

**CASA DE BANDINI**

Our Famous  
**MARGARITAS**

- Peach
- Banana
- Mango
- Midori
- Lemon Lime
- Strawberry
- Raspberry
- Cincorita



# MARGARITAS

## TOP-SHELF

### ROLLS ROYCE

Clase Azule, Triple Sec, Sweet & Sour and a shot of La Pinta on the side

### DON JULIO MARGARITA

Don Julio Blanco Tequila, Triple Sec, Sweet & Sour, splash of lime juice

### EL MATADOR

Gran Centenario Tequila Plata, Grand Marnier, splash of OJ and Sweet & Sour

### PATRON MARGARITA

Patron Silver Tequila, Triple Sec, Sweet & Sour, splash of lime juice and Patron Citronge

### THREE AMIGOS

Three Generations Tequila, Grand Marnier, splash of lime juice and Sweet & Sour

### POMERITA

La Pinta Pomegranate Infused Tequila and Vallarta Tequilla, Triple Sec, Sweet & Sour, and a splash of OJ

## PREMIUM

### CABO WABO

Cabo Wabo Silver Tequila, Triple Sec, and Sweet & Sour, splash of OJ

### BUCKET OF GOLD

Vallarta Gold Tequila, Triple Sec, Sweet & Sour, and a splash of lime juice

### MARGARITA PELIGROSA

Peligroso Silver Tequila, Cointreau, Sweet & Sour and a splash of lime juice

### PERFECT

Cuervo Gold, Cointreau, Sweet & Sour, and a splash of lime juice

### SAUZA CADILLAC

Sauza Hornitos Reposado, Sweet & Sour, splash of OJ, lime juice, Triple Sec and a shot of Grand Marnier on the side

## SPECIALTY MARGARITAS

### CINCORITA

Strawberry, mango, and melon margarita layered

### MARGARITA AZUL

Puerto Vallarta Tequila, Dekuyper Blue Curacao and Sweet & Sour

### VALLARTA

Combo of Pina Colada and Strawberry Margarita

### SKINNY MARGARITA

Sauza Hornitos Reposado, Cointreau and fresh lime juice, agave nectar, shaken over ice

### SKINNY STRAWBERRY MARGARITA

Sauza Hornitos, Cointreau, sugar free strawberry syrup, agave nectar and fresh lime juice

### HANDSHAKEN HOUSE

Vallarta Silver, Triple Sec and Sweet & Sour shaken and served on the rocks

**Try going "Au Natural" and order your Margarita "Skinny Style" at no extra charge!**

## ANEJO

Anejo Tequila is aged in white oak casks for more than a year. The maximum capacity of the casks should not exceed 600 liters (159 gallons). The amber color and woody flavor are picked up from the oak, and the oxidation that takes place through the porous wood develops the unique bouquet and taste.

**Corralejo Añejo**  
**Don Julio Anejo**  
**Don Julio 1942**  
**El Jimador**  
**El Tesoro**  
**Gran Centenario**  
**Herradura Añejo**  
**Patron Añejo**  
**Sauza Conmemorativo**  
**Tres Generaciones**  
**Peligroso Anejo**  
**Reserva la Familia Añejo**

## REPOSADO

Tequila that has been kept (or rested) in white oak casks or vats called “pipones” for more than two months and up to one year. Oak barrels give Reposado a mellowed taste, pleasing bouquet, and its pale color.

Reposado keeps the blue agave taste and is gentler to the palate.

**Cazadores Reposado**  
**Cabo Wabo**  
**Centenario Reposado**  
**Clase Azule**  
**Corralejo Reposado**  
**Cuervo Tradicional**  
**Don Julio Reposado**  
**El Jimador**  
**Patron Reposado**  
**1800 Reposado**  
**Sauza Hornitos**  
**Peligroso Reposado**

## BLANCOS

The traditional tequila that started it all. Clear color, pure taste, long clean finish, and fresh from the still, the tequila is called Blanco (white or silver) and must be bottled right after the distillation process. It has the true bouquet and flavor of the blue agave. It is usually strong and is traditionally enjoyed in a “caballito”.

**Cabo Wabo**  
**Centenario**  
**Corralejo**  
**Don Julio**  
**El Jimador**  
**El Tesoro**  
**Herradura**  
**1800 Silver**  
**Patron**  
**Patron Platinum**  
**Tres Generaciones**  
**Peligroso Silver**

# LOS TERCEROS

## **MEXICAN IMPORTS**

Dos Equis Amber, Bohemia, Pacifico, Tecate, Corona, Modelo Especial, Corona Light

## **DOMESTICS**

Budweiser, Bud Light, O'Douls, MGD, Miller light, Michelob Ultra, Coors Light, Karl Strauss Amber

## **DRAFTS**

### **Micro Brew, Imported, Seasonal Local Drafts:**

XX Lager, Karl Strauss Hefeweizen  
Stone IPA, Negro Modelo



2006 Beringer **WHITE ZINFANDEL**  
CALIFORNIA

2009 Stellina di Notte **PINOT GRIGIO**  
ITALY

2008 Santa Margherita **PINOT GRIGIO**  
ITALY

2008 Fallbrook Winery  
**SAUVIGNON BLANC RESERVE**  
MONTEREY

2008 La Terra **CHARDONNAY**  
CALIFORNIA

2005 Estancia **CHARDONNAY**  
MONTEREY

2008 Fallbrook Winery  
**SPECIAL SELECT CHARDONNAY**  
MONTEREY

2007 "A" by Acacia **PINOT NOIR**  
CALIFORNIA

2008 Coppola "Diamond Collection" **MERLOT**  
CALIFORNIA

2007 14 Hands **CABERNET SAUVIGNON**  
COLUMBIA VALLEY

2007 Summerland **CABERNET SAUVIGNON**  
CENTRAL COAST

2006 Ferrari-Carano  
**CABERNET SAUVIGNON**  
ALEXANDER VALLEY

2006 Vermonte Primus **MERITAGE**  
CHILE

2007 Fallbrook Winery **33° NORTH BDX**  
CALIFORNIA

# **CERVEZAS & VINOS**

## **STRAWBERRY MARTINI**

Vodka, Triple Sec, Strawberry Quiver, a splash of strawberry puree and a sugared rim

## **ESPRESSO MARTINI**

Espresso, Absolute Vanilla Vodka, Kahlua, and Mexican chocolate on the rim

## **WHITE CHOCOLATE IBARRA MARTINI**

Absolut Vanilla Vodka, Frangelico, Baileys Irish Cream, chocolate syrup and Mexican chocolate on the rim

## **BLOODY MARY**

Vodka, tomato juice, Worcestershire sauce, Tabasco, bitters, pepper, celery salt and a lime squeeze

## **BLOODY MARIA**

Cuervo Gold Especial Tequila, tomato juice, Worcestershire sauce, Tabasco, bitters, pepper, celery salt, a squeeze of lime and garnished with a spicy yellow chile

## **COSMOPOLITAN**

Vodka, Triple Sec, lime and cranberry juice

## **KAMIKAZI**

Absolut Citron, Triple Sec and lime juice

## **MAI TAI**

Light Rum, Myers Dark Rum, pineapple and orange juice, peach puree and a splash of grenadine

## **MOJITO**

Rum, fresh mint, fresh lime and sugar muddled and topped with a splash of soda

## **TEQUILA SUNRISE**

Cuervo Gold Especial Tequila, orange juice & grenadine

## **SANGRIA**

The traditional mix of wine and fruit juices

## **COFFEE DRINKS**

### **CAFE DI AMORE**

Galiano, Creme de Cacao, Rum, Triple Sec, Cappuccino, whipped cream and cinnamon

### **MEXICAN COFFEE**

Tequila, Kahlua, coffee, whipped cream and cinnamon

### **BANDINI-52 COFFEE**

Baileys Irish Cream, Kahlua, Grand Marnier, coffee and whipped cream

### **KEOKI COFFEE**

Kahlua, Brandy, coffee and whipped cream

### **HOT MOCHA**

Kahlua, Creme de Cacao, Mexican Hot Chocolate, and whipped cream

### **BANDINI HARD CIDER**

Hot apple juice, Tuaca Liqueur, whipped cream and cinnamon

# APPETIZERS

## **NACHOS SUPREMO**

Crisp fried tortilla chips, melted cheese, chorizo, sour cream, jalapeños, guacamole and salsa.  
Add chicken or beef.

## **SOFT TACO SAMPLER**

Four small soft corn tortilla tacos, two carnitas and two carne asada, served with fresh onion, cilantro, guacamole and salsa quemada on the side.

## **CONCHA de GUACAMOLE**

A crisp flour shell filled with guacamole, sprinkled with cheese and served with our Casa tortilla chips.

## **QUESADILLA de BANDINI**

Flour tortilla folded, with melted cheese, mild green chilies and salsa, cut in wedges and served with guacamole and sour cream. Add seasoned beef or chicken

## **MEXICAN SHRIMP COCKTAIL**

A traditional Mexican coastal favorite with avocado, celery, tomatoes, cucumber, onions and shrimp.

## **ANTOJITOS de BANDINI**

A sampler platter of nachos, quesadilla, chicken flautas and beef taquitos. Served with guacamole sour cream and salsa ranchera on the side.

## **MUCHISIMOS TAQUITOS**

Mini rolled tacos with beef or chicken, topped with cheese and served with salsa quemada.

## **QUESO FUNDIDO with CHORIZO**

Traditional botana of melted jack cheese, topped with spicy beef chorizo, and roasted California chiles, served with our fresh hand made flour or corn tortillas.

## **CEVICHE**

A classic seafood dish of citrus marinated shrimp with chopped tomato, cilantro, onion, cucumbers and avocado with a bit of serrano. With crispy corn tostaditas.

CASA DE BANDINI'S



# HAPPY HOUR



## **WELL DRINKS &**

## **SMALL HOUSE MARGARITAS**

Lemon Lime, Strawberry, Raspberry, Peach or Banana

**—All Appetizers Discounted—**

Happy Hour served 4 - 7:00pm Monday - Friday in the Cantina only.