

# Su Casa

ALL OF OUR COCKTAILS ARE MADE WITH  
THE BEST QUALITY INGREDIENTS.  
WE USE ONLY PREMIUM SPIRITS AND  
ORGANICALLY GROWN FRUITS  
SQUEEZED FRESH DAILY.

## EL DIABLO

A MIX OF REAL HABANERO PEPPERS, HOT SAUCE, FRESH LIME JUICE AND EL JIMADOR ANEJO TEQUILA.

## STRAWBERRY MOJITO

A COMBINATION OF BACARDI RUM, FRESH ORGANIC STRAWBERRIES AND LOCAL GROWN MINT

## THE GRACE

THIS IS A TAKE ON THE CLASSIC CHAMPAGNE COCKTAIL. WE USE ELDERFLOWER LIQUOR, ORANGE/PEACH BITTERS, SUGAR, AND TOP IT ALL OFF WITH OUR HOUSE CHAMPAGNE.

## ORANGE KOOL-AID AND

## PATRON

ORANGE KOOL-AID GOES GREAT WITH PATRON.

## MINT ICE CREAM

VANILLA AND CHOCOLATE LIQUOR MIXED WITH MINT BITTERS. A FEW DROPS OF BAILEY'S CARAMEL AND ICE CREAM FLAVORING. WE THEN SHAVE SOME REAL MILK CHOCOLATE ON TOP.

## HERRADURA AND STORMY

WE START WITH ONE OF THE BEST TEQUILAS ON THE MARKET, HERRADURA ANEJO. WE THEN ADD FRESH LIME JUICE AND TOP OFF WITH REED'S GINGER BEER.

## EL PEPINO

HENDRICKS GIN WITH FRESHLY MUDDLED CUCUMBER AND GINGER LIQUOR. WE GIVE IT SOME DASHES SWEET AND TART AND SERVE IT ON THE ROCKS IN A WINE GLASS.

## HOUSE MARGARITA

16OZ OF PREMIUM TEQUILA, FRESH SQUEEZED LIME JUICE, AND COINTREAU.

## SU CASA PALOMA

REPOSADO TEQUILA WITH GRAPEFRUIT SODA MIXED WITH FRESH SQUEEZED LIME JUICE. GARNISHED WITH A HOUSE MADE CITRUS RIM.

## SATAN'S HORSE

A COMBINATION OF ANEJO TEQUILA AND RASPBERRY FLAVORED LIQUOR. WE THEN ADD FRESHLY MINCED GINGER AND TOP OFF WITH RED BULL.

## BARTENDERS CHOICE

TELL US WHAT FLAVORS YOU ENJOY AND WE WILL CREATE THE PERFECT COCKTAIL JUST FOR YOU.

# Su Casa

## STARTERS

### **HOMEMADE GUACAMOLE \$8**

SERVED WITH FRESHLY MADE WARM  
TORTILLA CHIPS

### **WARM 3-CHEESE QUESO \$10**

SERVED WITH FRESHLY MADE WARM  
TORTILLA CHIPS

### **QUESADILLA SAMPLER \$15**

CHEESE, CHICKEN AND STEAK QUESADILLAS  
TOPPED WITH FRESH PICO DE GALLO, FRESH  
HOMEMADE GUACAMOLE, SOUR CREAM, AND YOUR  
CHOICE OF SALSA

### **SU CASA EMPANADA TRIO \$9**

CHICKEN, STEAK & GROUND SIRLOIN  
OR TRY OUR HOUSE SPECIAL FOR AN ADDITIONAL \$3

### **PLATANOS MADUROS \$8**

TOPPED WITH GARLIC HERB SEASONING

### **TORTILLA SOUP \$8**

100% VEGETARIAN OR ADD FRESH GRILLED  
CHICKEN THEN TOPPED WITH CRISPY  
TORTILLA STRIPS

## SOUPS AND SALADS

### **MEXICAN GUMBO \$12**

RICE, BLACK BEANS, TORTILLA SOUP, SALSA,  
CHEESE AND SOUR CREAM, TOPPED WITH CRISPY  
TORTILLA STRIPS

### **TACO SALAD \$12**

CRISPY FLOUR TORTILLA BOWL FILLED WITH  
CHOPPED CORN SALSA, FAT-FREE PICANTE RANCH  
DRESSING AND HOMEMADE GUACAMOLE

*INCLUDES YOUR CHOICE OF GRILLED VEGGIES,  
GRILLED CHICKEN, OR GRILLED STEAK,  
ADD \$5 MORE FOR THE HOUSE SPECIAL*

## ENTREES

### **CLASSIC TACOS \$14**

SOFT FLOUR OR CRISPY CORN TORTILLAS SERVED  
WITH CILANTRO LIME RICE AND CHOICE OF BEANS

### **GRILLED QUESADILLA \$15**

TOPPED WITH FRESH PICO DE GALLO AND SIDES OF  
CILANTRO LIME RICE, CHOICE OF BEANS,  
HOMEMADE GUACAMOLE, SOUR CREAM, AND YOUR  
CHOICE OF SALSA

### **3-CHEESE NACHOS \$15**

HOMEMADE TORTILLA CHIPS WITH OUR WARM 3-  
CHEESE QUESO, TOPPED WITH YOUR CHOICE OF  
BEANS, FRESH PICO DE GALLO, SALSA, SOUR  
CREAM, AND HOMEMADE GUACAMOLE

*INCLUDES YOUR CHOICE OF GRILLED VEGGIES,  
GRILLED CHICKEN, OR GRILLED STEAK,  
ADD \$5 MORE FOR THE HOUSE SPECIAL*

## BURRITOS

*ALL OUR BURRITOS START EITHER ROLLED IN A  
FLOUR TORTILLA OR NAKED WITH CILANTRO LIME  
RICE AND YOUR CHOICE OF BLACK OR PINTO  
BEANS, TOPPED WITH YOUR CHOICE OF SALSA,  
CHEESE AND SOUR CREAM*

### **GRILLED VEGGIE BURRITO \$13**

GRILLED ZUCCHINI, SQUASH AND RED PEPPERS  
TOSSED WITH A GARLIC HERB SEASONING

### **FAJITA RANCHERA BURRITO \$14**

RED ONIONS, BELL PEPPERS, AND OUR ZESTY  
RANROCHERA SAUCE (NO BEANS)

### **ANCHO CHILE BBQ BURRITO \$15**

TOPPED WITH OUR SLIGHTLY SWEET, MEXICAN  
STYLE BBQ SAUCE

### **QUESO BURRITO \$15**

LOADED WITH OUR 3-CHEESE QUESO

*INCLUDES YOUR CHOICE OF GRILLED VEGGIES,  
GRILLED CHICKEN, OR GRILLED STEAK,  
ADD \$5 MORE FOR THE HOUSE SPECIAL*

## DESSERT

### **TRES LECHE \$5**

INQUIRE ABOUT OUR COFFEES AND TEAS