

CASA DE BANDINI

Our Famous
MARGARITAS

Traditional or Handshaken North County Gold

sm 6.95 17.25oz med 8.50 27oz lg 9.95 32oz

- Peach
- Banana
- Mango add 1.00
- Midori add 2.25
- Lemon Lime
- Strawberry
- Raspberry
- Cincorita add 2.50



TOP-SHELF

DON JUAN *sm 11.95 reg 15.95*

Casa Noble Tequila, Triple Sec, a splash of lime juice and a float of Grand Marnier

ROLLS ROYCE *sm 14.25 reg 18.25*

Clase Azul, Cointreau, Sweet & Sour, splash of lime juice and a shot of La Pinta on the side

DON JULIO *sm 12.25 reg 16.25*

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

PATRON *sm 12.25 reg 16.25*

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

THREE AMIGOS *sm 12.25 reg 16.25*

Tres Generaciones Tequila, Grand Marnier, splash of lime juice and Sweet & Sour

CORRALEJO SHOTGUN *sm 12.95 reg 16.95*

Corralejo Blanco, Cointreau, Sweet and Sour, a splash of lime juice and a shot of Cointreau Noir on the side

PREMIUM

CABO WABO *sm 9.25 reg 13.25*

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

1800 COCONUT *sm 9.25 reg 13.25*

1800 Coconut tequila, Sweet & Sour, a splash of fresh lime juice and a float of Triple Sec

MARGARITA PELIGROSA *sm 10.25 reg 14.25*

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

PARTIDA BLANCA *sm 10.50 reg 14.50*

Partida Blanco, agave nector, Triple Sec, Sweet & Sour, and a splash of lime juice

SAUZA CADILLAC *sm 11.25 reg 15.25*

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

1800 SKINNY *sm 8.25 reg 12.25*

1800 Silver Tequila, Triple Sec, fresh lime juice, and a splash of agave nectar shaken over ice

SPECIALTY MARGARITAS

CINCORITA *sm 9.25 reg 13.25*

Strawberry, mango, and melon margarita layered

MARGARITA AZUL *sm 8.25 reg 12.25*

Puerto Vallarta Tequila, Blue Curacao and Sweet & Sour

VALLARTA *sm 8.25 reg 12.25*

Combo of Pina Colada and Strawberry Margarita

SKINNY *sm 6.95 reg 10.95*

House Tequila, fresh lime juice, agave nectar, shaken over ice

SKINNY STRAWBERRY *sm 6.95 reg 10.95*

House Tequila, sugar free strawberry syrup, agave nectar and fresh lime juice

SPICY MANGO *sm 9.25 reg 13.25*

Tanteo Jalapeño Tequila, Triple Sec and Sweet & Sour, fresh mango and spicy mango syrup. Rimmed with spicy red pepper blend

MARGARITAS

ANEJO

Anejo Tequila is aged in white oak casks for more than a year. 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 taste.

Conmemorativo	10.00	El Tesoro	8.00
Tres Generaciones	10.00	El Jimador	9.00
Milagro	10.00	Peligroso	10.00
Don Julio	11.00	Corralejo	10.00
Patron	11.00	Gran Centenario	12.00
Casa Noble	14.00	Reserva de Familia	18.00
Don Julio 1942	20.00	DeLeon	20.00
Clase Azul	45.00	Roca Patron	12.00
Partida	11.00	Clase Azul Ultra	100.00

REPOSADO

Tequila that has been kept 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, bouquet, and pale color. Reposado keeps the blue agave taste and is gentler to the palate.

Cuervo Gold	8.00	Patron	10.00
Centenario	11.00	Don Julio	9.00
Peligroso	9.00	Cabo Wabo	9.00
Sauza Hornitos	9.00	Cuervo 1800	9.00
El Jimador	9.00	Corralejo	9.00
Cazadores	9.00	Herradura	9.00
Milagro	9.00	Roca Patron	11.00
Clase Azul	15.00	Deleon	18.00
Maestro Dobel	10.00	Casa Noble	12.00
Partida	10.00		

BLANCO

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.

Cabo Wabo	8.00	Herradura	8.00
1800 Silver	8.00	El Tesoro	8.00
El Jimador	8.00	Milagro	8.00
Patron	9.00	Centenario	10.00
Tres Generaciones	9.00	Don Julio	8.00
Peligroso	9.00	Corralejo	8.00
Clase Azul	12.00	Dos Artes	10.00
Partida	9.00	Roca Patron	10.00
Cuervo Platino	12.00	Casa Noble	10.00

FLAVORED

The tequilas of the future! Bringing tequila to a new level. Classic blue agave tequila infused with fruits, spices or florals.

Tanteo Jalapeño Tequila	7.00
Tanteo Tropical	7.00
1800 Coconut	7.00
Centenario "Rose Angel"- Hibiscus Infused	7.00

LOS TEQUILLAS

MEXICAN IMPORTS

Bohemia, Tecate, Corona, Modelo Especial, Dos XX Amber,
Corona Light (*Michelada Add \$1 Mexican or American style*)

Regular6.00
Happy Hour5.00

DOMESTICS

Budweiser, Bud Light, Miller light, Michelob Ultra, Coors Light,
Blue Moon, St. Pauli Girl N.A

Regular5.00
Happy Hour4.00

MEXICAN DRAFTS

16 oz glass (22oz. add 1.50)
XX Lager, Pacifico, Negro Modelo6.00 (16 oz)
Happy Hour5.00 (16 oz)7.50 (22 oz)

MICRO BREW

Ballast Point Sculpin IPA, Dorado Dbl IPA, Stone IPA,
Green Flash 30th St, Angry Orchard Cinnful Apple (12oz).....7.00
Arrogant Bastard Ale (16oz) 8.00

VINOS *Happy Hour \$2.00 Off All Glasses of Wine*

NV Gloria Ferrer **BRUT** Sonoma
Glass.....10.95 Bottle35.00

2013 Beringer **WHITE ZINFANDEL** California
Glass.....6.95 Bottle23.00

2012 Stellina di Notte **PINOT GRIGIO** Italy
Glass.....9.75 Bottle35.00

2012 Santa Margherita **PINOT GRIGIO** Italy
Glass.....14.50 Bottle52.00

2012 Kim Crawford **SAUVIGNON BLANC** Marlborough
Glass.....9.75 Bottle35.00

NV La Terra **CHARDONNAY** Australia
Glass.....7.50 Bottle25.00

2014 J.Lohr **CHARDONNAY** Monterey
Glass.....10.50 Bottle37.00

2012 Chateau St. Jean **PINOT NOIR** Sonoma
Glass.....10.50 Bottle37.00

2011 Ravenswood **MERLOT** Napa Valley
Glass.....9.50 Bottle33.00

2012 14 Hands **CABERNET SAUVIGNON** Columbia Valley
Glass.....8.00 Bottle27.00

2013 J. Lohr **CABERNET SAUVIGNON** Paso Robles
Glass.....12.95 Bottle45.00

CERVEZAS & VINOS

DRINK SPECIALTIES

TIJUANA MULE	7.95
Cuervo "Cinge", apple juice, agave nector, ginger beer, and a dash of cinnamon	
BLOODY MARY	6.95
Vodka, tomato juice, Worcestershire sauce, Tabasco, bitters, pepper, celery salt and a lime squeeze	
THE PALOMA	7.95
Casa Noble Tequila, grapefruit juice, agave nector, soda water and a squeeze of lime	
COSMOPOLITAN	7.95
Crystal Vodka, Triple Sec, lime and cranberry juice	
MOSCOW MULE	6.95
Crystal Vodka, squeeze of lime, bitters and a float of ginger beer	
MAI TAI	7.95
Light Rum, Myers Dark Rum, pineapple and orange juice, peach puree and a splash of grenadine	
MOJITO	6.95
Rum, fresh mint, fresh lime and sugar muddled and topped with a splash of soda	
TEQUILA SUNRISE	6.95
Cuervo Gold Especial Tequila, orange juice & grenadine	
SANGRIAsm. 6.75med. 7.75lg. 8.75	
The traditional mix of wine, fruit juices and brandy	

VIRGIN DRINKS

SEÑORITA ROSA	5.95
Strawberry, coconut and pineapple juice blended with Pineapple juice and ice for a delicious frozen treat.	
BANDINI PUNCH	4.95
Orange juice, pineapple juice, Sierra Mist and grenadine served over rock ice.	
CALIFORNIA FREEZE	5.95
Orange Juice, pineapple juice, pina colada nectar and cream blended into a yummy smoothie.	
MONKEY BUSINESS	5.95
Banana, strawberry and pina colada nectar blended with Crushed ice, orange and pineapple juice. 5.95	
CHOCOCOLADA	5.95
Pina Colada nectar and chocolate syrup blended with ice and cream.	

APPETIZERS

NACHOS SUPREMO

Crisp fried tortilla chips, melted cheese, chorizo, sour cream, jalapeños, guacamole and salsa. 11.95
Add chicken or beef 2.75

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. 14.95

MEXICAN TRIO

A trio of jalapeño cheese sauce, a side of guacamole and Mexican bean dip made with frijoles, salsa quemada and melted cheese. 7.95

CONCHA de GUACAMOLE

A crisp flour shell filled with guacamole, sprinkled with cheese and served with our Casa tortilla chips. 8.95

QUESADILLA de BANDINI

Flour tortilla filled with melted cheese, mild green chiles and salsa, cut in wedges and served with guacamole and sour cream. 9.95 **Add beef or chicken 2.75**

MUCHISIMOS TAQUITOS

Mini rolled tacos with beef or chicken, topped with cheese and served with salsa Quemada. Great to share. 12.95

QUESO FUNDIDO with CHORIZO

Traditional botana of melted jack cheese, topped with spicy beef chorizo, and roasted California and jalapeno chiles. Served with our fresh hand made flour or corn tortillas. 9.95

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. 13.95

CHILES TORIADOS HOT! HOT! HOT! 3.95

SPICY CARROTS Traditional Marinated Carrots 3.95

CASA DE BANDINI'S

HAPPY HOUR

WELL DRINKS and

SMALL HOUSE MARGARITAS

4.95

Lemon Lime, Strawberry, Raspberry,
Peach or Banana

BEER Domestic & Mexican \$1.00 OFF

WINE \$2.00 off/glass

Appetizers Specials

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