



Happy Hour Apps & Drink Menu

Beer, Wine & Tequila

IMPORTED BEERS

Corona
Corona Light
Dos Equis Amber
Dos Equis Lager
Tecate
Pacifico
Modelo Especial
Modelo
Negra

DOMESTIC BEERS

Budweiser
Bud Light
Coors Light
Michelob Ultra
Samuel Adams
O'Doul's
Blue Moon

WINES

Merlot
Cabernet
Pinot Noir
Pinot Grigio
Chardonnay
White Zinfandel

DRAFT BEERS

Pacifico
Blue Moon
Modelo Especial
Modelo Negra
Dos XX Amber
Dos XX Lager
Goose IPA
Michelob ULTRA

SILVER TEQUILA

1800 Silver
Avion
Cabo Wabo
Casa Amigos
El Jimador
Milagro
Patron
Espolon
Herradura
Casa Noble
Centenario
Corralejo
Don Julio
Sauza Hornitos

REPOSADO TEQUILA

1800
Avion
Cabo Wabo
Casa Amigos
Pueblo Viejo
Milagro
Patron
Tres Generaciones
Herradura
Cazadores
Centenario
Corralejo
Don Julio
Espolon

ANEJO TEQUILA

1800
Avion
Cabo Wabo
Casa Amigos
El Jimador
Milagro
Tres Generaciones
Patron
Herradura
Centenario
Don Julio
Cazadores
Don Eduardo

Happy Hour

Monday–Thursday
2pm–6pm & 9pm–Midnight

Friday–Sunday
9pm–Midnight

**SPECIAL
TACO TUESDAY
\$1.99 TACOS**

CHOOSE FROM:
Ground & shredded beef,
chicken, pork and birria.
Maximum: 6 per person

All Apps on this menu are already marked 50% off.
Mixed Drinks, Beer & Wine 50% off during Happy Hour.



Sign-up for email Specials scanning the QR Code or by going to our website. www.cancuns.us

From the Bar

Specialty Drinks



MALIBU SUNSET

Malibu coconut, pineapple juice and muddled strawberries.



CHAMBORD SPECIAL

A mixture of coconut rum, pineapple juice and a splash of Chambord.



MEXICAN MAI TAI

Bacardi Silver, Disaronno, orange and pineapple juice. Topped with Myers Dark Rum and grenadine.



MANGONEADA

Mango nectar, tequila and fresh lime. Served frozen.



SEX EN LA PLAYA

Our house blend of juices with vodka and peach schnapps.



CANCUN MICHELADA

Mexican Bloody Mary mix with your choice of beer. Topped with a spicy rim with shrimp, cucumber and lime.



SANGRIA

Red wine, white wine and a mix of liquors with pineapple and apple juice.



BAHAMA MAMA

Silver, gold and dark rum, pineapple juice, orange juice and grenadine syrup.



TEQUILA SUNRISE

Tequila, orange juice and a floater of grenadine syrup.



BLUEBERRY LEMONADE

Blueberry vodka and lemonade shaken together. Added with a splash of soda water and fresh blueberries.



MOJITO

Triple sec, fresh lime, rum with a splash of club soda and Sprite. Flavors available.



PASSION PUNCH

Passion fruit juice shaken with Malibu Coconut Rum, vodka and peach schnapps.



PALOMA

Tequila and grapefruit soda.



TROPICAL BREEZE

Pineapple juice, Malibu Rum and a splash of blue curaçao.



PINA COLADA

Rum, coconut and pineapple juice.

Margaritas Cocktails

From the Bar



ULTIMATE MARG.

Fresh lime and triple sec with your choice of one of our top shelf tequilas, hand shaken.



CANCUNS MARG.

Fresh lime, Cointreau, Cuervo 1800 tequila, hand shaken with a floater of peach schnapps.



CADILLAC MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of Grand Marnier.



FLAVORED MARGS.

Our house mix with a choice of 1 of our flavors. Strawberry, blackberry, blueberry, raspberry, kiwi, peach, mango or banana.



BLUE MOONLIGHT

Sweet and sour mix, triple sec, gold tequila and a floater of blue curaçao.



PRESIDENTE MARG.

Fresh lime, Cointreau, Cuervo 1800 tequila, hand shaken with a floater of Presidente brandy.



HOUSE MARGARITA

Sweet and sour mix, triple sec and gold tequila.



ROSITA MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of cranberry juice.



BLACK JACK MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of Chambord liquor.



GRAND MARGARITA

Fresh lime and triple sec with your choice of one of our top shelf tequilas, hand shaken. Topped with a Grand Marnier shot.



TROPIRITA

Sour mix, triple sec, tequila mixed with pineapple juice and grenadine. Topped off with a Coronita.



SANGRIARITA MARGARITA

Our house mix margarita with our house sangria.



BERRITA

Our house Margarita with a Coronita.



JALAPENO MARG.

Slices of jalapeños with our house margarita.



MIXBERRY MARG.

Mixed berries with our house mix margarita.

Appetizers



FIESTA PLATTER ▶

Try a sample of everything. Cheese quesadillas, nachos, taquitos, flautas and house wings. \$10.50



IDAHO POTATOES

Potato skins with melted jack and cheddar cheeses, your choice of chicken, ground beef or shredded beef and topped with pico de gallo. \$8



SUPER NACHOS

House made tortilla chips, melted jack cheese with your choice chicken, ground beef, or shredded beef. Topped with pico de gallo. \$7.50



TAQUITO BITES

Rolled and deep fried corn tortilla filled with your choice of chicken or shredded beef. Topped with a savory salsa roja and cotija cheese. \$6.50



CANCUNS PLATTER

Sautéed shrimp and mushrooms in butter garlic, pork carnitas mixed with a House red sauce and crispy Chicken Wings. Served with sliced avocados and buffalo wings. \$20



ELOTE AZADO

Mexican street corn dressed with sour cream, queso fresco and tajin pepper. \$5



CAMARONES DE AJO

Sautéed shrimp with mushrooms and crushed garlic. Served with a side salad and avocado slices. \$8.50



◀ CANCUNS CALAMARI

Battered and deep fried calamari topped with pico de gallo and jalapeños. \$9

QUESO DIP

Our creamy rich cheese sauce with a little kick of jalapeños. \$5
With Chorizo \$6.50

FAJITA NACHOS

House made tortilla chips melted cheese, marinated peppers and onions with your choice of chicken or steak. Topped with pico de gallo. \$8.50

GUACAMOLE DIP

Fresh hand smashed avocado combined with our blend of spices, cilantro, tomatoes, onion and lime juice. \$6

CHICKEN WINGS

Buffalo Wings with bone, Ranch dressing with hot salsa on the side. \$6.50