

WELCOME TO



TÍO JUAN'S

# MARGARITAS

Mexican Restaurant

BEVERAGES AND DESSERTS

M A R G A R I T A S

We make our legendary **SQUEEZE** fresh every day with a mixture of real lemon and lime juices sweetened with sugar. We vigorously **SHAKE** each one to produce "the Best Margarita Around!"



**ORIGINAL MARGARITA**

Our award-winning, signature drink made with 100% agave tequila, triple sec and Squeeze, hand-crafted every time you order. 6.79

**Hornitos® Margarita**

Our Original Margarita made with one of our favorite 100% blue agave tequilas. Choose from Plata or Reposado. 8.29

**Cuervo Tradicional Margarita**

Slow-cooked 100% blue agave tequila provides a smooth, sweet and refreshing flavor. 9.29



**The Naked Lime** ← *Extra Smooth!*  
Hand-squeezed fresh lime, Corazon Tequila, triple sec and simple syrup. 8.99

**Strawberry Margarita**  
Our Original Margarita blended with sweet strawberries for a refreshing alternative. 6.99

**Raspberry Margarita**  
Real raspberries make this Margarita sweet and fruity. 6.99

Take home our  
Fresh Made  
**SQUEEZE**

C E R V E Z A S

Dos Equis Ambar, Bud Light, Sam Adams

← Draft

Dos Equis Ambar, Dos Equis Lager, Modelo Especial, Negra Modelo, Tecate, Corona Extra, Corona Light, Pacifico Clara

← Mexican

Bud, Bud Light, Heineken, Michelob Ultra, Coors Light, Sam Adams Light, Angry Orchard, Haake Beck (non-alcoholic)

Ask your server about our additional beer selections.







7.49

FAVORITES



**Heavens to Margatroid**

An exclusive blend of seven liqueurs. A cosmic experience you can't get anywhere else.

**Lime in the Coconut Margarita**

The Mexican flavors of tequila and coconut transport you to the beaches of Cancun.

**Blue Hawaiiarita**

A delicious Margarita sweetened with pineapple juice and Blue Curaçao.

**Prickly Cactus Margarita**

Prickly pear and habanero lime make a sweet and sharp Margarita.

**La Chica Margarita**

A silky smooth, low-calorie Margarita sweetened with agave nectar.

**Mad Melon Margarita**

A refreshing mix of sweet and sour melon flavors.

**Russelrita**

Smooth and creamy, bursting with the flavors of raspberries and strawberries.

**Pomegranate Margarita**

Relax and kick back with this delicious Margarita made with Pom juice.

**Ginger Peach Margarita**

Ginger. Peach. Margarita. What else do you need to know?

SPECIALTY

8.79

**Pepino**

Sauza® Blue Silver Tequila with muddled mint, cucumber and habanero lime.

**Guavanero**

Sauza® Blue Silver Tequila with guava, habanero lime and a sugared rim.

**Strawberry Basil Margarita**

Hornitos® Reposado Tequila and St. Germain liqueur with strawberries and fresh basil.



**Blood Orange Margarita**

Sauza® Blue Silver Tequila, Cointreau and St. Germain liqueur with blood orange juice.

**Spider Cider Margarita**

The citrus flavor of Tarantula Azul Tequila with sour apple schnapps.

**Silver Star Margarita**

Hornitos® Plata and St. Germain liqueur with a sugared rim.

Take home our  
Fresh Made  
**SQUEEZE**



## MOJITOS

### Mexican Mojito

Sauza® Blue Silver Tequila, agave syrup, orange juice, lime juice, fresh mint and cilantro. 7.49

### Mojito

Bacardi Rum, simple syrup, lime juice and fresh mint. 7.49

## MARTINIS

### House Martini

A classic, served straight up or on the rocks with an olive. 8.99

### Tia's Cosmo

A tangy blend of vodka, triple sec and cranberry and lime juices. 8.99

### Watermelon Basil Martini

Stoli Vodka, watermelon liqueur and fresh basil. 8.99

### Island Coconut Martini

Coconut rum, Stoli Vanilla Vodka, coconut milk and Squeeze. 8.99



## SANGRIAS

Our twist on a traditional Mexican favorite made with wine, fresh fruit and juices.  
By the glass or pitcher.

### White Peach Sangria

White wine mixed with fresh fruit, pineapple juice and orange juice. Topped with brandy and peach liqueur. 7.99 18.99

### Red Berry Sangria

Red wine mixed with fresh fruit, pomegranate juice and cranberry juice. Topped with brandy and pomegranate liqueur. 7.99 18.99

## WINE

### Woodbridge by Robert Mondavi 6.00

Chardonnay      Sauvignon Blanc  
Merlot          Cabernet Sauvignon

### Sartori di Verona Pinot Grigio 7.50 24.00

### Debauchery Sauvignon Blanc 7.50 24.00

### Coppola Director's Cabernet Sauvignon By the bottle only. 35.00

*Pairs nicely  
with the  
NY Strip*



## OTHER BEVERAGES

Lipton Iced Tea\* 2.49      Jarritos Mandarin Soda 2.99  
Lemonade\* 2.49          Jarritos Grapefruit Soda 2.99  
Aquafina Water 2.49      IBC Root Beer 2.99



2.49 - \*free refills

## FRUIT SMOOTHIES

Strawberry, Peach, Banana, Guava,  
Coconut, Raspberry 4.29



# TEQUILAS ESPECIALES

Real tequila is made from the blue agave plant, a relative of the lily family. Blue agave can take anywhere from 6 to 12 years to fully mature.

## Gold

Young, unaged tequilas with caramel and oak essence added.

## Blanco or Plata (white or silver)

This is the blue agave spirit in its purest form. It is clear and typically not aged, where the true flavors, intensity and natural sweetness of the agave are present.

## Reposado

Tequila rested in wood barrels between two months and a year, resulting in a golden hue with a balance of agave and wood flavors.

## Añejo

Tequila aged for one to three years resulting in an amber color and a smoother, richer and more complex flavor.

## Extra Añejo

Tequila aged more than three years resulting in a mahogany color. These ultra-aged tequilas are extremely smooth and complex.

## Served up or on the rocks for 5.99

Or substitute in your Margarita for an additional 1.50

Cuervo Gold	Sauza® Gold
Cuervo Silver Especial	Sauza® Blue Silver
Sauza® Conmerativo	Hornitos® Plata
Tarantula	Hornitos® Reposado

## Served up or on the rocks for 6.99

Or substitute in your Margarita for an additional 2.50

1800	Cuervo Tradicional
Herradura Blanco	

## Served up or on the rocks for 7.99

Or substitute in your Margarita for an additional 3.50

Corazon	Herradura Reposado
Milagro	Tanteo Jalapeño

## Served up or on the rocks for 8.99

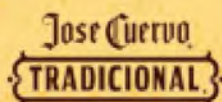
Or substitute in your Margarita for an additional 4.50

Patron Silver	Cabo Wabo
Sauza® Tres Generacions Añejo	Don Julio Blanco
Herradura Añejo	

## Served up or on the rocks for 11.99

Or substitute in your Margarita for an additional 8.75

Cuervo Reserva de Familia Extra Añejo
Maestro Dobel Extra Añejo



# DESSERTS

## Margaritas Fried Ice Cream

Vanilla ice cream rolled in crushed pretzel, lightly fried and covered in your choice of chocolate sauce or honey. Topped with whipped cream. 5.49

## Churros With Ice Cream

Warm churro sticks tossed in cinnamon and sugar. Served with vanilla ice cream and chocolate sauce. 5.49

## Dulce de Leche Fried Cheesecake

Caramel cheesecake wrapped in a crisp pastry tortilla. Topped with cinnamon sugar and a lime honey drizzle. 5.99

## Chocolate Toffee Mousse

Rich creamy chocolate mousse cake with golden toffee crunches. 5.99

