



## APPETIZERS

**Chicharron Basket \$7 ■**  
Chefs Selection of Spices

**Traditional Nachos \$12 ■●**  
Refried Beans, Cheese, Sour Cream, Guacamole, Pico de Gallo  
Chicken \$13.50 ■      Marinated Beef \$ 15 ■

**Cheese Quesadilla \$12 ●**  
7 Cheese Blend, Sour Cream and Guacamole  
Chicken \$12.75      Marinated Beef \$14.75

**Achiote Chicken Wings \$12 ■**  
Smoked Achiote Pineapple Sauce, Green Onions, Ranch

**Pork Carnitas Tamales \$12 ■**  
Salsa Roja

**Lobster and Shrimp Street Tacos \$14**  
Corn, Cilantro, Lime, Chipotle Aioli

**Gourmet Tacos**  
All served in Handmade Corn Tortilla and Daily Chefs Selection of Ingredients  
**Chicharron \$3   Carnitas \$4   Fish \$5   Al Pastor \$5   Asada \$5**

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
Please inform your server if you have any allergy of any type of food.

## Presidential Lounge Happy Hour

Sunday-Thursday 4pm-6pm

Appetizers 20% Off

Well Spirits \$5      Imported Bottled Beers \$5  
Selected Draught Beers \$3.50      CK Mondavi Chardonnay \$6.50  
Domestic Bottled Beers \$4      CK Mondavi Cabernet \$6.50

■ Gluten Free/Option Available

● Vegetarian/Option Available



## BEER SELECTIONS

### Draught:

6

Stella Artois	Angry Orchard Cider
Coors Light	Fat Tire Ambler Ale
Blue Moon Belgian White	Mission Inn Pecan Brown Ale
Samuel Adams Lager	Samuel Adams, Seasonal
Sierra Nevada Pale Ale	Wicks Battle Cry IPA

### Domestic:

5.50

Bud Light	Budweiser
Coors Light	Miller Lite
O'Doul's (non -alcoholic)	Michelob Ultra

### Imported:

6.00

Corona Extra	Dos Equis Amber Ale
Corona Light	Negra Modelo
Dos Equis Special Lager	Heineken
Pacifico	Buckler (non -alcoholic)
Newcastle	Guinness

## WINE BY THE GLASS SELECTIONS

### White Wine

Chardonnay, CK Mondavi, California	8
Chardonnay, Jade, Napa Valley	11
Chardonnay, Martin Ray, Russian River	13
Fumé Blanc, Robert Mondavi, Napa Valley	10
Riesling, Chateau Ste. Michelle, Washington	8
Pinot Grigio, Mezzacorona, Trentino, Italy	10
White Zinfandel, Beringer Vineyards, Napa Valley	7
Sauvignon Blac, Rodney Strong, Alex. Valley	10

### Red Wine

Cabernet Sauvignon, CK Mondavi, California	8
Cabernet Sauvignon, Rodney Strong, Alex. Valley	13
Cabernet Sauvignon, Sterling, "Vintner's Coll.", CA	9.75
Merlot, Angeline, Russian River Valley	9
Merlot, Casa Lapostolle Winery, Rapel Valley, Chile	10
Merlot, Niebaum Coppola, "Diamond", Oakville	10
Pinot Noir, Martin Ray, Russian River Valley	13
Pinot Noir, Angeline Reserve, California	10
Pinot Noir, Roberts Reserve, Oregon	16
Zinfandel, Zen of Zin, California	11
Malbec, Finca, La Consulta, Argentina	14

### Sparkling Wine

Mumm Napa Brut, Napa Valley 187 ml	22
Domaine Chandon, Blanc de Noirs, Napa Valley	15



## TEQUILA

### Silver/Gold:

Don Julio	11
Patrón	11
Roca Patrón	13
Sauza Gold	9
Herradura Silver	11
Clase Azul	13

### Reposado:

Don Julio	12
Patrón	12
Roca Patrón	14
Cazadores	12
Hornitos	12
Dobel	12
El Tesoro	12
Clase Azul	18

### Añejo:

Don Julio	13
Patrón	13
Roca Patrón	15
Corazón	13
Azunia Black 2 Year	35
Patrón Piedra	40
Clase Azul	75
Clase Azul Ultra	225

## BLENDED & SINGLE MALT SCOTCH

Dewar's White Label	8.50	Chivas Regal	10
Johnny Walker Red	9	Glenlivet 12 Year	12
Johnny Walker Black	12	Glenmorangie 10 Year	12
Johnny Walker Blue Label	55	Glenmorangie 18 Year	25
Macallan 12 Year	16	Glenfiddich 12 Year	14
Macallan 18 Year	35	Laphroaig 10 Year	12
Lagavulin 16 Year	20		

## COGNAC

Courvoisier VSOP, Fine Champagne	15
Courvoisier Napoleon, Fine Champagne	18
Hennessy VSOP	15
Remy VSOP	15

## PORT AND SHERRY

Deco Chocolate Port	10
Quady's Batch 88 Starboard Madera	12
Graham's Vintage Porto 1994	29
Smith-Woodhouse 2000	23
Dow's Vintage 1994 Porto	40



### WHISKEY & BOURBON

Basil Hayden	13	Jameson	11
Blanton Single Barrel	13	Bushmills	11
Bookers	13	Crown Royal	9
Knob Creek	11	Canadian Club	8
Makers Mark	9	Seagrams V.O.	8
Bakers	13	Seagrams 7	8
Jack Daniels	8	Bulleit Rye	11
Jack Daniels Honey	9		
Jack Daniels Single Barrel	10		

### MARGARITAS

**The Mission Inn Perfect** Sauza Blue Reposado 100% Agave, Cointreau, Fresh Orange and Lime Juice, Sweet & Sour, Agave Nectar, Shaken and served over ice in a Salted-Rimmed Glass  
Grande 14.95

**The Classic** Sauza Gold Tequila, Triple Sec and Sweet & Sour  
Regular 9 Grande 11

**Cadillac Margarita** Sauza Hornitos Reposado Tequila, and Grand Marnier and Sweet & Sour  
Regular 11 Grande 13

**Cactus Rose Margarita** Sauza Hornitos Reposado Tequila, Chambord, Cranberry Juice and Sweet & Sour  
Regular 9.50 Grande 12

**Skinny Margarita** Sauza Hornitos Reposado Tequila, Cointreau, Agave Nectar, and Fresh Lime  
Regular 10

**Margarita of the Month** Ask us about our flavor of the month!  
Regular 9 Grande 11

### SIGNATURE MOJITOS

**Classic Mojito** Hand muddled Mint, Lime, and Sugar 10  
\* Fresh Fruit Flavors: Strawberry, Blackberry, Raspberry, Mango and Cucumber \*

### SANGRIAS

**Red or White Sangria** Enjoy a Fruit infused wine with a refreshing twist. 9

