



# 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 <sup>50</sup>	\$9	\$11		\$60
EL MILAGRO	\$8 <sup>50</sup>	\$9	\$11		
MILAGRO SELECT BARREL	\$13	\$15	\$20		
PATRON	\$11	\$12	\$13	\$25	\$45
DON JULIO	\$10 <sup>50</sup>	\$11	\$12	\$20	\$50
GRAN CENTENARIO	\$9	\$10 <sup>50</sup>	\$11 <sup>50</sup>		
7 LEGUAS	\$10 <sup>50</sup>	\$11	\$12		
CLASE AZUL	\$14 <sup>50</sup>	\$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.*

