



COCKTAIL MENU

MARGARITAS *Cafe*

AUTHENTIC MEXICAN CUISINE & CANTINA

MargaritasCafe.com



Mexican Cocktails

PATRÓN PERFECT MARGARITA

Patrón Silver Tequila, Patrón Citrónge Orange, OJ, sweet and sour mix, splash of lemon and lime juice

WILLY'S SPECIAL

Absolut Pears Vodka, pomegranate and pineapple juice with fresh blackberries

ADIOS AMIGO MARGARITA

Avión Silver Tequila, Gran Gala Orange Liqueur, pomegranate juice

ROCKIN' BLUE MARGARITA

Cabo Wabo Blanco Tequila, Blue Curaçao, sweet and sour mix, splash of fresh lime juice

BLOODY MARIA

Margaritas Café fresh Bloody Mary mix with Agave Loco, Pepper Cured Tequila

CAIPIRINHA

Made with Leblon Cachaca Available in traditional, pineapple, raspberry & strawberry

MALIBU MARGARITA

Malibu Rum, triple sec, sweet and sour mix, fresh lime juice, splash of Chambord

CADILLAC MARGARITA

Roca Patrón Reposado Tequila, Grand Marnier, fresh lime juice

CIELITO LINDO

Cazadores Blanco Tequila, Blue Curaçao, pineapple juice, coconut cream

LA BOCA AZUL

Bacardi Superior Rum, Bacardi Coco Rum, Blue Curaçao, pineapple juice

THE REAL SKINNY MARGARITA

Patrón Silver Tequila, triple sec, fresh lime, lemon and orange fruits

TITO'S LEMONADE

Tito's Handmade Vodka blended with refreshingly crisp lemonade

VIVA MEXICO

Ilegal Mezcal Joven, Patrón Pineapple Citronge, pineapple juice, spicy tahin rim

CUCUMBER LEMONADE

Effen Cucumber Vodka, fresh lemons, crushed mint, simple syrup, with a splash of club soda

ESPERANZA

Grey Goose Vodka, St-Germain Elderflower Liqueur, club soda, squeeze of orange

SU CASA

Casamigos Añejo, lemon juice agave syrup, strawberry purée, fresh mint





Mexican Cocktails

MIRIAM'S MOJITO

Absolut Lime Vodka, muddled strawberries and mint, simple syrup, club soda

THE LOCO MARTINI

Grey Goose L'Orange Vodka, Chambord, pineapple juice with a lemon twist

JALAPEÑO MARGARITA

Avion Añejo Tequila, Grand Marnier, sour mix, blended with fresh jalapeños

BACARDI LIMÓN MARGARITA

Bacardi Limón Rum, Patrón Citrónge Orange, OJ, simple syrup

PR PUNCH

Bacardi Coconut Rum, Peach Schnapps, pineapple juice, cranberry juice, OJ

ADAM'S MANGO MARGARITA

Don Julio Blanco Tequila, Patrón Citrónge Mango, fresh lime juice, simple syrup

COCO PINA COOLER

Patron Tequila, Citrónge Pineapple, pineapple juice and coconut water

PAMELA'S POMEGRANATE COCKTAIL

Patrón Añejo Tequila, Pama Pomegranate Liqueur, OJ

PEPPINO MARGARITA

Espolón Blanco Tequila, Gran Gala, fresh cucumbers, splash of fresh lime juice

STRAWBERRY BLISS MARGARITA

Cazadores Reposado Tequila, Patrón Citrónge Lime, splash of sour mix, strawberry puree

MO-TITO

Tito's Handmade Vodka, St-Germain Elderflower Liqueur, muddled strawberries and mint, simple syrup and a splash of club soda

ILEGAL MEZCAL MARGARITA

Ilegal Mezcal, fresh lime juice, watermelon juice and splash of sour mix

RUM FIESTA

Bacardi Spiced Rum, RumChata, Coco Lopez, pineapple juice

SALSA SUNSET

Patrón Reposado, St. Germain, lime juice, simple syrup, peach purée

The Classics

MOJITOS

MOJITO DE LA CASA

Bacardi Rum, fresh mint, lime, sugar cane

RASPBERRY

Bacardi Raspberry Rum, fresh mint, raspberries, lime, sugar cane

MOJITO

Cruzan Mango Rum, fresh mint, fresh mango, lime, sugar cane

TEQUILA MOJITO

Patrón Tequila, fresh mint, club soda, sugar cane

MARTINIS

CARIBBEAN

Bacardi Coconut Rum, Ultimat Vodka, pineapple juice, coconut crust

WATERMELON

Tito's Handmade Vodka, fresh watermelon juice, triple sec

POMEGRANATE

Grey Goose Le Citron Vodka, Cointreau, pomegranate juice, splash of lime

LEMON DROP

Grey Goose Le Citron Vodka, squeezed lemon, sugar

ESPRESSO

Grey Goose La Vanille Vodka, Bailey's, espresso liquor, coffee bean

CHOCOLATE

Grey Goose La Vanille Vodka, crème de cacao, chocolate dipped glass

PASSION

Bacardi Mango Rum, triple sec, passion fruit juice

MEXICAN DRINKS

LA BOMBA

Cazadores Tequila, rum, pineapple juice, OJ, grenadine

SOMBRERO

Kahlúa and milk

TEQUILA SUNRISE

Cazadores Tequila, OJ, grenadine

MEXICAN TEA

Patrón Reposado Tequila, Bacardi Superior Rum, vodka, Bombay Sapphire Gin, triple sec, sour mix, cola

EL PANCHO

Grey Goose, triple sec, Pama Pomegranate Liqueur, lime juice, grenadine

MICHELADAS MEXICANA

Cerveza, fresh lime, salt, pepper, Tabasco sauce, Worcestershire sauce

MAYAN PUNCH

Patrón Silver Tequila, amaretto, lemonade, orange juice





Mezcal

CASAMIGOS

Hints of tamarind and pomegranate aromas are followed by herbal tones of fresh mint and dried oregano

CLASE AZUL

ILEGAL JOVEN

Vegetal notes of green bell pepper, chili pepper, sweet pepper flavors

ILEGAL REPOSADO

Caramelized pear and bitter orange on the nose, and clove, toffee and hints of vanilla

ILEGAL AÑEJO

Maple, clove, and bitter orange aromas, and dark chocolate and sweet agave

Silver

1800

Citrus flavors

AVIÓN

Taste elevated an entrepreneurial spirit

CABO WABO

Vanilla and caramel nose with honey and chocolate flavors

CASA DRAGONES

Semi-sweet notes of agave warmed by hints of pepper and cloves

CASA NOBLE

Citrus, sweet agave with a hint of pepper

CASAMIGOS

Hints of citrus, vanilla and sweet agave

CAZADORES

Rich and oily aromas of fresh agave, bright lemon zest

CHAMUCOS

100% blue agave with spicy vanilla notes

CLASE AZUL BLANCO

Produced from 100% organic blue weber agave

CORAZÓN

Warm and lingering with an interesting spicy finish

CORRALEJO

Agave flavor, spearmint

CORZO

Tropical fruit and peppery spice with a delicate finish

DON JULIO

Crisp agave aromas with hints of fresh citrus lemon, lime and grapefruit

EL JIMADOR

Mineral, glass herbs, clean taste

EL TESORO

A hint of sweetness without overpowering the agave flavors

ESPOLÓN

Rich roasted agave, sweet tropical fruit, vanilla and brown spices

GRAN CENTENARIO

Smooth, herbal, citrus

HERRADURA

Cooked agave and dried fruit

JOSE CUERVO

Spice, vanilla, orange finish

MILAGRO

Very smooth, sugar cane taste

OLMECA ALTOS

Sweet with citrus and cooked agave notes

PATRÓN

Crisp oak, citrus flavors

GRAN PATRÓN PLATINUM

The agave is pruned, steam baked, triple distilled and aged, smooth

PATRÓN ESTATE LIMITED EDITION

Smooth & sweet, cooked agave, citrus & herbal notes

PATRÓN GRAN SMOKY

Smooth, smoked agave, sweet, cooked agave, citrus & pepper

ROCA PATRÓN

Sweet with notes of black pepper, pumpkin and lime tea

TRES GENERACIONES

A hint of sweetness without overpowering the agave flavors

Reposado

100 AÑOS

Rich taste with hints of agave, oak and spice

1800

Smooth with a soft agave taste

AVIÓN

Fruits, peach, Montmorency cherry, persimmon and cinnamon

CABO WABO

Rich, peppery taste with abundant fruit flavors

CAMPO AZUL

Sweet with a hint of cinnamon

CASA NOBLE

French white oak, vanilla and chocolate, along with citrus and sweet agave

CASAMIGOS

Slightly oaky with hints of caramel and cocoa

CAZADORES

Fruity, pepper with a hint of toffee

CHAMUCOS

Tropical fruit, cooked blue agave and citrus

CLASE AZUL

Ultra premium made with tequilana weber blue agave

CORAZÓN

Vanilla, dry dates and almonds

CORRALEJO

Fruit-filled lemon lime, honey, peppercorn, smooth

CORZO

Oak and honey flavors

DON JULIO

Soft and elegant hints of dark chocolate, vanilla and light cinnamon

EL JIMADOR

Sweet upon entry with very low bitterness, initial taste is woody agave

EL TESORO

A hint of sweetness with an agave flavor

ESPOLÓN

Roasted agave, sweet tropical fruit, vanilla and brown spices

GRAN CENTENARIO

A semi oily feel, sweet with no bitterness

HERRADURA

Lemon, honey, grass and vanilla, soft, smooth texture, citrus, rich

JOSE CUERVO

Agave, herbaceous, light oak tones

OLMECA ALTOS

Agave, vanilla and woody flavors

PATRÓN

Fresh oak taste

ROCA PATRÓN

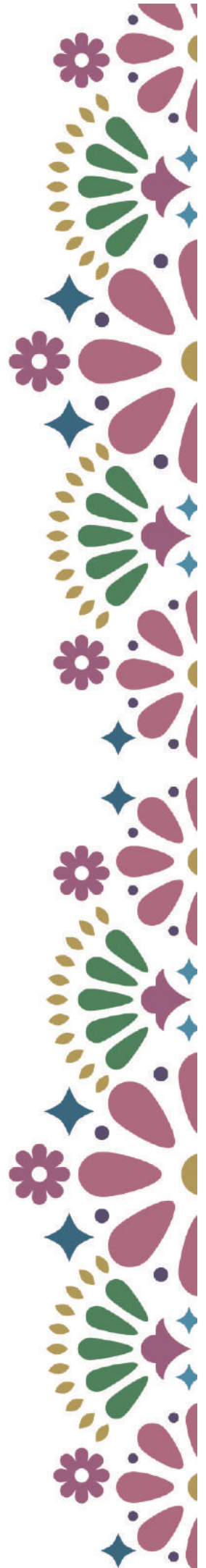
Hints of oak, vanilla, ginger and caramel

SAUZA HORNITOS

Peppery, buttery and soft

TRES GENERACIONES

Initial spiciness with toasted oak with herbs and fresh agave



Añejo

1800

Smooth, spicy agave taste

AVIÓN

Vanilla and cinnamon with notes of nougat, chocolate and fresh cookies

CABO WABO

Honey and chocolate flavor

CAMPO AZUL

Cola nut, vanilla cream, pineapple cake, ginger and peppery spices

CASA NOBLE

Sweet agave, citrus, herbs and spices, chocolate, vanilla and hazelnut

CASAMIGOS

Sweetness from agave, layered with hints of spice and barrel oak

CHAMUCOS

Elegant, silky, characters of toasted oak, caramel and roasted agave

CLASE AZUL

Made from tequilana weber blue agave. Intense amber color and layered aromas

CORAZÓN

Rich complexity and a hint of vanilla, almond and spice undertones

CORRALEJO

Caramel, cooked pear, white pepper, cardamom spice

CORZO

Rich, honey toasted oak, baked fruits, spice and toffee

DON JULIO

Cooked agave and wild honey, cherries, strawberries with vanilla

DON JULIO 1942

Rich caramel and chocolate notes, tastes of warm oak, vanilla and roasted agave

EL TESORO

Smoky, spicy flavor

ESPOLÓN

Red pepper notes with butterscotch and vanilla

GRAN CENTENARIO

Oak, maple, roasted almonds and cloves

HERRADURA

Very smooth with cooked agave and dried fruit

MILAGRO

Caramel and coconut with chocolate, tobacco and banana

OLMECA ALTOS

Notes of dried fruit, almonds, vanilla and chocolate flavors

AVIÓN RESERVE 44 EXTRA AÑEJO

Aged 43 months in oak barrels

PATRÓN

Smooth, elegant and refined

PATRÓN EXTRA AÑEJO

Fruity with notes of light agave, honey & vanilla

GRAN PATRÓN PIEDRA EXTRA AÑEJO

Sweet yet complex with notes of agave, vanilla and mushroom

GRAN PATRÓN BURDEOS

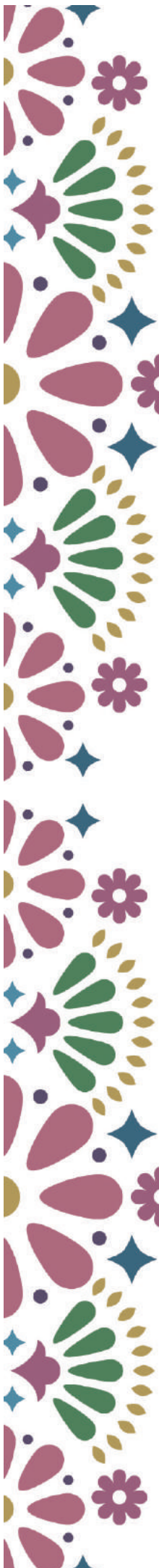
Flavors of vanilla, raisins and dried fruit found in Bordeaux wines

ROCA PATRÓN

Aged 14 months with hints of wood, nuts, raisins and grapefruit

TRES GENERACIONES

Smoky, smooth



MARGARITAS

AUTHENTIC MEXICAN CUISINE & CANTINA

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FREEPORT

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