



WE HAVE THE PASSION, YOU GET THE FLAVOR!

DRINK MENU



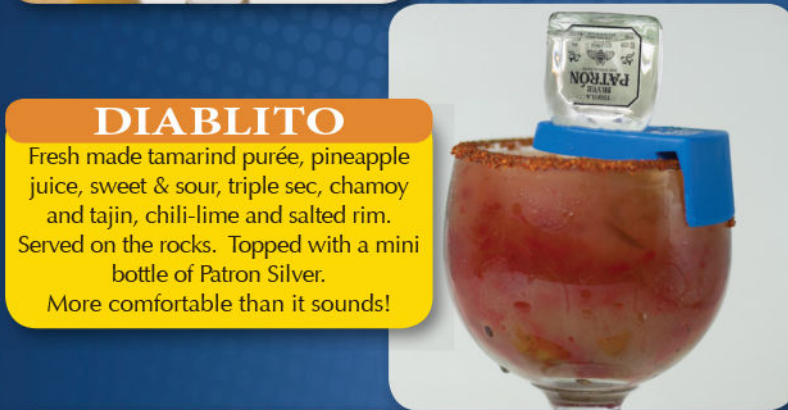
WE ID
UNDER
39

MIXOLOGY



MANGONADA

Patron Citronge, sweet & sour, mango purée, a touch of chamoy, and chili-lime salted rim. Hand-shaken and served on the rocks. Topped with a mini bottle of Don Julio Silver. Sure to tickle your throat way deep!



DIABLITO

Fresh made tamarind purée, pineapple juice, sweet & sour, triple sec, chamoy and tajin, chili-lime and salted rim. Served on the rocks. Topped with a mini bottle of Patron Silver. More comfortable than it sounds!



LA PALOMA

A refreshing blend of fresh lime juice and grapefruit flavored soda. Served on the rocks. Topped with a mini bottle of Cazadores Reposado. It's a great drink on its own.



HORCHATA BORRACHA

Rum-Chata liquor, freshly-made horchata, cinnamon-sugared rim. Served on the rocks. Topped with a mini bottle of Hennessy cognac. Loaded with flavor!

MIXOLOGY



CRAZY MARGARITA

Sauza Gold, triple sec, blue curacao and sweet & sour. Served on the rocks. Topped with a mini bottle of 1800 Silver and cerveza Coronita. A masterpiece!

NITRO-V

Altos silver, Midori sour, lemon vodka, sweet and sour, and a touch of fresh lime juice. Hand shaken and presented on the rocks. Topped with Redbull energy drink. You'll get powered up!



EXOTICA

An exquisite blend of Malibu rum, pineapple juice and fresh house made pineapple purée. Served on the rocks. Topped with a mini bottle of Remy Martin cognac. The Tropics are calling you!



CADILLAC

Sauza Gold, triple sec, sweet and sour. Hand shaken and served on the rocks. Topped with a mini bottle of Grand Marnier. This is the aristocrat of all Margaritas!





PATRON PEPINO

The only thing more refreshing than a margarita is a margarita made with freshly muddled cucumbers, sweet & sour, and triple sec. Served on the rocks. Topped with a mini bottle of Patron Silver. Surprisingly refreshing and delicious!

LIPSTICK KISS

A mixture of cranberry juice, fresh pineapple purée and a splash of grenadine. Shaken up and served on the rocks. Topped with a mini bottle of Bacardi. It's not just a pretty drink!



EL MOJITO

A cool, crisp, summery blend of rum, simple syrup, lime wedges, club soda, and mint leaves. Served on the rocks. Topped with a mini bottle of Spiced Capitan Morgan. You may be tempted to ask for a second one!

PANCHO

A blend of lime juice, worchestshire, Maggi and tapatio hot sauce, rimmed with chili-lime salt. Served on the rocks. Crafted with your favorite bottled beer. The adventure continues!



VAMPIRITO

Looking for a real Mexican cocktail? You just found it! We combine tequila and Sangrita (viuda de Sanchez), grapefruit soda, a splash of fresh lime, and a pinch of tajin.

Chile-lime and salted rim.
Served on the rocks. Topped with a mini bottle of Milagro Silver.



PASION

A combination of fresh-made hibiscus agua fresca, Altos Silver, sweet & sour, light agave nectar, and garnished with chia seeds. Served on the rocks.

Topped with a mini bottle of Absolute Vodka.
Wildly refreshing and almost calorie free...



JALAPEÑO-RITA

Olmeca Altos Reposado, triple sec, sweet & sour, and fresh jalapeño slices. Mucho bueno! Hand shaken and served on the rocks. Topped with a mini bottle of Avion Silver.

This one's HOT!



CAZADOR-RITA

This margarita is made with Patron, triple sec, sweet & sour, and a splash of lime juice. Hand shaken and served on the rocks. Topped with a Coronita cerveza. Archi-re-que-te-re-contra-Rica!!!



LA FLAKA

A mixture of fresh lime juice and agave nectar. Half the calories—twice the fun with this mix. Shaken up and served on the rocks. Topped with a mini bottle of Asombroso. Let's rumba...Ole!



LEXUS BERRY

Sauza Gold margarita with fresh cranberry purée and a splash of cranberry vodka. Hand-shaken and served on the rocks. Topped with a small bottle of champagne. A knockout version of a champagne margarita.



MIMOSA

Freshly squeezed orange juice with a touch of triple sec and topped with a mini bottle of champagne. Sophisticated fun!



... Stay tuned for what comes next! I

WINE

FRONTERA COPPER RIDGE

THE RUM
REX-GOLIATH

BOLD WINES FUN TIMES.

Chardonnay
Cabernet Sauvignon
Merlot
White Zinfandel.

by the glass or by the bottle



SPECIALTY COFFEES

After work, after dinner, or just a nice hot delicious cup of coffee

Irish Coffee

Irish whisky, brown sugar, fresh hot coffee topped with whipped cream.

Mexican Coffee

Jose Cuervo tradicional reposado, Kahlua and fresh hot coffee topped with whipped cream.

Rumchata Caliente

Rumchata, vanilla vodka and fresh hot coffee topped with whipped cream.

Bailey's & Coffee

Bailey's Irish cream and fresh hot coffee topped with whipped cream.

Keoke Coffee

Presidente brandy, Kahlua and fresh hot coffee topped with whipped cream.

Café Divino

Frangelico, Irish cream liquer, Tia Maria, and fresh hot coffee topped with whipped cream.



BEERS & MICHELADAS

All draft beers are also available in pitchers or bota mug



CUBETAZOS

**ASK YOUR SERVER
WHAT'S ON DRAFT**

JEFE'S MICHELADA

A blend of fresh lime juice, and our signature Michelada mix Lime and salted rim, of course.
2.2 Liters with a beer of your choice.
The best of the best!

LA VIUDA

A blend of fresh lime juice, Viuda de Sanchez mix, lime, and salted rim, of course. Tall or pint with a beer of your choice.
A unique drink that indulges...

MICHELADA

A blend of fresh lime juice and our signature Michelada mix, lime and salted rim of course.
Tall or pint with a beer of your choice.
Built like no other.



**HOW BRAVE
ARE YOU?
ADD A SHOT
OF MEZCAL
TO YOUR
MICHELADA**

MARGARITAS

All of our margaritas are available in the following sizes. Regular, Grande, Pitcher or a Bota Mug.

FRUTA FRESCA

What's ripe and ready today? Ask your server and we'll blend up a 100% Sauza agave tequila with a just-picked flavor! Hand shaken. Served on the rocks or frozen. Strawberry, watermelon, cranberry, tamarind or pineapple. Non-Fresh flavors: Mango, Peach or Midori. *(Flavors may be subject to change due to season.)*

HOUSE MARGARITA

Our classic house margarita, 100% Sauza agave tequila, triple sec, and sweet & sour. Hand-shaken. Served on the rocks or frozen.

LA EXCLUSIVA

From our own Patron Reposado selected barrel. Made exclusively for El Cazador Mexican Restaurant & Bar. Fresh made tamarind purée, sweet & sour Patron Citronge orange liqueur, chili-lime salted rim. Or try it simple. Hand shaken & served on the rocks.

DEL PATRON

Patron Silver Pure and clean, Patron Citronge, and sweet & sour. Hand-shaken. Served on the rocks.

QUE PASA?

Avion añejo, aged for up to four years. Triple sec, sweet & sour. Hand-shaken and served on the rocks.

BLUE AGAVE

El Jimador Silver, triple sec, blue Curacao liqueur. Hand-shaken and served on the rocks.




AVIÓN
TEQUILA

1800
TEQUILA

TEQUILA
el Jimador

TEQUILA
DonJulio

OLMECA
ALTOS
100% AGAVE

All of our margaritas are available in the following sizes. Regular, Grande, Pitcher or a Bota Mug.

APPLE MARGARITA

Partida Blanco, triple sec, and some refreshing apple pucker liquor, sweet & sour. Hand-shaken and served on the rocks.

PINK CADILLAC

Partida Reposado, triple sec, a splash of cranberry juice, and a float of Grand Mariner. Hand-shaken and served on the rocks.

EL CAZADOR

Cazadores Reposado, Mexico's most popular tequila 100% Blue Agave, citronge liquor, sweet & sour. Hand-shaken and served on the rocks.

VIAGRA

No kidding! Made with Hornitos Reposado, sweet & sour, Patron citronge liquor. Hand-shaken and served on the rocks. A potent aphrodisiac. May keep you "up" all night!

PURPLE MARGARITA

Jose Cuervo Tradicional, triple sec, sweet & sour, and Chambord Liqueur. Hand-shaken and served on the rocks.

THREE G's

Sauza Tres Generaciones Silver, the finest and the smoothest. Triple sec and sweet & sour. Hand-shaken and served on the rocks.

LA GAVIOTA

Cazadores Silver, Mexico's most popular tequila 100% Blue Agave, patron citronge liquor, sweet & sour. Hand-shaken and served on the rocks.

CABO WABO

Cabo Wabo Reposado 100% Blue Agave Tequila, triple sec, sweet & sour. Hand-shaken and served on the rocks.

GOLD CADILLAC

Partida Reposado, triple sec, sweet & sour with a float of Grand Mariner. Hand-shaken and served on the rocks.

AY!! CABRITO

Cabrigo Reposado, triple sec, watermelon pucker liquor, and sweet & sour. Hand shaken and served on the rocks.



MARTINIS

Perfect

Herradura Reposado, cointreau, sweet & sour, Freshly-squeezed oranges.
Hand-shaken and strained into a sugared rim martini glass.

Watermelon Martini

Absolut Vodka, Watermelon pucker liqueur, and sweet & sour.
Served on a sugared rim martini glass.

Sour Apple Martini

Absolut Vodka, Apple Pucker liqueur, and Cointreau. Served on a
sugared rim martini glass. You'll taste the difference!

Cosmopolitan

SKYY Vodka, Cointreau, cranberry juice & freshly-squeezed lime.
Served on a martini glass. Crafted to excellence.

Mango Tequini

Don Julio Reposado, Cointreau, sweet & sour, and mango flavor.
Served on a sugared rim martini glass. You may taste the tropics!

Horchata Martini

Rum Chata liqueur, vanilla vodka, Jagermeister, half & half,
and sprinkled with cinnamon on a sugared martini glass.



WE ARE COMMITTED TO YOUR COMPLETE SATISFACTION. IF THERE IS SOMETHING YOU'D LIKE, BUT YOU DO NOT SEE IT ON OUR MENU, WE'LL DO OUR BEST TO PREPARE IT FOR YOU.

MIXED DRINKS



MUDSLIDE

The Mudslide is a decadent mix of vodka, Kahlua and Bailey's Irish Cream. Perfect for sipping in warm weather, this frozen cocktail is rich, sweet, and very, very cold.

PINA COLADA

The Piña Colada is a classic tropical cocktail with rum, pineapple and coconut cream. This classic recipe will transport you to paradise. Getting caught in the rain is not required.



MAITAI

An original tiki classic made with two flavors of Rum combined with Pineapple Juice, Orange Juice, and Granendine. This makes a yummy fruity drink.

STRAWBERRY DAQUIRI

Made with rum, triple sec, sweet & sour, and strawberry puree. Beat the heat with this classic summertime drink!



**NON
ALCOHOLIC
DRINKS**
MAKE YOUR OWN
COMBINATIONS

TEQUILAS & MEZCALES

Sip and savor our fine selection (Over 100 tequilas to choose from)

SILVER

Patron
Roca Patron
Don Julio
Cazadores
3 Generaciones
1800
Jose Cuervo Classico
Jose Cuervo Especial
Corazon
Cabo Wabo
Don Eduardo
Casa Noble
Clase Azul
1921
Herradura
Corralejo
Cabrito
Centenario
Chinaco
Altos
Avion
Espolon
El Major
Azunia
Tarantula
Patron Café
1921 Cream Liqueur
Corzo
Jorongo
Campeon
Frida Kahlú
100 años
El Jimador
El Tesoro Aguila

Partida
Plata Hornitos
Camarena

REPOSADO

Patron
Roca Patron
Don Julio
Cazadores
3 Generaciones
1800
Jose Cuervo Traditional
Corazon
Cabo Wabo
Jimador
Don Eduardo
Casa Noble
Clase Azul
1921
100 Años
Herradura
3 Agaves
Corralejo
Cabrito
Centenario
Hornitos
Asombroso
Cielo
Chinaco
Altos
Avion
El Major
Azul
El Tesoro

Sauza Hacienda
Paritda
901
Jorongo
Cemental

AÑEJO

Jose Cuervo Traditional
Patron
Roca Patron
Don Julio
Cazadores
3 Generaciones
1800
Corazon
Cabo Wabo
Don Eduardo
Paradiso Extra Añejo
Hornitos
Corralejo
Centenario
Sauza Conmemorativo
Herradura
Jimador
Chinaco
Avion
El Major
4 Copas
Jorongo
Aguila
Hacienda
100 Años
El Tesoro
Partida
901
Cabrito
Azunia
Jorongo
Aguila

MEZCAL

Delirio Silver
Delirio Reposado
Delirio Añejo
Guzano
Illegal
El Silencio



ASK US ABOUT OUR EXECUTIVE TEQUILA FLIGHTS!

SELECCION SUPREMA EXTRA AÑEJOS

TRY OUR PATRON BARREL SELECT REPOSADO - MADE EXCLUSIVELY FOR EL CAZADOR



- Gran Patrón Burdeos
- Gran Patrón
- Roca Patrón
- Corralejo Gran Reserva
- Corralejo 99000
- Don Julio Real
- Don Julio 1942
- Don Julio Edición Limitada (70 años)
- Jose Cuervo Platino Reserva De la Familia
- Herradura Seleccion Suprema.
- Jose Cuervo Reserva De la Familia Extra Añejo
- Don Julio Limited Edition
- Avion Ex Añejo Reserva 44
- Jorongo Extra Añejo



Tequila is a region-specific name for a distilled beverage made from the blue agave plant, primarily in the area surrounding the city of Tequila, 65 km (40 mi) northwest of Guadalajara, and in the highlands (Los Altos) of the North Western Mexican state of Jalisco. Although tequila is a kind of Mezcal, modern tequila differs somewhat in the method of its production, in the use of only blue agave plants, as well as in its regional specificity.

The red volcanic soil in the surrounding region is particularly well suited to the growing of the blue agave, and more than 300 million of the plants are harvested there each year. Agave tequila grows differently depending on the region. Blue agaves grown in the highlands Los Altos region are larger in size and sweeter in aroma and taste. Agaves harvested in the lowlands, on the other hand, have a more herbaceous fragrance and flavor.

Mexican laws state that tequila can only be produced in the state of Jalisco and limited municipalities in the states of Guanajuato, Michoacán, Nayarit, and Tamaulipas. Tequila is recognized as a Mexican designation of origin product in more than 40 countries.

Tequila is most often made at a 38–40% alcohol content (76–80 U.S. proof), but can be produced between 31 and 55% alcohol content (62 and 110 U.S. proof).

DESSERTS



FLAN



MINI CHIMIS & ICE CREAM



APPLE BURRITO



FRIED ICE CREAM



BOLA RICA



CHURROS & ICE CREAM

SOFT DRINKS



Fresh Tropical Lemonades

Aguas Frescas

Horchata • Jamaica

Visit Us Online at:

www.elcazadorbarandrestaurant.com

Drink Responsibly.

Drive Responsibly.

We ID 39 and under.

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