Moe's Cantina

SPECIALTY COCKTAILS

TRADITIONAL PALOMA — 14
Tradicional Reposado tequila, lime, grapefruit soda

HORCHATA PARADISE — 14
Traditional homemade horchata, Oaxacan rum, prickly pear purée, walnuts & cantaloupe garnish.

AGUA DE PEPINO — 14
Effen Cucumber vodka, chile de árbol, pineapple, fresh lime juice, & Tajín rim.

MICHELADA — 12
Modelo Especial, house michelada mix, lime juice & chile-salt rim.

SKINNY PALOMA — 16
Cuervo Tradicional tequila, lime juice, grapefruit juice & San Pellegrino Sparkling Grapefruit.

OAXACAN OLD FASHIONED — 18
Casamigos Reposado tequila, Rosaluna Espadín mezcal, canela syrup & chocolate bitters.

MOE'S MULE — 16
Mijenta Blanco tequila, lime, house-made chile de árbol syrup & ginger beer.

APEROL SPRITZ — 16
Champagne, Aperol & soda water.

LA VALENTINA — 18
Don Julio Reposado tequila, Lucy Pistolas hibiscus-infused mezcal, Cointreau, agave syrup, fresh lime & chile ancho salt.

MARGARITAS

Made with Flecha Azul
Make any margarita with mezcal +2

CLASSIC — 14
MANGO — 14
PASSION FRUIT — 14
SKINNY — 16
STRAWBERRY — 14

SOFT SERVE MARGARITA — 10
Ask about the seasonal flavor!

MARGARITA TOWER — 80
Ask about seasonal flavors!

WINES

GLASS | BOTTLE

HOUSE RED — 14 | 45
Joel Gott Cabernet Sauvignon

HOUSE WHITE — 12 | 42
Kim Crawford Sauvignon Blanc

HOUSE ROSÉ — 14 | 60
Hampton Water Rosé

CHLOE PROSECCO — 10 | 47

BEERS

MODELO ESPECIAL — 8
CORONA EXTRA — 8
GOOSE ISLAND 312 — 9
MICHELOB ULTRA — 8
HEINEKEN — 8
MODELO NEGRA — 8
CORONA PREMIER — 8
BUD LIGHT — 8
COORS LIGHT — 8
STELLA ARTOIS — 8
PACIFICO — 8
VICTORIA — 8
MILLER LITE — 8
BLUE MOON — 8
ANGRY ORCHARD — 8

SELTZERS

HIGH NOON — 12
WHITE CLAW — 9
NÜTRL — 10

NON-ALCOHOLIC

RED BULL — 5
Regular or sugar-free.

HEINEKEN ZERO — 6

MICHELOB ULTRA ZERO — 6

SAN PELLEGRINO SPARKLING WATER — 7
Assorted flavors.

AGUA MINERAL — 7

C CORONA — 6

N/A HORCHATA PARADISE— 9
Traditional homemade horchata, prickly pear purée, walnuts & cantaloupe garnish.

A 3% surcharge is added to all checks to help cover rising costs while maintaining the quality of our food and service. A 20% service fee applies to parties of six or more, tabs over $150, and all tabs on special event days. This service fee is fully distributed to our tipped staff.