

Dos A Rita

Enjoy our 32oz margarita frozen or on the rocks, with your choice of beer stuck in head first

Davy Crockett

Combine Alamo beer with our frozen margarita and enjoy

Tropical Chamoy

A blend of mango pineapple and chamoy with choice of Dos XX or any other beer

Mariachi Loco

Frozen margarita with jarritos pineapple and a float of amaretto liqueur

La Quinceañera

Frozen margarita with jarritos fruit punch and a blue curacao float

Santa Anna

Our Original Margarita with a Mexican Pepsi Bottle and a floater of Seagrams 7

Black Volcano

A uniquely great combination of our Original Margarita and Shiner Black beer

THE ORIGINAL

MEXICAN RESTAURANT & BAR



Our signature
Tropical Chamoy Beer-Rita

Ice cold draft beer
served in a frozen schooner

Our famous
32oz Bloody Mary

Our unique and bold
Santa Anna Beer-Rita

TRADITIONAL FLAVOR MARGARITAS

We serve our flavors with our frozen original margarita.

Add an extra shot of house tequila to your 14oz margarita for \$2.

14oz 9.00 32oz 17.00

STRAWBERRY • TROPICAL • PRICKLY PEAR • JALAPEÑO • CHAMOY
SANGRIA • RASPBERRY • BLUE CURACAO • MELON • BANANA
WATERMELON • PEACH • COCONUT • ITALIAN

TRADITIONAL LIME AND TOP SHELF MARGARITAS

Top shelf margaritas served on the rocks.

Add an extra shot of house tequila to your 14oz margarita for \$2.

	14oz	32oz
THE ORIGINAL MARGARITA		
Tequila, triple sec, and sweet and sour mix	8.00	15.00
EL JIMADOR MARGARITA		
El Jimador Reposado, Gran Gala and sweet and sour mix	10.00	19.00
CUERVO RITA		
Cuervo Gold, Gran Gala and sweet and sour mix	11.00	21.00
1800 RITA		
1800 Silver, Gran Gala and sweet and sour mix	12.00	23.00
HORNI RITA		
Suaza Hornitos Reposado, Gran Gala and sweet and sour mix	13.00	25.00
CAZA RITA		
Cazadores Reposado, Gran Gala and sweet and sour mix	14.00	27.00



Melon Blue Curacao Prickly Pear Strawberry Sangria

We may be able to make drinks not on the menu but they are subject to a no return policy.

COCKTAILS

Add an extra shot of any house liquor to your 12oz or 14oz cocktail for \$2

MALIBU PUNCH	12oz	
Malibu rum, pineapple juice, grenadine with a splash of orange juice.	6.50	
BLUE HAWAIIAN		
Rum, Blue Curacao, pineapple juice and a splash of coconut cream	6.50	
ACAPULCO SAND		
Horchata with Kahlua and Rum	7.00	
THE FIRECRACKER		
Cucumber vodka, Watermelon liqueur and sweet and sour mix	7.00	
BLOODY MARY	14oz	32oz
Vodka and Zing Zang bloody mary mix.	7.00	13.50
SHARK ATTACK		12oz
Tequila, rum, pineapple & orange juice with a splash of grenadine	6.50	
FUEGO-CHATA		
Horchata served with Fireball and Rum.	7.00	
BAY BREEZE		
Rum, cranberry, and pineapple juice.	6.00	
IRISH BUCK		
Jameson with Ginger Ale and a splash of sweet and sour mix.	7.00	



The Firecracker Blue Hawaiian Malibu Punch Acapulco Sand



Monday through Saturday, this restaurant begins the sale of alcohol at 9am.
Sunday, alcohol sales begin at noon. 10am if alcohol is ordered with food.

Last call is at 1:30am. No large margaritas, or Dos-a-ritas during last call.
Due to Texas Law, all alcoholic beverages must be removed from all tables by 2:15am.



DRAFT BEERS



Get a shot of house liquor with your 15oz draft for \$2

	15oz	32oz
LONE STAR The National Beer of Texas is golden lager	4.25	8.00
SHINER BOCK A great dark Texas beer that is loved by all	4.50	8.00
BUD LIGHT Enjoy a nice cold bud light on draft	5.25	9.50
DOS EQUIS LAGER (Mexico) One of Mexico's best known beers	5.25	9.50
TECATE LIGHT (Mexico) A pale lager con sabor y carácter	4.25	8.00

BOTTLED BEERS

Get a shot of house liquor with your bottled beer for \$2



ALAMO BEER (San Antonio) This locally brewed golden ale is Hank Hill's favorite	12oz	5.00
BUD LIGHT Be yourself and make it a Bud Light	12oz	5.00
COORS LIGHT The Silver Bullet	12oz	4.50
MILLER LITE Triple hops brewed	12oz	4.50
MICHELOB ULTRA A low carb & low calorie light beer	12oz	5.25
DOS XX (Mexico) The beer of choice for the most interesting man in the world	12oz	5.00
CARTA BLANCA (Mexico) A golden lager that is one of Mexico's beloved beers	12oz	5.00
CORONA Miles away from ordinary	12oz	5.50
TECATE (Mexico) A pale lager served in the traditional can	12oz	5.00
SHINER BLACK A Bohemian style black lager	12oz	5.00
MICHELADA Turn any bottled beer to this Mexican favorite. We provide the ice-cold glass, Clamato, limes, Tabasco, and Worcestershire. You mix it to your liking		1.00

BEER RITAS

Enjoy our 32oz house margarita, frozen or on the rocks, with your choice of beer stuck in head first (prices vary). Beer-ritas can be top-shelf, but they are charged as a top-shelf margarita plus beer. Any non-alcoholic flavor can be added to your frozen dos-a-rita for \$1.

DOS-A-RITA Enjoy our 32oz margarita frozen or on the rocks, with your choice of beer stuck in head first	18.00
DAVY CROCKETT Combine Alamo beer with our frozen margarita and enjoy	18.00
TROPICAL CHAMOY A blend of mango, pineapple and chamoy with a choice of Dos XX or any other beer	19.00
MARIACHI LOCO Frozen margarita with jarritos pineapple and a float of amaretto liqueur	18.00
LA QUINCEAÑERA Frozen margarita with jarritos fruit punch and a blue curaçao float	18.00
BLACK VOLCANO A uniquely great combination of our Original Margarita and Shiner Black beer	18.00
SANTA ANNA Our Original Margarita with a Mexican Pepsi Bottle and a floater of Seagrams 7	18.00



Due to Texas alcohol laws, there is a limit of one dos-a-rita per customer per visit. Additional shots of alcohol cannot be added to a dos-a-rita or 32oz margarita.

SHOTS

RAGING PUERTO RICAN 151, 99 banana liqueur and pineapple juice	5.00
BIRTHDAY CAKE UV Cake Vodka, raspberry schnapps and pineapple juice	5.00
UPSIDE-DOWN PINEAPPLE CAKE UV Cake vodka, pineapple juice	5.00
F-BOMB Fireball and energy drink	6.00
EL PEPINO ORIGINAL Cucumber vodka, sprite and sweet and sour mix	6.00
JAGER BOMB Jagermeister dropped in an energy drink	7.00
VEGAS BOMB Butterscotch, Crown and energy drink	7.00
LA BOMBONERA Captain Morgan and Butterscotch dropped in Horchata	6.00



Upside-Down Pineapple Cake

Jager Bomb

Birthday Cake

El Pepino Original

La Bombonera

WINE

Red A lovely smooth and Argentine Malbec	Glass 6.50	Bottle 25.00
Blush A refreshing dry Blush	Glass 6.00	Bottle 23.00
White A refreshing Chardonnay that will nicely complement your meal	Glass 7.00	Bottle 27.00
Method Champagne A sparkling champagne from California that can be enjoyed on its own or as a Mimosa	Glass 7.00	Bottle 27.00

ON THE SHELF

House Liquors and Liqueurs: Single: 5.25 Double: 7.25
Vodka, Rum, Tequila, Whiskey, Bourbon, Gin, Peach, Melon, Amaretto, Raspberry, Blue Curaçao
Crème de Menthe, Watermelon, Butterscotch

Premium Liquors and Liqueurs: Single: 6.25 Double: 9.25

TEQUILA: Cuervo Gold, El Jimador Reposado
VODKA: Absolut, Tito's, Effen Cucumber, UV Cake
RUM: Bacardi, 151, Captain Morgan Spiced Rum, Malibu Coconut
GIN: Tanqueray, Beefeater, Bombay Sapphire

WHISKEY AND BOURBON: Jack Daniels, Jim Beam, Seagram's 7
LIQUEURS: Carolan's Irish Cream, Kahlua, Jägermeister, Fireball, 99 Banana

Super Premium Liquors and Liqueurs: (Prices Vary)

Patron Silver, Cazadores, Herradura Añejo, 1800 Silver, Don Julio Silver, Suaza Hornitos Reposado, Grey Goose, Crown Royal, Jameson, Chivas Regal, Glenlivet, Buchanan's, Johnny Walker Black, Grand Marnier, Cointreau, Courvoisier, V.S.O.P.

AFTER DINNER COFFEES AND CREAMS



YUCATAN SUNSET Horchata with Irish cream	12oz	7.00
WHITE RUSSIAN Vodka, Kahlua, and cream	10oz	7.00
COLORADO BULLDOG Vodka, Kahlua, cream, and a splash of Coke	14oz	7.00

ORIGINAL COFFEE ROYAL Coffee, Irish cream, and whipped cream	10oz	7.00
IRISH COFFEE Irish Whiskey, hot coffee topped, and whipped cream	10oz	7.00
MEXICAN COFFEE Kahlua, hot coffee, and whipped cream	10oz	7.00

OPEN 24HRS



GO TEXAN.

You must be 21 to consume alcohol in this establishment. City ordinance prohibits smoking anywhere in the restaurant. If you over indulge, we will gladly call a taxi for you. We accept Visa, MasterCard, American Express & Discover. No personal checks, pre-paid cards, or gift cards are accepted. Please expect a delay when processing separate checks. All alcoholic beverages are subject to a mandated tax. Any special request beverages are subject to a no return policy.



We are available for catering and private parties. For more information, ask your server or call our offices at (210) 224-9051.



GO TEXAN.