

# IMPER

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cantina **FECTO**

## **SIGNATURE MARGARITAS**

### **MODELO-RITA**

Silver Tequila, House made Margarita Mix, Served Frozen or on the Rocks. Topped with a Mini Modelo Cerveza. \$12

### **SKINNY SENORITA**

Silver Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar and Soda Water. \$10

### **BA-RITA**

Casamigos Blanco Tequila, Grand Marnier, House made Margarita Mix. \$13

### **DD-PERFECTO RITA**

Silver Tequila, Triple Sec, House made Margarita Mix, Served Frozen or on the Rocks. \$9

### **ACAI**

Silver Tequila, House made Margarita Mix, Acai, Served Frozen or on the Rocks. \$10

### **WATERMELON MINT**

Silver Tequila, House made Margarita Mix, Watermelon Mix, Mint, Served frozen or on the Rocks. \$10

### **MANGO**

Silver Tequila, House made Margarita Mix, Mango Mix, Served Frozen or on the Rocks. \$10

### **COCONUT**

Silver Tequila, Triple Sec, Cream of Coconut and Fresh Lime Juice. \$10

### **CUCUMBER JALAPENO**

21Seeds Cucumber Jalapeño Infused Tequila, House made Margarita Mix. \$13

### **SPICY PEACH MARGARITA**

Silver Tequila, House made Margarita Mix, muddled jalapeños and peach. Served frozen or on the Rocks. \$10

OUR HOUSE MADE MARGARITA MIX IS MADE WITH FRESH SQUEEZED LIMES

## **SIGNATURE DRINKS**

### **LA BONITA**

Smirnoff Vodka, Coconut Rum, Peach Schnapps, Pineapple Juice, Fresh Lime Juice, Grenadine. \$10

### **PALOMA**

Casamigos Reposado Tequila, Fresh Lime Juice, Grapefruit Soda, Served with a Tajin Rim. \$12

### **OAXACA OLD FASHIONED**

Union Mezcal, Orange Bitters, Agave Nectar, Luxardo Liqueur, Smoked with Applewood Chips. \$12

### **DUNES 82**

Gin, Simple Syrup, Fresh Lemon Juice, Prosecco. \$9

### **PAPER PLANE**

George Dickel Bourbon, Amaro Nonino, Aperol, Freshly Squeezed Lemon Juice. \$12

### **IMPERFECTO SPRITZ**

Astral Blanco Tequila, Triple Sec, Strawberry Mix and Fresh Lime Juice, Served Frozen, Topped with Prosecco. \$14

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## BEER LIST

### CERVEZAS ON TAP

Dos Equis Lager  
Dirty Myrtle Double IPA  
Modelo Negra  
Michelob Ultra  
Pacífico  
Stella  
Yuengling

### IMPORTED BOTTLES

Corona 5  
Dos Equis Lager 5  
Dos Equis Ambar 5  
Heineken 5  
Modelo 5  
Modelo Negra 5  
Pacífico 5  
Stella 5  
Victoria 5

### DOMESTIC BOTTLES

Bud Light 4  
Michelob Ultra 4

### IMPORTED DRAUGHT

16oz 7  
22oz 8  
34oz 13

### DOMESTIC DRAUGHT

16oz 6  
22oz 7  
34oz 11

### MICHELADA

Sangrita, Fresh Lemon Juice, Cerveza, Served with a Salted Tajin Rim. 9

**SOME SUBJECT TO AVAILABILITY  
ASK YOUR SERVER**

## DESSERTS

### TRES LECHES

Sponge cake, soaked in three kinds of milk, mixed berries, whipped cream. 9

### BUTTER CAKE

Warm buttery cake, served with ice cream. 10

### CRÈME BRÛLÉE CHEESECAKE

Buttery crust, creamy filling and caramelized sugar topping, served with ice cream. 9

### CHURROS

Vanilla ice cream, caramel sauce, whipped cream. 8

### CHOCOLATE MOUSSE

Triple Layer chocolate cake made with dark chocolate. 8

### FLAN

Baked custard with a caramel layer. 7

## AFTER DINNER SIGNATURE COCKTAILS

### CARAJILLO

Union Mezcal, Licor 43, Espresso. 12

### MEXPRESSO MARTINI

Ketel One® Family Made Vodka, Union Mezcal,  
Mr Black Cold Brew Coffee Liqueur, Simple Syrup, Espresso. 12

### TRES LECHES MARTINI

Captain Morgan Spiced Rum, Blend of 3 milks, and  
Mr Black Cold Brew Coffee Liqueur. Served with a Cinnamon Rim.  
11

### HORCHATA MARGARITA

Astral Blanco Tequila, Rumchata, Agua De Horchata,  
Served with a Cinnamon Rim. 11

### KEY LIME MIMOSA

Licor 43, Prosecco, Lime Juice, Condensed Milk. 11

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## TEQUILAS

### SILVER OR WHITE

LUNA AZUL BLANCO \$8  
HORNITOS SILVER \$8  
EL JIMADOR SILVER \$8  
ESPOLON BLANCO \$9  
1800 SILVER \$9  
TERAMANA BLANCO \$9  
HERRADURA SILVER \$12  
PATRON SILVER \$12  
DON JULIO BLANCO \$12  
CASAMIGOS BLANCO \$13

### REPOSADO

LUNA AZUL REPOSADO \$9  
HORNITOS REPOSADO \$9  
EL JIMADOR REPOSADO \$9  
ESPOLON REPOSADO \$10  
1800 REPOSADO \$10  
TEREMANA REPOSADO \$10  
HERRADURA REPOSADO \$13  
PATRON REPOSADO \$13  
DON JULIO REPOSADO \$13  
CASAMIGOS REPOSADOS \$13

### ANEJO

LUNA AZUL ANEJO \$10  
HORNITOS ANEJO \$10  
EL JIMADOR ANEJO \$10  
ESPOLON ANEJO \$12  
1800 ANEJO \$12  
TEREMANA ANEJO \$12  
HERRADURA ANEJO \$14  
PATRON ANEJO \$14  
DON JULIO ANEJO \$14  
CASAMIGOS ANEJO \$14

## MAS TEQUILAS

DON JULIO 70 \$14  
DON JULIO 1942  
ULTIMA RESERVA EXTRA ANEJO \$45  
CURAMIA ANEJO \$14  
CASA AZUL REPOSADO \$20  
CASA AZUL ANEJO \$25  
CASAMIGOS CRISTALINO REPOSADO \$14  
KOMOS ANEJO RESERVA \$25  
CLASE AZUL REPOSADO \$25  
CLASE AZUL GOLD \$30  
CLASE AZUL ANEJO \$50  
CLASE AZUL ULTRA \$170  
G4 (SPECIAL EDITION) \$30

## SPIRIT FREE COCKTAILS

### HORCHATA WATER

Blend of Rice Milk, Cinnamon, and Vanilla.  
Served with a Coconut Flake Rim. \$4

### MANGONADA

Mango Puree Mango Mix. Served Frozen.  
Layered with Chamoy and Tajin. \$7

### AGUA DE JAMAICA

Hibiscus Flower Concentrate, Simple Syrup, Water.  
Served on the Rocks. \$4

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## WINE SELECTION

### SPARKLING

|                                            |       |       |
|--------------------------------------------|-------|-------|
| Moscato Caposaldo, Italy                   | 8.00  | 32.00 |
| Cava Gran Reserva Roger Goulart, Spain     | 12.00 | 48.00 |
| Prosecco Zonin, Italy (187ml)              | 9.00  |       |
| Prosecco Zonin Lemon Spritz, Italy (187ml) | 9.00  |       |

### WHITE

|                                         |      |       |
|-----------------------------------------|------|-------|
| Pinot Grigio Ruffino, Italy             | 8.00 | 30.00 |
| Riesling Kungfu, Columbia Valley WA     | 9.00 | 34.00 |
| Chardonnay Sea Sun, California          | 9.00 | 34.00 |
| Sauvignon Blanc 13 Celsius, New Zealand | 8.00 | 30.00 |

### RED

|                                        |       |       |
|----------------------------------------|-------|-------|
| Malbec La Posta "Pizzella", Argentina  | 10.00 | 36.00 |
| Rioja Crianza Cvne Real, Spain         | 10.00 | 40.00 |
| Cabernet Sauvignon Bonanza, California | 10.00 | 36.00 |
| Pinot Noir Elouan, Oregon              | 12.00 | 44.00 |

### INTERESTING WINES

|                                                  |        |  |
|--------------------------------------------------|--------|--|
| Rose Peyrassol La Croix, France                  | 28.00  |  |
| Albarino Torres "Pazo Das Bruxas", Spain         | 42.00  |  |
| Chardonnay Prisoner, Napa Valley, CA             | 50.00  |  |
| Carignan M. Torres "Vigno", Chile                | 38.00  |  |
| Tempranillo Tooth & Nail, Paso Robles, CA        | 40.00  |  |
| Carmenere Casa Silva "Lingues", Chile            | 30.00  |  |
| Malbec Susana Ba Ibo, Argentina                  | 47.00  |  |
| Merlot Goose Ridge "G3", Columbia Valley, WA     | 30.00  |  |
| Pinot Noir Belle Glos "C&T", Santa Barbara, CA   | 60.00  |  |
| Cabernet Sauvignon Quilt, Napa Valley, CA        | 70.00  |  |
| Cabernet Sauvignon Post & Beam, Napa Valley, CA  | 70.00  |  |
| Cabernet Sauvignon Silver Oak, Napa Valley, CA   | 140.00 |  |
| Cabernet Sauvignon Caymus, Napa Valley, CA       | 140.00 |  |
| Red Blend Orin Swift "Papillon", Napa Valley, CA | 110.00 |  |

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