



BONE GARDEN



CANTINA



FOOD

Bone Garden Cantina opened in 2008 with a mission to serve traditional dishes inspired by Mexico's street food and regional cuisines. All of our dishes are made from scratch in small batches every day. If you love delicious, home-cooked Mexican food, this is the place for you.

SPIRITS

We offer a thoughtful selection of the finest tequila and mezcal available, and many come from family-owned distilleries that we have personally visited in Mexico. Our spirit selection and cocktail menu were featured in USA Today, which named Bone Garden one of "America's Best Bars for Tequila Lovers." Salud!

ART

This cozy cantina features colorful folk art inspired by Day of the Dead, an ancient holiday in Mexico honoring ancestors and departed loved ones. Local painters, tattoo artists and friends have helped fill our space with original artwork that reflects Mexico's rich history and vibrant culture.

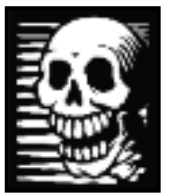


HOURS: MONDAY-THURSDAY 11AM-10PM ★ FRIDAYTHRU SATURDAY 11AM-11PM ★ CLOSED SUNDAY

LET'S BE AMIGOS: @BONEGARDENATL ★ WWW.BONEGARDENCANTINA.COM



STARTERS



THE THREE AMIGOS

Queso Dip, Guacamole and Salsa Fresca combo. Served with tortilla chips. 9.25

CHIPS & SALSA

Our homemade Salsa Fresca served with a big basket of tortilla chips. 2.50

SHRIMP CEVICHE *

Chilled citrus-marinated shrimp combined with tomato, red onion, serrano pepper and cilantro. Topped with fresh avocado. Chips by request. 7.25

QUESO DIP

Melted cheese mixed with tomatoes and jalapeños. Served with a basket of tortilla chips. 4.75

★ ADD A SIDE OF CHORIZO +1.50

GUACAMOLE

Fresh avocado mixed with tomato, onion and cilantro. Served with a basket of tortilla chips. 4.50

BEVERAGES

FOUNTAIN DRINKS & MORE

COCA-COLA * DIET COKE * COKE ZERO * SPRITE * DR. PEPPER * GINGER ALE * MINUTE MAID LEMONADE * SWEET/UNSWEET TEA 2.50

TOPO CHICO SPARKLING MINERAL WATER BOTTLE 2.00 * COFFEE 2.00

AGUAS FRESCAS

Mexican coolers made from scratch and served over ice. 2.50

HORCHATA SWEET RICE MILK WITH CINNAMON

JAMAICA HIBISCUS FLOWER TEA SWEETENED WITH SUGAR

TAMARINDO THE TART PULP OF THE TAMARIND POD

MEXICAN SODAS

Bottled sodas "HECHO EN MEXICO" and sweetened with pure cane sugar. 2.00

STRAWBERRY * GRAPEFRUIT * LIME * ORANGE

PINEAPPLE * MEXICAN COCA-COLA * APPLE

SOUP & SALAD

POZOLE VERDE SOUP

PORK, hominy, and mole verde broth. Topped with radish, queso fresco, fresh jalapeños, onions and avocado.

CUP 5.00 OR BIG-ASS BOWL 9.00

BONE GARDEN SALAD

Mixed greens and a fresh blend of black beans, corn, tomato, onions and bell pepper, and tortilla strips. Choose

Cilantro-Lime Vinaigrette or Creamy Avocado dressing. 6.50

★ ADD SEASONED GRILLED CHICKEN + 3.50

★ ADD GRILLED ADOBO STEAK + 5.00

RED GOAT SOUP

GOAT, chile de arbol and guajillo broth, rice, onion and cilantro. CUP 4.25 OR BIG-ASS BOWL 8.25

YUCATAN SALAD

Grapefruit, fresh avocado, romaine lettuce, red onion, sunflower seeds, citrus vinaigrette dressing. 4.50

BETABEL SALAD

Roasted beets, spinach, oranges, queso fresco, toasted pumpkin seeds, Oaxacan vinaigrette dressing. 5.00

SIDE DISHES

MEXICAN RICE Cooked in vegetable stock. 2.00

REFRIED BLACK BEANS Homemade and vegetarian. 2.00

RICE & BEAN COMBO A little bit of each. 3.25

GRILLED ASPARAGUS Grilled with garlic. 3.50

FRIED YUCA Tossed in chile powder and queso fresco, served with tomatillo-guacamole sauce. 4.75

ELOTE ON THE COB

Grilled corn on the cob covered with mayonnaise, queso fresco and chili powder. You can substitute butter for the mayo but it's not as authentic, gringo. 3.50

ESQUITE IN THE BOWL

Tender corn cut off the cob, served in a bowl, and topped with mayonnaise, chili powder, queso fresco and lime. 3.25

EXTRAS

SALSA FRESCA 4 oz.....1.25	SOUR CREAM.....50¢	SHREDDED MONTEREY CHEESE...1.00	CORN TORTILLAS.....1.00
CHILI DE ARBOL SAUCE 2 oz.....75¢	SALAD DRESSING 2 oz.....50¢	RADISH SLICES.....25¢	FLOUR TORTILLAS.....1.00
HABANERO SAUCE 2 oz.....75¢	GROUND CHORIZO 3 oz.....1.50	FRESH ONION & CILANTRO.....25¢	PICKLED RED ONIONS.....50¢
SALSA VERDE 4 oz.....1.25	SIDE OF GUACAMOLE 2 oz.....3.00	FRESH DICED JALAPEÑOS.....75¢	PICKLED JALAPEÑOS.....75¢
GUACAMOLE SAUCE 2 oz.....75¢	FRESH AVOCADO SLICES.....2.00	GRILLED JALAPEÑOS.....75¢	★ TRY OUR HOMEMADE HOT SAUCE

*THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS WHICH CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS OR DEATH.



ENCHILADAS



SOLO CHORIZO

One nice little CHORIZO enchilada topped with guajillo sauce, cheese and sour cream. 4.50

DOS QUESO

Two CHEESE enchiladas topped with guajillo sauce, queso fresco, sour cream, pickled red onion and avocado. Served with rice and refried black beans. 11.25

BIRRIA BRISKET

Two BEEF BRISKET enchiladas, chihuahua cheese and red tomatillo sauce. Topped with sour cream and queso fresco. Served with rice, refried black beans and a fresh salad. 12.25

PIPIÁN MOLE [PREPARED WITH PUMPKIN/SESAME SEEDS AND PEANUTS]

Two CHICKEN enchiladas, chihuahua cheese and mole sauce. Topped with avocado, tomato, queso fresco, cilantro and sour cream. Served with rice and refried black beans. 11.50

CAMARONES

Two garlic-sauteéd SHRIMP enchiladas, melted cheese sauce, and red tomatillo sauce. Topped with queso fresco and sour cream. Served with rice and refried black beans. 12.00

TACOS

SERVED ON SOFT CORN TORTILLAS ★ GRILLED FLOUR TORTILLAS BY REQUEST

CARNE ADOBO

Grilled STEAK marinated in guajillo chile and red pepper, cilantro, onion and a side of salsa verde. 4.50

TINGA DE POLLO

Tomato-chipotle CHICKEN, queso fresco, pickled red onion, radish and cilantro. 4.00

CHIVO

Braised goat, avocado, cilantro, onion and salsa verde. 4.00

SHRIMP VERDE

Sauteéd SHRIMP, pipián mole sauce, fresh cabbage and cilantro. 4.50

CAULIFLOWER

Sauteéd CAULIFLOWER, red bell pepper, mashed potatoes, chile arbol sauce, cabbage, cilantro and pumpkin seeds. 4.00

CHILE PICANTE

Seasoned CHICKEN, spicy habanero salsa and fresh cilantro. 4.00

AL PASTOR

Marinated PORK grilled with pineapple, guajillo peanut sauce, cabbage, cilantro and onion. 4.00

LENGUA

Seasoned BEEF TONGUE, grilled onion, radish, cilantro and salsa verde. 4.00

CHICHARRON [LIMITED AVAILABILITY]

Crispy fried PORK BELLY, onion, cilantro, cabbage and salsa verde. 4.00

BURRITOS

ADD FIRE-GRILLED JALAPEÑO +75¢ ★ ADD FRESH AVOCADO +1.50

CHIPOTLE CHICKEN

CHICKEN tinga, refried black beans, rice, queso fresco, cilantro, sour cream and salsa verde. 9.00

SPICY PORK

Marinated PORK, chile de arbol sauce, chihuahua cheese, rice, refried black beans, guacamole sauce and sour cream. 8.50

TAMALES

AZTECA

ORDER BEFORE THEY'RE GONE!

PORK, red chiles, garlic and onion. Steamed in a banana leaf. Served with salsa verde. 4.25

TOMATILLO

CHICKEN, grilled jalapeños and tomatillo. Steamed in a banana leaf. Served with salsa verde. 4.25

VEGETARIAN RAJAS

Panela CHEESE, peppers, onions and chile pasilla. Steamed in a corn husk. Served with salsa verde. 4.25

EMPANADAS

HOLY CHORIZO

Mexican-style CHORIZO, monterey cheese and scallions. Served with guajillo peanut sauce. 3.00

CITRUS SHRIMP

SHRIMP, cheese, citrus, tomatoes, onion, jalapeño and cilantro. Served with guacamole sauce. 3.75

PLATES

STEAK TORTA

Warm telera bread, skirt steak, jalapeño mayo, cotija cheese, lettuce, tomato and pickled red onion. Served with fried yuca. 14.00 ★ ADD AVOCADO +1.50

PORK RIBS

Half rack of grilled, sweet & spicy PORK RIBS. Served with asparagus, rice and refried black beans. 13.50

QUESADILLAS

SERVED WITH SOUR CREAM & GAUCAMOLE SAUCE
ADD GRILLED JALAPEÑO +75¢ ★ ADD AVOCADO +1.50

CHEESE

Melted CHEESE, plain and simple. 7.50

ADOBO CHICKEN

Melted cheese, adobo CHICKEN and grilled onions. 9.75

BEEF BRISKET

Melted cheese, BEEF brisket and grilled onions. 10.00

HOMEMADE DESSERTS TWO BANANA EMPANADAS WITH CINNAMON SUGAR ★ ALMOND FLAN WITH STICKY CARAMEL SAUCE ★ 5.00 EA



TEQUILA



AGAVE Crafted from 100% Blue Agave. **BLANCO** Unaged, pure flavor of the agave plant. **REPOSADO** Aged in oak up to one year, balance of agave & wood flavors. **AÑEJO** Aged in oak barrels 1-3 years, smooth, rich taste.
HIGHLANDS & VALLEY Main tequila regions in Jalisco, Mexico. Soil, climate and elevations in each region impact flavor.

VALLEY TEQUILAS	POCO	MACHO
	(3/4 oz)	(1 1/2 oz)
Arette Blanco	4.00	6.50
Arette Reposado	4.25	7.00
Arette Añejo	5.50	9.00
ArteNom, Selección 1549 Blanco • Organic	5.75	9.25
Fortaleza Blanco • Tahona	5.25	8.75
Fortaleza Reposado • Tahona	6.50	10.25
Fortaleza Añejo • Tahona	9.25	14.75
Cimarron Blanco • Highlands Agave, Valley Distillery	4.00	6.50
Cimarron Reposado • Highland Agave, Valley Distillery	4.50	7.50
Herradura Silver	5.00	8.00
Partida Blanco	6.00	9.50
Partida Single Barrel Reposado • Bone Garden Exclusive	7.25	11.00
Partida Añejo	7.50	12.00
Tres Agave Blanco	4.50	7.25
Tres Agave Reposado	5.00	8.00
Tres Agave Añejo	5.50	9.00
Uno Dos Tres Blanco (Uno) • Organic	4.50	7.50
Uno Dos Tres Reposado (Dos) • Organic	5.50	9.00
Uno Dos Tres Añejo (Tres) • Organic	6.75	10.50

TEQUILAS AGED FOR OVER 3 YEARS

Diablito Extra Añejo 3 Year • Valley	13.00	21.00
Fuenteseca Extra Añejo 7 Year • Highlands	15.00	28.00
Fuenteseca Extra Añejo 12 Year • Highlands	25.00	48.00
Tapatio Excelencia Extra Añejo 15 Year • Highlands	15.00	28.00

HIGHLAND TEQUILAS	POCO	MACHO
	(3/4 oz)	(1 1/2 oz)
ArteNom, Selección 1579 Blanco • Single Estate	5.75	9.50
ArteNom, Selección 1414 Reposado • Single Estate	6.75	10.50
ArteNom, Selección 1146 Añejo • Single Estate	7.75	12.25
Cabeza Blanco • 86 PROOF	4.25	7.00
Excellia Blanco • Unique Aging	5.75	9.25
Excellia Añejo • Unique Aging	8.75	14.00
Fuenteseca Cosecha 2013 Blanco • 91 PROOF	8.75	14.00
G4 Blanco • Crafted with Harvested Rainwater	5.75	9.50
G4 Reposado • Crafted with Harvested Rainwater	7.50	12.00
G4 Añejo • Crafted with Harvested Rainwater	9.00	16.00
Ocho Blanco • Single Estate • 2016, Puerta del Aire	5.75	9.25
Ocho Reposado • Single Estate • 2015, La Latilla	7.00	10.75
Pasote Blanco • Tahona	5.00	8.00
Pasote Reposado • Tahona	5.50	9.00
Pasote Añejo • Tahona	6.75	10.50
Roca Patrón Silver • Tahona • 90 PROOF	7.50	12.00
Roca Patrón Reposado • Tahona • 84 PROOF	8.25	13.25
Roca Patrón Añejo • Tahona • 88 PROOF	9.00	16.00
Siete Leguas Blanco • Tahona	5.25	8.25
Siete Leguas Reposado • Tahona	5.75	9.25
Siete Leguas Añejo • Tahona	7.00	10.75
Suerte Blanco • Tahona	4.25	7.00
Suerte Reposado • Tahona	5.00	8.00
Tapatio 110 Blanco • 110 PROOF	5.50	9.00
Tapatio Reposado	5.00	7.75
Tapatio Añejo	5.25	8.25

MEZCAL

Ancient agave spirit hand-crafted in remote villages across Southern Mexico. Each small batch has a distinct, rustic flavor based on the agave plant selection (listed below), harvest elevation, village location, and production methods. Taste is smoky, complex, earthy, and vegetal.

AGAVE VARIETALS

Alipus Tio Felix • Espadín & Arroqueño • 96.4 PROOF	8.00	13.00
Amarás • Espadín • 82 PROOF	5.50	9.00
Cráneo • Espadín • Organic • 84 PROOF	5.75	9.25
Del Maguey • Tobala • 90 PROOF	13.00	22.00
Del Maguey • Wild Papalome • 96 PROOF	10.75	18.75
Del Maguey Minero • Espadín • Clay Still • 98 PROOF	7.50	12.00
El Jologorio • Mexicano • 94 PROOF	12.00	20.00
Leyenda Durango • Cenizo • 94 PROOF	8.50	13.50
Leyenda Pueblo • Tobala • 96 PROOF	8.00	13.00
Leyenda San Luis Potosí • Verde • 84 PROOF	7.75	12.25
Los Nahuales Metodo Antiguo • Espadín • 105 PROOF	7.75	12.25
Mezcal Vago Elote • Infused w/Roasted Corn • 101 PROOF	6.00	9.75
Mezcal Vago Ensemble • Espadín, Coyote & Mexicano • 103 PROOF	7.75	12.25
Nuestra Soledad, Matatlán • Espadín • 90 PROOF	4.75	8.00
Pierde Almas • Dobadaán • 102 PROOF	8.75	14.00

MEZCALERO SERIES SINGLE BATCH - LIMITED EDITION

Mezcalero Special No.1 • Madrecuixe • 99 PROOF	12.00	20.00
Mezcalero Special No.2 • Wild Dobadaán • 95 PROOF	12.00	20.00
Mezcalero No.14 • Semi-wild Arroqueño • 95 PROOF	9.50	14.50
Mezcalero No.15 • Semi-wild Sierra Negra • 94 PROOF	9.50	14.50
Mezcalero No.16 • Semi-wild Madrecuixe • 94 PROOF	8.50	13.50
Mezcalero No.18 • Blend of four agave • 94 PROOF	8.50	13.50
Mezcalero No.19 • Ciral & Espadín • 96 PROOF	8.50	13.50
Mezcalero No.20 • Arroqueño • Clay Still • 96 PROOF	9.50	14.50

PECHUGA MEZCAL

Don Amado Pechuga • Distilled w/fruit & spices • 92 PROOF	9.25	14.25
Del Maguey Pechuga • Distilled w/fruit & chicken • 98 PROOF	16.00	30.00

AGED MEZCAL

Los Nahuales Reposado • Aged 11 months • 84 PROOF	7.50	12.00
Scorpion Tobala Añejo • Aged 1-2 years • 80 PROOF	16.00	30.00

BEER & WINE

MEXICAN BEER

Bohemia	4.50
Corona & Corona Light	4.50
Dos XX Ambar	4.25
Dos XX Lager	4.25
Estrella Jalisco MEXICAN PILSNER	4.50
Modelo Especial	4.50
Negra Modelo	4.50
Pacifico	4.50
Sesión Cerveza HECHO EN OREGON	4.50
Tecate 12 oz CAN	3.50

DOMESTIC & LOCAL BEER

Bluetarp JUICIN' IPA, 5.6%	5.50
Creature Comforts ATHENA PARADISO 4.5%	6.00
Creature Comforts TROPICALIA IPA, 6.5%	6.00
Michelob Ultra	4.00
Monday Night BLIND PIRATE IPA, 7.4%	6.00
Monday Night HAN BROLO HAZY PALE ALE, 4.7%	5.50
Pabst Blue Ribbon 16 oz CAN	3.50
Reformation STARK TOASTED PORTER, 5.5%	5.50
Stone Brewing STONE XOCOVEZA STOUT, 8.1%	6.50
Treehorn DRY CIDER, 5.9%	6.00

MEXICAN CRAFT BEER

Chela Libre EL SANTO PALE ALE, 5.8%	6.00
Chela Libre EL TABERNARIO AMBER, 6.6%	6.00

ZOLO WINERY

MENDOZA, ARGENTINA • BY THE GLASS	9.00
Chardonnay • UNOAKED • 2017 • WHITE	
Signature Red • 2016 • RED BLEND OF 4 GRAPES	

LA VIDA BAJA

A can of Tecate beer served with a shot of our well tequila	6.50 BEER & SHOT
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MORE BOOZE WE LOVE AGAVE SPIRITS, BUT WE ALSO OFFER A FULL SELECTION OF VODKA, RUM, BOURBON, SCOTCH, WHISKEY & GIN



SPECIALTY DRINKS



HOUSE MARGARITA

A simple classic made with quality ingredients. Pure blanco tequila, triple sec, lime juice and sweet & sour. GLASS: 7.50 / PITCHER: 27.00

CHIEF'S TEXAS MARGARITA

Reposado Tequila, Grand Marnier, sweet & sour and a splash of orange juice. Drink like the best of 'em. Drink like the Chief. GLASS: 8.50 / PITCHER: 34.00

HOT CHILE MARGARITA

Hot enough to feel the burn. Blanco Tequila infused with spicy habaneros, orange liqueur, sweet & sour and a dash of hot sauce. GLASS: 8.50

FRESH MARGARITAS

PARTIDA MARGARITA

Partida Blanco Tequila, agave nectar and fresh lime juice. That's it. Pure, simple and delicious! 9.50

PAPI CHULO MARGARITA

Milagro Reposado Tequila, Aperol, agave nectar, grapefruit, lime, and hints of lavender. Aye papi chulo, que rico! 9.50

EL DOBLE MARGARITA

Suerte Reposado and Suerte Añejo Tequila shaken with Grand Marnier, fresh lime, agave nectar and grapefruit. 12.00

TAMARINDO MARGARITA

Reposado Tequila, Grand Marnier, agave nectar and fresh citrus juice mixed with our homemade Tamarindo. 9.50

CANTINA MARGARITA

Classic combination of Tapatio Blanco Tequila, Cointreau and fresh lime. Extra tasty without extra sweetness. 8.75

VIVA LA VIDA SMOKY MARGARITA

Smoky Vida Mezcal shaken with fresh citrus juices and agave nectar. Served with a chile-sugar rim. 9.50

POMEGRANITE MARGARITA

Tapatio Blanco Tequila, Cointreau, Pama liqueur, fresh lime and a little agave nectar. 9.50

HIBISCUS DREAM MARGARITA

PuraSangre Blanco Tequila, our homemade Jamaica, fresh citrus, agave nectar and bitters. 9.00

COCKTAILS

TRANQUILO

Tequila Cabeza, lavender, green tea, citrus and a hint of mint. Relax and become one with the universe. 9.50

BEEKEEPER

Tapatio 110 Blanco Tequila, Combier liqueur, honey, fresh citrus juice and a crystalized honey rim. 9.75

CREAMY HO

Barrel-aged Añejo tequila mixed with our homemade, creamy Horchata. Served chilled and finished with a cinnamon-sugar rim. 9.50

HOT 'LANTA

Smoky Vida Mezcal infused with spicy serrano pepper, peach, fresh lime juice and a little apricot brandy. 9.75

OAXACAN SUNSET

Smoky Vida Mezcal, grapefruit shrub, fresh lime juice, a little sweet and spicy taste of chile, and bitters. 9.75

EL ELOTE

Mezcal Vago Elote, infused with roasted corn, Ancho Reyes chili liqueur, cream, fresh lime, simple syrup and chili piquín. Inspired by our love of elote and mezcal! 12.00

PALOMA NO. 7

Our take on a classic featuring Cabeza Blanco Tequila, grapefruit juice, homemade grapefruit shrub, fresh lime and agave nectar. Served with a chile-sugar rim. 9.50

MEZCAL NEGRONI

Mina Real Mezcal, Campari, Byrrh Grand Quinquina, fresh lime, and a fancy Luxardo cherry. 9.50

OLD LINWOOD

High West Bourbon, fresh grapefruit, tart cherry liqueur, whiskey bitters and a fancy cherry. 10.00

SMOKED PEAR

Pasote Blanco Tequila, Vida Mezcal, pear liqueur, fresh lime, agave nectar and apple bitters. Served with a chili-sugar rim. 10.00

SPIRITUAL SANGRIA

Sister Louisa's Spiritual Sangria is an invigorating concoction of red wine, brandy and fresh fruit. It will make you see the light, precious! GLASS: 8.00 / PITCHER: 28.00





BONE GARDEN POLICIES



We opened our little cantina as a place for folks to enjoy tasty food and festive cocktails with friends and family. The policies below help our restaurant run efficiently and ensure that we all have a good time. If you have an issue with any of our policies, well that's okay. There are many other Mexican restaurants in Atlanta for you to choose from. No hard feelings. We want everyone to find their happy place.

RESERVATIONS

We're a casual spot. We seat on a first-come, first-served basis. We don't take reservations or offer call-ahead seating.

GETTING A TABLE

Whether you want to sit inside or on the patio, please allow us to assist you with a table. Please don't start moving furniture around like you own the place. We've been doing this a long time. We know what works, what doesn't, and what is against fire code. Trust us, we're here to help.

LARGE GROUPS

Look around the restaurant. Pretty small, right? We always do our best to get everyone seated as quickly as possible, but if you show up with your fifteen best friends during a Friday night dinner rush, it's going to be a long wait. We suggest large groups visit during our non-peak periods, or choose a place that accepts reservations. That will probably result in a less stressful experience for everyone. Especially us.

INCOMPLETE PARTIES

When we are busy, we do not seat incomplete parties. Don't try to be tricky about it either, because we've seen it all and we'll totally bust you. A better idea? Relax and enjoy a drink at the bar while you wait on your friends.

CAMPING ETIQUETTE

We really want our guests to hang out and enjoy themselves. But if you have finished eating and drinking and can see that people are waiting, please be considerate and give up your table so the next group can enjoy the experience.

RUG RATS

Kids are welcome as long as they behave like little ladies and gentlemen. We do not offer a children's menu, but our servers can help you choose the more kid-friendly options. We have three high-chairs, so there may be a wait for one.

SPECIAL ORDERS

Some people just want to pick a meat, cheese, and tortilla shape. That's not what we do here. All our menu items are lovingly prepared based on traditional recipes. While certain ingredients may be removed by request, we don't advise it, and doing so eliminates your right to comment on the flavor.

SPICY FOOD

We cook with a variety of fresh and dried chiles, Mexican spices and seasonings. We really hope you enjoy the flavors of our food, but some of the dishes on our menu may be spicier than what you are used to. Or not. Everyone's tolerance and appreciation of spice is different. If you have concerns, talk with our staff before placing an order. We can offer suggestions, but there's no guarantee. Our food may still taste spicy to you. Trusty tip: Horchata helps.

SMOKING

If you want to smoke, you may do so at the table just OUTSIDE the South entrance to the complex. Smoking is not allowed anywhere in the courtyard. No cigars or cloves, please.

ALLERGY WARNING

If you have food sensitivities, food allergies or other related conditions that are serious enough to cause sickness or death, we suggest that you do not eat here. We care more about your safety than making a sale. If you do choose to eat here, please understand that you do so at your own risk. We recommend informing your Server before you order so we can help you avoid certain ingredients. However, we absolutely cannot guarantee the absence of any specific ingredient from any of our menu items.

RETURNS

We will promptly correct any errors made by our kitchen or service staff. Just let us know about the problem as soon as you can. If you need more information about a menu item, please ask your server before ordering. Any item that has been prepared correctly, or that you have chosen to alter in any way, may not be returned because you "just don't like it."

TIPPING

Tipping in restaurants and bars is the current custom in this country. By tipping appropriately you help us maintain a quality staff. We expect our servers to provide the best possible experience at all times, so if you ever receive service you feel is not "tip-worthy," please notify the Manager so that we can take corrective action.

TO-GO ORDERS

Our food tastes best right out of the kitchen and delivered fresh to your table. But if you want to order to-go, here's what you need to know. Phone-in to-go orders may be suspended during peak business periods. All menu items, prices and descriptions are subject to change without notice. A 5% fee for packing materials is added to all to-go orders. You can't eat your to-go food in the restaurant or at our patio tables. We will not be responsible for errors or missing items once orders are removed from our premises.

OUTSIDE DESSERTS

If you are celebrating a special event with a group and would like to enjoy dessert together, you're in luck! We offer a selection of delicious, homemade desserts on our menu. Unfortunately, we do not allow customers to bring in outside desserts unless an arrangement has been made with our Management Team at least 24 hours in advance.

IT'S NICE TO BE NICE

If you think "the customer is always right," then you're probably in the wrong place. We believe in mutual respect. Rude or aggressive behavior will not be tolerated. We want everyone who comes into our cantina to enjoy the experience and play nicely with others. We are here to assist with anything you might need during your visit, so let us know how we can help.



FOR MORE INFORMATION

Contact us through our website at BoneGardenCantina.com, and follow us on Instagram [[@bonegardenatl](https://www.instagram.com/bonegardenatl)] or Facebook.