

# CANTINA MENO



## MIJARES

Mexican Restaurant

EST. 1920

## MIJARES FAMOUS MARGARITAS

### HOUSE MARGARITA

Premium Sauza Gold Tequila, triple sec and sweet n sour

### GEORGE'S SPECIAL

Our house margarita made with Sauza Gold Tequila, a float of Grand Marnier and sweet n sour

### SUPREMA MARGARITA

Sauza Hornitos 100% Blue Agave Reposado Tequila, Cointreau, Grand Marnier and sweet n sour

### SAUZA "SPA" MARGARITA *Only 125 calories*

*Only Mijares has developed this delicious low-calorie zero-carb margarita.*  
Made with Sauza Gold Tequila, triple sec and BB's Splenda Zero Calorie, Zero Carb sweet n sour

### PARTIDA AGAVE MARGARITA

Partida Blanco Tequila, Partida Organic Nectar, fresh squeezed lime, hand-shaken and served on the rocks

### JESUCITA'S ULTIMATE MARGARITA

Sauza Hornitos Plata Tequila, Patron Citrónge Orange Liqueur, our own sweet n sour, fresh lime juice, fresh squeezed orange juice

### ALICIA'S MARGARITA

Sauza Tres Generaciones Añejo Tequila and Chinaco Blanco Tequila with Grand Marnier, a squeeze of fresh lime and sweet n sour

### LA PINTA POMEGRANATE MARGARITA

La Pinta Pomegranate Infused Tequila, Orange Liqueur, DeKuyper Pomegranate Liqueur, sweet n sour

### MANGO RITA MARGARITA

Sauza Conmemorativo Tequila, mango puree, orange liqueur, sweet n sour, float with Cruzan Mango Rum



# MJARES PREMIUM MARGARITAS

YOUR CHOICE OF TEQUILA:

## FRUIT & LIQUEUR MARGARITA

Midori Melon Liqueur, Chambord Raspberry Liqueur, Peach, Strawberry, Gaetano Blue Curaçao, Gaetano Banana, Pineapple, Watermelon or Mango

## HAND-SHAKEN MARGARITA

Made with Cointreau, sweet n sour and

# TEQUILA SHOTS

## PLATA

- Patron Silver
- Chinaco Blanco
- Partida Blanco
- Don Julio Silver
- Hornitos Plata
- Herradura Silver
- Chaya Plata
- Sauza Tres Generaciones
- Tequila Ocho Plata
- El Tesoro Platinum
- 1800 Silver
- Milagro Silver Select

## REPOSADO

- Patron Reposado
- Chinaco Reposado
- Hornitos Reposado
- Herradura Reposado
- Cazadores Reposado
- Sauza Tres Generaciones Reposado
- Tequila Ocho Reposado
- 1800 Reposado
- Corralejo Reposado
- Milagro Reposado

## AÑEJO

- Patron Añejo
- El Tesoro Añejo
- Chinaco Añejo
- Don Julio Añejo
- Hornitos Añejo
- Herradura Añejo
- Cazadores Añejo
- Partida Añejo

## AFIGIONADOS

- Patron Gran Platinum
- Cuervo Reserva de La Familia
- Don Julio 1942
- Milagro Añejo



- Sauza Conmemorativo Añejo
- Sauza Tres Generaciones Añejo
- Tamilla Onho Añejo



# COCKTAILS

## MOJITO

Bacardi Light Rum, cane sugar syrup, wild fresh mint, sweet n sour, lime juice, sparkling soda pop

## TAHITI CLUB

Cruzan Dark Rum, mango puree, orange juice, lime juice, sweet & sour mix, floated with Cruzan Mango Rum and served on the rocks

## POMEGRANATE MOJITO

Cruzan Rum, DeKuyper Pomegranate Liqueur, wild fresh mint, cane sugar syrup, fresh lime juice, top with sparkling soda

## ULTIMAT COSMOPOLITAN

Ultimat Vodka (by Patron), Patron Citronge, fresh limes and a splash of cranberry juice served in a chilled martini glass

## LEMON DROP MARTINI

Absolut Citron, Patron Citronge Orange Liqueur, lemon wedge squeezed, sugar on glass rim

## MANGO LEMON DROP MARTINI

Absolut Mango, Patron Citronge Orange Liqueur, lemon wedge squeezed, sugar on glass rim

## POMEGRANATE MARTINI

Absolut Citron, DeKuyper Pomegranate Liqueur, Pomegranate Juice, garnished with a lemon twist

## CANTALOUPE MARTINI

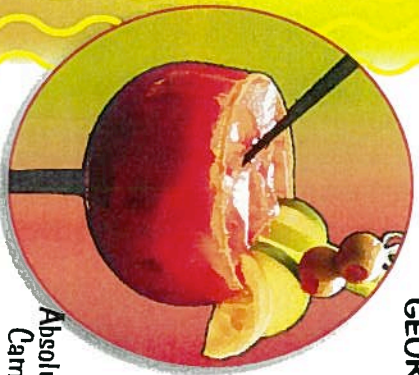
Absolut Mandarin, DeKuyper Watermelon Schnapps, splash of orange juice



# COCKTAILS

## GEORGE'S FAMOUS BLOODY MARY

Made from scratch with your choice of Absolut Vodka or Sauza Tres Generaciones Plata



## RASPBERRY MARTINI

Absolut Citron, Chateau Monet Raspberry, dash of lemon juice

## ORANGE PEEL

Absolut Mandarin, squeeze of orange juice, Campari, dash of blood orange bitters, served on the rocks

## PEARTINI MARTINI

Absolut Pears, Cinzano Dry Vermouth, pear nectar

## GODIVA CHOCOLATE MARTINI

Absolut Vanilla, Godiva Chocolate Liqueur, DeKuyper Creme de Cacao

## PATRON MEXICAN COFFEE

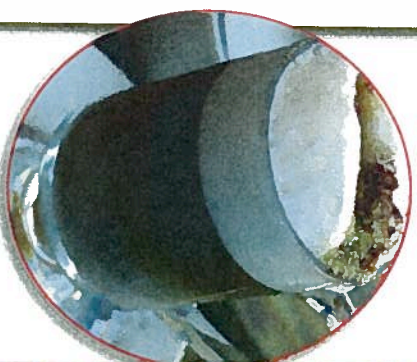
Patron Silver Tequila, Patron XO Cafe, hot coffee and whipped cream

## MINT COFFEE

Kahlua, hot coffee, Creme de Menthe with a splash of cream

## MJARES MUDSLIDE

Absolut Vanilla, Patron XO Cafe and Bailey on the rocks



# WINES

## RED

GLASS BOTTLE

### MERLOT, Tarrica (Paso Robles)

Medium-bodied with well-balanced cherry and spice flavors. Easy to drink.

\$6.50 \$23.00

### MERLOT, Veramonte (Chile)

Concentrated and full of finesse with blackberry and cherry flavors.

\$7.00 \$25.00

### CABERNET SAUVIGNON, Maddalena (Central Coast)

Soft and elegant red wine made from central coast cabernet grapes.

\$7.00 \$25.00

### CABERNET SAUVIGNON, Finca La Linda (Argentina)

Soft, medium-bodied with fruity flavors of cherry and spice. Easy to drink.

\$6.50 \$23.00

### CHIANTI CLASSICO, Fattoria di Petriolo (Tuscany, Italy)

Surprisingly delicate, well rounded, classically elegant, food enhancing, Chianti Classico

\$9.00 \$32.00

### PINOT NOIR, Estancia, (Monterey)

Supple in texture with rose petal and red fruit aromas, this lively medium bodied wine is aged entirely in French oak, which adds a subtle, toasty vanilla character and a hint of spice.

\$8.00 \$30.00

## SEMI-SWEET

### SANGRIA, Yago Sangria

\$5.00 Glass / \$10.00 1/2 Carafe / \$15.00 Full Carafe

### WHITE ZINFANDEL, Maddalena (Paso Robles)

Light and crisp with flavors of watermelon and strawberry.

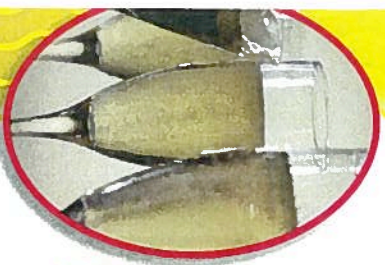
\$4.50 \$15.00

## HOUSE WINE

Red and White - \$5.00 a glass



# WINES



**FEATURED WINES OF THE MONTH**  
**Ask your server about our special selections!**  
**Saludi**

## BUBBLES

- CHAMPAGNE, Bellini *(peach nectar)* \$5.50
- CHAMPAGNE, Mimosa *(orange juice)* \$5.50
- ROSÉ SPARKLING, NV Mionetto Sergio *(Italy)* *half bottle* \$14.00
- CHAMPAGNE, Duval Leroy *(France)* *Alice & Fave!* \$40.00  
*Rich and creamy, clean and toasty. Fruity, but with a dry finish.*
- CHAMPAGNE, San Antonio \$13.00  
*Rich and creamy, clean and toasty. Fruity, but with a dry finish.*

## WHITE

- CHARDONNAY, Maddalena *(Monterey)* \$6.50 \$23.00  
*Crisp, clean fruit flavors of pear and citrus with a long, smooth finish.*
- CHARDONNAY, San Simeon *(Monterey)* \$8.00 \$30.00  
*Tropical fruit flavors with complements of citrus and pear. Bright fruit and oak toast with hints of vanilla and spice.*
- CHARDONNAY, Sanford *(Santa Barbara)* \$38.00  
*This delicious wine exhibits the characteristics of apple, apricot, and tropical fruits. It is accentuated with floral, mineral and cinnamon spice nuances. Sanford Chardonnay is full of flavor with a long creamy finish.*
- PINOT GRIGIO, Poggio *(Italy)* \$7.00 \$25.00  
*Full-flavored and full-bodied with floral aromas and flavors of apple and spice.*
- SAUVIGNON BLANC, Graziano *(Mendocino)* \$7.00 \$25.00  
*Cool, oaky with rich intense flavors & aromas of tropical fruits and grapefruit.*
- SAUVIGNON BLANC, Veramonte *(Chile)* \$7.50 \$27.00  
*Zesty, medium-bodied with hints of melon and citrus and aromas of fresh fruit and floral.*

# PASADENA'S BEST! HAPPY HOUR DRINKS

Monday through Thursday  
 4pm - 7pm  
*(in bar areas only)*

- House Margarita \$5.00
- Tecate \$3.50
- New Castle Draft (glass) \$3.50
- Pitcher Draft \$10.00
- Non-Alcoholic Beverages with Refill \$4.00

## APPETIZERS

- GUACAMOLE ESTILO MUARES
  - Small \$7.95
  - Large \$8.95
- CHIMICHANGUITAS \$8.95  
*Six mini cocktail burritos served with guacamole and sour cream.*
- JESUITA'S APPETIZER PLATTER \$10.95  
*(serves two)*
- MEXICAN PIZZA \$8.25  
*Made with sauce, onions, cheese and ground beef.*
- SHRIMP COCKTAIL \$9.95  
*Four shrimp with cocktail sauce.*
- NACHOS ESPECIALES \$7.50  
*Your choice of chicken or ground beef.*
  - Small \$7.50
  - Large \$9.75
- NACHOS CON SALSA ROJA \$6.75
- TAQUITOS CON GUACAMOLE \$7.75  
*Your choice of chicken or ground beef.*
- QUESADILLAS
  - Cheese \$5.75
  - Cheese, ground beef and guacamole \$7.75
  - Cheese, chicken and guacamole \$7.75
  - Cheese and vegetables \$6.95