

# La Cocina

Bar • Food • Music



**Signature Cocktails**

**Beer**

**Wine**

# SIGNATURE COCKTAILS

## Margaritas

House made sour, lime, tequila, triple sec

Classic \$7      Flavors \$8

Prickly Pear, Jalapeno, Strawberry, Hibiscus, Ginger

Ask your server about the Margarita of the day!

## Old Favorites \$7

Hibiscus Cosmo \* Red Sangria

Old Fashioned Rebel \* Ginger Lemon Drop

Prickly Pear Collins \* Lavender Vodka Lemonade

## **Oaxacan Old Fashioned \$9**

Agave de Cortez Mezcal, Ancho Reyes,  
Angostura, Orange Bitters, Orange

## **Cosmo Verde**

**\$9**

St. George green  
chile vodka,  
Ancho Verde,  
orange, lime

## **Pineapple**

**Daiquiri**

**\$8**

Plantation  
Pineapple Rum,  
lime, simple

## **Presidio Palmer \$7**

Tropical black tea infused tequila and lemonade

**Save our Seas, Skip the Straw!**

**Paper straws will be provided upon request.**

# DRINK LOCAL

WE SUPPORT OUR REGIONAL DISTILLERS AND BREWERS!

## Whiskey Del Bac

Single Malt whiskey with a distinct Southwest flavor

**Dorado \$10**

Mesquite Smoked and Aged

**Classic \$9**

Unsmoked and Aged

**Clear \$8**

Mesquite smoked and Unaged

**Distillers Cut \$12**

Unsmoked and Aged Cask Strength

## AZ Distilling Company

**Mission Vodka \$5**

100% corn base makes this  
vodka gluten free

**Commerce Gin \$6**

Made with Arizona  
sourced botanicals.

**Copper City Bourbon \$8**

Corn, rye, and barley mash  
aged in American oak.

## Three Wells Distilling

**Sonoran Silver \$6**

Unaged Prickly Pear spirit

**Agave Silver \$7**

100% blue agave spirit

**Mt Lemmon Gin \$7**

Made with indigenous botanicals

**Old Tom Gin \$7**

Slightly sweet traditional style.

**Vodka \$5**

Crisp and clean, corn based

## Independent Distillery

**Batch #1 Gin \$7**

Featuring a secret blend of 10 botanicals

# RED WINE

**Foral Red: Portugal**

**\$6g/20b**

Red fruit forward with a hint of spice

**Michael Sullberg Merlot: California**

**\$8g/28b**

Rich and full bodied with lighter tannins

**Tempranillo de Canforrales: Spain**

**\$8g/28b**

Full bodied, dry, bright acidity, with dark fruit flavor

**Gougenheim Malbec: Mendoza, Argentina**

**\$8g/28b**

Rich, strong, well balanced acidity, and a long finish

**Glenbrook Cabernet Sauvignon: California**

**\$8g/28b**

Medium bodied, smooth and fruity with a hint of oak

# **WHITE WINE**

**Poema White: Spain \$6g/20b**

Vibrant, bright, and clean white blend

**McManis Chardonnay: California \$8g/28b**

Lightly oaked, rich, and creamy

**Cooper Hill Pinot Gris: Cooper Mountain, OR**

**\$8g/28b**

Light citrus, clean, and crisp

**Los Morros Sauvignon Blanc: Chile \$8g/28b**

Crisp with slight citrus and floral notes

**Twin Vines Vinho Verde: Portugal \$8g/28b**

Dry, bright, citrusy, and slightly effervescent

**Allegro Moscato: California \$8g/28b**

Sweet and refreshing with exotic honey and floral notes

**Marquis de Goulaine Rose: France \$8g/28b**

Medium dry, light, and fresh

**Poema Cava: Spain \$8g/\$28b**

Crisp and refreshing sparkling wine

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

## **Bottled Beer**

\$3 Miller High Life, Miller Lite, PBR

\$4.50 Dos Equis Lager, Carta Blanca,  
Pacifico, Corona, Negra Modelo,

\$4 Buckler N/A

\$5 Firestone Walker 805 Blonde Ale 4.7%

\$5 Mother Road Kolsch 4.3%

\$5 Ninkasi Total Domination IPA 6.7%

\$5 Stella Artois 5.2%

\$6 Bavik Belgian Pilsner 5.2%

\$5 Redbridge (Gluten Free) 4%

\$5 Four Peaks Kiltlifter 6%

\$6 Bell's Porter 5.6%

\$5 Schofferhofer Grapefruit Hefeweizen 2.5%

\$6 Barley Forge Coconut Rye Stout 6.6%

\$5 Angry Orchard Apple Cider 5%

\$11 Piraat Belgian Strong Pale Ale 10.5%

\$12 Gulden Draak 9000 Quadruple 10.7%

**Make it a Michelada?**

**Add \$3**