
JOSE CUERVO	\$7	\$8			
HERRADURA	\$8 ⁵⁰	\$9	\$11		\$60
EL MILAGRO	\$8 ⁵⁰	\$9	\$11		
MILAGRO SELECT BARREL	\$13	\$15	\$20		
PATRON	\$11	\$12	\$13	\$25	\$45
DON JULIO	\$10 ⁵⁰	\$11	\$12	\$20	\$50
GRAN CENTENARIO	\$9	\$10 ⁵⁰	\$11 ⁵⁰		
7 LEGUAS	\$10 ⁵⁰	\$11	\$12		
CLASE AZUL	\$14 ⁵⁰	\$16			
ASOMBROSO	\$15	\$19			
CORRALEJO	\$8	\$9	\$10	\$20	
KAH		\$15	\$16		
CASA DRAGONES					\$45
ESPOLON	\$8	\$9	\$10	\$20	
CABO WABO	\$9	\$13	\$14		





MEZCAL



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



DEL MAGUEY CREMA DE MEZCAL	\$12
MONTELOBOS JOVEN	\$14
DEL MAGUEY VIDA	\$9
DEL MAGUEY CHICHICAPA	\$18
ILEGAL SILVER	\$12
ILEGAL REPOSADO	\$15
ILEGAL ANEJO	\$20





SPIRITS



VODKA

<i>New Amsterdam</i>	\$8
<i>Grey Goode</i>	\$9.50
<i>Kettle one</i>	\$9
<i>Tito's</i>	\$8
<i>Ciroc</i>	\$9.50

RUM

<i>Bacardi Silver</i>	\$8
<i>Bacardi Solera</i>	\$9
<i>Don Q. Silver</i>	\$8
<i>Ron Zacapa XO</i>	\$22

SCOTCH

<i>Chivas 12 yr.</i>	\$9
<i>Glenfiddich</i>	\$12
<i>Dewar's</i>	\$8
<i>Johnny Walker Black</i>	\$9
<i>Johnny Walker Green</i>	\$18
<i>Johnny Walker Platinum</i>	\$25

GIN

<i>Hendrick's</i>	\$10
<i>Bombay Sapphire</i>	\$9.50
<i>Tanqueray</i>	\$9

COGNAC

<i>Hennessy</i>	\$10
<i>Remy Martin VSOP</i>	\$12
<i>Torres 10</i>	\$10
<i>Torres 20</i>	\$12

BOURBON & WHISKEY

<i>Jack Daniels</i>	\$9
<i>Crown Royal</i>	\$9
<i>Jim Beam</i>	\$8
<i>Seagram VO</i>	\$8



DESSERTS

POSTRES

\$5.50

HOME MADE FLAN

Mexican vanilla custard with a touch of brandy & Kahlúa

\$5.50

FRIED ICE CREAM

Served on top a sugar cinnamon crunch with chocolate sauce

\$7.50

7 LAYER CHOCOLATE CAKE

WITH ICE CREAM

All about chocolate, chocolate cake, chocolate frosting, topped with chocolate ganache and chocolate chips

\$12.95

ICE CREAM PARTY TIME

HAVE FUN AND MAKE YOUR OWN!

Delicious variations of hand made traditional Mexican ice cream, served with waffle cones, sprinkles, oreo cookies, strawberry and chocolate syrup "Great to Share" Serve in a fun mini ice cream cart.

\$5.95

HOMEMADE MEXICAN ICE CREAM

TRY OUR TRADITIONAL FLAVORS!

Traditional home made Mexican flavored ice cream. Served in a home made crispy bowl. Ask your servers for available flavors

\$12.50

HAPPY CHURROS CART

YOU'LL BE SURPRISED!

Homemade cinnamon-sugar pastry stick, served with vanilla, caramel, strawberry syrup and a cup of hot chocolate. Serve in a fun mini churro cart

\$7.50

CARROT CAKE

CLAUDIA'S RECOMMENDATION!

Claudia's recipe very moist, carrots, orange juice, pineapple bits, walnuts, coconut, Cheese cream frosting

\$7.50

WHITE CHOCOLATE KEYLIME MOUSSE

FRESH AND TASTY!

Made with no flour, this delicious entremets, brought to Mexico during the Austrian Empire, is fresh and fluffy. Cream cheese, white chocolate and Key lime.

*Poultry, meat and eggs ordered below fully cooked
are at customer's risk.*

