

CASA DE BANDINI

Our Famous
MARGARITAS

- Peach
- Banana
- Mango
- Midori
- Lemon Lime
- Strawberry
- Raspberry
- Cincorita



MARGARITAS

TOP-SHELF

DON JUAN

Casa Noble Tequila, Triple Sec, Sweet & Sour, a splash of lime juice and a float of Grand Marnier

DON JULIO

Don Julio Blanco, Cointreau, sweet & sour and a splash of lime juice

ROLLS ROYCE

Clase Azul, Cointreau, Sweet & Sour, splash of lime juice and a shot of La Pinta on the side

PATRON

Patron Silver Tequila, Sweet & Sour, splash of lime juice and Patron Citronge

THREE AMIGOS

Tres Generaciones Tequila, Grand Marnier, splash of lime juice and Sweet & Sour

CORRALEJO CADILLAC

Corralejo Blanco, Cointreau, Sweet and Sour, a splash of lime juice and a splash of Cointreau Noir

CASAMIGOS CADILLAC

Casamigos Blanco tequila, Grand Marnier, Sweet and Sour, splash of lime juice

CLASE AZUL MARGARITA

Clase Azul Silver Tequila, Cointreau, Sweet & Sour and a splash of lime juice

PREMIUM

CABO WABO

Cabo Wabo Silver Tequila, Triple Sec, and Sweet & Sour, splash of OJ

1800 COCONUT

1800 Coconut tequila, Sweet & Sour, a splash of fresh lime juice and a float of Triple Sec

CASA BLANCA

Casamigos Blanco, agave nectar, Triple Sec, Sweet & Sour, and a splash of lime juice

SAUZA CADILLAC

Sauza Hornitos Reposado, Sweet & Sour, splash of OJ, lime juice, Triple Sec and a splash of Grand Marnier

SPECIALTY MARGARITAS

1800 SKINNY

1800 Silver Tequila, Triple Sec, fresh lime juice, and a splash of agave nectar shaken over ice

CINCORITA

Strawberry, mango, and melon margarita layered

MARGARITA AZUL

Puerto Vallarta Tequila, Blue Curacao and Sweet & Sour

VALLARTA

Combo of Pina Colada and Strawberry Margarita

ANEJO

Anejo Tequila is aged in white oak casks for more than a year. 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 taste.

Conmemorativo	El Tesoro
Tres Generaciones	El Jimador
Milagro	Don Julio
Corralejo	Patron
Gran Centenario	Cuervo 1800
Casa Noble	Reserva de Familia
Don Julio 1942	DeLeon
Clase Azul	Roca Patron
Partida	Clase Azul Ultra

REPOSADO

Tequila that has been kept in white oak casks or vats called “pipones” for more than two months and up to one year. Oak barrels give Reposado a mellowed taste, bouquet, and pale color. Reposado keeps the blue agave taste and is gentler to the palate.

Cuervo Gold	Patron
Centenario	Don Julio
El Tesoro	Cabo Wabo
Sauza Hornitos	Cuervo 1800
El Jimador	Corralejo
Cazadores	Herradura
Milagro	Roca Patron
Clase Azul	Tres Generaciones
Casa Noble	Partida

BLANCO

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

Cabo Wabo	Herradura
1800 Silver	El Tesoro
El Jimador	Milagro
Patron	Centenario
Tres Generaciones	Don Julio
Corralejo	Partida
Dos Artes	Roca Patron
Casa Noble	

LOS TEQUILLAS

CERVEZAS

MEXICAN IMPORTS

Bohemia, Tecate, Tecate Light, Corona, Corona Light,
Modelo Especial, Dos XX Amber, Pacifico
(Michelada Add \$1 Mexican or American style)

DOMESTICS

Budweiser, Bud Light, Michelob Ultra, Coors Light,
Blue Moon, St. Pauli Girl N.A

MEXICAN DRAFTS 16 oz glass

Negro Modelo, Dos Equis Lager

MICRO BREW

Local Microbrew Special

VINOS

Gloria Ferrer **BRUT** Sonoma

Kim Crawford **SAUVIGNON BLANC** Malborough

La Terra **CHARDONNAY** Australia

Rodney Strong Chalk Hill **CHARDONNAY** Sonoma

Mark West **PINOT NOIR** California

14 Hands **CABERNET SAUVIGNON** Washington

J. Lohr **CABERNET SAUVIGNON** Paso Robles

CERVEZAS & VINOS

TIJUANA MULE

Serrano pepper infused tequila, apple juice, agave nector, ginger beer, and a dash of cinnamon

BLOODY MARY

Absolute Vodka, tomato juice, Worcestershire sauce, Tabasco, bitters, pepper, celery salt and a lime squeeze

THE PALOMA

Casa Noble Tequila, grapefruit juice, agave nectar, soda water and a squeeze of lime

COSMOPOLITAN

Vodka, Triple Sec, lime and cranberry juice

MOSCOW MULE

Vodka, squeeze of lime, bitters and a float of ginger beer

MAI TAI

Light Rum, Dark Rum, pineapple and orange juice, peach puree and a splash of grenadine

MOJITO

Light Rum, lime juice, mint, simple syrup, soda

TEQUILA SUNRISE

Tequila, orange juice & grenadine

SANGRIA

The traditional mix of wine, fruit juices and brandy

VIRGIN DRINKS

SEÑORITA ROSA

Strawberry, coconut and pineapple juice blended with Pineapple juice and ice for a delicious frozen treat.

BANDINI PUNCH

Orange juice, pineapple juice, Sierra Mist and grenadine served over rock ice.

CALIFORNIA FREEZE

Orange Juice, pineapple juice, pina colada nectar and cream blended into a yummy smoothie.

MONKEY BUSINESS

Banana, strawberry and pina colada nectar blended with Crushed ice, orange and pineapple juice.

CHOCOCOLADA

Pina Colada nectar and chocolate syrup blended with ice and cream.

APPETIZERS

CONCHA de GUACAMOLE

A crisp flour shell filled with guacamole, sprinkled with cheese and served with our Casa tortilla chips.

QUESO FUNDIDO with CHORIZO

Traditional botana of melted jack cheese, topped with spicy beef chorizo, and roasted California and jalapeno chiles. Served with our fresh hand made flour or corn tortillas.

MEXICAN TRIO

A trio of jalapeño cheese sauce, a side of guacamole and Mexican bean dip made with frijoles, salsa quemada and melted cheese.

SOFT TACO SAMPLER

Four small soft corn tortilla tacos, two carnitas and two carne asada, served with fresh onion, cilantro, guacamole and salsa quemada on the side.

CEVICHE

A classic seafood dish of citrus marinated wild Pacific shrimp with chopped tomato, cilantro, onion, cucumbers and avocado with a bit of Serrano. With crispy corn tostaditas.

QUESADILLA de BANDINI

A large flour tortilla with melted Monterey Jack and Cheddar cheese, mild green chile strips cut in wedges and served with guacamole and sour cream.

Add beef or chicken

MUCHISIMOS TAQUITOS

Mini rolled tacos with beef or chicken, topped with cheese and served with salsa Quemada. Great to share.

NACHOS SUPREMO

Crisp fried tortilla chips, melted cheese, chorizo, sour cream, jalapeños, guacamole and salsa.

Add chicken or beef

QUESADILLA VAQUERO

Grilled certified Angus beef topped with sauteed serrano chiles, onions and mushrooms, folded into a flour tortilla with Jack cheese then flame grilled into a crispy quesadilla. Served with sour cream and pico de gallo salsa.

CHILES TORIADOS HOT! HOT! HOT!

CASA DE BANDINI'S

HAPPY HOUR

WELL DRINKS and

SMALL HOUSE MARGARITAS

Lemon Lime, Strawberry, Raspberry,
Peach or Banana

BEER Domestic & Mexican WINE

Appetizers Specials

Happy Hour served 3-6:00pm

Monday-Friday in the Cantina only.