A 20% service charge will be added to tables of 8 or more.

**SIGNATURE COCKTAILS**

**EL PEDREGAL 16**
Herradura double barrel reposado, cointreau, lime juice, agave nectar

**HACE FRIO (FROZEN MARGARITA) 10**
Traditional lime, prickly pear, raspberry, black currant, strawberry, blood orange

**TRADITIONAL 8**
Sauza silver tequila, triple sec, housemade margarita mix

**HERMOSA 12**
Double barreled Casa Noble reposado, st-germain elderflower liqueur, grapefruit, lime

**DULCE CALOR 12**
Habanero infused Sauza silver, cointreau, housemade margarita mix, sugared rim

**LUCKY HORSESHOE 15**
Herradura reposado tequila, grand marnier, housemade margarita mix

**SILVER COIN 12**
Herradura silver tequila, cointreau, housemade margarita mix

**SKINNY SEÑORITA 11**
el jimador tequila, agave syrup, lime juice

**NARANJA 11**
Orange & cinnamon infused Sauza silver, triple sec, housemade margarita mix

**MEXICAN MULE 13**
Tito’s handmade vodka, charred pineapple, basil & cilantro syrup, ginger beer

**SANGRIA 10**
Red or white, brandy, peach schnapps, fruit juices & fresh fruit

**BEER SELECTION**

**DOMESTIC BOTTLES** 4.5
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- O’Doul’s

**IMPORTED BOTTLES** 5.5
- Blue Moon
- Corona
- Don XX Amber & Lager
- Modelo Negro
- Pacifico

**SPECIALTY DRAFTS** 6
- Corona Light
- Hop Knot IPA
- Kilt Lifter
- Modelo Especial
- Seasonal Selection

**WINE SELECTION**

**WHITES**

<table>
<thead>
<tr>
<th>White Wine</th>
<th>6 oz</th>
<th>9 oz</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canyon Road Chardonnay, California</td>
<td>8</td>
<td>10.5</td>
<td>28</td>
</tr>
<tr>
<td>Sonoma-Cutrer Chardonnay, Russian River Ranch</td>
<td>14</td>
<td>21</td>
<td>56</td>
</tr>
<tr>
<td>William Hill Chardonnay, Central Coast</td>
<td>9</td>
<td>12</td>
<td>28</td>
</tr>
<tr>
<td>Canyon Road Pinot Grigio, California</td>
<td>8</td>
<td>10.5</td>
<td>28</td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc, New Zealand</td>
<td>15</td>
<td>21</td>
<td>56</td>
</tr>
<tr>
<td>SeaGlass Sauvignon Blanc, Santa Barbara</td>
<td>10</td>
<td>13</td>
<td>34</td>
</tr>
<tr>
<td>Mumm Napa Brut Prestige, 187 ml Split, Napa Valley</td>
<td>-</td>
<td>-</td>
<td>12</td>
</tr>
</tbody>
</table>

**REDS**

<table>
<thead>
<tr>
<th>Red Wine</th>
<th>6 oz</th>
<th>9 oz</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mirasiou Pinot Noir, California</td>
<td>9</td>
<td>12</td>
<td>30</td>
</tr>
<tr>
<td>Canyon Road Merlot, California</td>
<td>8</td>
<td>10.5</td>
<td>28</td>
</tr>
<tr>
<td>Canyon Road Cabernet Sauvignon, California</td>
<td>8</td>
<td>10.5</td>
<td>28</td>
</tr>
<tr>
<td>William Hill Cabernet Sauvignon, California</td>
<td>10</td>
<td>13</td>
<td>32</td>
</tr>
<tr>
<td>Joel Gott “815” Cabernet Sauvignon, California</td>
<td>13</td>
<td>17.5</td>
<td>45</td>
</tr>
<tr>
<td>Don Miguel Gascon Malbec, Argentina</td>
<td>12</td>
<td>16</td>
<td>44</td>
</tr>
<tr>
<td>Jacob’s Creek Reserve Shiraz, Australia</td>
<td>10</td>
<td>15</td>
<td>40</td>
</tr>
</tbody>
</table>
ANTOJITOS

DONKEY NACHOS 14
tortilla rounds, pulled pork, serrano chile, roasted tomatoes, tomatillo, mixed cheeses
queso fresco, black beans, mexican crème

LA CANASTA CHIPS Y TRES SALSAS 9
roasted tomato, chorizo black bean, tomatillo avocado salsas

HAAS AVOCADO GUACAMOLE 13
freshly made daily with tomato, lemon & lime, jalapeños, cilantro, tortilla chips

TAQUITOS DE HONGOS Y POLLO 11
machaca chicken, sautéed mushrooms, habañero-avocado salsa

SONORAN GRILLED QUESADILLAS 13
{add chicken, pork or beef...3 add shrimp...7}
mushroom, sun dried tomato, zucchini, mixed cheeses, mexican crème, guacamole, pico de gallo

QUESO FUNDIDO 11
mexican cheese dip, chorizo, warm flour tortillas & tortilla chips

ENSALADAS

CAVE CREEK COBB 16
grilled chicken breast, avocado, bacon, chopped egg, crumbled blue cheese, chipotle vinaigrette

SPOTTED DONKEY “CHOPPED” SALAD 14
{add chicken...4 | add steak...7 | add shrimp...7}
chopped romaine, roasted corn, cucumber, blue cheese, cilantro, warm smoked bacon, avocado
jalapeños, buttermilk dressing, crispy flour tortillas

ESPECIALES

★ FAJITAS DE LA CANTINA
{chicken...20 | shrimp...21 | steak & sausage...22}
your choice of meat seared with onions, peppers, tomatoes, guacamole, salsa, mexican crema
flour tortillas

★ TIERRA Y MAR BURRO 18
{available enchilada style...19}
seared shrimp, carne asada, avocado, jack cheeses, papas fritas, chipotle aioli, pico de gallo

LA GRANDE CHIMICHANGA 17
machaca chicken, beef barbacoa or pork carnitas
green & red chile sauces, mixed cheeses, black beans, guacamole, crème

BAJA TACOS DE PESCADOS Ó CAMARONES 18
two large tacos with choice of beer battered mahi mahi or sautéed shrimp
cabbage, chipotle drizzle, flour tortillas, spanish rice, guacamole, crème

ROJA Y VERDE STREET-STYIE ENCHILADAS 17
two enchiladas with choice of beer braised beef, machaca chicken, pork carnitas or mexican four cheese
nuevo mexico hatch chile, black chimayo red chile, spanish rice,borracho beans, guacamole, crème

EL BURRO PINTO TACOS 17
four tacos with choice of beef barbacoa, pork carnitas or machaca chicken
choice of corn or flour tortillas
cheddar cheese, pico de gallo, spanish rice, borracho beans

Some items may be made gluten-free and vegetarian, please ask your server. If you have any concerns regarding food allergies, please alert your server prior to ordering.
★ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.