

# LA MARGARITA

Mod-Mex Kitchen + Rita Lounge

## SIGNATURE COCKTAILS

### El Santo

Wrestle with this! Patrón Silver, Patrón Citrónage and fresh lime. Much like the legendary wrestling champion, silky and smooth.

### Remolino

La Margarita's Signature Frozen Margarita made with Sauza Silver, blended with our very own housemade Sangria.

### Pink Taco

El Jimador Silver, Peach Schnapps, Cranberry Juice and fresh lime.

### The Metro

As featured on NBC 5's LA VIDA. Just order it, trust me.

### Hibiscus Margarita

Herradura Silver, Triple Sec, fresh hibiscus syrup made in-house and fresh lime.

### Handcrafted Margarita

Create your very own handcrafted margarita. Choose your favorite tequila (from list of available), and choose one cordial from the following: Grand Marnier, Cointreau, Patrón-Citronage, and we will do the rest. Served on the rocks. Silver, Reposado, or Anejo.

### Topolobampo

It's back! Reminisce about being back in Mexico on one of its ports sipping this Mexican original. Fresh squeezed lime juice, El Jimador Reposado, Triple Sec, and organic agave nectar. Served straight up.

### Titarita

Still going strong after 20 years. Jose Cuervo, Grand Marnier and fresh lime. Served on the rocks.

## INFUSIONS

Handcrafted Margaritas concocted in-house with tequila, and infused with various fresh flavors.

### Strawberry Jalapeño Margarita

Our very own proprietary concoction. Placed 4th at the Annual Margarita Meltdown in Oak Cliff with over 500 votes for 1st place. Sauza Silver Tequila infused with jalapeños, Triple Sec, fresh strawberry purée and fresh lime.

### Hibiscus Jalapeño

Sauza Blue Silver Tequila infused with Jalapeño, Triple Sec and fresh hibiscus syrup made in-house. Served with fresh lime and straight up.

### Fruit Infused

Our house frozen margarita infused with fresh puree: strawberry, mango, or pink guava.

### Prickly Pear Margarita

Bartender John discovered this little doozy on his last trip to Mexico. He swears all of the ingredients are legal. El Jimador Reposado tequila, prickly pear puree, Cointreau, fresh lime, and something else – he refuses to say what it is.



Remolino



Titarita

## NOT INTO TEQUILA?

Try one of our signature Martinis, Mojitos, Sangrias or Handmade Vodka Cocktails.

### Mojitos

Rum, muddled mint, sugar cane and club soda.

### Cosmopolitan

A traditional favorite made with La Margarita TLC: Grey Goose L'Orange, Cointreau, fresh lime, and a splash of Cranberry.

### Sangria

Our very own signature recipe, fruit juices, red wine and brandy make this a pleasant seasonal drink.

### Prickly Pear Martini

Vodka, Triple Sec, lime juice and prickly pear purée.

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## HANDCRAFTED MARGARITAS

Pick your favorite tequila, and choose one cordial from the following:  
Grand Marnier, Cointreau, or Patrón-Citronge. and we'll do the rest.

Served on the rocks.

## SILVER [WHITE]

Unaged and bottled or stored immediately after distillation,  
or aged less than two months in stainless-steel or natural oak barrels.

Don Julio Blanco	Patrón	Sauza Blue
Jose Cuervo Tradicional	1800	Tres Generaciones
Hornitos	Cazadores Blanco	Gran Centenario
Herradura	Sauza Giro	Milagro
El Jimador		Corralejo

## REPOSADO [RESTED]

Aged a minimum of two months, but less than a year, in oak barrels of any size.

Don Julio	Hornitos	Tres Generaciones
Jose Cuervo Tradicional	Herradura	Gran Centenario
Jose Cuervo Gold	El Jimador	Milagro
Especial	Patrón	Corralejo
Cazadores		1800

## AÑEJO [AGED]

Aged a minimum of one year, but less than three years, in small oak barrels.

Don Julio	El Jimador	Tres Generaciones
Cazadores	Patrón	Gran Centenario
Hornitos	Sauza Commemorative	Corralejo
Herradura		1800

## WINES BY THE GLASS

People don't come to La Margarita for wine, but that doesn't mean we  
don't put our best foot forward in everything we do! Our wine list  
features boutique wineries producing less than 100k cases a year, which  
means you won't find them everywhere.

### WHITE

**Steel Chardonnay:** Depth of flavor from citrus fruits to minerals.

**Steel Pinot Blanc:** Good weight and feel, soft, crisp green apple character. Perfect with one of our signature fish or chicken entrées.

### RED

**Mont Pellier Merlot:**  
Garnet color. Aromas of chocolate, nut toast, and baked cherries with a fruity-yet-dry light-to-medium body and a grilled apple, vanilla, chalk and citrus accented finish.

**Mont Pellier Cabernet Sauvignon:**  
Smooth and refined with flavors of currants and cherries with hints of black licorice.