

GRINGO'S

COCKTAILS

GLASS / PITCHER (6-7 drinks)

GRINGO'S MARGARITA \$11/\$60

blanco tequila, fresh lime, agave
add a "flava" \$1
white peach, mango or spicy pineapple

LA FRIDA \$13

espadin mezcal, crushed raspberries, lemon, lillet blanc,

MAXWELL & COLES \$13

corgi earl grey gin, mezcal, fig shrub, smoked maple syrup,
lemon, rosemary

TIJUANA STREET TEA \$13/\$65

passion fruit tea, peach vodka, strawberry rum, lemon

LIGHTS OUT \$11

vodka, watermelon, coconut water, orange juice, agave

MAYAN MULE \$12

blanco tequila, mezcal, pineapple tepache, ginger beer

EL CHAPO \$14/\$70

jalapeño infused blanco tequila, blood orange, lime

FROZEN MARGARITA \$9

add a "flava" \$1
white peach, mango or spicy pineapple

NACHO MAMA'S SANGRIA \$10/\$55

red pomegranate watermelon-hibiscus rosé
white peach passionfruit strawberry

can't decide? try a cocktail flight & choose 3 for \$18

WE THINK OUR PLANET IS PRETTY RAD AND
WANT TO HELP OUT IN BEING ECO-FRIENDLY,
WE PROVIDE PAPER STRAWS UPON REQUEST

BEER

DRAFT

dos equis lager (mexico) \$7
miller light (milwaukee) \$5
modela negra (mexico) \$7
departed soles IPA (jersey city) seasonal rotation \$7

BOTTLES/CANS

gringo's americano blonde (c) (departed soles) \$5
corona extra (b) (mexico) \$6
blood orange cider (c) (austin east) \$6
heineken (b) (amsterdam) \$6
jai alai IPA (c) (cigar city) \$6

WINE

WHITE WINE

tiamo, pinot grigio (italy) \$10
chloe, chardonnay (california) \$10
brancott, sauvignon blanc (california) \$10

RED WINE

josh, cabernet sauvignon (california) \$10
mohua, pinot noir (new zealand) \$10
tinto negro, malbec (argentina) \$10

BUBBLES

white girl rosé can \$8
white girl rosé bubbles \$8/\$20
prosecco \$8/\$20



PUNCHBOWLS

BAD HOMBRE #2 \$45

watermelon, strawberry rum, vodka, lemon

BEAT THE PIÑATA \$45

vodka, pineapple, mango, coconut water, lemon

TEQUILA

ALL 2 OUNCE POURS (b) blanco (r) reposado (a) añejo

(123) tequila (b) \$14 (r) \$16 (a) \$19
1800 (b) \$12, (r) \$14 (a) \$16
1800 coconut (b) \$14
1800 milenio \$84
angelisco (b) \$12 (r) \$14
clase azul (b) \$26 (r) \$33
don julio (b) \$16 (r) \$17 (a) \$19
don julio 1942 \$33
don julio extra añejo \$99

el tesoro paradiso extra añejo \$51
el luchador (b) \$16
fortaleza (b) \$17 (r) \$17
herradura (b) \$14 (r) \$16 (a) \$17
jose cuervo trad (b) \$10 (r) \$14
jose Cuervo reserve de la familia \$49
milagro (b) \$14 (r) \$16 (a) \$17
milagro select (r) \$17 (a) \$18
partida (b) \$14 (r) \$16 (a) \$17

patron (b) \$18 (a) \$21
patron xo café \$12
patron extra añejo \$31
patron guillermo del toro extra añejo \$86
patron "piedras" \$86
siembra azul puro extra añejo \$26
tanteo habernero (b) \$12
tapatio (a) \$17
tequila ocho (b) \$16 (r) \$17 (a) \$19

MEZCAL

Made from the heart of the agave plant called the piña, Mezcal is generally consumed straight & has a strong smoky flavor

ALL 1 OUNCE POURS

agave de cortes, joven \$8
agave de cortes, reposado \$9
agave de cortes, añejo \$11
clase azul \$42



derrumbes san luis potosi \$10
derrumbes \$11
derrumbes Durango \$12
el jolgorio espadin \$16

el jolgorio madrecoixte \$20
el jolgorio tobaziche \$23
el jolgorio pechuga \$24
el jolgorio tepeztate \$22

BEVERAGES

MEXICAN COCA COLA \$4
PASSION FRUIT ICED TEA \$5
Housemade

HOT COFFEE \$4
HIBISCUS PUNCH \$4

HORCHATA \$5
MANGO LEMONADE \$5
Housemade

20% Gratuity added to parties of 6 or more

ALL MEAT / SEAFOOD IS ALL NATURAL, CHEMICAL & ANTIBIOTIC FREE

** consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness