

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**

We recommend adding \$1 to make your selection a **SUPREMO** with hand-squeezed-to-order lime juice — rocks margaritas only

Partida Ritas

Sweetened with organic agave nectar. Created for Partida by Julio Bermejo the Tequila ambassador to the United States and owner of the legendary Tommy's Mexican Restaurants in San Francisco.

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 Añejo offers a cherry, almond, spice nose with flavors of elegant honey, ripe banana, cinnamon and pineapple **glass 25 / 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 14 / jug 57**

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 Añejo** 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 25 / jug 96**

Majulah

This variation on the Margarita uses regional ingredients found on the local food scene. Kaya, Calamansi, and Gula Melaka **16**

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 Margarita

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

Opening till 8 pm & 11pm till Closing

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 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 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 Bean, St. Remy Brandy, Johnny Walker Red Label, Stolichnaya, El Charro Reposado, Bacardi Rum

Call Pours

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

Premium Pours

Vodka - Absolute, Effen, Hangers One-Straight, Mandrin, Kaffir Lime, Buddha's Hand (Citrus)

Gin - Bombay, Tanqueray 10, Beefeater, Hendricks, Junipero

Rum - Myers, Malibu, Captain Morgan, Mount Gay, Bacardi Oro

Bourbon/ Whisk(e)y - Jack Daniel, Baker's, Booker, Knob Creek, Johnny Walker, Chivas 12 yrs, Jamerson Glenfidich, Canadian Club, Macallan 12 yrs, Glennmorangle, Laphroaig

Brandy/ Cognac - Courvoisier VSOP, Remy XO, Martel Gordon Blue

Tequila & Mezcal

We have complete tasting notes and over 100 different labels of tequila which can be found in our very own Tequila List .

Cheeeers!

More handcrafted brews .

Café Iguana is slithering in soon to Greenwood Ave. Keep a look out!

Draft Brews

Handcrafted by Brewerkz

Iguana Lager

	Thirty(300 ml)	Fifty (500 ml)	Jug (1400 ml)
12pm-3pm	4.50	5.50	14.00
3pm-6pm	6.50	8.50	22.00
6pm-8pm	8.50	12.00	29.00
8pm-11pm	11.00	15.00	37.00
11pm-Close	8.50	12.00	29.00

Guest Tap- India Pale Ale

	Thirty(300 ml)	Fifty (500 ml)	Jug (1400 ml)
12pm-3pm	5.50	6.50	17.00
3pm-6pm	7.50	9.50	25.00
6pm-8pm	9.50	13.00	33.00
8pm-11pm	12.00	16.00	40.00
11pm-Close	9.50	13.00	33.00

Cervezas

Imported Mexican beers 13

Corona, Sol Lager, Negra Modelo

Non-Alcohol

Mocktails

Cinderella, Pussyfoot, Gunner, Shirley Temple, Virgin Margarita (Lime, Mango or Strawberry), Virgin Mary 6.50

Soda/Ice Tea (Refillable)

Pepsi, Pepsi Light, 7-Up, Ginger Ale and Bitter Lemon, Root Beer, Iced Tea, Tonic, H-Two-O 6.50

Juices

Lime, Orange, Apple, Cranberry, Mango, Pineapple, Fruit Punch, Grapefruit, Tomato 6.50

Nespresso Coffee

Coffee, Café Latte, Cappuccino (decaf available) 6.50

Gryphon Tea


British Breakfast, Earl Grey, Moroccan Mint, Pearl of the Orient, Chamomile Dream and Lemon Ginger Mint 6.50


Bottled Water

Fiji and Perrier 6.50

Wines


Sparkling

 Champagne, **A.R.Lenoble**, Brut, Cuvée Intense, Damery, France, MV
G 22 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, **Grey Rock**, 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, 2009
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

Shiraz, **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