

## CHAMPAGNE Fizz

### Bis Bis Prosecco Rose Frizzante - Italy

Pink, not too dry and lots of fun! **£15½ bottle**

### Jeio Prosecco - Italy

Dry and crisp with a hint of citrus freshness **£23 bottle**

### Lanson Black Label Champagne - France

Class in a glass **£39 bottle**

## TEQUILAS

House tequila **£2.60** Silver or Gold

Homemade chilli tequila **£2.80**

Homemade vanilla tequila **£2.80**

Flavoured tequila's **£2.80**

Strawberry, Raspberry or Mango

## PREMIUM TEQUILAS

Agavero tequila liqueur **£3½**

Gran Centenario Reposado **£4**

Gran Centenario Anejo **£5**

## HOUSE SPIRITS

Finlandia Vodka, Bombay

Sapphire Gin, Bacardi Rum,

Jack Daniels **All £2.60**

## PREMIUM SPIRITS

Grey Goose Vodka,

Bacardi 8 year old,

Glenfiddich 12 year old **All £3**

## SOFT DRINK

Coke, Diet Coke, Lemonade **£1¾**

Bottled Coke, Diet Coke **£2¼**

Fruit Juices - Orange, Cranberry,  
Pineapple, Apple **£2¼**

J20 - assorted flavours **£2¼**

Mineral Water Still or Sparkling -  
Small **£1½** Large **£2¾**

## HOT DRINKS

Pot of Tea **£2** Herbal Tea **£2½**

Espresso **£2** Double Espresso **£2½**

Americano **£2** Café Latte **£2¾**

Cappuccino **£2½** Mocha **£2¾**

Mexican Mocha **£3**

Made with cinnamon and nutmeg

## LIQUEUR COFFEES **All £4**

**Traditional Mexican coffee** Tequila and Kahlua

**B52 coffee** Grand Marnier, Kahlua and Baileys

**Amaretto coffee**

**Irish coffee** good 'ol Jamesons

**Spanish coffee** Tia Maria and rum



MEXICAN RESTAURANT & BAR EST 1999

## DRINKS MENU



# DRINKS

## CLASSIC COCKTAILS

### Classic Margarita

Cantina's famous blend of Jose Cuervo Tequila, triple sec and lime juice

**Glass £5 Pitcher £13½**

### Fresh Fruit Margarita

Strawberry, raspberry or mango

**Glass £5½ Pitcher £14**

### Sangria

Cantina's take on an old Spanish classic. A blend of red wine, brandy, orange juice, lemonade and peaches

**Glass £5 Pitcher £13½**

### Mexican Mai Tai

Bacardi white and Bacardi gold mixed with orange juice, pineapple juice and a splash of grenadine

**Glass £5½ Pitcher £14½**

### Saucy Senorita

A saucy mix of Jose Cuervo tequila, raspberry liqueur, cranberry juice, lime juice and a dash of sugar

**Glass £5½ Pitcher £14**

### Cantina Cooler

A fruity mix of melon, peach and raspberry liqueur with pineapple juice

**Glass £5¼ Pitcher £14**

### Bacardi Mojito

**The Cuban £5½**

Why not add a shot of fruit puree for only 50p

### Caiprinhia

A South American legend **£5**

Why not add a shot of fruit puree for only 50p

### Finlandia Westside

A refreshing mix of vodka, fresh lemon juice, mint leaves and soda **£5**

### Bacardi Strawberry Daiquiri

Bacardi infused with lime juice and fruit puree **£5**

Also available with raspberry or mango

### Bacardi Pina Colada

A glass of tropical delight Bacardi, Malibu, milk, pineapple juice and a dash of coconut syrup **£5**

### Bombay Sapphire Mule

A blend of Bombay Sapphire, lime juice, mint and ginger beer **£6**

## NON ALCOHOLIC COCKTAILS All £3½

Very Berry    Mango Spice    Virgin Margarita    Virgin Pina Colada

## CERVEZA Bottled beer

**Modelo Especial £3½**

**Pacifico Clara £3¾**

**San Miguel 660ml £6**

**Modelo Negra £3½**

**Corona Extra £3½**

**Bulmers Cider £4**

## WINE ROSE

### El Muro Rosado Garnacha (D.O Carinena) 2009 75cl

Cracking easy going mouth watering rose from Spain, goes really well with almost any food

**£4 glass £15 bottle**

### Valdivieso Rose 2009 75cl (screwcap)

Soft juicy rose, not too dry but bursting with fresh red fruit flavours and extremely moorish

**£17 bottle**

## WINE BLANCO

### Jug of House Wine - Blanco 75cl £14

### San Rafael Sauvignon Blanc - Chile

Lovely crisp zippy Sauvignon with bags of fresh citrus fruit. Great with light dishes or just on it's own

**£3¾ glass £15 bottle**

### Piropo Chardonnay - Argentina

Unoaked Chardonnay, wonderful tropical fruit flavours and not too dry

**£4 glass £16 bottle**

## WINE TINTO

### Jug of House Wine - Red 75cl £14

### Casa de Piedra Cabernet Sauvignon - Chile

Blackcurrants, a touch of spice, deep, dark and very quaffable!

**£3¾ glass £15 bottle**

### San Rafael Merlot - Chile

Soft supple and very smooth, a laid back relaxed red

**£4 glass £16 bottle**

### Alisios Tempranillo Touriga - Brazil

A skillful Brazilian blend of bright red fruits and darker brooding damson complexity make this wine perfect with any spicy meat dishes

**£4¼ glass £17 bottle**

### Tarquino Malbec - Argentina

Rich and easy going with enough body to be the ultimate big food wine, meat and Malbec is the perfect match!

**£4½ glass £18 bottle**

### Alisios Pinot Grigio Riesling - Brazil

High quality pinot grigio with a touch of aromatic reisling to lift it to new dizzy heights of class and offering instant satisfaction. Amazing with anything spicy or fishy

**£4¼ glass £17 bottle**

### Argento, Chardonnay Viognier - Argentina

Soft, peachy and very smooth. This is a treat for anyone looking for something a little different. Wonderful with a salad, white meats and spicy fish dishes

**£19 bottle**

### A20 Albarino - Spain

The ultimate fish wine from Galicia, the seafood capital of NW Spain. Amazing concentration of crisp clean flours with a minerally complexity that will simply make you smile

**£22½ bottle**

### Alamos Seleccion Pinot Noir - Argentina

A delicate, floral Pinot Noir with soft cherries and strawberries on the nose. The plate is medium-bodied, fresh and bright with crisp red fruit, smooth supple tannins and a savoury, spicy chocolate edge from the French oak

**£19 bottle**

### Don Duelo Gran Reserva Carinera - Spain

Wow!! Thinking person's Rioja! Great dollops of soft succulent fruit and a vanilla richness provided by some serious oak ageing. A real red wine drinker's wine

**£20 bottle**

### Estapor Venir Mezcla Tinto - Mexico

Mexico's finest wine. A dizzying blend of Petit Sirah, Cabernet Sauvignon, Barbera and Zinfandel make this sumptuous wine an experience to remember

**£22½ bottle**