Your Guide to
margaritas / cocktails / wine / beer / appetizers / desserts
The Agave plant is related to the lily, and it takes eight to ten years to mature, growing one foot per year on average. At maturity, the leaves are cut off, and the sugar-rich hearts are cooked and then squeezed for juice, which is fermented and distilled.

Tequila is imported into the USA in one of two ways. Most tequila crosses the border in barrels. Tequila that is bottled in Mexico is always 100% Agave, and is labeled as such. One-third of the tequila sold in the United States is this high-quality variety. Mexico has about 110 tequila distilleries producing 600 brands, only 250 of which are exported.

Did You Know?

Types of Tequila

Blanco

Also called Plata or Silver, this tequila is crystal clear, and is bottled and sold immediately after distillation. The most common tequila used for shots.

Gold

Also called Dorado, this is silver tequila colored to give the appearance of an aged Reposado.

 Reposado

Translated to mean “resting,” this tequila has matured in oak for 2 months to a year. Reposados combine the spiciness of clear tequila with the smoothness of Añejos.

Añejo

The most expensive tequila category. Tequila that has matured in oak for more than one year and up to three years. Great for sipping slowly.
Our Premium & Rare Tequila Collection

Blanco

1800 / Cabo Wabo / Corazón
Don Eduardo / Don Julio / El Jimador
El Mayor / Gran Centenario
Herradura / Jose Cuervo Especial
Jose Cuervo Platino Reserva
Milagro Single Barrel Select / Patrón
Reserva del Señor / Sauza Silver
Sauza Tres Generaciones

Gold / Mezcal

Jose Cuervo Especial
Monte Alban Mezcal
Sauza Gold

Reposado

1800 / Cabo Wabo / Cazadores / Don Julio
El Mayor / Gran Centenario / Herradura
Milagro Single Barrel Select / Patrón
Reserva del Señor / Sauza Hornitos

Añejo

1800 / Don Eduardo / Don Julio / El Mayor
Gran Centenario / Patrón / Reserva del Señor
Sauza Conmemorativo / Sauza Tres Generaciones

Nuevo!

Reserva del Señor Almendrado (Almond Flavored)
Both available at Acapulco Mexican Restaurants!

Jose Cuervo Especial Silver
STRAIGHT UP. SMOOTHER.

or

The always popular
Jose Cuervo Especial Gold

Jose Cuervo Especial Silver
Tequila Plata
Made with Blue Agave
Hicho en Mexico
40% A.C. by Vol. - 1 LITER

Jose Cuervo Especial Gold
Tequila Oro
Made with Blue Agave
Hicho en Mexico
40% A.C. by Vol. - 1 LITER
AcapulcoRITA
A precise blending of Sauza Tres Generaciones Silver tequila, Grand Marnier, margarita mix and fresh lime juice. Served on the rocks.

Avocado Margarita
You might be surprised just how tasty this margarita is! Tequila and margarita mix blended with fresh Hass Mexican avocado until smooth and creamy.

Berry Margarita
Patrón Silver tequila with equal parts of Raspberry, Strawberry, and Triple Sec. Served frozen, garnished with an orange wheel.

Blue Lagoon Margarita
Dive into Sauza Tres Generaciones Silver tequila and splash around in a pool of Dekuyper Blue Curacao, margarita mix and a touch of 7up, served on the rocks.

Brandy Margarita
Jose Cuervo Gold tequila, E&J brandy, a float of Cointreau and margarita mix. Garnished with filberts and a fresh lime, served on the rocks.

Cadillac Margarita
Don Julio Reposado tequila and margarita mix. Shaken, served in a salt-rimmed glass with fresh lime, and Grand Marnier on the side. Test-drive this one.

Caramel Apple Margarita
Our “house” margarita mixed with Sour Apple Schnapps and served frozen in a caramel-coated glass. Bring it on.

Chambord Raspberry Margarita
Crushed raspberries and Chambord are blended with tequila and just enough ice to make it slushy; served in a sugar-rimmed glass. Simply out of this world.

Citrus Margarita
Get all ‘juiced up’ with this delicious blend of grapefruit juice, orange juice, fresh squeezed lime juice, Milagro Single Barrel Silver tequila, Cointreau, margarita mix and 7up. Shaken gently and served in a salt-rimmed glass. Garnished with a lime.
Smoother and colder than ice
Cool Mint Margarita
*Mmm* in Spanish must translate to this. Jose Cuervo Silver tequila, Cointreau, Dekuyper White Creme de Menthe and margarita mix. Served on the rocks and garnished with fresh mint and lime.

Cranberry Cosmorita
Corazón Silver tequila, Grand Marnier, cranberry juice and 7up. Served ‘up’ in a martini glass with a lime.

Dos Equis XX Rated Margarita
Tequila meets cerveza. Our frozen margarita together with Dos Equis and served in a beer glass. One of our very favorites.

Grapefruit Margarita
Pucker up for this one. Patrón Silver tequila, grapefruit juice, Triple Sec and a touch of grenadine. Served on the rocks in a salt-rimmed glass.

The “House” Margarita
Tequila, margarita mix and fresh lime juice served on the rocks or frozen in a salt-rimmed glass with lime.

Lime in ‘da Coconut Margarita
When the tropics are calling you, here’s your ticket. Tequila, Midori and Pina Colada. Blended with lime, orange juice, and grenadine.

Mad Melon Margarita
A sweet and sour fusion of melon flavors paired with 1800 Reposado tequila, Dekuyper Watermelon Schnapps, margarita mix and a splash of lime juice served on the rocks.

Mangorita
A refreshing spin on a frozen margarita with mango and tequila. Served frozen in a sugar-rimmed glass with a slice of orange.
Pomegranate Margarita
Shake, rattle and pour. Pomegranate fruit puree and Grand Marnier, with tequila and a squeeze of fresh lime. Served in a sugar-rimmed glass. A Leon family favorite!

OMG Margarita
This margarita certainly packs a punch, so beware! Don Eduardo Silver tequila, cranberry juice, Triple Sec and Grand Marnier shaken vigorously with margarita mix. This margarita is almost too smooth so we salt-rimmed the glass just to slow you down a bit.

Sangria Margarita
Two great tastes of Mexico! Sangria and our frozen “house” margarita with a touch of raspberry. Garnished with cherry, lemon and lime. As delicious as it is beautiful.

Spicy Pineapple Margarita
Don Julio Silver tequila, pineapple, lime juice and (believe it or not!) sliced jalapeño peppers. Served ‘up’ and garnished with a lime. This one is for the adventurous.

Strawberry Margarita
Our frozen “house” margarita made with Strawberry served in a sugar-rimmed glass. This is our most popular margarita.
50% OFF
ALL BOTTLES OF WINE

WINE LOVER WEDNESDAYS

Every Wednesday
All Day & All Night
Red Wine

Cabernet Sauvignon, GATONEGRO, Chile  5.50 glass ~ 20.95 bottle
Blackberries and black currant blend together to create a fruitful wine with a pleasant finish.

Cabernet Sauvignon, CANNONBALL, California ~ 35.95 bottle
Full and rich, the berry and spice flavors are boldly presented along with red fruit and vanilla-cherry on a layer of cocoa.

Malbec, ANTIGAL UNO, Argentina  6.95 glass ~ 26.95 bottle
Opens with wild berry and dark plum aromas with mouth-filling fruit ripeness and enticing notes of smoke and vanilla.

Merlot, GATONEGRO, Chile  5.50 glass ~ 20.95 bottle
Blackberries and plums with light notes of toast and sweet vanilla leave soft tannins and a pleasing finish.

Pinot Noir, VOTRE SANTÉ, California  6.50 glass ~ 24.95 bottle
A light elegant texture gives way to bright, lively flavors of red cherries and cranberries with earthy minerals and cloves.

Red Blend, COPPOLA ROSSO, California  5.95 glass ~ 22.95 bottle
A blend of Zinfandel, Syrah, Cabernet Sauvignon, and Petite Sirah leaves a well-balanced flavor of boysenberries, plums, cloves and cocoa.

Shiraz, SHOOFLY, Australia  5.95 glass ~ 22.95 bottle
Sweet upfront berry fruit leads into complex cedar, earth and spice notes. The vibrant, juicy fruit runs the length of the palate leaving a smooth finish.

Tempranillo, SPANISH SONS, Spain  6.95 glass ~ 26.95 bottle
Produced from family vineyard sites located on the high plateau of Castilla Y Leon, this wine has balanced flavors of bright cherry, vanilla and violet having soft tannins that lead to a long, silky finish.
Originating in the popular winemaking area of central Chile, GatoNegro has unmistakable rich flavors and a finish that leaves you wanting more. GatoNegro is perfect for any fiesta!
**White Wine**

Riesling, SCHLINK HAUS, Germany  5.95 glass ~ 22.95 bottle
Slightly sweet, with pear, citrus and melon.

Pinot Grigio, COPPOLA BIANCO, California  5.95 glass ~ 22.95 bottle
Elegantly balanced with bright, crisp, refreshing flavors of tangerine, pink grapefruit, and pear.

Sauvignon Blanc, GATONEGRO, Chile  5.50 glass ~ 20.95 bottle
Intense tropical fruits such as pineapples and mangos present a good acidity with a pleasant finish.

White Zinfandel, JA FIELDS, California  5.50 glass ~ 20.95 bottle
Sweet fruity flavors of strawberries, pears, and citrus. Refreshing for a hot summer day.

Chardonnay, GATONEGRO, Chile  5.50 glass ~ 20.95 bottle
Fresh fruit flavors of pineapple, a hint of banana and rich notes of vanilla lend perfect balance to a long and pleasing finish.

Chardonnay, SILVERADO, Napa Valley  33.95 bottle
Having a light to medium body with vanilla, citrus, and apple flavors; this wine is a Napa Valley gem.

**Sangria**

Sangria, CRUZ GARCIA REÁL, Spain  5.50 glass ~ 20.95 bottle
Red wine, mixed with fruit and brandy, served chilled.
Cervezas

Mexican Bottled
Bohemia / Carta Blanca / Corona / Corona Light
Dos Equis Amber / Dos Equis Special Lager
Modelo Especial / Negra Modelo / Pacifico / Tecate

American & Imported
Bud Light / Budweiser / Coors Light / Grain Belt Premium
Hacke Beck / Heineken / MGD / MGD 64 / MGD Light
Michelob Golden Draft / Michelob Ultra / Miller Chill / Miller Lite / Mike’s Hard Lemonade / O’Doul’s / Rolling Rock / Samuel Adams
Summit Extra Pale Ale / Smirnoff Ice
(Premium beer selection may vary.)

Ask your server for current selection of draft beers.
Antojitos

Our Famous Cheese Sauce
A secret family recipe, so secret the family doesn’t even know. However, you can add to the secret with some pico de gallo for just .25 extra.

Chori Queso Dip
Our homemade cheese sauce topped with fresh Mexican Chorizo.

Guacamole Dip
Hass avocados, as if they were picked fresh from the family’s backyard in Mexico; mixed with tomatoes, onions, cilantro and a splash of fresh lime juice.

5 Layer Scoop
A heaping dish of rice, beans, Salsa Verde, pico de gallo and cheese, then smothered with Our Famous Cheese Sauce! Include steak or chicken, add 1.00

Fajita Nachos
Served with your choice of steak or chicken, Our Famous Cheese Sauce, guacamole, and sour cream. Substitute shrimp, add 1.50

Nachos Compuestos
Crispy tortilla chips, topped with beans, beef, lettuce, tomatoes, jalapeños, Our Famous Cheese Sauce, sour cream, olives and guacamole.

Taquitos
Six crispy corn tortillas stuffed, then rolled with shredded beef or chicken. Served with sides of guacamole, seasoned sour cream and Our Famous Cheese Sauce.

Plato Grande (sampler platter)
A heaping sampler platter of Nacho Compuestos, Cheese Quesadillas, Taquitos and a Chimichanga. Served with sides of guacamole, Salsa Verde and Our Famous Cheese Sauce. Feeds up to four Amigos!
Alcohol Free Beverages
(Selections may vary)

Pepsi
Diet Pepsi
Mountain Dew
Dr. Pepper
Mug Root Beer
Cherry Pepsi
Sierra Mist
Orange Slice
Pink Lemonade

Fruit Juice
Apple Juice / Cranberry Juice
Grapefruit Juice / Orange Juice
Pineapple Juice

Other Cool Beverages
Virgin Strawberry Colada / Iced Tea
Chocolate Milk / Milk

Hot Beverages
Coffee / Hot Tea
Hot Chocolate
Explore Your Curiosity
White Russian
Kahlúa, vodka and cream over ice.

Brave Bull
Kahlúa and Patrón Silver tequila.

Kahlúa Bulldog
Kahlúa, Absolut vodka, Pepsi, garnished with a cherry and served over ice.

Kahlúa Butterfly
Kahlúa French Vanilla, amaretto, orange juice, garnished with an orange wedge and served over ice.

French Vanilla Iced Latte
Kahlúa French Vanilla, vodka, milk and chilled coffee served over ice.
El Dulzor

**Patrón XO**
A blend of coffee essence and tequila. Served on the rocks or chilled.

**Mexican Hugs & Kisses**
Patrón XO and coffee, with a dollop of whipped cream.

**Bailey’s Irish Cream**
Served on the rocks, or try it with coffee.

**The Chocolatini**
Vanilla Rum and Godiva Chocolate liqueur, served in a chocolate-rimmed martini glass.

**Amaretto di Saronno**
Served on the rocks, or try it with coffee.
As intimate as a private dinner for 20, to as grand as a group of 3000, the Leon family brings Acapulco to you. Available anywhere in the seven-county metro area, we can customize your menu to reflect your event: formal or casual, indoor or outdoor, including beverage services of spirits and wine. Call to discover how easy it is to entertain “Acapulco Style.”

651-245-4445