



BAR MENU

VISIT US AT OUR OTHER LOCATION

**DELGADO'S MEXICAN RESTAURANT AND COCKTAILS
CARPINTERIA, CALIFORNIA**



MARGARITAS

MARGARITA

SAUZA SILVER TEQUILA, TRIPLE
SEC AND SWEET & SOUR.
SERVED BLENDED OR HAND
SHAKEN.
\$7.75

MARGARITA GRANDE \$12.50
SMALL PITCHER (33OZ.) \$12.50
LARGE PITCHER (67OZ.) \$22.95

PEPE DELGADO MARGARITA

SAUZA SILVER TEQUILA, FRESH
LIME AND AGAVE NECTAR
SERVED ON THE ROCKS.
\$7.75

CUCUMBER MARGARITA

WELL TEQUILA, FRESH
CUCUMBER, FRESH LIME,
COINTREAU AND AGAVE NECTAR
SERVED ON THE ROCKS.
\$8.25

PREMIUM MARGARITAS

A HAND SHAKEN MARGARITA
MADE WITH COINTREAU AND
SWEET & SOUR. SERVED WITH A
SALTED RIM AND YOUR CHOICE
OF PREMIUM TEQUILAS.

DON JULIO BLANCO \$14.95
CAZADORES REPOSADO \$12.50
HORNETOS REPOSADO \$9.50

CADILLAC MARGARITA

WE HAND SHAKE 1800 TEQUILA
REPOSADO COINTREAU AND
SWEET & SOUR, THEN SERVE IT
ON THE ROCKS WITH A SHOT OF
GRAND MARNIER ON THE SIDE.
\$14.50

BLOOD ORANGE MARGARITA

WELL TEQUILA, FRESH LIME
AND BLOOD ORANGE SYRUP
SERVED ON THE ROCKS.
\$7.75

JALAPEÑO MARGARITA

JALAPEÑO INFUSED SAUZA
SILVER, COINTREAU, FRESH
LIME AND AGAVE NECTAR
SERVED ON THE ROCKS.
\$8.50



ADD A SHOT OF GRAND MARNIER
FOR ONLY \$3.50

CERVEZA ON TAP

	GLASS	X-LARGE	PITCHER
DOS EQUIS AMBER	\$5.50	\$6.95	\$18.25
805	\$5.50	\$6.95	\$18.25
MODELO ESPECIAL	\$5.50	\$6.95	\$18.25
NEGRO MODELO	\$5.50	\$6.95	\$18.25

ASK FOR OUR SEASONAL TAP LIST

BOTTLED BEER

DOMESTIC

\$4.50

BUDWEISER

BUD LIGHT

CORONA

CORONA LIGHT

COORS LIGHT

TECATE CAN

\$4.50

PREMIUM

\$5.50

HEINEKEN

VICTORIA

BOHEMIA

PACIFICO

O'DOUL'S AMBER (NON-ALCOHOLIC)

MICHELADA STYLE

ADD \$1.95



TEQUILA

1OZ

2OZ

JOSE CUERVO GOLD	\$3.75	\$7.50
CASA AMIGOS SILVER	\$4.75	\$9.50
CASA AMIGOS REPOSADO	\$5.50	\$11.00
SIETE LEGUAS ANEJO	\$7.00	\$14.00
ALQUIMIA BLANCO	\$4.00	\$8.00
ALQUIMIA SUPER ANEJO	\$7.00	\$14.00
CASA NOBLE BLANCO	\$4.25	\$8.50
CASA NOBLE REPOSADO	\$4.50	\$9.00
CASA NOBLE ANEJO	\$5.25	\$10.50
TRES TOÑOS SILVER	\$4.00	\$8.00
TRES TOÑOS REPOSADO	\$4.25	\$8.50
TRES TOÑOS ANEJO	\$4.50	\$9.00
TRES TOÑOS EXTRA ANEJO	\$6.00	\$12.00
CUERVO FAMILIA RESERVE	\$10.00	\$20.00
1800 REPOSADO	\$3.95	\$7.75
1800 SILVER	\$3.95	\$7.75
PATRON ANEJO	\$6.50	\$13.00
PATRON REPOSADO	\$6.00	\$12.00
PATRON SILVER	\$5.00	\$10.00
DON JULIO ANEJO	\$7.00	\$14.00
DON JULIO REPOSADO	\$6.00	\$12.00
DON JULIO BLANCO	\$4.75	\$9.25
HERRADURA ANEJO	\$5.75	\$11.50
HERRADURA REPOSADO	\$4.75	\$9.25
HERRADURA SILVER	\$4.50	\$9.00
GRAN PATRON	\$15.00	\$30.00
CAZADORES ANEJO	\$5.00	\$10.00
CAZADORES REPOSADO	\$4.50	\$9.00
CAZADORES BLANCO	\$4.00	\$8.00
HORNITOS SILVER	\$3.95	\$7.75
HORNITOS REPOSADO	\$4.00	\$8.00
TRES GENERACIONES ANEJO	\$4.75	\$9.50
TRES GENERACIONES BLANCO	\$4.50	\$9.00
CLASE AZUL REPOSADO	\$9.00	\$18.00
CLASE AZUL PLATINO	\$7.00	\$14.00
DON JULIO 1942	\$12.50	\$25.00

ANEJO

TEQUILA AGED IN OAK BARRELS FOR AT LEAST 12 MONTHS

REPOSADO

“RESTED” TEQUILA IS AGED IN OAK BARRELS FOR AT LEAST 2 MONTHS

BLANCO

ALSO KNOWN AS SILVER, BLANCO IS A CLEAR TEQUILA THAT IS NOT AGED IN WOOD

ASK FOR OUR DETAILED TEQUILA AND MEZCAL MENU.

WINE

	GLASS	BOTTLE
CUPCAKE CHARDONNAY	\$7.95	\$23.00
SUMMERLAND CHARDONNAY	\$9.50	\$27.00
BRANDER CABERNET SAUVIGNON	\$9.50	\$27.00
J. LOHR CABERNET SAUVIGNON	\$9.25	\$27.00
WILD HORSE MERLOT	\$8.95	\$26.00
COPPOLA PINOT NOIR	\$8.50	\$24.00
BRANDER SAUVIGNON BLANC	\$8.95	\$26.00
COPPOLA PINOT GRIGIO	\$8.95	\$27.00
WILLIAM HILL PINOT NOIR	\$9.25	\$27.00
LISTEL GRAIN DE GRIS ROSE	\$8.95	\$28.00
HOUSE WINE (RED/WHITE)	\$6.95	

ASK FOR OUR CURRENT LIST OF WINES



APPETIZERS

FIESTA PLATTER

A LARGE PLATTER OF BEAN NACHOS, MINI QUESADILLAS, TAQUITOS, BACON WRAPPED JALAPEÑOS, GUACAMOLE, SOUR CREAM AND TOMATOES.

\$14.50

SHRIMP COCKTAIL

A MIX OF SHRIMP, CLAMATO JUICE, ONIONS, CILANTRO, TOMATOES AND AVOCADO.

\$12.50

GUACAMOLE DIP

LOCAL FRESH AVOCADOS BLENDED WITH DICED TOMATO, ONION AND CILANTRO

HALF \$5.25

FULL \$8.95

TAQUITOS

THREE CRISPY BEEF OR CHICKEN TAQUITOS. SERVED WITH SALSA VERDE, GUACAMOLE, DICED TOMATOES AND PARMESAN CHEESE.

\$8.25

QUESADILLA

A GRILLED FLOUR TORTILLA STUFFED WITH MELTED JACK CHEESE, TOMATO AND MILD GREEN CHILES.

\$9.95

CHOLULA CHICKEN WINGS

\$8.95

NACHOS

CORN TORTILLA CHIPS TOPPED WITH BEANS, CHEESE, TOMATOES, SOUR CREAM, GUACAMOLE AND JALAPEÑOS.

\$8.95

CARNE ASADA \$11.95

GRILLED CHICKEN \$10.65

SHREDDED BEEF \$10.65

CHILE VERDE BEAN DIP

REFRIED BEANS, PORK CHILE VERDE SAUCE AND MELTED JACK CHEESE.

\$3.95

QUESO FUNDIDO

HOT MELTED CHEESE AND SPICY CHORIZO DIP. SERVED WITH TORTILLAS.

\$6.50

CHILE VERDE CHEESE FRIES

CRINKLE CUT FRIES TOPPED WITH PORK CHILE VERDE SAUCE, CHEDDAR AND JACK CHEESE AND SERVED WITH RANCH DRESSING.

\$5.65

BACON WRAPPED JALAPEÑOS

A JALAPEÑO STUFFED WITH CREAM CHEESE AND WRAPPED IN BACON.

THREE \$5.75

INDIVIDUAL \$1.95