

CASA
DE
PICO



CANTINA

TOP-SHELF

DON JULIO MARGARITA

Don Julio Blanco Tequila, Triple Sec, Sweet & Sour, splash of OJ

PATRON MARGARITA

Patron Silver Tequila, Triple Sec, Sweet & Sour, splash of OJ and Patron Citronge

EL MATADOR

Gran Centenario Tequila, Plata, Grand Marnier, splash of orange and Sweet & Sour

THREE AMIGOS

Three Generations Silver Tequila, Grand Marnier, splash of orange and Sweet & Sour

EL DORADO

Patron Reposado tequila, Patron Citronge, Triple Sec, Sweet & Sour, splash of OJ

PREMIUM

CADILLAC

1800 Reposado, splash of orange juice, Sweet & Sour, Triple Sec and Grand Marnier on the side

PREMIUM MARGARITA

Choose your favorite silver tequila (*Casadores, 7 Leguas, Corralejo, 1800, Hornitos, Cabo Wabo*) and Orange Liqueur (*Grand Marnier, Cointreau, Patron Citronage*) add Sweet & Sour, and OJ.

PERFECT

Cuervo Gold, Cointreau, Sweet & Sour and a splash of orange juice

EL NINO

Herradura Tequila, Cointreau, orange juice and Sweet & Sour

LA NINA

Sauza Commemorativo Tequila, Grand Marnier, cranberry and Sweet & Sour

HORNITOS

100% Agave, Hornitos Tequila, Triple Sec, Sweet & Sour, splash of OJ.

CABO WABO

Cabo Wabo Silver tequila, Triple Sec, Sweet & Sour, splash of OJ.

MARGARITA AZUL

Puerto Vallarta, Dekuyper Blue Curacao and Sweet & Sour

MARGARITAS

Our World Famous!

Pico Margarita

Traditional Lemon Lime

Strawberry, Raspberry, Peach or Banana

Mango & Midori



ANEJO

Tequila aged in white oak casks for more than a year. Maximum capacity of the casks should not exceed 600 liters (159 gallons). The amber color and woody flavor are picked up from the oak, and the oxidation that takes place through the porous wood develops the unique bouquet and taste.

Reserva De La Familia

Gran Centenario

1800 Añejo

Corralejo Añejo

Herradura Añejo

Patron Añejo

Tres Generaciones

Sauza Conmemorativo

Don Julio Añejo

Hornitos Añejo



REPOSADO

Tequila that has been kept (or rested) in white oak casks or vats called “pipones” for more than two months and up to one year. The oak barrels give Reposado a mellowed taste, pleasing bouquet, and its pale color.

Reposado keeps the blue agave taste and is gentler to the palate.

Patron Reposado

Corralejo Reposado

Clase Azul

Cazadores Reposado

1800 Reposado

Cuervo Tradicional

Sauza Hornitos

Cabo Wabo Reposado

Don Julio Reposado



BLANCOS

This is the traditional tequila that started it all. Clear color, pure taste, long clean finish, and fresh from the still, the tequila is called Blanco (white or silver) and must be bottled immediately after the distillation process. It has the true bouquet and flavor of the blue agave.

It is usually strong and is traditionally enjoyed in a “caballito”.

Platino, Reserva De La Familia

Gran Centenario

Don Julio

Patron

Corralejo

Herradura

1800 Silver

Cabo Wabo

Hornitos Silver

LOS THEQUILLAS

MEXICAN IMPORTS

- Bohemia
- Negra Modelo
- Pacífico
- Corona
- Tecate
- Corona Light
- Michelada
- Modelo Especial

DOMESTICS

- Miller Lite
- Coors Light

DRAFTS 16 oz glass

- Bud Light
- XX Amber
- Dos Equis Lager,
- Karl Strauss Amber Lager
- Michelada

NON-ALCOHOLIC

and VINOS

ROBERT MONDAVI

"Private Selection" Chardonnay,
Merlot, Pino Grigo

Glass
Bottle

LA TERRE

Chardonnay, White Zinfandel,
Cabernet

Glass
Bottle



DRINK SPECIALTIES

BLOODY MARY

Absolut Vodka, salt, pepper, Worcestershire sauce, Tabasco, and tomato juice

BLOODY MARIA

El Cuervo Gold Tequila, salt, pepper, Worcestershire sauce, and tomato juice

COSMOPOLITAN

Absolut Vodka, Triple Sec, lime and cranberry juice

PARTY LIKE A ROCKSTAR

Absolut Vodka and **ROCK STAR** energy drink

SPEEDY GONZALEZ

Cuervo Tradicional Tequila & **ROCK STAR** Mango

MAI TAI

Bacardi Light, Sweet & Sour, pineapple and orange juice, Myer's Dark Rum and a splash of grenadine

MOHITO

Mango or Strawberry

VAMPIRO

Cuervo Tradicional Tequila, lime juice, Sangrita, splash of Sierra Mist, dash of Cholula sauce

ARACELI'S LEMONADE

Cabo Wabo Silver, X Rated Passion Fruit liqueur, Sweet & Sour, Sierra Mist, splash of cranberry juice, salted rim.

BLASTAR your favorite mixer with **ROCK STAR**

Energy Drink (vodka, tequila, rum, whiskey)

STRAWBERRY DAIQUIRI

Bacardi Light, fresh strawberries, lime juice and whipped cream

TEQUILA SUNRISE

Cuervo Gold, orange juice and grenadine

PALOMA

Coralejo Blanco tequila, Sierra Mist, splash of grapefruit

SANGRIA

The traditional mix of wine and fruit juices



APPETIZERS

QUESADILLA DEL MUNDO

A crisp corn tortilla on the bottom, cheese and Ortega chiles inside and a soft corn tortilla on top. Garnished with guacamole.

MACHITOS

A large flour tortilla covered in cheese and grilled. Garnished with sliced jalapeños and guacamole.

FIESTA SAMPLER

A platter of our most popular appetizers... chicken quesadilla, nachos, taquitos and machitos, served with guacamole and salsa.

MUCHISIMOS TAQUITOS

A Pico favorite! Appetizer size beef or chicken taquitos with melted cheese and salsa.

QUESO FUNDIDO

Traditional Mexican appetizer—Melted jack cheese with chorizo and green chiles, with tortillas.

NACHOS

Pico chips sprinkled with cheese, chorizo, chile strips, a special sauce and topped with sour cream and guacamole.

PICO QUESADILLA

A cheese turnover with 2 soft flour tortillas, cheese, chile strips and guacamole.

With beef or chicken

MEXICAN SHRIMP COCKTAIL

Chilled shrimp with avocado, cucumbers, celery and cilantro in a mild tomato cocktail sauce.

CHIPS & GUACAMOLE

Casa de Pico's

Happy Hour

COMPLIMENTARY SNACK BUFFET

with any CANTINA drink purchase

Well Drinks & Small House Margaritas

Lemon Lime, Strawberry, Raspberry, Peach or Banana
Mango or Midori

Happy Hour served 3 - 7:00pm Monday - Friday in the Cantina only.