

AZUL

CANTINA

— Drink Menu —



CANTINA HOUSE MARGARITAS



Cantina House Margaritas

Small \$7 | Large \$12.50 Frozen or Rocks

Traditional Lime: Classic, crisp and sunshine smooth.

Mango: Tropical, juicy and sunshine-smooth.

Peach: Sweet, mellow and summer in a glass.

Strawberry: Berry-bright and fan favorite delicious.

Raspberry: Tart, bold and refreshingly punchy.

Pina Colada: Creamy coconut and pineapple vacation vibes.



Jose Cuervo Margarita Flight

1 of each flavor FROZEN ONLY
4 | \$20 or 6 | \$25

One agave. No regrets. A fun size lineup served on a beautiful agave display - perfect for tasting, sharing and picking your new favorite.

Margarita Tower | \$44

Shareable Frozen or Rocks

Any house flavor or swirl any two flavors. The party starter. Big, icy and made to share. Chose your flavor and let the tower do the flexing.

Ask about happy hour!

TRADITIONAL MIXED MARGARITAS

Cadillac Margarita

Jose Cuervo Tradicional Blanco with orange juice, sweet & sour, triple sec and finished with a Grandmarimer floater. Smooth, citrusy and top shelf. | \$16

Margarona

A traditional lime margarita crowned with an upside-down Coronita. The ultimate fusion of cocktail and cerveza-refreshing bold and made to impress. | \$15

Vino Rita

A traditional lime margarita topped with sweet red wine. Smooth, vibrant and full of bold character. | \$10

Starry Night Margarita

Jose Cuervo Tradicional Blanco with blue curacao, luster dust, sweet & sour and triple sec. Shimmery, vibrant and unforgettable. | \$11

Chili Mangonada

Jose Cuervo Tradicional Blanco blended with mango, chamoy, Tajin topped with fresh mango and a tamarindo stick. Sweet, spicy, tangy and authentically Mexican. | \$14

Skinny Margarita

Jose Cuervo Tradicional Blanco with fresh lime, fresh orange, agave and a splash of club soda. Light, crisp and refreshing without the guilt. | \$12



Cadillac Margarita



VinoRita



Chili Mangonada



MargaRona



Starry Night



Skinny Margarita

DON'T DRINK AND DRIVE

WE ID

MARGARITAS

Handcrafted with only fresh ingredients

ASK ABOUT SEASONAL HANDCRAFTS!

Lavender Blueberry Margarita

Floral lavender and juicy blueberries meet Jose Cuervo Tradicional Blanco, lime and agave. Bright, fragrant and irresistible. | \$14



Lavender Blueberry Margarita

Guava Margarita

Jose Cuervo Tradicional tequila, guava, fresh lime, orange liqueur and agave. Bright, tropical guava with fresh lime. Smooth, refreshing and dangerously easy to drink. | \$14



Guava Margarita

Aperol Coconut Margarita

Italian Aperol and creamy coconut blend with Jose Cuervo Tradicional Blanco and lime. Smooth, tropical and delightfully unique. | \$14



Aperol Coconut Margarita

Cucumber Margarita

Jose Cuervo Tradicional tequila, fresh cucumber, fresh lime, orange liqueur and agave. Crisp cucumber and lime for a clean ultra-refreshing margarita that hits light and cool. | \$14



Cucumber Margarita

Pineapple Margarita

Pineapple, Jose Cuervo Tradicional tequila, orange liqueur, fresh lime and agave. Bright pineapple meets fresh lime. Smooth, tropical and perfectly balanced with a clean agave finish. | \$14



Pineapple Margarita

OG Margarita

A timeless classic with Jose Cuervo Tradicional Blanco, fresh lime, Cointreau and agave. Balanced, smooth and always refreshing. | \$14



OG Margarita

Prickly Pear Margarita

Vibrant prickly pear shaken with Jose Cuervo Tradicional Blanco, lime and agave. Sweet, colorful and irresistibly smooth. | \$14



Prickly Pear Margarita

Watermelon Tamarindo Margarita

Fresh Watermelon and tangy tamarindo fused with Jose Cuervo Tradicional Blanco, lime and triple sec. Sweet, tart and authentically Mexican. | \$14



Watermelon Tamarindo Margarita

Upgrades:

Patron | \$5

Mezcal | \$2

Jose Cuervo Infused Habanero | Jalapeno | \$2

DON'T DRINK AND DRIVE

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Mezcalitas



Tamarindo Mezcalita

Tamarindo Mezcalita

400 conejos Smokey Mezcal, Tamarindo, lime & agave. Sweet, spicy and tropical with every sip. | \$15

Traditional Mezcalita

400 Conejos Smokey Mezcal classic with fresh orange, lime, agave and a touch of orange liqueur. Smooth, smokey and timeless. | \$15

Jamaica Mezcalita

Hibiscus and 400 Conejos smoky Mezcal blended with lime and agave. Floral, tangy and beautifully refreshing. | \$15



Jamaica Mezcalita

Palomas

Classic Paloma

Jose Cuervo Tradicional Blanco, lime and grapefruit soda with a salted rim. Light, crisp and endlessly refreshing. | \$9



Classic Paloma

Mezcal Paloma

400 Conejos Smokey Mezcal, grapefruit, lemon and agave topped with grapefruit soda. Smoky, citrusy and bold. | \$10

Hand Crafted Palomas

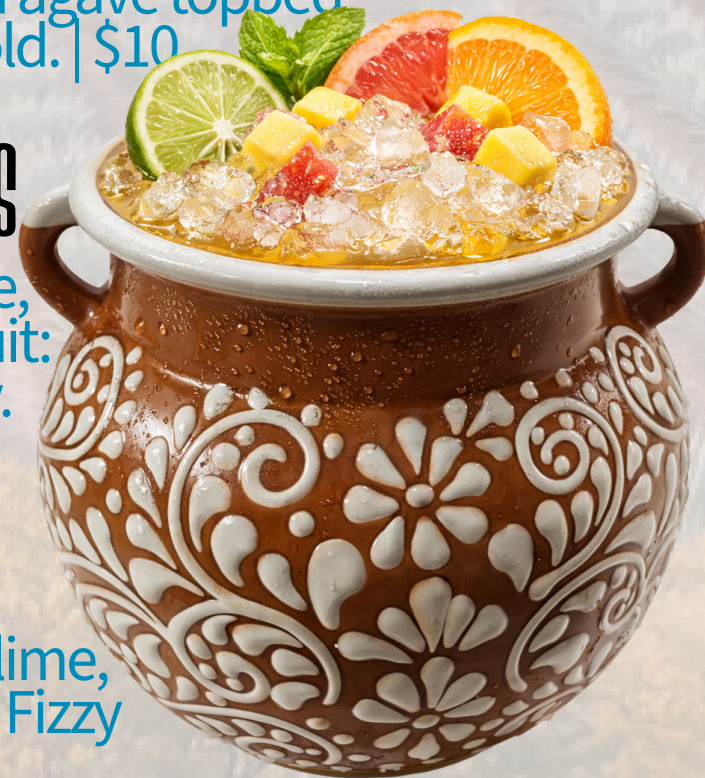
Jose Cuervo Tradicional Blanco, lime, grapefruit soda and your choice of fruit: Strawberry, Blueberry or Raspberry. Sweet, fruity and refreshing. | \$10



Strawberry Paloma

La Cazuela Mexicana

Jose Cuervo Tradicional Blanco with fresh lime, Orange, Grapefruit, salt, agave topped with Fizzy grapefruit soda. Fruity, zesty and made to share. | \$44



La Cazuela Mexicana

Ranch Water

Ranch Water

Camarena Tequila, lemon juice, TopoChico and Tajin. | \$11

Grapefruit Ranch Water

Camarena Tequila, grapefruit juice, lemon juice, TopoChico and Tajin. | \$11



Upgrades:

Patron | \$5

Mezcal | \$2

Jose Cuervo Infused Habanero | Jalapeno | \$2

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MIXED COCKTAILS

Mai Tai

Captain Morgan spiced rum, lime, mint, orgeat simple syrup.
Tropical, rich and classic. | \$12

Berry Smash

Few with strawberries, blueberries, mint, lime and simple syrup.
Juicy, refreshing and perfect for summer. | \$11

Midwest Fizz

Coconut rum, orange and pineapple topped
with lemon-lime bubbles. Sweet, sunny and
dangerously easy. | \$9

Trip to Tulum

Jose Cuervo Tradicional Blanco, mezcal, Aperol, pineapple,
lime and agave. Vibrant, smoky and adventurous. | \$12

Mexican Breeze

Malibu Rum, pineapple, orange, coconut cream,
and blue curaco. Tropical, colorful, sparkling and
refreshing. | \$11

Camino al Cielo

Jose Cuervo Tradicional Blanco with lemon, agave
and coronita float. Rich, bold and refreshing. | \$14

Mexican Carajillo

Jose Cuervo Tradicional Blanco shaken with espresso and Licor 43
topped with cinnamon. Smooth, bold and perfect for coffee lovers. | \$11

Cantarito Mexicano

Camerena tequila, fresh lime juice orange juice, grapefruit
juice and agave finished with grapefruit soda and Tajin.
Bright and refreshing with the perfect citrusy kick. | \$13

La Bamba

Malibu Rum with pina colada, orange juice, pineapple juice
and grenadine. Explosively tropical, fruity and sweet. | \$11

Corn Belt Old Fashion

Few, simple syrup, Angostura and orange bitters and orange
twist. A Midwest staple. Smooth, spirit-forward and built for
slow sips over a big rock. | \$11

Upgrade | Smoked \$2

Oaxacan Old Fashioned

Jose Cuervo Reposado tequila & 400 Conejos Smokey Mezcal,
agave, Angostura bitters and orange twist.
Warm agave and smoky mezcal with a bright citrus finish. | \$12

Upgrade | Smoked \$2



Mai Tai



Midwest FIZZ



Mexican Breeze



La Bamba



Berry Smash



Trip to Tulum



Cantarito Mexicano

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MOJITOS

Classic Mojito

White Rum, fresh lime, mint leaves, simple syrup and soda water.
Crisp, refreshing and timeless.

16 oz \$11 | 32 oz \$18

Flavored Mojito

Choose your flavor: guava, strawberry, mango, peach, lime, raspberry, blueberry, pineapple.

16 oz \$12 | 32 oz. \$19



MULES

Classic Moscow Mule

Vodka, fresh lime and ginger beer served in a copper mug.
Bold, fizzy and refreshing. | \$9

Flavored Mules

Choose your flavor: guava, strawberry, mango, peach, lime, raspberry, blueberry, pineapple, prickly pear. | \$11



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BEERS & CIDERS

Domestic | \$4.75

Import | \$5



DRAFT BEERS

Michelob Ultra | Bud Light | Modelo Especial
Blue Moon Belgian White | Coors Light
Dos Equies Amber



MICHELADAS

Michelada

Our house-made Mexican michelada mix with your choice of Mexican beer. Zesty, refreshing and authentically bold. | \$11

Cantina Michelada

The ultimate loaded michelada topped with crispy bacon and shrimp paired with our traditional michelada mix and Mexican beer. | \$17

Tamarindo Michealada

A tangy twist on the classic with tamarindo blended into our homemade michelada mix finished with Mexican beer. Sweet, spicy and unforgettable. | \$12

Cantina Michelada

Tamarindo Michelada

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WINE

Cabernet Sauvignon

Bold full bodied with rich dark fruit and oak notes. | \$9

Pinot Noir

Elegant and smooth with soft tannins of flavors of cherry and raspberry. | \$9

Malbec

Velvety medium bodied with dark fruit and a hint of spice. | \$9

Chardonnay

Classic, rich and versatile with notes of apple, pear and vanilla. | \$9

Pinot Grigio

Crisp and refreshing with citrus and green apple flavors. | \$9

Sauvignon Blanc

Bright and zesty with vibrant citrus tropical fruit and herbal notes. | \$9

Homemade Sangria

A refreshing house blend of blueberries, strawberries raspberries, orange, vodka and triple sec. Fruity, smooth and perfect for sharing. | \$9

MIMOSAS

Classic Mimosa

Sparkling wine with fresh orange juice.

Timeless, bright and refreshing. | \$8

Flavor Mimosas

Peach bellini, pineapple, guava, strawberry, raspberry, blueberry, prickly pear. | \$9



MARTINI

Classic dry Martini

Gin or Vodka stirred with dry vermouth garnished with an olive or lemon twist.

Timeless, elegant and bold. | \$11

Espresso Martini

Vodka shaken with espresso and coffee liquor.

Smooth, energiszing and the perfect after-dinner pick-me-up. | \$11

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TEQUILAS

Tequila is Mexico's most celebrated spirit, crafted from the blue agave plant and perfected through tradition. Each style offers a unique expression:

- Blanco (Silver/Plata):** Clear, unaged. Bottled soon after distillation. Fresh, vibrant and full of pure agave flavor.
- Reposado:** Aged 2-12 years in oak barrels. Smooth with hints of vanilla, caramel and spice.
- Anejo:** Aged 1-3 years. Rich, complex and perfect for sipping.
- Cristalino:** Aged tequila usually Reposado or Anejo that is filtered for crystal clarity. Silky, refined and elegant.
- Extra Anejo/Luxury:** Aged over three years or crafted as rare editions, Deep, luxurious and exclusive.

	Silver	Reposado	Anejo	Extra Anejo/Luxury
Camarena:				
Clase Azul:				Gold
Don Julio:				1942, 70 Cristalino
El Tesoro:				
Jose Cuervo Tradicional:				Cristalino
Patron:				Burdeos Piedra
Herradura:				Ultra
1800:				Cristalino
Tequila Ocho:				
Siete Leguas:				
Orte:				
Don Fulano:				
LALO:				
Komos:		Rose		Cristalino

MEZCAL

Mezcal is tequila's smoky cousin, crafted from roasted agave hearts and known for its earthy depth and complexity. Each bottle tells the story of its region and tradition.

Clase Azul

Durango, San Luis, Potosi, Guerrero

Del Maguey Vida

Single Village Mezcal.

Approachable and versatile with notes of fruit and smoke.

400 Conejos

Light smoke, roasted agave, citrus zest, earthy minerality and a warm smooth finish.

Vago Elote

Unique mezcal infused with roasted corn.

Smooth, smoky and slightly sweet.

Del Maguey Crema de Mezcal

From San Luis and Rio.

A sweet and smoky blend of mezcal and agave nectar perfect for sipping or mixing.

Illegal - Joven

Smooth an approachable mezcal with fresh agave flavor, light citrus, earthy depth and soft smoky finish.

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**Where good food meets great
company...thank you for being a
part of it!**

**Don't forget about HAPPY
HOUR every Monday - Friday
from 2-5 PM. Ask your server
for details.**

**Our seasonal handcraft
margaritas are worth the sip!
Ask your server what's new.
Good times needs great food.
Ask about our catering
options!**

www.azulmexcantina.com



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