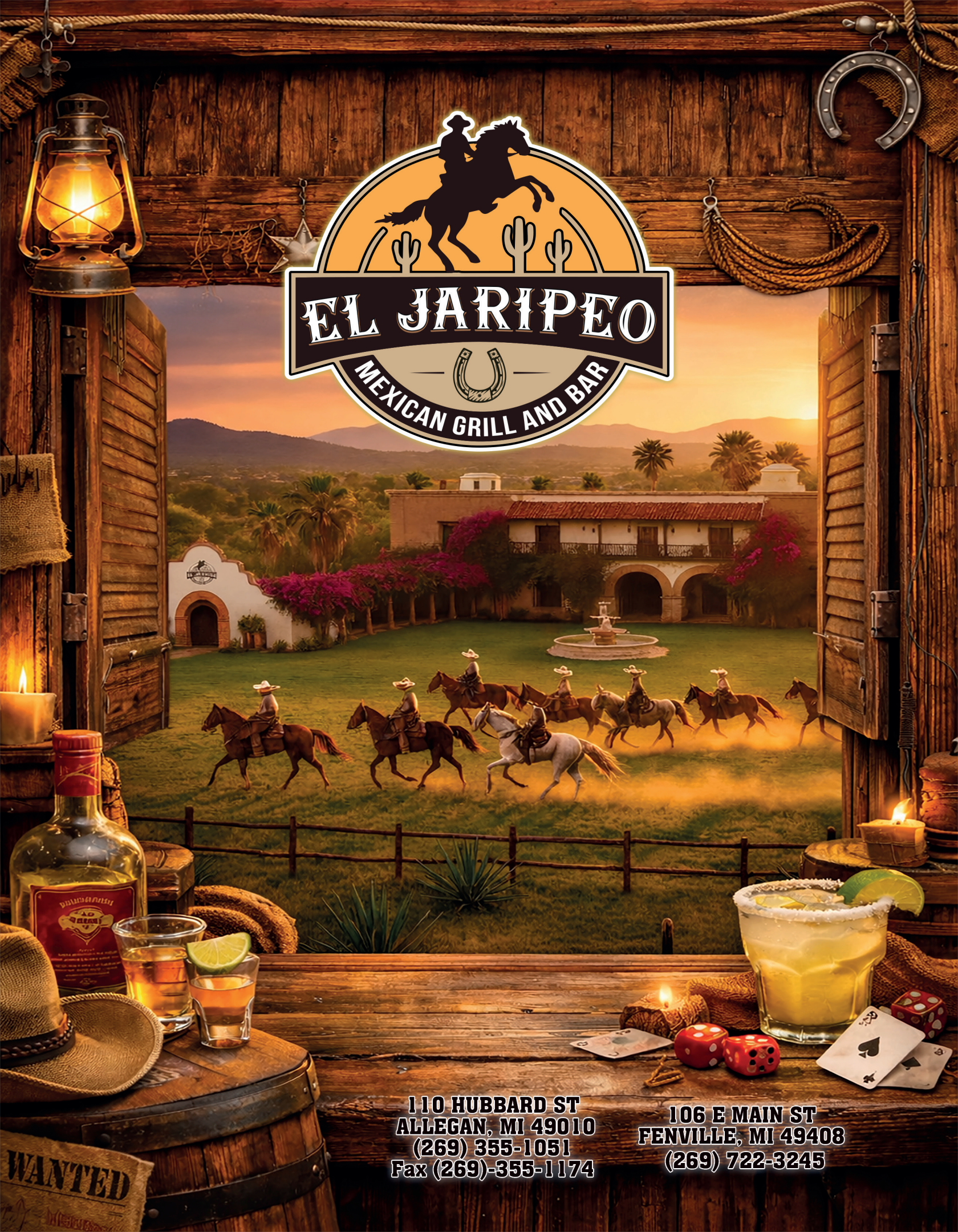




110 HUBBARD ST
ALLEGAN, MI 49010
(269) 355-1051
Fax (269)-355-1174

106 E MAIN ST
FENVILLE, MI 49408
(269) 722-3245

WANTED

TEQUILAS

- 1800 Anejo 10
- 1800 Blanco 8
- 1800 Cristalino 12
- 1800 Milenium Extra Anejo 35
- 1800 Reposado 9
- 3 Generaciones Blanco 9
- Agavero Tequila Licor 7
- Black Sheep Extra Anejo 30
- Cabo Wabo Anejo 10
- Cabo Wabo Blanco 8
- Cabo Wabo Reposado 9
- Califino Anejo 10
- Califino Blanco 7
- Califino Reposado 8
- Casa Maestri Anejo 18
- Casa Maestri Blanco 16
- Casa Maestri Reposado 17
- Casamigos Anejo 11
- Casamigos Blanco 9
- Casamigos Reposado 10
- Cenote Ahumado Anejo 15
- Cincoro Anejo 15
- Cincoro Blanco 13
- Corralejo Anejo 13
- Corralejo Blanco 8
- Corralejo Reposado 9
- Costa Anejo 9
- Costa Blanco 7
- Don Julio 1942 25
- Don Julio 70 10
- Don Julio Anejo 10
- Don Julio Blanco 8
- Don Julio Miel 14
- Don Julio Primavera 18
- Don Julio Reposado 9
- Dulce Vida Blanco 9
- Dulce Vida Reposado 10



- El Trago Extra Anejo 20
- Gran Centenario Anejo 10
- Gran Centenario Blanco 8
- Gran Centenario Leyenda Extra Añejo 30
- Gran Coramino Extra Anejo 18
- Grand Mayan Reposado 15
- Grand Mayan Extra Anejo 19
- Herradura Anejo 10
- Herradura Blanco 8
- Herradura Reposado 9
- Hornitos Reposado 8
- Jose Cuervo Reserva de Familia Anejo 25
- Milagro Select Reserv Anejo 12
- Milagro Select Reserv Blanco 10
- Milagro Select Reserv Reposado 11
- Patron Anejo 10
- Patron Blanco 7
- Patron Reposado 9
- Tequila Clase Azul Reposado 30
- Tesoro Maya Anejo 17
- Tesoro Maya Blanco 14
- Tesoro Maya Reposado 16
- 7 Leguas Blanco 8
- 7 Leguas Reposado 9





DAIQUIRIS

We can mix your daiquiri in the same great flavors as our margaritas, just ask!

- 12-oz. - 9.50
- 22-oz. - 13.99
- 34-oz. - 16.99

MARGARITA

Margarita Tower 38.99
88 oz. On The Rocks

- Strawberry
- Raspberry
- Peach
- Mango
- Piña Colada
- Watermelon
- Passion Fruit
- Lime or Blue

Draft Beer Tower 30.99
Domestic or Import



SPECIAL - \$33.99

Thursday
Sunday

COLD BEER

DRAFT IMPORT

- 16-oz. - 5.99
- 32-oz. - 10.99
- Pitcher - 15.99

DOMESTIC

- 16-oz. - 4.99
- 32-oz. - 8.99
- Pitcher - 14.99

BOTTLED BEER

- 16-oz. - 4.99
- 32-oz. - 8.99
- Pitcher - 14.99



CANTARITO (House Tequila)

- SMALL 12.99
- LARGE 19.99

Sunday
thru
Thursday

•SM \$8.99•LG \$15.99



MICHELADA

- SMALL 10.99
- LARGE 16.99

BOTANERO - 43.99



Sunday
thru
Thursday
\$8.99

MOJITOS

MOJITOS 10.99

Flavors: lime, mango,
strawberry, peach, raspberry,
guava, piña colada

CAZUELA 20.99

Lime juice, house tequila,
orange soda, grapefruit soda



Sunday
thru
Thursday
\$17.99

FROM THE BAR

We're happy to make any of your favorite cocktails



BLUE MARGARITA

With Blue Curacao for great flavor and color!

- 12-oz. - 9.99 ▪ 22-oz. - 13.99
- 34-oz. - 16.99 ▪ PITCHER - 28.99

MARGARONA

Our house margarita with an upside-down Coronita

- 22-oz. - 14.99
- 34-oz. - 17.99

SANGRIA MARGARITA

- 22-oz. - 14.99
- 34-oz. - 18.50

Two great tastes in one glass
tequila and sangria

EL JEFE MARGARITA DON JULIO 1942

Tequila, prepared with
premium mix fresh lime and
served on the rocks 29.99



MOJITO

Flavors: lime, mango, peach,
strawberry, raspberry, guava,
piña colada 10.99

CANTARITO 11.99

PALOMA

Salt rimmed glass with tequila, lime juice
and grapefruit soda 10.99

COSMOPOLITAN

Vodka, triple sec, lime juice and
cranberry juice 10.99

BLOODY MARY 10.99

SEX ON THE BEACH 10.99

HOUSE MARGARITA

A great accent to your meal. Served frozen or on the rocks.

- 12-oz. - 8.99 ▪ 22-oz. - 13.49
- 34-oz. - 15.99 ▪ PITCHER - 25.99

Try our flavored margaritas for only 1.00 more
Strawberry, raspberry, pina colada, peach or mango

THE EL JARIPEO ULTIMATE MARGARITA

Only the best for our guest! Jose Cuervo,
Sauza or 1800 Tequila with a splash of Cointreau
and our special blend of old-style Mexico recipe.

Served on the rocks to your liking

- Sm 10.99 ▪ Md 16.99
- FISHBOWL 23.99 ▪ PITCHER \$35.99

TIJUANA BLUE MARGARITA

Resposado Tequila Blue,
orange liquor and our special
margarita mix, topped with a
small bottle of Hpnotiq 19.99

JOSE CUERVO MARGARITA

Jose Cuervo blanco prepared with
our ultimate mix fresh lime and
served on the rocks 19.99

BLUE HAWAII

Rum, vodka, Blue Curacao,
pineapple juice
and lemon juice 10.99

MARGARITA TOWER

88oz. On the rocks, strawberry,
raspberry, peach, mango, guava,
piña colada or lime \$5.99

CAZUELITA

Lime juice, house tequila,
orange soda, grapefruit
soda 26.99

SCREWDRIIVER

Vodka & Orange Juice 10.99



DESSERT

FLAN 5.99

Traditional Mexico City style

custard cream baked fresh daily, topped with whipped cream and drizzled with caramel and chocolate.

CHURROS 7.99

Served with vanilla ice cream, chocolate, caramel, cinnamon and sugar.

CHIMI CHEESECAKE 7.99

Creamy cheesecake wrapped in a pastry tortilla, fried until flaky and golden, topped with caramel and whipped cream and dusted with cinnamon sugar.

Served with ice cream.

DEEP FRIED ICE CREAM 7.99

Rich vanilla ice cream rolled in crispy flakes, deep fried and set in a golden tortilla bowl. Then topped with chocolate syrup, whipped cream, cinnamon and sugar.

WINES

By the glass - 7.99

RED WINES

- Sangria
- Merlot
- Burgundy
- Cabernet Sauvignon

WHITE WINES

- Chablis
- Chardonnay
- Pinot Grigio
- White Zinfandel

SHOT TEQUILA

- Shot 10.99

FAMILY CANTARITO 79.99

- Sunday Thru Thursday 69.99

BUCKET OF BEER

- X5 - 22.99

DON JULIO

- Golden Shot 6.99

MEZCAL

- Mezcal Casamigos 10
- Bozal Mezcal Borrego 16
- Bozal Mezcal Tobasiche 15
- Bozal Mezcal Costilla 15
- Mezcal Bozal Espadín 16

- Montelobos Mezcal Espadín 8
- 400 Conejos 9.99
- Unión 9.99
- Vago 9.99
- Amares 9.99

HAPPY HOUR COCKTAILS

3:00 pm - 10:00 pm

Sunday-Thursday

COCKTAILS

- Paloma Hornitos 8.99
- Descarnador 8.99

MIXED DRINKS

SINGLE - 5.99 DOUBLE - 9.99

- Tito's
- Crown Royal
- Jameson
- Jim Beam
- Captain Morgan
- Jack Daniels

DRAFT BEER

IMPORT

▪ 16-oz - 4.99 ▪ 22-oz - 5.99 ▪ 32-oz - 7.99

DOMESTIC

▪ 16-oz - 3.99 ▪ 22-oz - 4.99 ▪ 32-oz - 6.99



THE TEQUILA PROCESS

The tequila process starts in the agave fields, where mature plants are selected and taken to the factory. Casa Sauza uses a modern method that keeps the natural purity of the agave at every step.

1. AGAVE:

The agave comes from Sauza's own plantations. Experts check sugar levels before harvesting.



3. EXTRACTION:

A diffuser gently extracts agave juice using water. The leftover fibers (bagasse) are reused as compost.



5. FERMENTATION:

The juice ferments in closed stainless-steel tanks for 24-28 hours with Sauza's special yeast. The process is clean and controlled.



7. FILTRATION:

The tequila is cold-filtered through carbon to remove impurities and give it a clear, bright finish.



9. BLENDING & ADJUSTMENT:

Demineralized water is added to adjust alcohol levels. Every batch is tested to meet Sauza's standards. All tequilas are non-GMO, gluten-free, and Kosher certified.



2. SHREDDING:

The agave piñas are shredded in three steps to prepare the fibers for sugar extraction.



4. COOKING:

The agave is cooked for about 6 hours to convert complex sugars into fermentable ones (fructose and glucose).



6. DISTILLATION:

Distilled twice - first to concentrate alcohol, then to obtain tequila with 55-65% alcohol. Waste is treated in an eco-friendly way.



8. AGING:

"Reposado" tequilas age for at least 2 months, "Añejo" for 12 months and "Extra Añejo" for 36 months in American white oak barrels.



10. BOTTLING:

The tequila is labeled and packed with advanced technology for global distribution.