

CANTINA



“La Margarita”

5 time winner of the best margarita in Dallas. Fresh lime juice, Sauza Conmemorativo, Cointreau and a little something special 13.29

House Frozen or Rocks

Since 1976, our original house recipe 8.29

The Michael Grant

Made famous by the Black Book Investigations series by Robert Sadler. A Margarita with Patron Silver, Gran Marnier and a splash of 43.

Mexican Martini

14.29

This recipe kicks it up a little. Sauza Silver tequila, triple sec and fresh lime juice are combined with just a little spicy 12.99

Texas Tornado

A large sangria swirled frozen margarita 9.29
The smaller Tornito 8.29

Mangonada

Mango rita in a Chamoy lined glass with Tajin and a Tamarindo straw 12.99

Ranch Water

A delightful combination of silver tequila, fresh lime juice and sparkling mineral water 11.99

Sangria

Homemade, from red wine and fruit juices served in an El Grande Texas-sized glass 8.29

Mexican Mule

Dos XX Lager, Sauza Signature Blue Silver Tequila, & lime 11.99

Super G

Be careful with this one. A large frozen or rocks margarita with a little extra Sauza Conmemorativo and Gran Marnier 14.29

Traditional

Slightly on the tart side but the way they are “drunk” in Mexico. Fresh lime juice, Sauza Silver and triple sec served “up” in a shaker 11.99

Flacarita

Our “skinny” margarita. Only 160 calories and only on the rocks 9.59

Fruitritas

For those who like it a little smoother. Decide between Strawberry or Mango and put your toes in the sand 11.99

Desperados Avocado Margarita

Balanced and refreshing. Crispness of El Jimador tequila combined with subtle creaminess of avocado. **Ask for it “Sherry Style”** 14.00

La Paloma

A tequila-based cocktail with lime soda and tangy grapefruit 11.99

Espresso Martini

A smooth and delicious blend of vodka, coffee liqueur & espresso 10.99

Michalada

Tomato juice, spices & lime juice poured over ice and served with your favorite beer 11.99

VINO

Your choice of Chardonnay, Pinot Grigio, Merlot or Cabernet Sauvignon served by the glass 8.99

CERVEZA

Ice cold favorites served with or without a lime
Imported 6.00 Domestic 5.00
Shiner Bock (Craft) 5.50

HAPPY HOUR

Monday thru Friday 11 AM till 7 PM and all day Sunday!

Well Drinks 3.75 Domestic Beer 3.75 House Margaritas 5.00 **House Margaritas all day Wednesdays 3.00**

POSTRES

Chef Enrique's Mexican Banana Pudding

Cheff's Signature Homemade banana pudding, creamy , cinammon, served in a light & crispy sopapilla shell
6.99

Sopapillas

Made in house and served with honey & butter
3 to order 5.99 single 2.29

Pastel de Cuatro Leches

A very delicious, moist and traditional white cake 8.49
Icing contains Almonds

Flan

Caramel custard from Mama's cocina 6.99

Kahlua Cake

Cappuccino ice cream cake topped with kahlua, whipped cream and toasted almonds 6.59

Private Banquet Room for any occasion

In An Effort To Help Conserve Our Natural Resources Water Is Served By Request Only

No Checks Please 15% Gratuity added for parties of 6 or more We Will Not Be Responsible For Items Left Behind

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