YUCATÁN
MEXICAN GRILL



Cocktails



El Yucatán Sangría 12.00
White or Red Mexican Sangria with fresh muddled fruits and agave nectar

Mojito 11.00
Muddled lime, mint and sugar cane with white rum and ice

Coronarita..... 18.00
Silver tequila, triple sec & lime sours shaken with ice and topped with a Corona



La Bamba 15.00
The Yucatán lime Margarita topped with Red Sangría



Old Fashioned 14.00
Bulleit Bourbon, Agave Nectar, Angostura Bitters, orange and maraschino cherry



Espresso Martini 14.00
Vanilla vodka, Kahlua, Simple Syrup and Espresso



Moscow Mule 12.00
Vodka, lime juice and Ginger Beer, served in a copper mug



Michelada 12.00
Lime juice and a savory mix of sauces and spices, topped with your choice of beer



El Yucatán Margarita 10.00
Blanco Tequila, orange liqueur, fresh lime juice and a splash of sours

Jalapeño Margarita..... 13.00
Grilled jalapeños & limes, Reposado Tequila and lime juice in a Tajin-rimmed glass



Margarita Especial 14.00
Gran Centenario Tequila, Cointreau, lime juice & agave in a salt-rimmed glass

Mezcalita 12.00
Mezcal Espadin, lime juice and piloncillo syrup in a tajin-rimmed glass

La Rancherita 12.00
Blue Agave Vodka, muddled lemon and agave nctar with a splash of club soda



La Paloma 13.00
Grapefruit and lime juice with Reposado Tequila in a salt & Tajin-rimmed glass



Cantarito 13.00
Blanco Tequila and Mezcal with Grapefruit, Lime and orange juices, topped with Grapefruit soda, in a tajin-rimmed clay “jarrito” cup



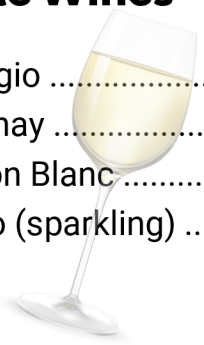


Red Wines



Cabernet Sauvignon 12.00
Merlot 12.00
Chianti 12.00
Pinot Noir 12.00
Toscano 12.00

White Wines



Pinot Grigio 12.00
Chardonnay 12.00
Sauvignon Blanc 12.00
Prosecco (sparkling) 12.00

Bottled Beers

Mexican

Corona 6.50
Corona Light 6.50
Dos Equis 6.50
Modelo Especial 6.50
Pacifico 6.50

US & European

Heineken 6.50
Heineken Light 6.50
Coors Light 6.50
Bud Light 6.50
Michelob Light 6.50