State of Arizona Department of Liquor Licenses and Control



Created 04/16/2025 @ 02:52:27 PM

Local Governing Body Report

LICENSE

Number:

Type:

012 RESTAURANT

Name:

LOCO'S BAR AND COCINA

Name:

Pending

Issue Date:

Expiration Date:

Original Issue Date:

Location:

150 SWANSON AVENUE

LAKE HAVASU CITY, AZ 86403

USA

Mailing Address:

Phone: Alt. Phone: Email:

AGENT

Name:

LISA ANDREA MARQUEZ

Gender:

Female

Correspondence Address:

Phone: Alt. Phone: Email:

OWNER

Name:

LOCO'S BAR & COCINA LLC

Contact Name:

CINDY MEDINA

Туре:

LIMITED LIABILITY COMPANY

AZ CC File Number:

23199721

State of Incorporation: AZ

Incorporation Date:

03/22/2021

Correspondence Address:

60th-06/15/2025 11 AZ 105th day 05/27/2025

Phone: Alt. Phone: Email:

APPLICATION INFORMATION

Application Number:

333020

Application Type:

New Application

Created Date:

02/12/2025

pul

QUESTIONS & ANSWERS

012 Restaurant

Are you applying for an Interim Permit (INP)?

No

2) Are you one of the following? Please indicate below.

Property Tenant

Subtenant

Property Owner

Property Purchaser

Property Management Company

TENANT

3) Is there a penalty if lease is not fulfilled?

No

4) Is the Business located within the incorporated limits of the city or town of which it is located?

Yes

5) What is the total money borrowed for the business not including the lease?

Please list each amount owed to lenders/individuals.

NONE

6) Are there walk-up or drive-through windows on the premises?

No

7) Does the establishment have a patio?

No

8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?

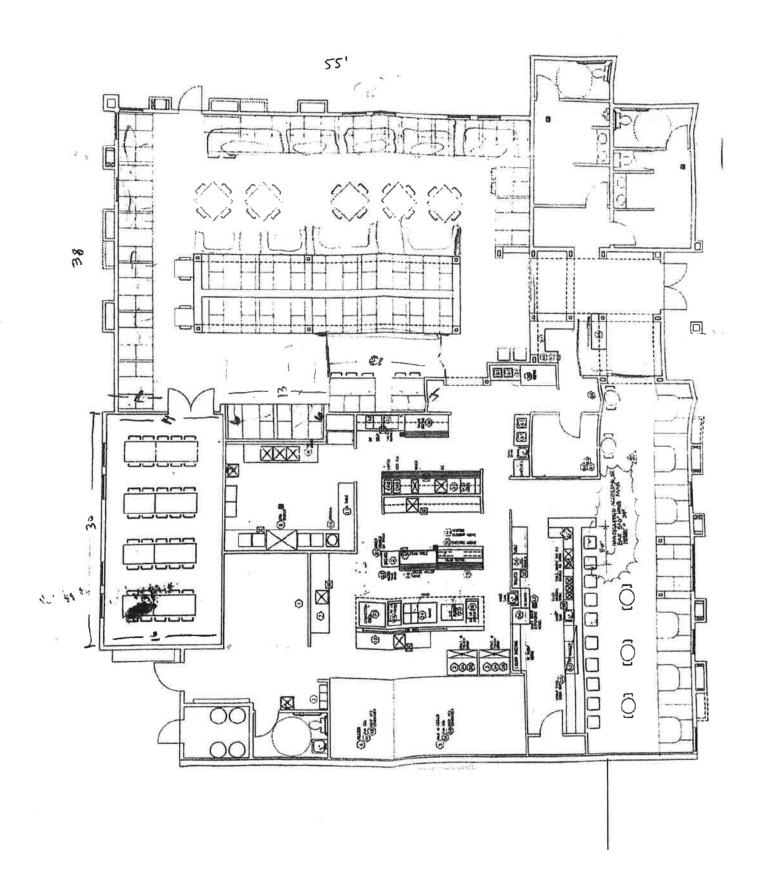
Yes

If yes, what is your estimated completion date?

4/1/25

9) What type of business will this license be used for?

RESTAURANT





RESTAURANT/HOTEL/MOTEL OPERATION PLAN

Arizona Dept. of Liquor Licenses and Control 800 W. Washington St. 5th Floor Phoenix, AZ 85007 (602) 542-5141

Type or Print with Black Ink

1. Name of restaurant (Pleas	se print): Loco's Bar and Cocing
2. Must indicate the equipm	ent below by Make, Model, and Capacity:
	LIST ONLY THE FOLLOWING - NO ATTACHMENTS
Grill	Imperial 48"
Oven	Imperial 36"
Freezer	Cooper 10 Ft. "Kyser"
Refrigerator	cooper 2017. "Kyser"
Sink	National Food Standard 3 buy
Dish Washing Facilities	Pro Olean WSF American Dish
Food Preparation Counter (Dimensions)	NSF 24 × 90
Other	turbo Air 48" Salad prep
No.	
3. Attach a copy of your Fl	JLL menu with pricing INCLUDING NON-ALCOHOLIC BEVERAGES
4. What percentage of you	or public premises is used primarily for restaurant dining?
(Do not include kitchen, b	oar, hi-top tables, or game area.) 60 %
5. Does your restaurant hav	ve a bar area that is distinct and separate from the dining area? YES No
	of the public floor space does this area cover?)
6. List the seating capacity	
	net .
a) Restaurant dining	g area of your premises: [255]
(DO NOT INCLUDE b) Bar area	PATIO SEATING) [+ 59]
	TOTAL [= 314 1

		2	95 FEB 14 AE 8 459 A	711.C
7. What type of dinnerwa	are is primarily used in your resta	urant? Reusable	Disposable	Both
8. Does your restaurant o	contain any games, televisions , c	or any other entertainment ?	YES	No
If yes, specify what type	es and how many (examples: 4-T	V's, 2-Pool Tables, 1-Video Go	ame, etc.)	
3 TV's in F	Bur area	***************************************		
9. Do you ĥave live entert	ainment or dancing? YES	√ _{lo}		
	ow often (example: DJ-2 x a wee		3and-1 x a month,	etc.)
10. List number of employ	vees for each position:			
re. Est from Set of Gripto	, see ter seen peamern			
	Position	How many	7	
	Cooks	5		
	Bartenders	5		
	Hostesses	2		
	Managers	2		
	Servers	10		
	Other (DISHWOSK)	1		
	Other (
	Other (
			~~	
I, (Print Full Name) 156	Andrea Marquez, her	eby swear under penalty of p	perjury and in com	npliance
with A.K.S. § 4-210(A)(2) statements that I have m	and (3) that I have read and unde ade herein are true and correct t	o the best of my knowledge.	ly mai me informa	non ana
	A	pplicant Signature:	Andre Me	ryis



RECORDS REQUIRED FOR AUDIT

RESTAURANT/HOTEL/MOTEL

Arizona Dept. of Liquor Licenses and Control 800 W. Washington St. 5th Floor Phoenix, AZ 85007 (602) 542-5141

Type or Print with Black Ink

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

- 1. Name of restaurant (Please print): Loco's Bar and Cocina
- 2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
- 3. A list of **all** food and liquor vendors
- 4. The restaurant menu used during the audit period
- 5. A price list for alcoholic beverages during the audit period
- 6. Mark-up figures on food and alcoholic products during the audit period
- 7. A recent, accurate inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
- 8. Monthly Inventory Figures beginning and ending figures for food and liquor
- 9. Chart of accounts (copy)
- 10. Financial Statements-Income Statements-Balance Sheets

11. General Ledger

- A. Sales Journals/Monthly Sales Schedules
 - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
 - 2) Daily Cash Register Tapes Journal Tapes and Z-tapes
 - 3) Dated Guest Checks
 - 4) Coupons/Specials/Discounts
 - 5) Any other evidence to support income from food and liquor sales
- B. Cash Receipts/Disbursement Journals
 - 1) Daily Bank Deposit Slips
 - 2) Bank Statements and canceled checks

12. Tax Records

- A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
- B. Income Tax Return city, state and federal (copies)
- C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. Payroll Records

125 FEB 11 AN 8 58 AZIKULO

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each work day)
- D. Payroll records for all employees showing hours worked each week and hourly wages
- 14. Off-site Catering Records (must be complete and separate from restaurant records)
 - A. All documents which support the income derived from the sale of food off the license premises.
 - B. All documents which support purchases made for food to be sold off the licensed premises.
 - C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).

A.R.S. §4-210(A)7

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(G)

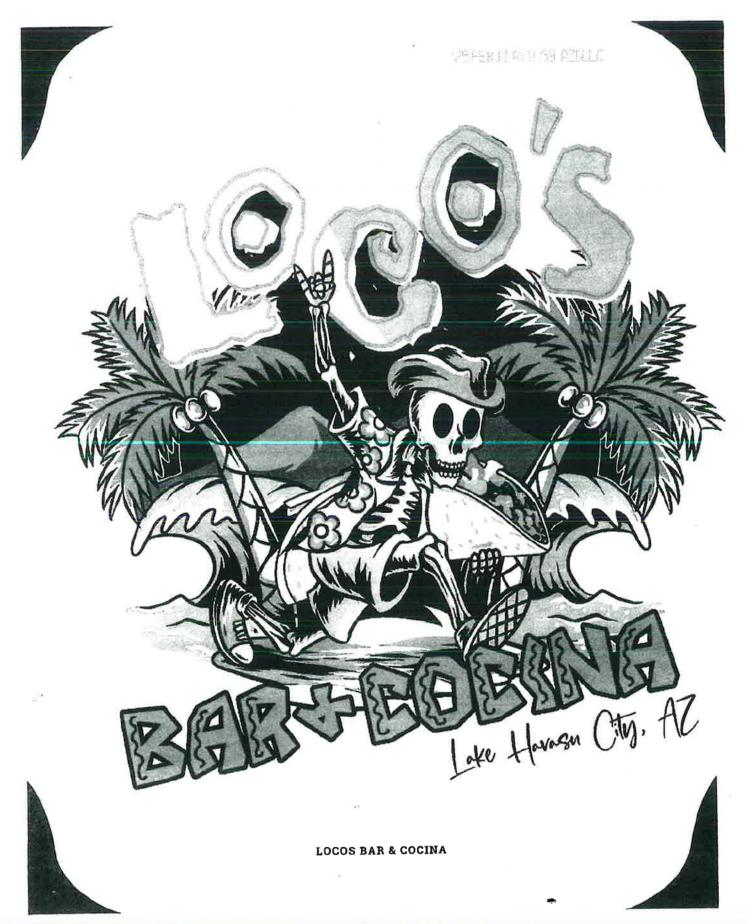
For the purpose of this section:

- 1. "Restaurant" means an establishment which derives at least forty percent (40%) of its gross revenue from the sale of food
- 2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any under any other license that has been issued for the premises pursuant to this article.

I, (Print Full Name) Lisa Andrea Marquez hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature:

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE





\$20

LOCOTIZERS

WINGS	(8) \$12 (16) \$24
BBQ, Buffalo or Wild Whiskey sen	ved with Ranch
or Bleu Cheese	
CALABACITAS	\$12
Zucchini Chips topped with melte	ed Oaxaca Cheese
ZUCCHINI STICKS	\$11
ONION RINGS	\$10
MOZZARELA STICKS	\$9
JALAPENO POPPERS	\$9
CHICKEN STRIPS & FRIES	\$14
FRIES	\$6
Krinkle Cut or Tater Tots	
CHIPS & SALSA (made fresh	daily) \$5
QUESO DIP	\$12
QUESO FUNDIDO WITH CHO	RIZO \$16
MINI BEAN & CHEESE CHIM	IICHANGAS \$12
STREET CORN ON THE COB	\$8
SHREDDED BEEF TAQUITOS	\$10
JESSE'S TABLESIDE GUACA	MOLE \$18
Only when Jesse's in the house	
MEXICAN SHRIMP COCKTA	IL \$22

SOUPS & SALADS

BOWL OF SOUP Albondiga · Pozole · Menudo (Choice of Tortillas) Seasonal Soups - Chicken Tortilla - Clam Chowder Sourdough Bread Bowl		
HOUSE SALAD	\$6	
Carrots, Cucumbers, Tomatoes & Olives		
CHOPPED COBB SALAD \$18 Turkey, Ham, Chicken, Bacon, Avocado, Tomatoes, Hardboiled Egg & Bleu Cheese Crumbles		
GRILLED SHRIMP SALAD Fresh Avocado, Cucumbers & Tornatoes	\$19	
GRILLED CHICKEN SALAD Fresh Avocado, Hardboiled Egg & Tomatoes	\$18	
SPICY CHICKEN SALAD Crispy Chicken tossed in Buffalo Sauce with Fres Avocado, Cucumbers & Tomatoes	\$18 sh	



Fried Flour Tortilla Bowl, Cheese, Guacamole, Jalapenos, Olives, Sour Cream & Tomatoes Ground Beef • Shredded Beef • Chicken \$16

Carna Asada - Carnitas \$19

HOMEMADE SALAD DRESSING OPTIONS
Ranch · Bleu Cheese · Thousand Island

BIG BITES

CARNE ASADA FRIES \$20
Topped with Beans, Ranchera Sauce, Guacamole,
Sour Cream, Tomatoes, Jalapenos & Olives
NACHOS \$16
Topped with Beans, Ranchera Sauce, Guacamole,

Sour Cream, Tomatoes, Jalapenos & Olives

Ground Beef · Shredded Beef · Chicken +\$3 Carne Asada · Carnitas +\$5

MEXICAN PLATTER \$22

Includes Quesadilla, Taquitos, Mini Chimichangas & Cheese Fries

LOCOS MEXICAN PIZZA

Fried Flour Tortilla topped with Beans, Ranchera Sauce, Lettuce, Cheese, Jalapenos, Olives, Tomatoes, Cilantro, Sour Cream & Avocado

Ground Beef · Shredded Beef · Chicken +\$3 Carne Asada · Carnitas +\$5

A LA CARTE

TOSTADA \$10

Beans, Cheese, Lettuce, Tomatoes, Jalapenos, Olives, Sour Cream & Guacamole

Ground Beef · Shredded Beef · Chicken +\$2

Carne Asada · Carnitas +\$4

ENCHILADA

Cheese • Ground Beef • Shredded Beef • Chicken \$9
Carne Asada • Carnitas • Chili Verde \$10

Shrimp \$11

PORK TAMALE
Topped with Red Enchilada Sauce & Cheese

CHILE RELLENO \$10

Topped with Ranchera Sauce & Cheese

QUESADILLA

Cheese \$10

Ground Beef · Shredded Beef · Chicken \$13 Carne Asada · Carnitas · Grilled Chicken \$15

CHIMICHANGA

Served with Rice & Sour Cream

Bean & Cheese \$12

Ground Beef - Shredded Beef - Chicken \$15

Carne Asada · Carnitas \$18

CEVICHE \$18
Fresh Crab and Shrimp mix served with Chips and

Fresh Avocado





PLATOS LOCOS LOCOS TACOS All Platos Served with Rice & Beans GROUND BEEF · SHREDDED BEEF · \$5 \$19 CHICKEN ARROZ CON POLLO Grilled Chicken topped with Ranchera Sauce and Lettuce, Tomatoes & Cheese Cheese served on Rice with Sour Cream, \$7 CARNE ASADA · CARNITAS Guacamole & Choice of Tortillas Topped with Pico De Gallo ARRACHERA PLATE \$28 \$7 FISH "TEMPURA" TACO 12oz Skirt Steak topped with a Oaxaca Cheese Cabbage, Tomatoes & Loco's Baja Sauce stuffed Anaheim Chile Pepper \$7 LBC TACO \$21 PLATO DE CARNE Soft Corn Tortillas with Carne Asada, Cheese, Choice of Carne Asada, Carnitas or Chile Verde Cilantro & Fresh Avocado served with Guacamole, Sour Cream & Choice of \$8 DEEP FRIED AVOCADO TACO Tortillas Topped with Sweet & Spicy Asian Slaw LISA'S PICADO PLATE \$8 Skirt Steak Marinated in Ranchera Sauce served Topped with Cilantro & Onions with Guacamole, Sour Cream & Choice of Tortillas \$8 SHRIMP Carne Asada - Chicken \$21 Topped with Pico De Gallo, Cabbage & Locos Baja Shrimp \$24 Sauce \$20 MOLE LOCOS BAJA BATTERED SHRIMP TACO \$8 Tender chicken meat covered in Locos Mole Includes Loco's Baja White Sauce, Cilantro, Poblano Sauce, Served with Rice & choice of Cabbage & Grandma's Salsa Tortillas \$12 TIJUANA STREET TACOS (3) \$25 **CAMARONES AL MOJO DE AJO** Choice of Adobada, Carne Asada, Carnitas or Shrimp sauteed in a Garlic and Butter Sauce served Lengua topped with Cilantro, Onion, Grandma's with Guacamole, Sour Cream & Choice of Tortillas Salsa & Guacamole \$16 CHICKEN FLAUTAS Three Flautas served with Guacamole & Sour LOCOS BURRITOS Cream TACO PLATE All burritos served with Rice. Two Flash Fried Tortillas with choice of Ground Beef · Shredded Beef · Chicken \$16 Want it served "Wet & Cheezy" +\$2 Carne Asada - Carnitas \$19 Chile Verde (pork) Green Sauce +\$5 FISH TACO PLATE \$10 **BEAN & CHEESE** Two Flash Fried Tortillas topped with Cabbage, \$15 "CHEESEBURGER" BURRITO Tomatoes, Cilantro & Loco's Baja Sauce Ground Beef, Lettuce, Cheese, Tomatoes, Onions, GRILLED SHRIMP TACO PLATE \$19 Pickles & Thousand Island rolled in a Flour Tortilla Two Flash Fried Tortillas topped with Cabbage, GROUND BEEF · SHREDDED BEEF · \$15 Tomatoes, Cilantro & Loco's Baja Sauce CHICKEN \$17 TACOS ADOBADO'S Meat, Beans & Cheese Three Marinated Pork Tacos topped with Cilantro & CARNE ASADA · CARNITAS \$18 Onions Meat, Beans & Cheese ENCHILADA PLATE (TWO) \$18 CHILE VERDE Cheese · Ground Beef · Shredded Beef · Chicken \$19 Meat, Beans & Cheese topped with our Carne Asada • Carnitas • Chile Verde \$21 homemade Chile Verde Sauce Shrimp \$22 \$18 (1) \$12 (2) \$16 PORK TAMALE PLATE Shrimp, Rice & Beans Topped with Red Enchildada Sauce, Cheese & **SURF & TURF** \$20 Choice of Tortillas Shrimp, Steak, Beans & Rice topped with Ranchera CHILE RELLENO PLATE (TWO) Sauce, Cheese, Tomato & Avocado Slices Topped with Ranchera Sauce, Cheese & Choice of

MAKE IT LOCOSTYLE, ADD \$5.00 ASK US ABOUT IT! \$18

Tortillas

FISH & CHIPS



FAJITAS

A Hot Sizzling Skillet with your choice of Meat or Shrimp, Grilled Onions, Bell Peppers and Tomatoes. Served with Beans, Rice, Guacamole, Sour Cream & Choice of Tortillas

Chicken - Carne Asada \$24

Shrimp \$26

Trio \$28

BURGERS

All burgers are Hand Pressed and served with Seasoned French Fries.

Tater Tots or Onion Rings +\$2

Add Bacon +\$2

Add an Egg +\$3

LOCOBURGER

Lettuce, Tomato, Pickles & Thousand Island

CHEESEBURGER \$15

American Cheese, Lettuce, Tomato, Pickles

& Thousand Island

DOUBLE CHEESEBURGER \$18

American Cheese, Lettuce, Tomato, Pickles & Thousand Island

LEC BURGER \$15

Lettuce, Tomato, Pickles, Caramelized Onions &

Thousand Island

LOADED SWISS MUSHROOM BURGER

Swiss Cheese & Sauteed Mushrooms, served with lettuce, tomatoes, pickles & Thousand Island

OL' BLEU BURGER \$18

Bleu Cheese Crumbles, Fried Onion Ring, Southwest Dressing, served with lettuce & pickles

BACON AVOCADO BURGER

Bacon, Fresh Avocado, Lettuce, Tomato, Pickles &

Mayo

WESTERN BURGER \$18

Bacon, Cheddar Cheese, Fried Onion Ring & BBQ

Sauce

THE PATTI MELT \$18

Toasted Sourdough Bread, Melted Cheddar Cheese, Crilled Onions & Thousand Island

SANDWICHES

Choice of Grilled Sourdough or Telera Bread Served with Seasoned French Fries

Tater Tots or Onion Rings +\$2



PHILLY CHEESE STEAK

Tender Beef, Caramelized Onions, Bell Peppers & Provolone Cheese

BEEF DIP

\$18

Tender Beef, Mushrooms, Provolone Cheese & Au

HAVASU SANDWICH

Smoked Turkey, Ortega Chilis, Fresh Avocado, Jalapenos, Pepper Jack Cheese, Chipotle Sauce

BLTA

\$16 Bacon, Lettuce, Tomatoes, Fresh Avocado & Mayo

CLUB SANDWICH

Slow Roasted Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomatoes & Mayo

MEXCAN STYLE TORTA

\$18

Beans, Lettuce, Cheese, Onions, Cilantro, Fresh Avocado, Jalapenos, Mayo & Grandma's Salsa Choice of Carne Asada, Carnitas or Lengua

SIDES

CORN TORTILLAS (3)	\$3
FLOUR TORTILLAS (3)	\$3
RICE	\$5
BEANS	\$5
SOUR CREAM (2oz)	\$2
GUACAMOLE (20z)	\$3
CHILE VERDE	\$8
EGG (1)	\$3
BACON (3)	\$3
AVOCADO HALF	\$5
ROASTED JALAPENO	\$1
MUSHROOMS	\$3
CHILI (SEASONAL)	\$5





DESSERTS

CHOCOLATE DECADENT Moist Bundt Chocolate Cake topped with Vanil Ice Cream	\$12 la
APPLE EMPANADA Apple-filled Empanada served with a side of Valce Cream	\$10 nilla
BUNUELOS Deep fried flour tortilla coated with cinnamon sugar, served with Vanilla Ice Cream	\$8
DEEP FRIED ICE CREAM Vanilla Ice Cream coated with crunchy flakes of fried topped with chocolate sauce	\$8 eep
CHURROS Add Ice Cream \$2	\$6
VANILLA ICE CREAM SCOOP	\$4

BEVERAGES

FOUNTAIN DRINK (FREE REFILLS) \$4.25
Diet Coke, Coke, Coke Zero, Sprite, Lemonade, Dr.
Pepper, Raspberry Iced Tea, Shirley Temple
FRESH BREWED TEA (FREE REFILLS) \$4.25
JAMAICA (NO REFILLS) \$5
COFFEE (FREE REFILLS) \$4.25
JUICE (NO REFILLS) \$6
Cranberry, Orange, Pineapple
MILK (NO REFILLS) \$5



BREAKFAST

- SERVED ALL DAY, EVERY DAY -

\$18

PLATOS

Served with Rice & Beans

MACHACA \$18

Mexican Dish with sauteed Shredded Beef, Eggs, Bell Peppers, Onion, Tomatoes & Choice of Tortillas

HUEVOS RANCHEROS \$15

Two lightly fried Corn Tortillas topped with Beans, two Eggs over easy and finished with our famous Ranchera Sauce

CHORIZO AND EGGS \$18

Mexican Sausage scrambled with Eggs & Choice of

CHILAQUILES

Fried Tortilla Chips scrambled with Eggs, Cheese and topped with a Ranchera Sauce

BURRITOS

CHORIZO AND EGG

\$15

Mexican Sausage scrambled with Eggs, Cheese and Beans. Served with a side of Rice

CALIFORNIA BURRITO

\$18

Carne Asada scrambled with Eggs, Cheese, Peppers, Onions. Served with a side of Beans

BREAKFAST BURRITO

\$18

Bacon, Egg, Cheese and Potatoes served with Fresh Salsa and Pico de Gallo

LOCO FACT
Cocina means "Kitchen" in English!
So you're eating at Locos Bar &
"Kitchen"!



		CAFER:14-18-5	4 ATPLLE
Absolut Vanilla	\$ 12.00	Sex On The Beach	\$ 8.00
Amaretto Sour	\$ 7.00	Stoli	\$ 8.00
Angel's Envy	\$ 12.00	Strawberry Daiquiri	\$ 6.50
Apple Martini	\$ 9.00	Sunrise	\$ 11.00
Bacardi	\$ 8.00	BTL 805	\$ 6.00
Bacardi 8	\$ 9.00	BTL Corona	\$ 6.00
Baileys Irish Cream Coffee	\$ 11.00	BTL Bud Light	\$ 5.00
Basil Hayden	\$ 22.00	BTL Budweiser	\$ 5.00
Baybreeze	\$ 7.00	BTL Coors Banquet	\$ 5.00
Blantons Original Bourbon	\$ 35.00	BTL Coors Light	\$ 5.00
Bloody Ceasar	\$ 9.00	BTL Corona Light	\$ 6.00
Bloody Mary		BTL Corona Premiere	\$ 6.00
Blowjob	*	BTL Dos Equis	\$ 6.00
Blue Hawaiian		BTL Heineken	\$ 5.00
Blue Van	T .	BTL Heineken Light	\$ 5.00
Bombay	'	BTL Michelob Ultra	\$ 5.00
Bombay Sapphire	\$ 8.00	BTL Miller Lite	\$ 5.00
Cadillac Margarita	\$ 10.00	BTL Modelo	\$ 6.00
Champagne STANDARD	\$ 6.00	BTL Pacifico	\$ 6.00
Cosmopolitan	\$ 8.00	Bud Light DRAFT	\$ 5.00
Havasu Sunrise	·	Budweiser DRAFT	\$ 5.00
High Noon	\$ 6.00	Coors Light DRAFT	\$ 5.00
Jalapeno Marqarita		Dos Equis Amber DRAFT	\$ 5.00
Ketel One		Dos Equis DRAFT	\$ 5.00
Lemon Drop	\$ 9.00	Estrella Jalisco	\$ 6.00
Locos Mule	\$ 9.00	Lagunitas IPA	\$ 6.00
Long Beach	\$ 9.00	Mango Cart DRAFT	\$ 6.00
Long Island	\$ 9.00	Michalada	\$ 5.00
Madress	\$ 8.00	Michelob AmberBock DRAFT	\$ 5.00
Mai Tai	\$ 8.00	Michelob Ultra DRAFT	\$ 5.00
Manhattan	\$ 9.00	Miller Lite DRAFT	\$ 5.00
Marg Specialty	\$ 8.00	Modelo DRAFT	\$ 5.00
Margarita	\$ 6.00	Pacifico DRAFT	\$ 5.00
Margarita Skinny	\$ 8.00	Shocktop	\$ 6.00
Martini Deep Eddy Lemon	\$ 10.00	Stella Artois	\$ 6.00
Milagro	\$ 9.00	Coppola - Chardonay - Split Bottle	\$ 22.00
Mimosa - STANDARD	*	Daou Cabernet - Split Bottle	\$ 30.00
Mojito	\$ 8.00	Daou Chardonay - Split Bottle	\$ 30.00
Morning Glory	\$ 8.00	Daou Red Blend - Split Bottle	\$ 30.00
Moscow Mule	\$ 9.00	J. Lohr Merlot - Split Bottle	\$ 25.00
Mudslide	\$ 9.00	Josh Cabernet - Split Bottle	\$ 20.00
Nutrl	\$ 6.00	Josh Pinot Noir - Split Bottle	\$ 21.00
Old Fashioned	\$ 14.00	Justin - Cabernet Sauvignon Split Bottle	\$ 25.00
Paloma	\$ 7.00	Kendall Jackson - Chardonnay	\$ 8.00
Pina Colada	*	Moscato - Glass	\$ 6.00
Poinsetta Champagne	·	Woodbridge Cabernet - Glass	\$ 6.00
Pom Margarita	\$ 13.50	Woodbridge Chardonay - Glass	\$ 6.00