

El Jardín

Tequila Bar & Restaurant

Guacamole \$9

A mix of avocado, onions, cilantro, jalapenos, tomatoes, salt and lime juice made fresh daily, served with house made corn tortillas.

hand made corn tortillas side \$3

Chips and Salsa \$3

A basket of freshly made corn tortillas chips served with fire roasted chile de arbol chunky salsa and green salsa.

Tostadas de Ceviche \$11

Fresh white fish marinated in lime juice and mixed with cilantro, jalapeños and onions, topped with sliced avocado served over crunchy corn tostadas.
(Two Tostadas)

Flautas Chicken \$10

Crispy golden taquitos topped with shredded lettuce, sour cream, queso fresco, salsa verde and salsa roja.
(Three Flautas)

Tacos

Carnitas- Michoacan style marinated pork \$9
(Three Tacos)

Quesadillas

Hand made corn tortillas grilled with Queso - oaxaca & monterrey cheese \$9
Rajas - fire-roasted poblano strips \$9
(Two Quesadillas)

Sides \$1 each

Chunky arbol salsa / Red salsa
Green salsa / Sour cream

Burritos

Burrito Carne Asada \$10

Marinated carne asada steak, poblano peppers, onions and bacon, topped with fresh pico de gallo, black beans, mexican rice, sour cream & cheese, wrapped up in a flour tortilla.

Burrito Vegetariano \$9

A mix of sautéed poblano peppers, carrots, zucchini, mushrooms, potatoes, and onions topped with black beans, Mexican rice, cheese, pico de gallo, and chipotle sour cream all rolled up in a spinach tortilla.

Burrito Chicken \$10

A blend of grilled marinated chicken, black beans, Mexican rice, sour cream, cheese, salsa roja and pico de gallo, wrapped up in a flour tortilla.

Burrito Carnitas \$10

Slow cooked shredded pork topped with salsa roja, pico de gallo, sour cream, cheese, black beans and Mexican rice rolled up in a flour tortilla.

Dessert

Churros \$6

Aguas Frescas

Flavors: Lemonade, weekdays and Horchata on weekends (NO REFILLS)

Glass \$4

Pitcher \$12

Voss Still or Sparkling Water \$4

Winter Business Hours:

Monday & Tuesday *CLOSED* / Wednesday *5pm-9pm* / Thursday, Friday & Saturday *5pm-10pm* / Sunday *12pm-5pm*

Bands (Live Music): Wednesday *SABROSITO*, Thursday *PELLEJO SECO*, Friday *SON DE KALI*, Saturday *SUGADADY*, Sunday *MARIACHI*

No substitutions please

Parties of 6 or more 18% gratuity included.

No personal checks.

Visa, Mastercard, and American Express accepted.
Corkage & Cake Cutting fees apply

MARGARITAS & TEQUILA DRINKS

All of our hand shaken drinks are made with 100% blue agave Tequila served on the rocks!

TEQUILA OF THE MONTH



TEQUILA
el mayor

The Gonzalez family-owned distillery "El Mayor" leads the way in taking tradition to new heights with a line of ultra premium tequilas. With three varieties, the crisp, light Blanco, the mellow, barrel-aged Reposado and the luxurious, full-bodied, barrel-aged Añejo, there's a taste for every connoisseur of fine spirits.

MARGARITA EL MAYOR \$11

El Mayor Blanco, smooth blue agave notes with hints of citrus fruit

MARGARITA JARDIN Glass \$10 Pitcher \$27

Huizache Blanco tequila, fresh house made margarita mix - make it a Cadillac for \$2 more!

CADILLAC MARGARITA PITCHER \$32

MARGARITA PAQUI \$11

Paqui Blanco Tequila, its crisp, light body with just a hint of pepper gives your margarita the perfect sophisticated twist

MARGARITA PARTIDA (Organic) \$13

Partida Blanco, boasting a soft floral aroma and blended perfectly with hints of citrus, fresh herbs and tropical fruit

MARGARITA 3 AGAVES \$11

3 Agaves Blanco, pure and unaged, capturing the clean and herbaceous taste of pure agave

CHAMBORD MARGARITA \$12

Enjoy the sweet and salty taste when you blend, Tezon Blanco tequila, Chambord, our fresh Margarita mix, & a salted rim

LEMON-BASIL MARGARITA \$12

It's Mexico meets Thailand. This drink infuses fresh lemon & basil leaves with Tezon Silver tequila & fresh margarita mix

PINARITA \$12

Freshly muddled pineapple mixed with Hacienda de los Diaz reposado tequila, pineapple juice & fresh margarita mix

CHILE MANGO \$12

A sweet & spicy mix of fresh mango, mango puree, fresh margarita mix & El Mayor blanco tequila on the rocks with a chili powder rim!

MARGARITAS & TEQUILA DRINKS *continued*

BLOODY MARY / MARIA \$11

Either way you want her, she will kick the hangover out of you! Served with either pepper vodka or tequila

LOW CARB-RITA \$13

A refreshing way to unwind without the carbs! Cazadores Silver tequila, Agave Nectar, lime juice & muddle orange make this drink a great way to party with out paying for it later!

SPECIALTY DRINKS

CLASSIC MOJITO \$11

Fresh muddled mint, limes, and white sugar, shaken with Bacardi rum and topped with soda water

FLAVORED MOJITO's \$12

Coco, Strawberry, Pineapple, Mango Bacardi Rum

CAIPIRINHA \$11

A Brazilian take on the mojito, fresh limes muddled with brown sugar and Seagrams Cachaca

SANGRIA Glass \$6 / Pitcher \$18

Red wine, orange, lemon juice, fresh fruit & our secret ingredient

TEQUILA SELECTION

All our Tequilas are made from the 100% blue agave

	AÑEJO	REPOSADO	BLANCO
Cazadores	\$11	\$10	\$9
Hacienda Diaz		\$10	
Partida	\$13	\$12	\$11
Tezón	\$11	\$10	\$9
Amate	\$11	\$10	\$9

WINE

RED Gls/Btl

Estancia/Cabernet Sauvignon/Paso Robles	9 / 36
Sterling/Merlot/Napa	9 / 36

WHITE

Wente/SB/Livermore Valley	9 / 36
Sterling/Chardonnay/Napa	9 / 36

BEER

Corona, Coors Light, Negra Modelo, Tecate, Pacifico	\$5
Beer Bucket (4)	\$18

MICHELADA \$7

Beer of your choice, salted rim, ice & fresh lime juice

CUBANA \$7

Beer of your choice, salted rim, ice & bloody mary mix