



El Sol y La Luna
Mexican Cuisine

SIGNATURE COCKTAILS

MEXICAN MARTINI

El Viejo Luis silver, gran gala, fresh lime, orange & olive juice • \$10

EL SOL SANGRIA

• Glass \$6 • Pitcher \$22

EL SOL SANGRIA MARGARITA

Half sangria, half margarita • \$9

LA LUNA MARGARITA

A tropical margarita with blue curacao • \$9

HOUSE MARGARITA

Codorniz, triple sec, sweet & sour – *Frozen or on the Rocks* – • Glass \$6 • Pitcher \$22
Add Flavor (strawberry, mango, coconut) • Glass \$7 • Pitcher \$25

MIMOSA

Champagne with orange juice • \$5

PALOMA PATRON

Patron silver, gran marnier, grapefruit, lime juice, splash of sprite • \$9

MOJITO

Rum, fresh mint, lime juice, raw sugar, splash of club soda • \$8

FROZEN STRAWBERRY DAIQUIRI

Rum, strawberry puree, fresh lime juice • \$8

LA LUNA IGUANA

Malibu rum, triple sec, midori melon, pineapple juice • \$9

BLOODY MARY DE LA CASA

Vodka, fresh tomato juice, various spices • \$6

TEXAS MARTINI

Tito's, dry vermouth, splash of olive juice, garnished with an olive • \$9



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BEER SELECTION

DOMESTIC BEER • \$4

BUD LIGHT
BUDWEISER
COORS LIGHT
LONE STAR
MICHELOB ULTRA
MILLER LITE

PREMIUM DOMESTIC • \$5

AUSTIN AMBER
SAMUEL ADAMS
SHINER BOCK

IMPORTED BEER • \$5

BLUE MOON ALE
BOHEMIA
CORONA (EXTRA / LIGHT)
HEINEKEN
NEGRA MODELO
MODELO SPECIAL
PACIFICO
SOL
ST. PAULI GIRL (NON-ALCOHOLIC)
TECATE
XX (LAGER / AMBER)

MICHELADA – ADD \$1 TO YOUR CHOICE OF BEER

WINE SELECTION

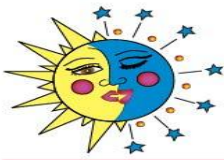
WHITES

CONCHA Y TORO (CHILE) - CHARDONNAY	• GLASS \$6	• BOTTLE \$18
ECO DOMANI (ITALY) - PINOT GRIGIO	• GLASS \$7	• BOTTLE \$22
FINCA EL ORIGEN (ARGENTINA) - TORRONTES		• BOTTLE \$22
WILLIAM HILL (CALIFORNIA) - CHARDONNAY		• BOTTLE \$22

REDS

CONCHA Y TORO (CHILE) - CAB/MERLOT	• GLASS \$6	• BOTTLE \$18
MIRASSOU (CALIFORNIA) - PINOT NOIR	• GLASS \$7	• BOTTLE \$22
MIRASSOU (CALIFORNIA) - CABERNET SAUVIGNON		• BOTTLE \$22
FINCA EL ORIGEN (ARGENTINA) - MALBEC		• BOTTLE \$22
MARQUÉS DE CÁCERES (SPAIN) - CRIANZA		• BOTTLE \$28
SPECIAL RESERVE <i>(please ask your server)</i>		

WINE DOWN WEDNESDAYS – 4PM TO CLOSING...
ALL WINE BOTTLES HALF OFF!



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PRMIUM SPIRITS

TEQUILA

CORRALEJO	BLANCO \$7	REPOSADO \$8	AÑEJO \$9
DON JULIO	BLANCO \$8	REPOSADO \$9	AÑEJO \$10
EL VIEJO LUIS	BLANCO \$7	REPOSADO \$8	
HERRADURA	SILVER \$7	REPOSADO \$8	AÑEJO \$9
HORNITOS	PLATA \$6	REPOSADO \$7	AÑEJO \$8
JOSE CUERVO	SILVER \$6	TRADICIONAL \$7	GOLD \$8
PATRON	SILVER \$8	REPOSADO \$9	AÑEJO \$10
3 GENERACIONES	PLATA \$8	REPOSADO \$9	AÑEJO \$10

VODKA

TAACA (WELL) \$5
ABSOLUTE \$7
ABSOLUTE CITRON \$7
BELVEDERE \$7
GREY GOOSE \$7
KETTLE ONE \$7
TITO'S \$7

WHISKEY/BOURBON

TW SAMUELS (WELL) \$5
CROWN ROYAL \$8
JACK DANIELS \$6
JAMESON \$7
JIM BEAM \$6
MAKERS MARK \$8
SEAGRAM'S \$7
SOUTHERN COMFORT \$6

GIN

TAACA (WELL) \$5
BOMBAY SAPPHIRE \$6
HENDRICKS \$7
TANQUERAY \$6

COGNAC

COUVASIER \$8
HENNESSY \$8

SCOTCH

DEWARS (WELL) \$5
CHIVAS \$7
J. WALKER RED \$7
J. WALKER BLACK \$9
MCALLEN 12 \$9

LIQUEURS • CORDIALS

AMARETTO \$6 GRAN MARNIER \$7
BAILEY'S \$6 JAGERMEISTER \$6
CHAMBORD \$7 KAHLUA \$6
CONTREAU \$6 MIDORI \$6
DRAMBUIE \$8 SAMBUCA \$6
GOLDSCHLAGER \$6 TUACA \$6

RUM

RON RIO (WELL) \$5
BACARDI GOLD & SILVER \$6
BACARDI 151 \$7
CAPTAIN MORGAN \$6
MALIBU \$6

BRANDY

PRESIDENTE \$5



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HAPPY HOUR
TUESDAY – THURSDAY – ALL DAY
FRIDAY – 4:00PM – 7:00 PM

DRINKS

HOUSE RITA \$5

FROZEN OR ON THE ROCKS

MOJITO \$5

SANGRIA \$5

MEXICAN MARTINI \$5

HOUSE WINE \$5

RED OR WHITE

IMPORTED BEER \$4
PREMIUM DOMESTIC

DOMESTIC BEER \$3

\$5 APPETIZERS ...

...when ordered with alcoholic beverages

NACHOS

Tostadas topped with pinto beans, cheese,
& pico de gallo, pickled jalapeños on the side

GUACAMOLE

With chips & salsa

*** COCTEL DE CEVICHE**

Fresh tilapia cured in citrus juice with
tomato, carrot, onion & cilantro

*** COCTEL DE CAMARONES**

With a spicy cocktail sauce and wheat crackers

STUFFED JALAPEÑOS

With ranch dressing

MINI CHICKEN FLAUTAS

With pico de gallo, guacamole, sour cream
& jack cheese

VEGGIE EMPANADAS

With crema chipotle

QUESADILLAS

Choice of cheese, chicken, or veggie

*Consuming undercooked raw fish may increase your risk of foodborne illness