

MARGARITAS

DE LA CASA

Our house margarita uses 100% agave El Jimador Blanco tequila, triple sec, and sweet & sour — straight-forward and delicious

\$8/\$5 HAPPY HOUR

FRESA OR MANGO

El Jimador Blanco sets the tone for these crisp, blended margaritas

\$8.5



DESERT PEAR OR CHIPOTLE PINEAPPLE

We use excellent Monin flavored syrups and 100% agave El Jimador Blanco for these dynamically flavored margaritas

\$9

LIMÓN VERDE

Ponce Sr's favorite: Jose Cuervo Tradicional Silver tequila, mixed with Triple Sec, sweet & sour, and a heavy pour of fresh-squeezed lime juice for a tart take on a classic

\$9

★ EL DIABLITO

The "little devil" brings together Herradura Blanco, Cointreau, pure Pomegranate juice, sweet & sour, and fresh-squeezed lime juice. Evil never tasted so good

\$10.5

★ LA VANILLA

This is a sweet, robust cocktail made with Don Julio and Casa Noble Añejo tequilas, Grand Marnier, and our house-made organic agave nectar mix

\$13.5

★ LA FLACA "Skinny"

No artificial sweetening agents here. It's Milagro Reposado, and our house-made organic agave nectar mix

\$10.5

★ ORIGINAL "Skinny"

Delicately aged (for 59 days) Gran Centenario Plata tequila, Cointreau, and our house-made organic agave nectar mix

\$10.5

★ LA ROCIO "Skinny"

Make your personal trainer proud: Milagro Silver and Reposado tequilas, fresh-squeezed lime juice, Cointreau, and soda water make an all-natural cocktail that is as unforgettable as the woman it's named after.

\$10.5

★ PERFECTO

This margarita is mellowed in tone by using Corralejo Reposado tequila, Cointreau, Cointreau Noir, Orange juice, sweet & sour, and fresh-squeezed lime juice

\$11

★ SMOKEY

Get ready for strong flavors and aromas when we top a margarita made with Don Julio Añejo and our house-made organic agave nectar mix, with a floater of Del Maguey Chichicapa Mezcal

\$12.5

★ VIVA LA PONCE'S

A house favorite, we make this with Herradura Añejo, Grand Gala, Cointreau, sweet & sour, and fresh-squeezed lime juice

\$12.5



COCKTAILS

★ BLOODY MARY OR MARIA

Our house-made spicy garlic bloody mix shares equal space with either Skyy Vodka (for Mary) or Milagro Silver tequila (for Maria). We garnish this classic with jalapeño, marinated carrot, spicy green bean, olive, and fresh lime

\$8/\$5 SATURDAY 10am - 4pm

SANGRIA

Our secret recipe includes Cointreau Noir and fresh pomegranate juice. Perfect for warm weather

\$8/\$13 HALF LITER

★ VODKAS FRESCAS

Choose your preferred flavored vodka (Grey Goose Poire, Stoli Blueberry, Absolut Madarin, or Ketel One Citroen) and we'll add fresh lemon juice, simple syrup, and soda water to make your new favorite cocktail

\$8

★ CUBA LIBRE

This Caribbean standby is perfected by using Matusalem solera aged rum, bottled Mexican CocaCola, and fresh-squeezed lime juice

\$8

★ EL STEHLY DAN

We've partnered with Stehly Farms to bring you this delicious drink. We use JC Tradicional Blanco tequila, fresh-squeezed grapefruit juice, Giffard creme de Pampelmouse Rose liqueur, and a splash of soda water to round it out

\$9

★ PEPINO LIMON

REFRESHING! Jose Cuervo Tradicional blanco tequila, cucumber, lime, simple syrup, and soda water

\$9

★ Served in a pint glass. All other drinks are served in 12oz. rocks glasses, but can be made tall for an additional \$1 charge