



MARINITAS

BRUNCH SPECIALS

Sobieski Bloody Mary Buffet choose award winning Sobieski vodka or blanco tequila and mix to your liking with your choice of hot sauces, condiments; mild, medium or spicy bloody mixes 4.

Steak & Eggs two eggs any style with grilled porcini-chile rubbed flatiron steak, potato-chorizo hash and rajas 16.75

Chile Relleno fried Anaheim chile stuffed with shredded chicken, cheese and pipian mole. Served with a poached egg, avocado, salsa fresca and chipotle Hollandaise 11.95

Crispy Breakfast Tacos (2) spicy chorizo, scrambled eggs, queso Oaxaca, potatoes, salsa fresca and black bean sauce 10.75

Huevos Rancheros baked layers of tortillas and black beans with two eggs over easy, salsa roja, green onions, crumbled queso fresco and crema Mexicana 11.95

Mexican French Toast brioche bread soaked in a vanilla & Mexican cinnamon egg batter served with mangos and dark agave syrup 9.75

Side of Bacon Hobb's applewood smoked 4.50

Side of Potato Chorizo Hash 4.95

MARGARITAS

Why they're so good:

We use only high-quality Cointreau or Grand Marnier, with 100% Agave Tequila, and squeeze limes daily...no preservatives!

GLASS/PITCHER

THE BIG FOUR

CASA Maestro Dobel Blanco, Cointreau, house made sweet & sour 8.95/39.55

DELUXE Chimayo Reposado, Cointreau, house made sweet & sour 9.95/45.75

SUPREMO Hornitos Anejo, Cointreau, house made sweet & sour 10.95/50.75

ESPECIAL Don Julio Reposado, Grand Marnier, house made sweet & sour 12.95/59.75

FIERO Maestro Dobel Blanco, Cointreau, fresh jalapeño, house made sweet & sour 9.95

16 oz Draft

XX Amber, Tecate, 805 Blonde Ale 5.50

Negra Modelo, Mt Tam Pale Ale, Lagunitas IPA 5.75

Mini draft beer 1.75

BEBIDAS

LATIN SPECIALTIES & MORE

CUCUMBER LEMONADE Pearl Cucumber Vodka, St. Germain Elderflower liquor and fresh lemonade 9.95

GRAND MANHATTAN Bulliet Bourbon, Grand Marnier, Carpano Antica Vermouth and a dash of bitters 11

MARIN MOJITO Silver Rum, mint, sugar + lime 9.50

SEASONAL MARGARITA Head Bartender David's creation with Maestro Dobel Blanco 9.95

DARK & STORMY Goslings Dark Rum and ginger beer 8.75

MARINITAS PALOMA Maestro Dobel Blanco, Grand Marnier, fresh grapefruit juice and lemon-lime soda 9.95

ESPRESSO MARTINI Vodka, Borghetti espresso liquor and cream 9.75

CAIPIRINHA Cachaca, muddled sugar and lime 8.50

SANGRIA Red 6.95/34

CITRUS-MINT COOLER non-alcoholic 3.95

HOUSE MADE LEMONADE 3.95

Beers

Corona, Corona Light, Modelo Especial, Pacifico 5

Stella Artois 5.50

Becks NA 4.50

Bud Light 4.00

Bottles

TEQUILAS

Blancos (Aged up to 2 months)

Reposados (Aged 2-11 months)

Anejos (Aged 1 year or more)

Casa Dragones 14
Milagro Single Barrel 13
Ocho 12.50
Jose Cuervo Platino 12
Asombroso 11
Chamucos 11
Casamigos 11
123 11
Corzo 11
Don Julio 11
El Tesoro 11
Fortaleza 10
Casa Noble 10
Chinaco 10

Partida 9.50
Patron 9.50
Cazadores 9
Tres Generaciones 9
7 Leguas 9
Corralejo 8.50
El Mayor 8.50
Gran Centenario 8.50
Herradura 8.50
Hornitos 8.50
Milagro 8.50
Oro Azul 8.50
Magave 8
Maestro Dobel 8

Clase Azul 19
Milargo Single Barrel 15
Maestro Diamante 14
Ocho 13
Casamigos 12.50
Chamucos 12
123 12
Don Julio 12
El Tesoro 12
Corzo 11.50
Fortaleza 11
Casa Noble 11
Chinaco 11
Maestro Dobel 11
El Mayor 10.50

Corralejo Triple 10.50
Partida 10.50
Herradura 10.50
Patron 10.50
Cazadores 10
Tres Generaciones 10
7 Leguas 10
Gran Centenario 9.50
Hornitos 9
Milagro 9
Oro Azul 9
Chimayo 9
Corazón 8.50
Corralejo 8.50
Magave 8.50

Asombroso Anejo 32
Casa Nobles Single Barrel 5yr 23
Don Julio 1942 22
Ocho Extra 21
Milagro Single Barrel 20
El Tesoro Paradiso 17.50
Cuervo Reserve De la Familia 17
Fortaleza 15
Gran Centenario 14.50
Don Julio 70 14
Ocho 14
Chamucos 14
123 14
Herradura 13.50
Casamigos 13
Don Julio 13

Cazadores extra 12.50
Dulce Vida 12
Maestro Dobel 12
Corzo 12
Chinaco 12
El Tesoro 12
Tres Generaciones 12
El Mayor 11.75
Casa Noble 11.75
Cazadores 11.50
Partida 11.50
Patron 11.50
Oro Azul 11
7 Leguas 11
Corralejo 9.50
Hornitos 10
Magave 9.50
Milagro 9.50