

December 23rd, 2020
REVISED

Don Carlos Cantina
**Legendary
Drinks**



Signature House Margarita

José Cuervo Tradicional Plata, Triple Sec, Agave nectar,
fresh-squeezed lime juice & orange juice.
Regular | Large | Pitcher



José Cuervo Flavored Margaritas

Avocado Margarita



Pineapple Serrano
Cucumber Serrano
Mango
Avocado
Peach
Strawberry Chamoy
Watermelon
Passion Fruit
Raspberry
Mangonada
(Includes Tajin & Chamoy)

Traditional Margaritas

The Platinum Navigation

Herradura Silver Tequila, Cointreau, fresh Agave nectar & fresh lime juice

The Broadway Reserve Margarita

Avión Silver Tequila, Cointreau, Agave nectar and lime juice

The Magnolia Gold Margarita

José Cuervo Gold Tequila, **Gran Gala**, Agave nectar & fresh lime juice

Skinny Margarita

Dulce Vida Blanco Tequila, Grand Gala, fresh squeezed grapefruit juice, and lime juice with agave nectar

Premium Floaters

Don Julio Silver	Herradura Ultra Añejo
Don Julio Añejo	Tres Generaciones
Patrón Silver	1800 Reposado
Patrón Reposado	1800 Silver
Patrón Extra Añejo	Sauza Silver
Herradura Silver	El Jimador Silver
Herradura Reposado	El Jimador Añejo

All Margaritas Available by the Pitcher

A Designated Driver is very important. Please understand that we are duty bound to NOT serve you alcohol to the point of intoxication under any circumstances. Designate a non-drinking driver for your party before drinking alcoholic beverages. ¡Gracias! Don Carlos Mexican Restaurants

Signature Cocktails

CANTINFLAS

Herradura Silver Tequila, orange peel, bitters, agave

EL CHAPULÍN COLORADO

1800 Silver Tequila, cucumber, blackberry, fresh lemon juice and ginger beer. Inspired by a classic tequila drink called "El Diablo"

AGUA RANCHERO

Ocho Plata Tequila, Cointreau, lime juice, organic agave nectar & Topo Chico with a chile salt rim.

CHESPIRITO

El Jimador Tequila, tamarindo, sarsaparilla, lime

PALOMA DE MERCADO

Tequila Ocho, lime, mango and chile soda, salt

PALOMA DE PIÑA

Tequila Ocho, pineapple and Habanero relish, pineapple soda, salt. Garnished with grilled pineapple

PALOMA RÚSTICA

Tequila Ocho, grapefruit soda, grapefruit, salt

BLACKBERRY MOJITO

Meyers Rum, muddled Texas blackberries, lime, mint, simple syrup, soda

After Dinner

FLANTINI

Absolut Vodka, Caramel Syrup, Evaporated Milk, orange juice garnished with a cherry

TRES LECHE

Sweetened condensed milk, evaporated milk, cinnamon cream rum and vanilla vodka. Garnished with a bit of ground cinnamon

DON CARLOS COFFEE

José Cuervo Gold Tequila, coffee, Kahlúa and cream

Signature Micheladas

Add 4 chilled Shrimp on a skewer - \$3.00

MICHELADA TRADICIONAL

Beer of choice and lime juice served over ice with salted rim

MICHELADA CHAMOY

Beer of choice, lime, chamoy and rum over ice with salted rim

MICHELADA DON CARLOS

Beer of choice, lime, homemade tomato mix over ice with salted rim

CHELADA RITA

Our Signature House Margarita topped with our house-made Michelada tomato mix with salted rim

Michelada Don Carlos



Don Carlos Originals

STRAWBERRY DAIQUIRI

Frozen blend of **Bayou Rum**, & strawberries topped with whipped cream.

PIÑA FRESCA

Malibu Coconut Rum with our special Piña Colada mix, Cream of Coconut, Pineapple Juice and fresh Pineapple Slices. Served Frozen

MEXICAN FLAG

Fresh blended Strawberries atop a Frozen Margarita with Midori Melon Liqueur

BLOODY ORANGE

Herradura Reposado and Cointreau garnished with an orange.

BAJA SMASH

Bayou Rum, fresh strawberries, mint & fresh-pressed lemon juice

RED WINE SANGRIA

Red wine, orange juice, lime, mango, pineapple, orange, Simple syrup & brandy



MEXICAN FLAG

Vinos | Wines

BLUSH

White Zinfandel

WHITE WINE

Chardonnay
Pinot Grigio
Moscato

RED

Pinot Noir
Merlot
Cabernet

Topo Chico | Limeade with Chamoy

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Tequilas Blancos

Don Julio | Patrón | Herradura | Clase Azul | Arette Blanco | Sauza
Cuervo Tradicional | 1800 Silver | Jimador | Hornitos

Reposados

Patrón | Don Julio | Herradura | Clase Azul | Jimador | 1800
Sauza | Hornitos

Añejos

Tres Generaciones | Patrón | Jimador

1800 Añejos | Don Julio



Mezcales

Del Maguey Vida

Del Maguey Crema de Mezcal

Creyente Mezcal Joven



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Happy Hour!

11AM - 7PM MONDAY - TUESDAY

HOUSE MARGARITAS
\$3.95

Frozen or Rocks | Add Flavor for \$1 more

HOUSE WINE \$4.95 Glass

BOTTLED BEER

Domestic \$2.50 Imported \$3.50

3PM - 7PM WEDNESDAY - FRIDAY

HOUSE MARGARITA
\$4.95

Frozen or Rocks | Add flavor for \$1 More

HOUSE WINE \$4.95 Glass

BOTTLED BEER

Domestic \$2.50 Imported \$3.50

Happy Hour Food

SERVED MONDAY - TUESDAY 11AM - 7PM | WEDNESDAY - FRIDAY 3PM - 7PM
with the Purchase of an Alcoholic Beverage

FLAUTAS CHIQUITAS \$4.95
Chicken Flautas served with
Lettuce, Tomato & Sour Cream

FAJITADILLAS \$4.95
Chicken or Al Pastor Fajitadillas served
with Lettuce, Tomato, Jalapeños & Sour Cream

NACHOS SUPREMOS Medium \$4.95
Ground Beef or Al Pastor Nachos with Refried
Beans, melted Cheese, Lettuce, Tomato
and Sour Cream

TACO & FRIES \$4.95
Choice of Al Pastor or Carnitas, Pico de Gallo



Cervezas!

DOMESTIC \$3.50

Budweiser	Coors Lite
Bud Light	Miller Lite
Michelob Ultra	Shiner Bock

IMPORTED \$4.50

Corona	Tecate	Modelo Especial
Corona Light	Tecate Light	Modelo Negra
Dox XX Lager	Pacifico	Heineken
Dos XX Amber		

Don Carlos
CANTINA
&
MEXICAN RESTAURANT

Happy Hour!

11AM - 7PM MONDAY - TUESDAY

HOUSE MARGARITAS
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HOUSE WINE \$4.95 Glass

DRAFT BEER

Domestic \$2.50 Imported \$3.50

3PM - 7PM WEDNESDAY - FRIDAY

HOUSE MARGARITA
\$4.95

Frozen or Rocks | Add flavor for \$1 More

HOUSE WINE \$4.95 Glass

DRAFT BEER

Domestic \$2.95 Reg. | \$4.50 Lg Imported \$3.45 Reg. | \$4.95 Lg

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Beans, melted Cheese, Lettuce, Tomato
and Sour Cream

TACO & FRIES \$4.95
Choice of Al Pastor or Carnitas, Pico de Gallo

Cervezas!

BOTTLED DOMESTICS \$3.50

Budweiser Coors Lite
Bud Light Miller Lite
Michelob Ultra Shiner Bock

BOTTLED IMPORTS \$4.50

Corona Tecate Modelo Especial
Corona Light Tecate Light Modelo Negra
Dox XX Lager Pacifico Heineken
Dos XX Amber

DOMESTIC DRAFT BEER

\$3.45 Regular | \$4.95 Large
Miller Lite | Coors Lite | Bud Lite
Shiner Bock | Michelob Ultra

IMPORTED DRAFT BEER \$3.75 Reg. | \$5.50 Lg.

Dos Equis
Modelo Especial

