

PARRANGA

TAQUERIA & CERVECERIA

COCKTAILS, WINE AND BEER

MOCKTAILS

Cranberry and sage citron	cranberry and sage shrub with lemonade	\$7
Red moon	prune & cinnamon shrub and sparkling water	
Gimlet basilic	basil, cucumber, lemon juice, syrup	

SANGRIAS

White sangria	white wine, agave wine, orange juice, fresh fruit	GLASS \$10	PITCHER \$35
Red sangria	red wine, agave wine, orange juice, lemon juice, fresh fruit		

MARGARITAS

la Clásica	agave wine, lime juice, agave syrup
De Fresa	strawberries, agave wine, lime juice, and agave syrup
Paloma	agave wine, lime juice, grapefruit juice, agave syrup, and club soda

COCKTAILS

Rusted mule	bourbon wine, lime juice, ginger beer
Bloody mary	homemade tomatoe juice, spices, agave wine, and lime juice
Mojito	sake infused rum, mint, lime juice, syrup and mineral water

BOTTLE BEER

Corona	\$8
Fiesta Latina Beer	
Baja Brewing Blonde Ale Cabotella	
Baja Brewing Mexican IPA Por Favor	
Manos de Calaca Jefezon Cerveza Negra	
Manos de Calaca Cabezón Pilsen	
Manos de Calaca Guladón Bock	
Colimita	

DRAFT BEER

Pacífico	GLASS \$7	PITCHER \$20
Dos Equis		
Negra Modelo		
Manos de Calaca		
Cabotella		

GLASS BEER

Michelada Preparada	tajín or miguelito salt rim, lime juice, steak sauce, soy sauce and hot pepper sauce, housemade tomato juice	\$8
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WHITE WINE

Au Contraire, Pinot Gris, California 2014	GLASS \$10	BOTTLE \$34
Rodney Strong, Sauvignon Blanc, Sonoma, 2015	\$10	\$34
Josh Cellars, Chardonnay, California, 2015	\$12	\$38

RED WINE

Coppola Claret, Cabernet Sauvignon, Sonoma 2015	\$10	\$34
Meiomi, Pinot Noir, Santa Barbara 2016	\$12	\$38
Ferrari Carano, Red Blend, Sonoma 2014	\$12	\$38

SPARKLING

Louis Pommery, Brut, California	\$10	\$34
Charles Lafitte, Brut Rosé, France	\$10	\$34

