

## COCKTAILS

### **OAXACA OLD FASHION 15**

Don Julio Reposado, Del Maguey Vida Mezcal, orange twist & Angostura bitters

### **LA MULA 14**

Brugal Extra Dry Rum, blackberries, Orgeat & house made ginger syrup

### **DESNUDÓ Y FAMOSO 16**

Del Maguey Vida Mezcal, Yellow Chartreuse, Aperol & lime juice

### **LA VALENTINA 13**

Don Julio Blanco, raspberry purée, grapefruit juice & Allagash white

### **LA MUERTE 14**

Jose Cuervo Tradicional, Grenadine, Habanero tincture & fresh lime juice

### **CAIPIRINHA 14**

Avúa Cachaça, muddled limes & raw sugar

### **LA PASION 16**

Montelobos Mezcal, Partida Blanco Tequila, Cointreau, house made ginger syrup & Grand Marnier

### **EL VENEZOLANO 13**

Pampero Aniversario Rum & house made ginger beer.

### **FUEGO CON HUMO 16**

Del Maguey "Vida" Mezcal, Ancho Reyes Chile liqueur & lime served over crushed ice & finished with Peychaud's Bitters

### **TREMENDA PIÑA 37**

Absolut ELYX Vodka, pineapple purée, fresh lemon juice, Sandeman Oloroso sherry, rosemary syrup, Tiki bitters

## MARTINIS

### **OLD CUBAN 16**

Brugal Extra Añejo 1888 Rum, muddled mint, fresh lime juice & champagne

### **SUCIO 14**

Ketel One Vodka & olives

### **JARDIN 14**

Hendrick's Gin, muddled cucumber & jalapeño

### **LA FORMULA 15**

Ron Zacapa 23 Años Rum, Carpano Antica sweet vermouth, Amaro Averna & orange bitters

### **BOSSANOVA 14**

Avúa cachaça, Passion fruit & lime juice with a champagne float

## MARGARITAS DE LA CASA

All margaritas are made with Luis' secret recipe, Grand Marnier, Cointreau, fresh squeezed orange juice & fresh lime juice; no sour mix!

### **MARGARITA RESERVADA 32**

Jose Cuervo Reserva de La Familia tequila

### **MARGARITA DE ANDREA 16**

Don Julio Reposado tequila

### **DON PEDRO'S 16**

Don Julio 70th Aniversario tequila; Pedro's favorite!

### **MARGARITA DE COCO 15**

Jose Cuervo Tradicional Silver tequila infused with coconut & fresh coconut purée

### **MARGARITA PICANTE 14**

Jose Cuervo Tradicional Silver tequila infused with jalapeño for a mild bite & a smooth finish

### **MARGARITA CLÁSICA 11**

Jose Cuervo Tradicional Silver tequila & Cointreau Liqueur

**Make it a fruity margarita with our fresh fruit purée - \$2**

Passion fruit • Mango • Pineapple • Strawberry • Raspberry

## MOJITOS

In Cuba, the Mojito was made to refresh you on hot days with a lovely drink. In Miami, the Mojito was enhanced to be enjoyed by all. At Pedro's, we have infused the two to help you refresh & enjoy our Mojitos no matter what! The mix of fresh lime, mint, sugar & the best rums the Caribbean has to offer, will give you the refreshment and enjoyment unlike any other.

### **MOJITO 12**

Brugal Extra Dry Especial rum, fresh lime juice & raw sugar

### **MOJITO DE LUIS 16**

Brugal 1888 Reserva rum, fresh lime juice & raw sugar

### **MOJITO TROPICAL PICANTE 13**

Brugal Extra Dry Especial rum, fresh lime juice, jalapeño, fresh passion fruit & mango purée

**Make it a fruity mojito with our fresh fruit purée - \$2**

Passion fruit • Mango • Pineapple • Strawberry • Raspberry

## PEDRO'S SANGRIA

### **RED SANGRIA Glass 11 Pitcher 40**

A traditional blend of spanish Red wine, Brandy, House automatics & fresh fruit

### **SANGRIA BLANCA Glass 11 Pitcher 40**

Carefully selected white wine, cointreau & fresh cut fruit.

**Make it a fruity with our fresh fruit purée & champagne - \$2**

Passion fruit • Mango • Pineapple • Strawberry • Raspberry

## BOTTLE & CANNED BEER

Corona 6.50

Aguila Cerveza 6.50

Julius Echter 12

Lagunitas IPA 7

Smuttnose, Old Brown Dog Ale 7

Anderson Valley GOSE ale 7

Anchor Brewing Company, Porter 7

Presidente 6

Road 2 Ruin, Double IPA 10

Cinco Estrellas 7.50

Jack's Abby, House Lager 7

Jack's Abby Hoponius Union 7

Sebago Brewing, Runabout Red Ale 7.50

## DRAFT BEER

Sam Adams Lager 7

Boomsauce IPA 11.50

Harpoon IPA 8.50

Corona Light 6.50

Pacifico 6.50

Negra Modelo 6.50

Jack's Abbey Calyptra 7

Allagash White 6.50

Guinness 6

C.B.C Amber Ale 8

*Please ask your server for seasonal beers*

