

# 100% Blue Agave Margaritas

All margaritas contain a full, honest to goodness

**45 mls of tequila**

and can be made either frozen or on the rocks

## Partida Ritas

The world's top-rated premium Tequila made from 100% estate-grown Blue agave grown in the heart of the Tequila Valley, Mexico

### Silver

This **Blanco** shows soft floral notes with hints of cooked yam, tangy citrus, fresh herbs and tropical fruits glass 19, jug 72

### Reposado

Known around the world as, "the Bentley of **Reposado's**" Partida Reposado's signature is its touch of sweetness; scent of vanilla, hazelnut and almond; and flavors of apricot, peach and pear glass 19, jug 72

### Añejo

Aged in Jack Daniel's barrels for 18 months this Anejo offers a cherry, almond, spice nose with flavors of elegant honey, ripe banana, cinnamon and pineapple glass 26, jug 96

## Special Margaritas

### House

Everybody's favorite Mexican cocktail. Served on the rocks or frozen. Choose from traditional lime, banana, blueberry, peach, strawberry, mango, soursop, pink guava and kiwi. glass 13, jug 55

### House Premium

**Don Julio** (Reposado) careful maturation in oak barrels for 8 months imparts this tequila with subtle notes of pear, apple and lemon. Its flavor is smooth, light and sweet with hints of dark chocolate that makes a warm finish with the essence of dried fruits. glass 19, jug 72

### Ultimate

This margarita uses only the best ingredients: **Cointreau** orange liqueur and **Herradura Anejo** tequila, which represents the pinnacle of the distiller's art and is aged in French oak for over a year making it THE choice for those who only want the best 100% blue agave tequila in a margarita. glass 26, jug 96

### Majulah

This variation on the Margarita uses regional ingredients found on the local food scene. Kaya, Calamansi, and Gula Melaka 17

### Old Cowboy

**El Charro Añejo**, with a slight pepper tang and lots of oak and caramel flavor, is reminiscent of a good bourbon whisky, making it a decadent choice for an ultimate margarita experience. glass 26, jug 96

### Amorita

Made with top-of-the-line **Cuervo 1800 Añejo** and the "secret ingredient", **Agavero** tequila liqueur, that contains damiana, a reputed aphrodisiac. glass 19, jug 72

### Horny Toad

**Sauza Hornitos** one of the most popular mixing tequilas and it's hard not to agree after a sip of the Horny Toad and it's even more difficult to dissent after a jug of this fantastic margarita. glass 19, jug 72

### Iguanarita

Our signature margarita made with a fine 100% blue agave tequila and tasty handcrafted Iguana Lager. Trust us it werkz! glass 15, jug 70

### Mix-'n-Match

Made with your choice of tequila (see our extensive Captain's Tequila List for pricing)—add 2.50 to the **BIG SHOT** price and add another 1.50 to get it made with fresh, hand-squeezed-to-order lime juice

*Happy Hour*

Everyday for house pour: spirits, tequila shots & cocktails. opening till 8pm & 11pm till close

## Happy Hour Tequila / House Pours

From opening until 8 pm and 11pm till close  
Happy Hour house pour: spirits, tequila shots & tequila cocktails

### Tequila Cocktails

#### Paloma

A refreshing classic Mexican cocktail made with Blanco and fresh grapefruit soda 14

#### Michelada

Try beer the Mexican way! A chilled mug filled with Iguana Lager, lime juice, and spices over ice with a salt rim 12

#### Iguana Breeze

House Tequila, lime and pineapple juice with a splash of grenadine 12

#### Cazuela

Tequila, lime, orange and grapefruit juice and a splash of cassis 16

#### Batanga

The drink of the Jimadors (agave harvesters) created by legendary bartender/owner Don Javier at the La Capilla Cantina in the heart of Tequila. Tequila, cola with lime served on the rocks with a salted rim 16

#### The Carlos

100% agave El Charro Reposado muddled with mint, ginger and pineapple topped with soda water. A concoction sure to make you want another. glass 16, jug 72

#### Iguana Colada

Tequila, Kahlua, coconut cream and pineapple juice 16

#### The Jackass

Herradura Anejo and Ginger Beer a perfect combination 16

#### Ocho & Tonic

In honor of a night of drinking with Tom Estes creator of Ocho Tequila. This refreshing cocktail shows the diversity of tequila as we put a twist on the classic gin & tonic: made with Tequila Ocho Blanco, tonic and a dash of orange bitters 15

### Shots

#### Mexican Flag

Tequila layered with crème de menthe and cherry brandy 9.50

#### La Cucaracha

Tequila and Kahlua 9.50

### Chocolate Shots

A heavenly mess of tequila blended with everybody's favorite flavor chocolate 9.50

#### Mars Bar

#### Mint

#### Orange

#### Cherry

#### CRT - Agave de Oro Award

Check out our award winning list of 100% agave distilled spirits. Including many boutique and difficult to find bottles such as the only bottle of Tres, Cuatro, y Cinco in Asia. Both of our Café Iguana establishments are the first in Asia and 2 of 185 establishments' worldwide to receive the prestigious Award T from the Regulatory Council of Tequila in recognition of our Tequila collection - one of Asia's largest collections of 100% agave Tequilas - and knowledgeable staff. Ask your server for our extensive tequila list

### Other Spirits

#### House Pours

Gordon's Gin, Jim Beam, St. Remy Brandy, Johnny Walker Red Label, Stolichnaya, Seven Tiki, El Charro Reposado

#### Call Pours

Tito's Vodka, Myer's Dark Rum, Malibu, Chivas Regal, John Jameson, Courvoisier VSOP

#### Premium Pours

**Vodka** - Hangar One: Straight, Buddhas Hand, Kaffir Lime,

**Gin** - Hendrick's, Junipero

**Rum** - Stroh, Mount Gay, Myers Dark Rum

**Whisk(e)y** - Booker's Noe, Laphroaig 10 yrs

### Tequila & Mezcal

We have complete tasting notes on our Master List.

## Cheeeers!

More handcrafted brews .  
Café Iguana is now at Riverside Point and Greenwood Ave!

### Draft Brews

Handcrafted by Brewerkz

#### Iguana Lager, Golden Ale, Steam Beer

	11am-3pm	3pm-6pm	6pm-8pm	8pm-11pm	11pm-Close
Thirty (300 ml)	4.50	6.00	7.50	9.00	7.50
Fifty (500 ml)	5.50	7.50	9.50	12.00	9.50
Jug (1400 ml)	14.00	19.00	25.00	30.00	25.00

#### India Pale Ale, Darkside Lager

	11am-3pm	3pm-6pm	6pm-8pm	8pm-11pm	11pm-Close
Thirty (300 ml)	5.50	7.00	8.50	10.00	8.50
Fifty (500 ml)	6.50	8.50	11.00	13.00	11.00
Jug (1400 ml)	17.00	23.00	28.00	34.00	28.00

### Cervezas

#### Corona Lager, Sol Lager, Negra Modelo 8.50

### Non-Alcohol

#### Mocktails

Cinderella, Pussyfoot, Gunner, Shirley Temple, Virgin Margarita (Lime, Mango or Strawberry), Virgin Mary 7.50

#### Soda/Ice Tea

Pepsi, Pepsi Light, 7-Up, Ginger Ale and Bitter Lemon, Root Beer, Red Bull, Iced Tea, Tonic, H-Two-O 4.50

#### Juices

Lime, Orange, Apple, Cranberry, Mango, Pineapple, Fruit Punch, Grapefruit, Tomato 7.50

#### Spinelli Coffee

Espresso and coffee (decaf available) 5.50

#### Gryphon Tea

British Breakfast, Earl Grey, Moroccan Mint, Pearl of the Orient, Chamomile Dream and Lemon Ginger Mint 5.50

#### Bottled Water

Fiji and Perrier 6.50

### Wines

#### Sparkling

Champagne, **A.R.Lenoble**, Brut, Cuvée Intense, Damery, France, MV  
**B 108**

Shiraz, **Rocland Estate**, Kilroy was here!, McLaren Vale, South Australia, 2006  
**G 17 B 84**

#### White

Macabeo, **Bodegas San Dionisio**, Santonegro, Jumilla, Spain, 2007  
**B 51**

Riesling, **Gunderloch**, Jean-Baptiste, Kabinett, Rheinhessen, Germany, 2008  
**G 15 B 73**

Sauvignon Blanc, **Greyrock**, Marlborough, New Zealand, 2009  
**G 13 B 64**

Chardonnay, Chablis, **Domaine Laroche**, Burgundy, France, 2008  
**B 75**

Chardonnay, **Casa Madero**, Casa Grande, Parras Valley, Mexico, 2004  
**B 71**

#### Rose (dry)

Grenache-Cinsault-Syrah, **Domaines Ott**, Les Domaniers, Ott Sélection, Rosé, Côtes de Provence, Provence, France, 2008  
**G 14 B 69**

#### Red

Corvina-Rondinella-Molinara, **Allegrini**, Valpolicella Classico, Veneto, Italy, 2007  
**G 16 B 82**

Malbec, Montes, Classic Series, Colchagua Valley, Chile, 2008  
**G 13 B 64**

Tempranillo-Garnacha-Mazuelo-Graciano, **Muga**, Reserva, Rioja, Spain, 2005  
**B 91**

Syrah, **Milhinch Wines**, Seize the Day, Single Vineyard, Barossa Valley, South Australia, 2005  
**B 99**

Cabernet Sauvignon, **Casa Madero**, Parras Valley, Mexico, 2003  
**B 71**

Pinot Noir, **Freeman**, Sonoma Coast, United States, 2007  
**B 119**

## Get The Latest Shots!

Sign up for our newsletter at [www.cafeiguana.com](http://www.cafeiguana.com)