



# MARGARITA MANUAL

*Your Guide to*

margaritas / cocktails / wine / beer / appetizers / desserts

# Did You Know?

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.

## 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)

Jose Cuervo Especial Silver  
STRAIGHT UP. SMOOTHER.

or

The always popular  
Jose Cuervo Especial Gold



Both available at Acapulco Mexican Restaurants!

# MARGARITAS

(Alphabetical: A - Ci)

## **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

# MARGARITAS

(Alphabetical: Co - M)

## 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.



# TEQUILA Don Julio





# MARGARITAS

(Alphabetical: P - S)

## 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

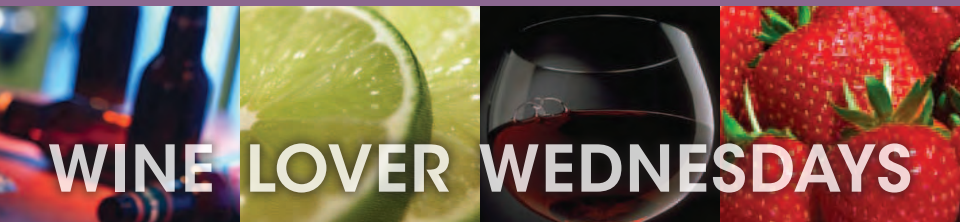
Don Julio Silver tequila, pineapple, lime juice and (believe it or not!) sliced jalapeño peppers. Served 'up' and garnished with a lime. This one is for the adventurous.

## 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.

# GATO NEGRO

*MANY LIVES, MANY MOMENTS*

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.

# DOS EQUIS



## IMPORTED BEER





# Cervezas



## Mexican Bottled

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



## Americano & 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'Douls / 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**

Has 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!



pepsi

**refresh**everything

# 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



# Kahlúa®

## **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.





Fried Ice Cream



Flan



Sinful 7 Layer Chocolate Cake



Sopapillas



Cheesecake Flauta

# 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**