

El Jardín

Guacamole \$ 9

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

Side of a dozen corn tortillas \$3

Chips and Salsa \$ 3

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

Tostadas de Ceviche (2) \$ 11

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

Flautas (3) Chicken \$ 10 or Potato \$ 9

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

Gorditas de Frijoles con Carnitas (2) \$10

Corn pockets stuffed with carnitas and black beans, shredded lettuce, onions, guajillo sauce and avocado.

Tacos (3)

Barbacoa-shredded lamb marinated with ancho and guajillo peppers \$ 9

Carnitas- Michoacan style marinated pork \$ 9

Tortas

Mexican style sandwiches

Carnitas \$10

Slow cooked Michoacan style shredded pork layered with onions, tomatoes, avocado and topped with chipotle aioli toasted to perfection.

Veggie \$9

Tortita de Papa, topped with poblano peppers, chipotle sour cream, spinach and fresh cheese. Jalapenos added upon request.

Milanesa de Pollo \$10

Hand breaded chicken breast, topped with queso fresco, tomatoes, lettuce, avocado, caramelized onions and a light spread of mayonnaise.

Carne Asada \$10

Marinated carne asada steak covered in roasted poblano peppers, onions, bacon and jack cheese then topped with a garlic aioli and toasted.

Elote Azteca \$ 4

Corn on the cob roasted with butter and epazote then topped with your choice of:
Mayonnaise and queso seco or
lime and piquin pepper.

Tequila Bar & Restaurant

Quesadillas (2)

Hand made corn tortillas grilled with
Queso - oaxaca & monterrey cheese \$ 9
Rajas - fire-roasted poblano strips \$ 9
Carnitas- tender pork and cheese \$ 10
Pollo- chicken and cheese \$ 10

Burritos

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 together in a flour tortilla.

Vegetarian \$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.

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.

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.

Ensaladas - Salads

House Salad \$ 7

Mixed greens, tossed in a cilantro & basil vinaigrette, topped with shaved carrots, jicama, sliced mango & avocado.

Mixed greens salad \$7

Mixed greens tossed in our house dressing, topped with green beans, roasted red bell peppers, and potatoes.

add Atun (tuna)\$ 12 or Chicken \$10

Sides \$1 each

Chunky arbol salsa / red salsa
green salsa / sour cream

Aguas Frescas

Flavors : lemonade, weekdays and horchata on weekends (*no refills*)

Glass \$4 Pitcher \$12

Voss Still or Sparkling Water \$ 4

Dessert

Churros \$ 6

No substitutions please

Parties of 6 or more 18% gratuity included.

No personal checks.

Visa, Mastercard, and American Express accepted.

MARGARITAS & TEQUILA DRINKS

All of our hand shaken drinks are made with 100% blue agave Tequila served on the rocks, created by professional bar chefs; they are worth the wait!



MARGARITA OF THE MONTH \$ 13

Tezon Blanco, bright citrus fruits with hints of honey, vanilla and spice



MARGARITA JARDIN Glass \$10 Pitcher \$ 27

Huizache Blanco tequila, fresh house made margarita mix and a splash of triple sec. make it a Cadillac for \$2 more!

CADILLAC MARGARITA PITCHER \$ 32

LOW CARB-RITA \$ 13

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

CHAMBORD MARGARITA \$ 12

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

JADED \$ 11

Unlike your Ex, this drink won't leave a bad taste in your mouth! Cazadores Blanco tequila, & Blue curacao give this drink just what you need to find euphoria.

LEMON-BASIL MARGARITA \$ 12

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

SUNDAY MORNING MARGARITA \$ 12

No matter what day of the week it is, this special blend of fresh juices, Partida blanco tequila and sparkling wine is a perfect way to celebrate any occasion!

PINARITA \$ 12

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

LOCO COCO \$ 12

Coconuts gone crazy!!! Partida Blanco tequila & coconut rum, mixed with coconut milk, shaken & pour into a glass rimmed with shredded coconut!

LAGERITA \$ 10

Think if margarita had a baby with beer, rim it with salt and voila! Lagerita! Made with Amate blanco.

JARDIN'S THUNDER \$ 10

A tropical mix of Amate reposado tequila, coconut rum & special juices that will really shake things up!

MARGARITAS & TEQUILA DRINKS *continued*

CHILE MANGO \$ 12

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

BLOODY MARY / MARIA \$ 11

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

SPECIALTY DRINKS

CLASSIC MOJITO \$ 11

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

FLAVOR MOJITO's \$ 12

Coco Malibu Rum, Strawberry, Pineapple, Mango

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
Corzo	\$13	\$12	\$10
Hacienda Diaz		\$10	
Partida	\$13	\$12	\$11
Tezón	\$11	\$10	\$ 9
Amate	\$11	\$10	\$ 9

WINE

RED	Gls/Btl
Estancia/Cabernet Sauvignon/Paso	9 / 36
Robles/'07	9 / 36
Sterling/Merlot/Napa/'08	9 / 36
WHITE	
Wente/SB/Livermore Valley/'09	9 / 36
Sterling/Chardonnay/Napa/'08	9 / 36
Tamas Estate/Pinot Grigio/Central Coast/'08	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	