



TO-GO FOOD MENU

☠ DOWNLOADED FROM OUR WEBSITE ☠

www.BoneGardenCantina.com

TAKE-OUT FOOD MENU DISCLAIMER

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In an effort to constantly improve our operation we welcome your comments. You can contact us through our website by clicking on the "CONTACT" tab and following the appropriate prompts. Please be advised that all emails received by us become the property of Bone Garden Cantina and may be posted on our affiliated website(s) or facebook page(s) for informational or entertainment purposes.



BONE GARDEN

CANTINA



We are a husband and wife team in love with simple, authentic Mexican food. We opened BONE GARDEN CANTINA in a tiny, secret location to offer Atlanta some of the more traditional

Mexican dishes we enjoyed while growing up in Southern California. It may be a little different than what you've used to, but if you took the time to find us, we hope that you're looking for a change from the usual "Americanized" Mexican food that is so common in our city.

Each day we prepare our authentic Mexican recipes from scratch, in small batches, using the freshest

ingredients available. Our simple

"a la carte" menu allows you to put together a meal that matches your own personal tastes and appetite.



There's no navigating through 30 "combo-plates" and still not finding exactly what you want. It's also a fun and easy way to try new things and share with your friends.

BUSINESS HOURS

MONDAY thru
THURSDAY
11:00 am – 10:00 pm

FRIDAY
11:00 am – 11:00 pm

SATURDAY
Noon – 11:00 pm

SUNDAY
-CLOSED-

☠ WE NEED TIME OFF TOO ☠

We also offer a variety of tasty, high-quality Margaritas, and other original specialty cocktails. You will find over 50 brands of premium "Tequila 100% de Agave" stocked behind our bar. If you don't know what that means, you can join the BONE GARDEN TEQUILA CLUB for free, and we'll teach you some of the basics about Mexico's national drink. Tequila is one of the

world's most complex and distinctive spirits, and we'd like to help you discover its unique mix of depth, craft and history.

We've decorated our little cantina in the theme of the Mexican holiday known as "Dia de Los Muertos," or Day of the Dead, because it's a festive time of year traditionally celebrated with family and friends. During this holiday, the streets of Mexico flutter with colorful paper banners. Sugar skulls fill store windows. Grave sites are decorated with bright yellow marigolds and candles. Personal shrines and alters are set up to pay tribute to departed loved ones. This ancient tradition of honoring the dead is always celebrated with reverence, excitement, humor, joy and artistic exuberance.

Though this cherished holiday is observed in many different ways across Mexico, the special music, poems, food, toys and art created each year for Day of the Dead reflect a uniquely positive outlook on life. We plan on making our restaurant a living, evolving art gallery and gathering place, dedicated to this spirit.

We hope you enjoy your visit to our little joint.

Thank you for your support,

Kristen & Michael

Owners and Operators

STARTERS



CHIPS & SALSA

Homemade Salsa Fresca and a basket of chips. 2.00

SALSA TRIO

Three unique homemade salsas served with a basket of tortilla chips. 5.00

SALSA FRESCA * SMOKY CHIPOTLE * GRILLED TOMATILLO

CEVICHE *

Chilled citrus-marinated tilapia combined with red pepper, onion, serrano pepper and cilantro. Topped with crunchy hominy and fresh avocado. 6.00

QUESO DIP

Melted cheese mixed with tomatoes and jalapeños. Served with a basket of tortilla chips. 4.00
ADD CHORIZO +1.50

GUACAMOLE

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

THREE AMIGOS

Queso Dip, Guacamole and Salsa Fresca combo. Served with tortilla chips. 8.75

BEVERAGES

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 JUICE FROM THE TART PULP OF THE TAMARIND POD

MEXICAN SODAS

These bottled sodas are "Hecho en Mexico" and sweetened with pure cane sugar. 2.00

STRAWBERRY * GRAPEFRUIT * PINEAPPLE * ORANGE * LIME

MEXICAN COCA-COLA * APPLE * SANGRIA (NON-ALCOHOLIC)

FOUNTAIN DRINKS & MORE

COCA-COLA * DIET COKE * COKE ZERO * SPRITE * DR. PEPPER * GINGER ALE * MINUTE MAID LEMONADE * SWEET/UNSWEET TEA * COFFEE 2.50
BOTTLED WATER 1.50 * 8 oz CAN OF RED BULL AND 8 oz CAN OF WHYNATTE LATTE 2.95

SOUP & SALAD

BONE GARDEN SALAD

Mixed greens and a fresh blend of black beans, corn, tomato, onions, and bell pepper. Topped with tortilla strips. Choose Cilantro-Lime Vinaigrette or Creamy Avocado dressing. 6.50

ADD SEASONED GRILLED CHICKEN +3.25

ADD GRILLED ADOBO STEAK +4.25

RED GOAT SOUP

Chile de arbol and guajillo pepper broth with shredded goat, onion, garlic, mint and rice, topped with onion, cilantro and lime. 4.25

FRESH CORN SALAD

Fresh corn, citrus-marinated cactus, romaine lettuce, red onion, queso fresco, Cilantro-Lime dressing. 5.00

YUCATAN SALAD

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

BETABEL SALAD

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

SIDE DISHES

SPANISH RICE White rice, cooked with seasonings. 1.25

REFRIED BEANS Black (vegetarian) or pinto beans. 1.25

RICE & BEAN COMBO Just specify black or pinto. 2.00

CEBOLLITAS Sweet spring onions lightly pan-fried. 2.00

ELOTE 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 Tender corn, served in a bowl, topped with mayonnaise, chili powder, queso fresco and lime. 3.25

EXTRA CONDIMENTS

SMOKY CHIPOTLE SALSA 2 oz...75¢

GRILLED TOMATILLO SALSA 2 oz...75¢

SALSA FRESCA.....1.00

CHILI DE ARBOL SAUCE 2 oz...75¢

HABANERO SALSA 2 oz75¢

PICO DE GALLO 2 oz.....75¢

GAUCAMOLE SAUCE 2 oz75¢

SOUR CREAM.....50¢

SALAD DRESSING 2 oz.....50¢

FRESH CABBAGE SLAW75¢

GROUND CHORIZO 4 oz1.50

SIDE OF GAUCAMOLE 2 oz3.00

FRESH AVOCADO SLICES2.00

SHREDDED MONTEREY CHEESE..1.00

RADISH SLICES25¢

ONION & CILANTRO25¢

PICKLED JALAPEÑOS50¢

DICED FRESH JALAPEÑOS.....75¢

GRILLED JALAPEÑOS75¢

CORN/FLOUR TORTILLAS1.00

*MANDATORY GOVERNMENT ADVISORY STATEMENT: 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.



GOOD STUFF TO EAT



CREATE YOUR OWN TASTY COMBINATION BY CHOOSING SEVERAL OF YOUR FAVORITE ITEMS FROM THE LIST BELOW.

••• DON'T FORGET ABOUT THE SIDE DISHES LISTED ON THE PAGE TO THE LEFT •••

TACOS

TRADITIONALLY SERVED ON SOFT CORN TORTILLAS. SERVED ON GRILLED FLOUR TORTILLAS BY REQUEST

CARNE ADOBO

Grilled STEAK marinated in guajillo chile, crushed red pepper and garlic, topped with cilantro and onion, and served with a side of chipotle salsa. 3.75

POLLO AL LIMON

Grilled lemon-curry CHICKEN topped with cebollitas, salsa verde and cilantro. 3.45

PESCADO NEGRO

Grilled TILAPIA blackened with guajillo pepper, pico de gallo and sour cream. 3.50

SHRIMP VERDE

Sauteéd SHRIMP cooked with our homemade green mole sauce. Topped with fresh cabbage slaw and cilantro. 3.50

AL PASTOR

Marinated PORK cooked with pineapple, topped with guajillo peanut sauce, fresh cabbage slaw, cilantro and onion. 3.50

FLOR DE JAMAICA

Vegetarian taco with HIBISCUS FLOWERS. Topped with avocado, cilantro, salsa verde and fresh jicama-carrot relish. 3.50

CACTUS

Vegetarian taco with seasoned CACTUS. Topped with salsa verde, cilantro and fresh jicama-cucumber relish. 3.35

BEEF BIRRIA

Slow-cooked BRISKET with salsa verde, fresh cabbage slaw, cilantro and onion. 3.40

BARBACOA DE CHIVO

Slow-braised GOAT topped with avocado, cilantro, onion and salsa verde. 3.50

CHILE PICANTE

Seasoned CHICKEN topped with a very spicy HABANERO SALSA or CHILI DE ARBOL, cilantro and onions. 3.35

LENGUA

Seasoned, cubed BEEF TONGUE topped with fresh cilantro, grilled onion, radish and salsa verde. 3.50

CHICHARRON

PORK BELLY seasoned and slow fried to crispy nirvana, topped with onion, cilantro, salsa verde and fresh cabbage. 3.35

QUESADILLAS

ON A GRIDDLED 10" FLOUR TORTILLA

QUESO OAXACA

Traditional CHEESE from Southern Mexico, served with sour cream and our salsa machucada. 7.50
ADD SEASONED VEGGIES +2.50

POLLO BARBACOA

Cheese, CHICKEN BARBACOA, mushrooms and fresh avocado, served with sour cream and guacamole sauce. 9.00

ADOBO STEAK

Cheese, grilled adobo STEAK, sauteéd onions and bell peppers, served with sour cream and guacamole sauce. 9.95

ENCHILADAS

STUFFED, ROLLED CORN TORTILLA TOPPED WITH HOMEMADE SAUCE

POLLO GUERRERO

CHICKEN BARBACOA, salsa de tomate, chihuahua cheese, sour cream. 3.45

DESEBRADO DE RES

BEEF BRISKET, tomatillo sauce, chihuahua cheese, sour cream. 3.45

POCO CHIHUAHUA

Chihuahua CHEESE, guajillo ranchero sauce, queso fresco, sour cream. 3.45

CAMARONES

Garlic-sauteéd SHRIMP, salsa de tomate, melted cheese, sour cream. 3.80

CHORIZO

CHORIZO, guajillo sauce, chihuahua cheese, queso fresco, sour cream. 3.45

MOLE PLATE

SPECIAL PLATE FEATURING OUR TRADITIONAL HOMEMADE SAUCE

Two seasoned CHICKEN enchiladas topped with chihuahua cheese, homemade green mole sauce, fresh avocado, tomato, queso fresco, cilantro and sour cream. Served with Spanish rice and refried black beans. 11.25

TAMALES

WE MAKE A FRESH, LIMITED BATCH EACH DAY, SO GET 'EM WHILE YOU CAN.

PUERCO AZTECA

Corn masa filled with PORK, red chiles, garlic and onion. Steamed in a banana leaf and served with salsa verde. 4.25

POLLO DIABLITO

Corn masa filled with CHICKEN, tomato and chile sauce, and chipotle peppers. Steamed in a corn husk and served with chipotle salsa. 3.85

RAJAS CON QUESO

Corn masa filled with queso panela, peppers, onions and salsa pasilla. Steamed in a corn husk and served with salsa verde. NOT vegetarian. 4.00

EMPANADAS

STUFFED, FRIED PASTRIES

HOLY CHORIZO

Stuffed with CHORIZO, Monterey Jack cheese and scallions. Served with guajillo peanut sauce. 3.00

CITRUS SHRIMP

A mix of garlic-sauteéd SHRIMP, chihuahua cheese, citrus, tomatoes, onion, jalapeño and cilantro. Served with guacamole sauce. 3.65

CHICKEN MACHUCADA

Sauteéd CHICKEN with a spicy mix of tomatoes, chiles and cumin. Served with guacamole sauce. 3.45

BURRITOS

A BIG FLOUR TORTILLA STUFFED WITH THE FILLINGS DESCRIBED BELOW

POLLO CHIPOTLE

Seasoned CHICKEN, chipotle pepper, pico de gallo, chihuahua cheese, rice pinto beans and sour cream. 7.00

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

BAJA BIRRIA

BEEF slow-cooked in spices, salsa verde, Spanish rice, refried pinto beans, chihuahua cheese and sour cream. 7.50

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

TORTA

CHECK OUR SPECIALS MENU FOR TODAY'S SANDWICH. SELECTION CHANGES MONTHLY.



TEQUILA

BLANCO Unaged, the pure bouquet and flavor of the blue agave plant. **REPOSADO** Aged in oak up to 364 days. A balance of agave and wood flavors. **ANEJO** Aged in small oak barrels from 1-3 years. Complex flavors with a smooth, rich taste.

HIGHLAND & LOWLAND Different regions of Jalisco, Mexico, create different tasting tequilas due to changes in soil, climate and elevation.

SMALL BATCH	POCO	MACHO
	(3/4 oz)	(1 1/2 oz)
Fortaleza Blanco • Lowlands.....	5.50	8.75
Fortaleza Reposado • Lowlands.....	6.50	10.25
Fortaleza Anejo • Lowlands.....	9.25	14.75
Don Julio 1942 Anejo • Highlands.....	13.00	22.00

INNOVATIVE		
Excellia Blanco • Highlands • Aged a few weeks.....	6.25	9.25
Excellia Reposado • Highlands.....	8.25	12.75
Excellia Anejo • Highlands.....	9.25	15.00
Ocho Blanco • Highlands • 2013, Los Fresnos.....	4.50	9.25
Ocho Reposado • Highlands • 2014, La Magueyera.....	6.50	10.75
Ocho Anejo • Highlands • 2012, El Refugio.....	7.25	11.50

MODERN		
Cabeza Blanco • Highlands • 86 PROOF.....	4.00	7.00
Partida Blanco • Lowlands.....	6.00	9.50
Partida Anejo • Lowlands.....	8.00	12.00
Maestro Dobel • Lowlands.....	6.50	10.00

NEW ARRIVALS		
ArteNom, Selección 1580 Blanco • Highlands.....	5.50	9.50
ArteNom, Selección 1414 Reposado • Highlands.....	6.50	10.50
ArteNom, Selección 1146 Anejo • Highlands.....	7.50	12.50
Cimarron Blanco • Highland Agave, Lowland Distillery.....	4.00	6.50
Cimarron Reposado • Highland Agave, Lowland Distillery.....	4.75	7.50
Goza Blanco • Highlands.....	5.50	8.25
Goza Reposado • Highlands.....	6.00	9.00
Goza Anejo • Highlands.....	6.75	10.25

EDGY		
Kah Blanco • Lowlands.....	5.50	8.25
Kah Reposado • Lowlands • 110 PROOF.....	6.50	9.50
Kah Anejo • Lowlands.....	7.00	11.00

TRADITIONAL	POCO	MACHO
	(3/4 oz)	(1 1/2 oz)
Siete Leguas Blanco • Highlands.....	5.00	8.25
Siete Leguas Reposado • Highlands.....	6.00	9.25
Siete Leguas Anejo • Highlands.....	7.00	10.75

ORGANIC		
Casa Noble Crystal • Lowlands.....	4.75	7.75
Casa Noble Reposado • Lowlands.....	5.75	9.00
Casa Noble Anejo • Lowlands.....	7.00	10.50
Dulce Vida Blanco • Highlands • 100 PROOF.....	5.00	8.00
Dulce Vida Reposado • Highlands • 100 PROOF.....	5.75	9.00
Dulce Vida Anejo • Highlands • 100 PROOF.....	6.50	10.00
Uno Dos Tres Blanco (Uno) • Lowlands.....	4.75	7.75
Uno Dos Tres Reposado (Dos) • Lowlands.....	5.75	9.00
Uno Dos Tres Anejo (Tres) • Lowlands.....	6.50	10.50

CLASSICO		
Tapatio Blanco • Highlands.....	4.00	7.00
Tapatio Reposado • Highlands.....	4.50	7.50
Tapatio Anejo • Highlands.....	5.00	8.00
Pueblo Viejo Blanco • Highlands.....	3.25	5.50
Pueblo Viejo Reposado • Highlands.....	3.75	6.50
Pueblo Viejo Anejo • Highlands.....	4.50	7.25

EXTRA ANEJO		
Ocho Extra Anejo • Highlands • 2009, San Augustin.....	15.00	26.00
Diablito • Lowlands • Organic • Aged 40 months.....	13.00	21.00

SMOOTH		
Clase Azul Reposado • Highlands.....	8.50	13.25
Herradura Silver • Lowlands • Aged 2 months.....	5.00	8.00
Don Julio Reposado • Highlands.....	6.50	10.00
Don Julio Anejo • Highlands.....	7.25	11.25
Patron Silver • Highlands.....	6.00	9.50

MEZCAL

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

Del Maguey Chichicapa • Espadín • 92 PROOF.....	7.50	12.00
Del Maguey Vida • Espadín • 84 PROOF.....	5.00	8.00
Del Maguey Pechuga • Espadín • Most Rare • 98 PROOF.....	18.00	30.00
Del Maguey Minero • Espadín • Clay Still • 98 PROOF.....	7.50	12.00
Del Maguey Tobala • Wild Mountain Tobala • 90 PROOF.....	12.00	20.00
Del Maguey Santo Domingo • Espadín • 96 PROOF.....	7.25	13.00
Pierde Almas Dobadaán • Mexicano • 102 PROOF.....	9.50	14.00
Pierde Almas Espadín • Espadín • 100 PROOF.....	7.50	12.00

Fidencio Clásico • Espadín • 88 PROOF.....	5.25	8.25
Mezcal Amarás • Espadín • 92 PROOF.....	5.50	9.50
Illegal Joven • Espadín • 80 PROOF.....	6.00	9.00
Alipús San Andres • Espadín • 90 PROOF.....	7.50	11.25
Alipús San Juan del Rio • Espadín • 84 PROOF.....	7.50	11.25
Los Nahuales Reposado • Espadín • Aged 11 mo. • 84 PROOF.....	8.00	11.75
Mezcalero No. 8 • Mexicano, Madrecuishe, Tobala • 96 PROOF.....	8.25	12.50
Scorpion Tobala • 100% Tobala • Steamed • 80 PROOF.....	12.00	20.00

BEER & WINE

MEXICAN BEER

Bohemia.....	4.50
Corona.....	4.50
Corona Light.....	4.50
Dos XX Amber.....	4.25
Dos XX Lager.....	4.25
Modelo Especial.....	4.50
Negra Modelo.....	4.50
Pacifico.....	4.50
Sol.....	4.25
Tecate 12 oz CAN.....	3.25
Victoria.....	4.50

HOUSE WINES

Chardonnay or Pinot Grigio / WHITE.....	7.00
Cabernet or Pinot Noir / RED.....	7.00

LOCAL BREWS

Monday Night Fu Manbrew WHEAT, 5.2%.....	4.75
Monday Night Drafty Kilt SCOTCH ALE, 7.2%.....	5.00
Red Hare Gangway IPA, 12 oz CAN, 6.2%.....	4.75
Sweetwater 420 PALE ALE, 5.2%.....	4.75

HOUSE DRAFT - LAUGHING SKULL

AMBER ALE BREWED BY RED BRICK BREWING CO.
PINT [16 oz].....5.25 PITCHER [64 oz].....19.00

SEASONAL DRAFT JUST ASK YOUR SERVER!

LIMITED EDITIONS BREWED BY RED BRICK BREWING CO.
PINT [16 oz].....6.50 PITCHER [64 oz].....24.00

LA VIDA BAJA

Tecate and a shot of cheap tequila. 6.00

MEXICAN CRAFT BEER

Hop On or Die IPA, 6.8%.....	5.25
Immortal Beloved HEFEWEIZEN, 5.5%.....	5.25
Pay the Ferryman PORTER, 5%.....	5.25
Death Rides a Pale Horse BLONDE, 5.6%.....	5.25

AMERICAN BEER

Budweiser.....	3.75
Bud Light.....	3.75
Bell's Two Hearted Ale 7%.....	6.00
Michelob Ultra.....	4.00
Miller Lite.....	3.75
Pabst Blue Ribbon 16 oz CAN.....	3.25

YES, WE MAKE MICHELADAS

Mexican beer cocktail with salt, lime juice, hot sauce and seasonings. BEER +75¢

MORE BOOZE WE LOVE AGAVE SPIRITS, BUT WE ALSO OFFER A FULL SELECTION OF VODKA, RUM, BOURBON, SCOTCH, WHISKEY & GIN



SPECIALTY DRINKS



PLEASE NOTE: WE DO NOT MAKE ANY FROZEN DRINKS

HOUSE MARGARITA

A simple classic made with quality ingredients so it's extra tasty. Silver Tequila, Triple Sec, lime juice and sweet & sour. GLASS: 6.25 / PITCHER: 24.00

CHIEF'S TEXAS MARGARITA

Herradura Silver 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: 37.00

HOT CHILE MARGARITA

Hot enough to burn your sweet momma's panties off. Made with spicy habanero-infused tequila, orange liqueur, sweet & sour and hot sauce. GLASS: 8.50



FRESH MARGARITAS

PARTIDA MARGARITA

Half the calories, twice the fun with this mix of Partida Blanco Tequila, agave nectar and fresh lime juice. That's it. Pure, simple and delicious! 9.50

GRAND MAESTRO MARGARITA

Bone Garden's exclusive blend of Maestro Dobel Tequila - available for a limited time only - mixed with Grand Marnier, fresh lime juice and agave nectar. 10.75

TAMARINDO MARGARITA

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

PAPI CHULO MARGARITA

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

CANTINA MARGARITA

A classic combination of Tapatio Blanco tequila, Cointreau orange liqueur and fresh lime juice. 8.75
WE ALSO OFFER A SWEETER POMEGRANITE VERSION 9.50

MUCHO MEZ SMOKY MARGARITA

The rich smoky flavor of Vida Mezcal mixed with Tapatio Blanco Tequila, Combier Liqueur, agave nectar, fresh lime and bitters. 9.25



TEQUILA & MEZCAL COCKTAILS

TRANQUILO

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

CREAMY HO

Milagro Añejo Tequila mixed with our homemade, creamy Horchata. Finished with a cinnamon-sugar rim. 9.25

DON HIBISCUS

Don Julio Reposado Tequila, our Jamaica agua fresca, fresh lime juice, agave nectar and bitters. 10.50

ANGELO EN JALISCO

One of our favorite tequilas, Fortaleza Reposado, shaken with chipotle-infused Mezcal, Cynar, fresh lime juice, agave nectar and mint. Served with Sal de Gusano. 11.00

CHACALA BONFIRE

Partida Añejo Tequila, Carpano Antica vermouth, caramelized grapefruit, cinnamon, fresh citrus and bitters. Served in a smoked cinnamon glass with candied grapefruit. 13.00

SMOKED PALOMA

A twist on the Paloma with smoky Vida Mezcal, Cocchi Americano, fresh grapefruit, lime juice and honey. 9.00

CHILO Y CHILE

Smoky Vida Mezcal, cucumber, spicy serrano pepper, citrus and agave nectar. Served with a chile-sugar rim. 9.50

EL DRAGON

Smoky Fidencio Clásico Mezcal, St. Germain Elderflower Liqueur, lemongrass, fresh lime and grapefruit juice. Served with a spiced salt rim. 9.50



FUN WITH BOOZE

MOJITO DELUX-O

Cana Brava rum and Martinique sugar cane syrup shaken with muddled mint and freshly squeezed lime juice. 9.50

SOTOL SLING

Caribbean-style cocktail with Sotol Reposado, Berentzen Apple Liqueur, fresh lime juice and pineapple. 9.00

BOURBON BASH

A strong and smoky cocktail featuring Noah's Mill Kentucky Bourbon, with notes of citrus and honey. 10.50

† SISTER LOUISA'S SPIRITUAL SANGRIA †

AN INVIGORATING CONCOCTION OF RED WINE, BRANDY AND FRESH FRUIT. IT WILL MAKE YOU SEE THE LIGHT, PRECIOUS! GLASS: 7.00 / PITCHER: 27.00



OUR RESTAURANT - OUR RULES



In an attempt to help our little joint operate more efficiently, we've established the following policies. We suggest you take a look. If you find any of these rules to be unacceptable, we completely understand if you wish to take your business elsewhere. Really, there are like 8,000 other "Mexican" restaurants in Atlanta. No hard feelings. Freedom of choice is a beautiful thing.

IDIOT-FREE ZONE (THE CUSTOMER IS NOT ALWAYS RIGHT)

We have created a fun little joint to enjoy tasty food and festive cocktails with friends and family. And since we want to have a good time too, we reserve the right to refuse service to anyone we think is acting like an idiot. So please, just be nice and follow our rules, because we will not hesitate to toss rude or obnoxious people right out the door.

NO RESERVATIONS (NO KIDDING)

Our restaurant is casual and VERY SMALL, so we seat on a first-come, first-served basis. We do NOT take reservations. Even if you phoned ahead and spoke with an employee, you still do NOT have a reservation. Really, you don't. Due to high volume and limited seating, there will USUALLY be a long wait to seat LARGE parties after 6:00 pm on FRIDAY and SATURDAY nights. The bigger the group, the longer the wait. So if you're foolish enough to show up with your 15 best friends on the weekend, do NOT cry about the wait.

GETTING A TABLE (LET US HELP YOU)

Whether you sit inside or out in the courtyard, please allow one of our employees to seat you. We try to alternate incoming customers between available staff members to provide the best possible service. We DO NOT seat incomplete parties when we're busy at lunch or dinner time, at our sole discretion. And don't try to be sneaky about it either, because we'll totally bust you.

BONE GARDEN GUARANTEE (YOU HAVE OUR WORD)

If you are not served within 5 minutes, then you'll be served within 10 or 15. Service times vary with business volume. So pull the stick outta your butt and just try to relax and enjoy your friends, the atmosphere and the experience.

RUG RATS (THIS ISN'T SEÑOR CHUCKY-CHEESE'S)

We welcome kids as long as they behave like little ladies and gentlemen. Please be advised, we do NOT offer a children's menu or booster seats, and we only have THREE high-chairs, so if we're busy they might not be available.

NO SMOKING (IT'S THE LANDLORD'S POLICY)

If you'd like to smoke, you may do so at the table just OUTSIDE the South entrance to the complex.

NO SPECIAL ORDERS (SERIOUSLY, NOT EVEN FOR YOU)

We are NOT a "short-order" kitchen. Everything we offer for sale is conveniently printed within this menu, so please order from it. We do not serve "Americanized" Mexican food, so if that's what you're looking for, you are in the wrong place. The closest TACO BELL is at 1761 Howell Mill Road. All the food we lovingly hand-prepare for our patrons is based on authentic Mexican recipes. While certain ingredients may be removed from some dishes, we really do NOT advise altering our food, and doing so will eliminate your right to comment on the flavor.

NO RETURNS (IF IT'S RIGHT, IT'S YOURS)

It's always fun to try new things, but please understand that we are not in business to provide FREE samples. While we will always correct any errors, food and cocktails that are prepared correctly can NOT be returned because you "just don't like it," or if you have altered our recipes in ANY way.

CAMPING ETIQUETTE (DON'T BE THE DUMB TABLE)

We want our patrons to hang-out and enjoy themselves. But if you have finished eating and drinking, have paid your check, and can SEE that people are WAITING, please be considerate and give up your table, before we have to ask, so the next group can enjoy the experience. Thanks.

TIPPING (DON'T BE THE CHEAP TABLE)

Help us maintain a quality staff. Tip them. Tipping is how our Servers make their living. If you think tipping is a scam, then you really shouldn't be dining at a full-service restaurant. We do not add an automatic gratuity to checks for large parties because we believe our clientele understands how to tip well. We also expect our staff to provide the best possible service at all times. If you do experience problems with your service, please notify a Manager immediately, because we can't address an issue that we don't know about. "Stiffing" a Server is never acceptable, particularly if you have NOT spoken with a Manager. So if you do it, you will not be welcome back, because you are obviously a pendejo.

SEPARATE CHECKS & PAYMENT

If you would like a separate check, please let us know when placing your order. We are not able to offer separate checks to groups of SIX (6) or more during peak business periods. We accept CASH and credit cards as payment. We do NOT take personal checks or traveler's checks.

TAKE-OUT ORDERS (THEY'RE NOT ALWAYS AVAILABLE)

Our in-house guests are ALWAYS our first priority. Therefore, 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 take-out orders. An additional 10% packaging fee may be added on to-go orders for six (6) or more people. If you place a to-go order for food, you can't eat it in the restaurant or at our patio tables, that's why it's called "take-out." We will not be responsible for errors or missing items once orders are removed from our premises, so CHECK IT TWICE before you leave. And remember, NO SPECIAL ORDERS. No kidding.

FOR MORE INFORMATION

You can contact us through our website at: www.BoneGardenCantina.com and follow us on Facebook for our most recent updates.



MANDATORY GOVERNMENT ADVISORY STATEMENT:

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.

