

# Beverages

Soft Drinks 2.95  
Coffee, Tea 2.95  
Hot Chocolate 2.79  
Milk, Orange Juice 2.79  
Freshly Squeezed Lemonade (each) 2.95

## Breakfast Tacos

All Breakfast Tacos are made  
with Fresh Flour Tortillas

Bacon & Egg .....	1.89
Ham & Egg .....	2.59
Potato & Egg .....	1.89
Bean & Cheese .....	1.89
Bean & Bacon .....	1.89
Bean & Egg .....	1.89
Machacado Taco .....	2.69
Huevo A la Mexicana Taco .....	1.89
Country Sausage & Egg .....	2.49
Country Sausage a la Mexicana .....	2.49
Chorizo con Huevo .....	1.89
Chorizo & Beans .....	1.89
Papa con Chorizo .....	1.89
Papa a la Mexicana .....	1.79
Papa Ranchera .....	1.89
Taco Loco .....	2.39
Chorizo con huevo, beans, cheese	
Al Carbon Taco (Carne Asada) .....	3.49
Barbacoa (Saturday Only) .....	2.99
Carne Guisada .....	3.79
Picadillo .....	2.99
Chicken Fajita .....	3.29
Beef Fajita .....	3.79
Beef Fajita & Egg .....	4.29



Bacon and Egg Breakfast Taco

# Breakfast Plates

Monday Thru Saturday 8:45 am -11:00 am

Breakfast Plates Are Served With Two Fresh Flour Tortillas, Beans And Your Choice of Papas Or Bacon

## Huevos Rancheros

Two eggs your style topped with  
fresh made ranchero sauce.  
7.49 Add Fajitas 2.00

## Chorizo con Huevo Plate

Scrambled Eggs With  
Traditional Chorizo Mexicano.  
7.99 Add Fajitas 2.00

## A La Mexicana Plate

Three Scrambled Eggs With  
Diced Onions, Tomato And  
Chili Serrano Peppers.  
7.49 Add Fajitas 2.00

## Migas

Three Scrambled Eggs With  
Corn Tortilla Chips  
Topped With Cheddar Cheese.  
7.99 Add Fajitas 2.00

## Machacado Plate

Three Scrambled Eggs Cooked  
With Tomato, Diced Onions,  
Chili Serrano And Machacado  
(dried beef).  
8.99 Add Fajitas 2.00

## Country & Egg Plate

Three Scrambled Eggs  
Mixed With Country Sausage.  
8.99 Add Fajitas 2.00

## Chilaquiles

Three Scrambled Eggs With  
Tortilla Chips, Tomato, Diced  
Onions, Chile Serrano Topped  
With Cheddar Cheese.  
7.99 Add Fajitas 2.00

## Papa Con Huevo Plate

Three Scrambled Eggs Mixed  
With Papas fritas.  
7.99 Add Fajitas 2.00



Huevos Rancheros

## Omelette Plate

Three Fresh Eggs Served with Beans, Papas and  
your choice of the following: 9.99

Choose (1) Meat: Each Additional .75  
Bacon, Country Sausage, Ham

Choose Veggies: Onions, Chile Serrano Pepper,  
Tomato, Green Bell Pepper, Spinach, Cilantro,  
Cheddar Cheese,  
Ranchero Sauce

## Child's Pancake

One Egg. One Slice of Bacon And  
Choice of One Pancake: Chocolate Chip  
or Strawberry. 5.99

## Pancake Plate

Two Eggs your way, Two buttermilk  
Pancakes Two Slices of Bacon. 8.99

## Stack Pancake (2) 5.99

## A la Carte Pancake 2.99



Triple Stack



Spicy  
Dish



Allow Extra  
Cooking Time



Signature  
Dish



# Appetizers

## Tres Amigos Dip

Fresh guacamole, warm spicy roasted salsa roja, and our signature queso served with chips. 8.99

## Traditional Nachos

Crispy corn tortilla chips covered with beans and melted cheddar cheese, guacamole & sour cream. 9.99

Spicy Beef Fajita 11.99

Spicy Chicken Fajita 10.99

Spicy Shrimp 11.99 Covered with Monterrey Jack

## Chips & Queso

Melted cheese made with ranchero sauce for dipping, fresh corn tortilla chips.  
sm 5.99 reg 7.99

## Sierra Nachos

A mountain of crispy corn tortilla chips covered with spicy beef fajitas or spicy chicken fajitas topped with chile con queso, guacamole and diced tomato. **Add** Lettuce, Sour Cream & Jalapenos for extra Fun!! 12.99

## Buffalo Wings

Chicken wings tossed in our spicy hot wing sauce served with ranch dressing.

(4) 5.99 | (8) 11.99 | (12) 15.99 | (16) 19.99

## Botana (No substitutions)

Appetizer assortment of:

(4) Chicken Fajita Quesadillas (4) Buffalo Wings

(4) Chicken Flautas (4) Bean & Cheese Nachos

Served with Guacamole 15.99

## Mini Flautas

8) Mini Chicken Flautas served with Guacamole or Queso dip. 8.49

## Quesadillas

Served with guacamole and pico de gallo.

Spicy Beef Fajita 11.99

Spicy Chicken Fajita 10.99

Spicy Shrimp 11.99

## Queso Flameado

Our flaming Mexican chorizo covered with melted Monterrey jack cheese served table side. 8.99



chips n queso

# Soup / Salad

Choose from Ranch, Thousand Island, Creamy Italian, Chipotle Ranch, or substitute salsa for any dressing.

## Chicken Tortilla Soup

A San Antonio favorite. Chicken, rice, diced tomato, avocado slice topped with crisp corn tortilla strips. sm 5.99 reg 7.99

## Taco Salad

Crisp taco salad shell filled with lettuce, fresh tomato, cheddar cheese, guacamole, sour cream and choice of one.

Picadillo 9.99

Shredded chicken 9.99

Chicken Fajita 10.49

Beef Fajita 10.99



Chicken Tortilla Soup

## House Garden Salad

Mixed greens with plump tomato topped with Monterrey jack and cheddar cheese. 7.99

Grilled Chicken Breast 10.99

Grilled Shrimp 10.99

Add Avocado Slices 1.75

# Burritos & Bowls

## Burrito / Bowls (Bowl is Without a Tortilla)

A Texas sized Burrito stuffed with your choice of the following:

### CHOOSE ( 1 ) Meat:

Bean & Cheese 8.99

Picadillo (ground beef) 10.49

Carne Guisada 10.49

Shredded Chicken 10.49

Spicy Chicken Fajita 10.49

Spicy Beef Fajita 10.99

### Add on's Free:

Mexican Rice

Refried Beans

Charra Beans

Lettuce

Tomato

Grilled Onion

Grilled Bell Pepper

Cheddar Cheese

Monterrey Cheese

### EXTRAS:

Guacamole 2.00

Sour Cream .75

Top your Burrito with chile con queso 2.95

### Enchurrito Style-

Topped with Enchilada Sauce & Cheddar Cheese 2.00

The Original Enchurrito



Spicy Dish



Allow Extra Cooking Time



Signature Dish



Lunch Specials Available from 10:30 am-2:30 pm \* Monday thru Friday except holidays

## Tex-Mex Favorites

All Tex-Mex Favorites are served with Mexican rice, choice of refried or charra beans and two fresh homemade flour tortillas.

### Cheese Mexican Plate

Two cheese enchiladas topped with our homemade ancho chile enchilada sauce and cheddar cheese served with one picadillo puffy taco. 13.99

### Carne Guisada Plate

Slow cooked beef stew in our flavorful seasoned brown gravy. 11.49

### Chicken Flauta Plate

Chicken flautas served with sour cream and fresh guacamole.  
(2) Flautas 9.99 (3) Flautas 11.49 Add Queso Dip 1.95



### Tex-Mex Plate

One cheddar cheese enchilada topped with our homemade ancho chile enchilada sauce and one picadillo puffy taco. Lunch 9.99 Dinner 10.99



### Cheese Enchilada Dinner

Cheese enchiladas topped with our homemade ancho chile enchilada sauce and melted cheddar cheese.  
(2) Cheese Enchiladas Lunch 9.99 Dinner 10.99  
(3) Enchiladas 12.99

### Shrimp Enchiladas

Grilled shrimp and spinach enchiladas topped with our signature chipotle cream sauce. (2) Enchiladas 11.99 (3) Enchiladas 13.99



### Cheese Enchiladas Y Fajitas

Two cheese enchiladas topped with our homemade ancho chile enchilada sauce and cheddar cheese. A 2 oz portion of spicy beef or spicy chicken fajitas served with freshly made guacamole. 14.49

### Chicken Enchiladas

Chicken Enchiladas topped with one of our signature sauces.

**Ancho Chile Sauce**-Traditional Tex-Mex Enchilada Sauce.

**Verde**-Tangy tomatillos and fresh garlic.

**Ranchero**-Tomato, Onion & Serrano Pepper Sauce.

(2) Dinner 10.99

(3) Enchiladas 13.99

**Poblano**-roasted poblano pepper, garlic, butter and cream.

(2) Enchiladas 11.99 (3) Enchiladas 13.99

**Chipotle**-Our Signature sauce made with Chipotle peppers, garlic, butter and cream.

(2) Enchiladas 11.99 (3) Enchiladas 13.99

Lunch Specials Available from 10:30 am-2:30 pm \* Monday thru Friday except holidays

## Create Your Own

Served with Mexican rice and choice of refried or charra beans.

### Flour Tacos

Picadillo (Ground Beef)  
Shredded Chicken  
Bean & Cheese  
Carne Guisada  
Spicy Beef Fajita   
Spicy Chicken Fajita   
Guacamole

### Crispy Tacos

Picadillo (Ground Beef)  
Shredded Chicken

### Chalupas

Bean & Cheese  
Shredded Chicken  
Picadillo (Ground Beef)  
Guacamole

### Puffy Tacos

Puffy Tacos:Topped with Lettuce,  
Tomato & Cheese  
Picadillo (Ground Beef)  
Shredded Chicken  
Bean & Cheese  
Carne Guisada  
Spicy Beef Fajita   
Spicy Chicken Fajita   
Guacamole

### Extras Per Taco

Guacamole .59  
Sour cream .25  
Cheddar Cheese .29  
Monterrey Jack .29

### Enchiladas

Cheese Enchilada Topped with Ancho Chile Sauce  
Picadillo (Ground Beef) Enchilada with Ancho Chile Sauce  
Shredded Chicken Enchilada with Ancho Chile Sauce  
Shredded Chicken Enchilada with Verde (Tomatillo) Sauce  
Shredded Chicken Enchilada with Ranchero Sauce



### Henry's Puffy Tacos

Pick any..(2) Puffy Tacos

Lunch 9.99

Dinner 10.99

Pick any..(3) Puffy Tacos 13.99

### Dinner Special

Pick any two (2) 10.99

### Senor Lopez Special

Pick any three (3) 13.99



Spicy  
Dish



Allow Extra  
Cooking Time



Signature  
Dish





# From The Grill

Grilled Plates are served with Mexican rice and choice of refried or charra beans with two fresh homemade flour tortillas.

## Sizzling Fajita Plate

Spicy Chicken.....for one 12.99....for two.....25.99  
Spicy Beef.....for one 14.99....for two.....29.99  
Spicy Shrimp.....for one 14.99....for two.....29.99  
All Three.....for one 19.99....for two.....33.99

## Fajitas Del Mar

Spicy beef fajita or chicken breast fajitas for one served with a skewer of (3) bacon wrapped jumbo shrimp stuffed with Monterrey jack cheese and a fresh jalapeno, with our white wine garlic butter dipping sauce. 21.99

## Street Tacos

Two Asada steak tacos in either Puffy topped with lettuce and tomato, flour or corn tortillas served with a side of fresh cilantro, diced onions and lime wedges. 10.99

## Tacos Nortenos

Two Beef or Chicken Fajita Tacos on toasted flour tortilla with melted Monterrey jack cheese, refried beans and guacamole. 12.99

## Rib-Eye Steak Ranchero

Char-broiled 8 oz. Rib-Eye steak topped with our fresh-made ranchero sauce. 17.99  
Add Del Mar Shrimp Skewer 8.95

## Carne Asada Dinner

Thin cut seasoned beef steak grilled with sauteed onion and bell pepper. 14.99

## Chicken Chile Relleno

Grilled poblano pepper stuffed with shredded chicken topped with our carefully prepared signature chipotle cream sauce or poblano cream sauce 13.99

# Hamburgers

## Henry's Double Cheese Burger

Two 1/4 lb beef patty's covered with melted cheddar cheese, lettuce, tomato, pickles, mayo, mustard, onion served with seasoned fries 10.99 add Bacon 2.00

## Henry's Jr Cheese Burger

One 1/4 lb beef patty covered with melted cheddar cheese, lettuce, tomato, pickles, mayo, mustard, onion served with seasoned fries 8.99 add Bacon 2.00



Chicken Fajitas Del Mar

## Monterrey Fajitas

Grilled marinated chicken breast fajitas topped with sauteed onions and bell peppers covered with melted Monterrey jack cheese. 14.99

## Pollo Cozumel

Grilled marinated breast of chicken covered with avocado slices and sauteed tomato with melted Monterrey cheese. 14.99

## Pollo Ranchera

Grilled breast of chicken topped with our spicy ranchero sauce, covered with melted Monterrey jack cheese. 14.99

## Pollo Poblano

Grilled marinated breast of chicken topped with our fire roasted poblano cream sauce. 14.99

## Pollo Acapulco

Grilled marinated breast of chicken covered with our fresh made fire roasted salsa. 14.99

## Pollo Chipotle

Grilled marinated breast of chicken topped with our carefully prepared signature chipotle cream sauce. 14.99

# Fried Seafood

## Shrimp Platter

Seven hand breaded, fried Gulf shrimp and a salad garnish served with fries 11.99

## Fish Platter

Three hand breaded, fried Iceland Cod fillets and a salad garnish served with fries. 11.99

## Fish & Shrimp Combo

Two fried iceland Cod fillets, three fried Gulf shrimp and a salad garnish served with fries. 12.99

# Seafood

All plates are served with Mexican rice and choice of refried or charra beans.

## Shrimp Chile Relleno

Grilled Poblano pepper filled with grilled seasoned shrimp and spinach topped with our signature chipotle cream sauce. 15.99

## Fried Fish Tacos

Two fried Iceland Cod fish tacos in either puffy, corn or flour tortillas. Filled with red and green cabbage, tomato, cilantro and chipotle mayo. 11.99

## Grilled Fish Tacos

Two grilled Swai fish tacos in either puffy, corn or flour tortillas. Filled with red and green cabbage, tomato, cilantro and chipotle mayo. 11.99

## Grilled Shrimp Tacos

Two grilled spicy shrimp tacos in either puffy, corn or flour tortillas. Filled with red and green cabbage, tomato, cilantro and chipotle mayo. 11.99

## Camarones Del Mar

Skewer of (6) bacon wrapped jumbo shrimp stuffed with Monterrey jack cheese and a fresh jalapeno, served with our white wine garlic butter 19.99



Pollo Chipotle



Spicy Dish



Allow Extra Cooking Time



Signature Dish



# Chicken Fried Chicken

All plates are served with french fries, country gravy, and a salad garnish.

## Chicken Fried Chicken

A whole breast of chicken lightly battered and fried to a golden brown. 11.99

## Chicken Tenders

Five chicken tenders lightly battered and fried to a golden brown. 11.99



## The Big Combo

Two chicken tenders, Two fried Gulf shrimp and Two fried Iceland Cod fillets. 12.99

*Chicken Fried Chicken*

# Child Plates

\*Plates for 10 and under only.

Served with your choice of one of the following: french fries, garden salad or Mexican rice and beans. Soft Drink, Fruit Punch or Iced Tea Included for Dine In only.  
Lemonade 1.50 ea Orange juice 2.79 ea Apple juice 2.79 ea

## Child's Plate

One item from list below served with rice and beans. 6.99

## Choose One

Cheese Quesadilla  
Chicken Quesadilla add 1.00  
Bean & Cheese Chalupa  
Cheese Enchilada  
Carne Guisada Flour  
Bean and Cheese Flour  
Puffy Taco  
Crispy Taco

## Child Fish Plate

One fried, Iceland Cod fillet served with fries. 6.99

*Childs Quesadilla*



## Child Carne Guisada Plate

Seasoned beef stew meat in brown gravy. 6.99

## Child Tender

Two chicken tenders served with fries. 6.99

# Beverages

Free refills with soft drinks, coffee and tea.



Sweet or Unsweet Iced Tea 2.95

Soft Drinks 2.95

Orange juice, Apple juice 2.79 ea

Coffee or Decaffeinated Coffee 2.95

Nestle Hot Chocolate 2.79

Freshly Squeezed Lemonade 2.95 per glass

# Smoothies

Choose up to two flavors 3.99

Strawberry

Mango

Raspberry

Watermelon

Peach

Pina Colada



\*Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk to food-borne illness, especially if you have certain medical conditions.

All prices subject to change without notice.



Spicy Dish



Allow Extra Cooking Time



Signature Dish

\*Disclaimer: Please alert your server of any allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.



# CERVEZA

## DRAFT BEER

Budlight	Pint 4.25	Lg. 5.95	Pitcher 17.95
Modelo Especial	Pint 4.95	Lg. 6.50	Pitcher 19.95
Dos XX Lager	Pint 4.95	Lg. 6.50	Pitcher 19.95
Michelob Ultra	Pint 4.95	Lg. 6.50	Pitcher 19.95

## IMPORTS

### Mexican Imports

Bohemia, Corona

Tecate, Victoria

Dos XX Amber

Dos XX Lager

Carta Blanca

Modelo Especial 5.25

Stella Artois 5.50

## DOMESTIC

Budlight, Budweiser

Budlight Lime, Miller Lite

Coors Light, Lone Star 4.75

### Domestic Premium

Shiner Bock

Michelob Ultra

Blue Moon 5.25



## MICHELADA

### Imported Beer

Michelada- Fresh lime juice, Tabasco, celery salt, Bloody Mary mix add 1.25

Chilada-Fresh lime juice, salted rim add 1.00

## Happy Hour

## \$ 1.00 OFF



# Bandera Rita

## Bandera Rita

A layered sensation of  
raspberry liqueur,  
strawberry Margarita,  
lime Margarita topped with  
Midori melon liqueur 8.95

## Mango Coco Lopez *New*

Frozen Strawberry Margarita, topped  
with Malibu Rum, banana liqueur,  
orange and pineapple juices  
on the rocks 8.95

## Dos A Rita

A Dos Equis bottled beer  
submerged in our frozen  
HPT House lime Margarita 12.95

## Sangria Wave

House made Sangria  
swirled with HPT house  
frozen lime Margarita  
Sm 5.95 | Lg 9.95

## Luna Rita *New*

A Blue Moon bottled beer  
submerged in our frozen  
mango Margarita 11.95

## Chamoy Rita *New*

Frozen Mango Margarita with  
Tajín chamoy rim Sm 5.95 | Lg 10.95

## Star Spangle Rita *New*

Frozen Strawberry layered with  
frozen lime Margarita and topped with  
Blue Curacao Margarita Lg 8.95



Happy Hour

\$ 1.00

OFF

BANDERA-RITA



# MARGARITAS

## Perfect Patrón Rita

Patrón Silver Tequila,  
Patrón Citrónge liqueur,  
orange juice, fresh lime juice  
served frozen or on the rocks  
Sm 8.50 | Lg 15.95

## Horny Margarita

*Sauza* Hornitos Tequila,  
Gran Gala liqueur served  
frozen or on the rocks  
Sm 6.95 | Lg 12.95

## Presidente Margarita

*Sauza* Tres Generaciones  
Anejo Tequila, Presidente  
Brandy, orange juice, fresh  
lime juice on the rocks  
Sm 7.95 | Lg 15.25

## Raspberry Habanero *New*

*Dulce Vida* 100% Organic Blanco Agave  
Tequila, organic habanero agave nectar,  
raspberry, pineapple juice and fresh lime  
juice, on the rocks 7.95

## Jalapeño Rita *New*

*Dulce Vida* 100% organic Blanco Agave Tequila,  
organic agave nectar, fresh lime juice, fresh cut jalapeño  
on the rocks with Tajín chamoy rim 7.95

## Cucumber Rita *New*

EFFEN Vodka, orange juice, fresh lime juice, sweet  
and sour on the rocks with Tajín chamoy rim 7.95

## FROZEN FRUIT MARGARITAS

strawberry, peach, mango, raspberry,  
watermelon, pomegranate, prickly pear,  
strawberry-lime swirl Sm 5.95 | Lg 8.95

## Cabo Wabo Rita

Cabo Wabo Tequila, Gran Gala liqueur,  
orange juice, fresh lime juice on the rocks  
Sm 6.95 | Lg 12.95

## Skinny Margarita

Hand Shaken with *Dulce Vida* 100%  
organic Blanco Agave Tequila,  
organic agave nectar &  
fresh lime juice 7.95





# SPECIALTY

The background of the menu features three specialty cocktails. At the top is a Long Island Tea in a glass, garnished with a cherry. Below it is a Mai Tai, also in a glass, garnished with a cherry. At the bottom is a Cosmopolitan in a martini glass, garnished with a lemon twist. The cocktails are arranged diagonally from top-left to bottom-right.

## **Long Island Tea**

Light Rum, Vodka, Triple Sec  
Tequila, Gin, sweet & sour  
with a splash of Coke 7.95

## **Henrycane**

Bacardi Light Rum,  
Myers's Dark Rum,  
Amaretto, orange and pineapple  
juices and grenadine 7.95

## **Mai Tai**

Myers's Dark Rum,  
Light Rum,  
Triple Sec  
sweet and sour,  
pineapple juice  
grenadine 7.95

## **Blue Hawaiian**

Bacardi light rum,  
blue curacao and  
pineapple juice 6.95

## **Tropical Hooter**

Malibu Coconut Rum,  
Midori Melon,  
cranberry and  
pineapple juices 7.95

## **Cosmopolitan**

Austin's own Tito's Vodka  
Triple Sec, Cranberry,  
Lemon Twist 7.95

**Happy Hour**  
**\$ 1.00**  
**OFF**



# SPECIALTY

## **Bahama Mama**

Captain Morgan Spiced Rum, Malibu Coconut Rum, pineapple and orange juices with grenadine 7.95

## **Jamaica Punch**

Myers's Dark Rum, grenadine, pineapple and orange juices 7.95

## **Sex on the Beach**

Peach Schnapps, Vodka, cranberry and orange juice 5.00

## **Colorado Bulldog**

Vodka, Kahlúa fresh cream and a splash of Coke 5.50

## **White Russian**

Vodka, Kahlúa and fresh cream 5.50

## **Bloody Mary**

Deep Eddy Vodka, celery salt, fresh lime juice, a splash of Tabasco and bloody Mary mix 7.50

## **Martini**

Vodka and vermouth served straight up 7.00

## **Chocolate Martini**

Vodka, chocolate, Kahlúa, Bailey's Irish Cream served straight up 7.00

## **Imelda Tini**

Sky Vodka, fresh lemon juice & Prickly Pear served straight up 7.00

## **Oak & Coke**

Bacardi Oakheart Spiced Rum & Coke 5.50

## **Cuba Libre**

House Rum, Coke fresh lime wedge 4.25

## **Whiskey Sour**

Whiskey and sweet & sour mix 4.50

## **Amaretto Sour**

Amaretto and sweet & sour mix 4.50



**HENRY'S**  
PUFFY TACOS



# PINA COLADAS

## FROZEN COLADA'S

Pina Colada  
house Rum, Coco Lopez,  
pineapple juice 7.95  
**Choice of fruit flavor**  
strawberry, raspberry,  
peach, Kahlúa 8.95

# DAIQUIRIS

## FROZEN DAIQUIRIS

House Rum  
choice of fruit flavor  
strawberry, peach  
raspberry, mango 7.95





# TEQUILA

## **Silver Tequila**

Patrón Plata  
Don Julio Plata  
Cabo Wabo Plata  
Dulce Vida

## **Gold Tequila**

Morales Gold  
Jose Cuervo Gold

## **Reposado Tequila**

Patrón Reposado  
Don Julio Reposado  
Herradura Reposado  
Cazadores Reposado  
El Jimador Reposado  
1800 Reposado  
Sauza Hornitos

## **Anejo Tequila**

Patrón Anejo  
Don Julio Anejo  
Sauza Conm  
Sauza Tres Gen  
Herradura Anejo

# GIN

Tanqueray  
Seagram's Dry  
Beefeater

# WHISKEY

Crown Royal  
Crown Apple  
Canadian Club  
Seagram's 7  
J & B  
Jack Daniel's  
Jim Beam  
Southern Comfort

## **Scotch Whiskey**

Buchanan's  
Dewar's  
Johnnie Walker Red  
Johnnie Walker Black  
Glenlivet  
Jameson Irish Whiskey

# RUM

Bacardi Light  
Bacardi Oakheart  
Bacardi Limon  
Myers's Dark  
Captain Morgan  
Malibu Coconut  
Parrot Bay Coconut  
Rum Chata

# VODKA

Sky, Absolut  
Grey Goose, Tito's,  
Kettle One  
Stolichnaya, Effen  
Belvedere, Deep Eddy

# WINE

White Zinfandel  
Chardonnay, Cabernet  
Merlot, Pinot Noir  
House Sangria



# DESSERTS

## Tres Leches

Traditional Moist sponge  
Cake with three types  
of milk 5.95



## Flan

Traditional caramel  
custard Flan 5.95

## Cheesecake

Strawberry or  
Raspberry Topping  
Available 5.95



**Cheesecake**

## Soppapillas

Puff pastry served  
with Honey 3.95

## Chocolate Surprise

Warm brownie topped with rich  
chocolate, caramel and  
vanilla ice cream 5.95



*New*

**Chocolate Surprise**

## Ice Cream

Single Scoop  
Vanilla Ice Cream 2.50