Signature Cocktails

Margaritas

Made with all natural ingredients

Classic $6

LC Hibiscus –or- LC Strawberry -or- LC Jalapeno $8

Hibiscus Vodka Cosmo

LC Hibiscus Vodka, lime, triple sec, cran

$7

Ginger Lemon Drop

LC Ginger Lemon Vodka, lemon, house made ginger syrup

$7

Old Rebel

Rebel Yell Bourbon, muddled orange, sugar, angostura & orange bitters

$6

Sangria

House recipe.

Red wine, brandy, seasonal fruit, cinnamon

$7

Lavender Vodka Lemonade

$6

Das Sidecar

Calvados Brandy, lemon, Grand Marnier, citrus syrup

$8

St. Snoop

LC Grapefruit Gin, St. Germaine, grapefruit juice

$7

Dark & Stormy

Myers's Rum, Cruzan Black Strap Rum, Canton Ginger, lime, house ginger syrup, soda

$8

Cinnamint Julep

LC Cinnamon Whiskey, smashed fresh mint, house made cinnamon syrup

*LC Denotes La Cocina house infused spirit

Winter Cocktails

Get 'em while they're hot!

Cocoa Diablo $8

House made Mexican hot chocolate, Milagro Silver Tequila, Patron XO, Aztec chocolate bitters, topped with Stoli Vanilla whipped cream

HOT TODDY $7

Rebel Yell bourbon, Barenjager honey liqueur, and fresh lemon

SPIKED APPLE CIDER $7

House infused Apple Cinnamon Brandy and spiced apple cider

Buena Vista Irish Coffee $8

Powers Irish Whiskey, sugar, coffee, topped with Stoli Vanilla whipped cream

Red Wine

Terras del Rei: Portugal 1L bottle
$6g/25b
Fruit forward red blend

Havenscourt Pinot Noir: California
$7g/24b
Light bodied, bright cranberry and cherry aromas

Alta Vista Malbec: Argentina
$8g/28b
Fruit forward and full finish

Michael Sullberg Cabernet Sauvignon: CA
$8g/28b
Balanced wine with fruit, chocolate, and vanilla flavors

R&B Cellars Zinfandel: Napa Valley, CA
$8g/28b
Dark, rich, and intense with a long finish

Belle Pente Pinot Noir: Yamhill, OR
$55b
Heady, spice accented scents of red fruits and flowers

Rancho Rosso Cabernet: Sonoita, AZ
~~$60b~~ $48b
100% cab made in small batches with elements of cedar and blackberry

Consilience Petite Sirah: Santa Barbara, CA
~~$60b~~ $48b
Fruit forward with intense flavors of dark berries, coffee, and crabapple

Dunham Trutina: Columbia Valley, WA
$60b
Truly balanced blend of Cab, Merlot, and Syrah

Maryhill Sangiovese: Columbia Valley, WA
$36b
Complex with a medium body and soft acidity

Marietta Cellars Cabernet Sauvignon '09: Sonoma, CA $45b
Rich and full bodied with good spice

White Wine

Paseo White: Portugal
$6g/20b
Citrus and tropical fruit notes

Aveleda Fonte Vinho Verde: Portugal
$7g/24b
Fresh, fruity, slightly effervescent

Vinha Real Rosé Vinho Verde: Portugal
$7g/24b
Light and fruity, medium bodied

Maryhill Riesling: Columbia Valley, WA
$7g/24b
Crisp and sweet with notes of apple and pear

Maryhill Chardonnay: Columbia Valley, WA
$8g/28b
Bright and juicy flavors with a dry finish.

Cooper Hill Pinot Gris: Cooper Mountain, OR
$7g/24b
Biodynamic, clean, crisp

Francois De Lyon Champagne: California
$6g/22b
Crisp and refreshing sparkling wine with
notes of pear and pineapple

Rancho Rosso Orange Muscat: Sonoita, AZ ~~$40b~~
$32b
Rich and full bodied, with notes of honey
and orange blossom

Consilience Rousanne: Santa Barbara, CA ~~$40b~~
$32b
Intense aromatics of peach and white tea with
flavors of pear, nectarine, and honey

Please ask your server about our rotating draft beer selection featuring Arizona breweries.

Try a Pabst Shandy $2

A refreshing combo of PBR and lemonade.

Bottled Beer

$3 Sagres Portugese Lager 5.1%

$3 Miller High Life or Miller Lite

$4 Dos Equis Lager, Indio, Anchor Steam, Pacifico

$4 Paulaner (N/A)

$5 Bard's Tale (Gluten Free)

$3 Schofferhofer Grapefruit Hefeweizen 2.5%

$4 Bavik Belgian Pilsner 5.2%

$5 Strongbow UK Dry Apple Cider 5.3%

$6 Maisel's Weisse

$6 Piraat Belgian IPA 10.5%

$6 Anchor Porter 5.2%

$6.50 Monk's Café Flemish Sour Ale 5.5%

$7 Gulden Draak Belgian Strong Dark Ale 10.5%

$8 Delirium Tremens 8.5%

$9 Saison Dupont Belgian Farmhouse Ale 6.5%