



Mariano's Margarita Menu

52nd ANNIVERSARY EDITION
Happy Times with Sunshine Limes



ON THE SWEETER SIDE

THE ORIGINAL FROZEN 12

We Made The 1st, We Still Make The Best
FROZEN STRAWBERRY, MANGO 15

PAPA'S™ 15

Fresh Hand-Muddled Limes, Herradura Silver,
Grand Marnier, Hand-Shaken &
Served on the Rocks ... My Dad's Recipe

ON THE TART SIDE

HOUSE ROCKS 13

El Jimador Tequila Blanco, Orange Liqueur

SKINNY 14

Fresh Lime, Herradura Silver & Cointreau,
Hand-Shaken & Served on the Rocks

WANDA'S™ 14

Fresh Hand-Muddled Limes, Herradura Silver,
Cointreau, Hand-Shaken & Served on the Rocks
A Tart & Light Creation from
My Sweet Wife, Wanda

RANCH WATER 15

Fresh Lime, Casamigos Blanco Tequila, 6.5 oz
Bottle of Topo Chico, Served on the Rocks

FROZEN TAKE-AWAY

READY TO SERVE

Includes 100% Blue Agave Tequila

1/2 GALLON 45

1 GALLON 90

1/2 GALLON SANGRIA SWIRL 50

1 GALLON SANGRIA SWIRL 95

POTENT BUT POLITE

***LIMIT 3 PER PERSON, PLEASE**

*THE MARIANO™ 19

Our smoothest margarita Made With
Don Julio Reposado, Fresh Lime, Cointreau,
Hand-Shaken & Served on the Rocks

*THE SWIRL 15

The Original Frozen topped with House-made
Sangria with Pinot Noir & Presidente Brandy,
NOTE: Swirl it with your straw to combine the complex ingredients

SPICED UP

SPICY COOL CUCUMBER™ 16

Herradura Silver, King's Ginger Premium Liqueur,
Hand-Muddled Fresh Cucumber, Jalapeño
& Fresh Squeezed Lime Juice

SPICY COOL CUCUMBER™ 7 (NON-ALCOHOLIC)

Hand-Muddled Jalapeño, Fresh Cucumber,
Fresh Squeezed Lime Juice &
a Splash of club soda

FIRE & ICE™ 16

Fresh Lime & Jalapeño, Herradura Silver,
King's Ginger Premium Liqueur,
Hand-Shaken & Served on the Rocks

SORTA-RITAS

WHISKEY RITA™ 13

Smooth Tennessee Whiskey by "Gentleman Jack"
Daniels, Fresh Lime, Cointreau,
Hand-Shaken & Served on the Rocks

TITO-RITA™ 13

Tito's Handmade Texas Vodka,
Fresh Lime Juice & Cointreau,
Hand-Shaken & Served on the Rocks

100% Blue Agave Tequilas

Menu items, prices & ingredients subject to change. This menu cannot be reproduced
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