



TO-GO FOOD MENU

☠ DOWNLOADED FROM OUR WEBSITE ☠

www.BoneGardenCantina.com

TAKE-OUT FOOD MENU DISCLAIMER

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CUSTOMER COMMENTS

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 traditional Mexican food and agave spirits. We opened Bone Garden Cantina in 2008 with a mission to serve some of the more authentic dishes we enjoyed while growing up in Southern California and during our travels to Mexico. We prepare our traditional recipes from scratch every day, in small batches, using the freshest ingredients available.

Our cantina is filled with colorful artwork inspired by Mexico's Day of the Dead holiday.

From October 31st thru November 2nd every year, friends and family gather to honor their ancestors and departed loved ones during the "Dia de Los Muertos"



celebration. Across Mexico, this ancient holiday is observed with reverence, excitement and a vibrant display of arts and crafts, music and food. Tequila and Mezcal have been a part of this tradition for centuries, as Mexico has a rich history of producing the oldest distilled spirit in the western hemisphere.

Tequila and Mezcal are known as agave spirits because they are crafted from the agave plant. For thousands of years this plant has been central to Mexico's culture, mythology, folklore and economy.

We have a deep appreciation for agave spirits at Bone Garden Cantina, and our bar offers a thoughtful, personally curated selection of tequila and mezcal. In 2013, we completed an intensive training course in Oaxaca to become Mezcaliers, which means we are certified by the Mexican government as Mezcal educators. During this training, we participated in every step of the Mezcal production process, from harvesting the agave to building the oven, to loading the stills.

Over the years, we have taken members of our staff to Mexico to visit tequila distilleries in Jalisco and mezcal palenques in Oaxaca. This has given us the opportunity to talk with producers, walk in the agave fields, trek through the hillsides and mountains, discover the sights, sounds and smells of working distilleries, and learn first-hand how agave spirits are crafted. All of these incredible experiences have shaped how we enjoy agave spirits, educate our customers and staff, and develop our muy delicioso agave cocktails.

For more information about Day of the Dead in Mexico and agave spirits, please visit our website. We have posted a ton of photos!

Thank you for supporting our little cantina,
Kristen & Michael

Owners and Operators

BUSINESS HOURS

MONDAY thru
THURSDAY

11:00 am – 10:00 pm

FRIDAY thru
SATURDAY

11:00 am – 11:00 pm

SUNDAY
-CLOSED-

☠ WE NEED TIME OFF TOO ☠

www.BONEGARDENCANTINA.COM



GET STARTED



CHIPS & SALSA

Our homemade Salsa Fresca served with a big basket of tortilla chips. 2.25

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

THREE AMIGOS

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

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

FOUNTAIN DRINKS & MORE

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

TOPO CHICO SPARKLING MINERAL WATER 6.5 oz BOTTLE 2.00

SALADS

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 +3.50
- ADD GRILLED ADOBO STEAK +5.00

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. 1.75

RICE & BEAN COMBO A little bit of each. 3.00

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

EXTRA CONDIMENTS

SALSA FRESCA 4 oz.....1.25	SOUR CREAM.....50¢	SHREDDED MONTEREY CHEESE..1.00	CORN TORTILLAS1.00
CHILI DE ARBOL SAUCE 2 oz...75¢	SALAD DRESSING 2 oz.....50¢	RADISH SLICES25¢	FLOUR TORTILLAS1.00
HABANERO SALSAS 2 oz75¢	GROUND CHORIZO 3 oz1.50	FRESH ONION & CILANTRO....25¢	PICKLED RED ONIONS50¢
SALSA VERDE 4 oz1.25	SIDE OF GAUCAMOLE 2 oz3.00	FRESH DICED JALAPEÑOS.....75¢	ONION-CILANTRO CITRUS SLAW .50¢
GAUCAMOLE SAUCE 2 oz75¢	FRESH AVOCADO SLICES2.00	GRILLED JALAPEÑOS75¢	FRESH CABBAGE50¢

*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



TRY OUR HOMEMADE HOT SAUCES WITH YOUR MEAL - WE OFFER SPICY AND MILD OPTIONS
— DON'T FORGET ABOUT THE SIDE DISHES LISTED ON THE PAGE TO THE LEFT —

TACOS ★ TACOS ★ TACOS

TRADITIONALLY SERVED ON SOFT CORN TORTILLAS. GRILLED FLOUR TORTILLAS AVAILABLE 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 salsa verde. 4.00

POLLO TLALPENO

Slow-cooked CHICKEN in a chipotle broth with squash and carrots, topped with queso fresco and onion-cilantro citrus slaw. 4.00

BARBACOA DE CHIVO

Braised GOAT topped with avocado, cilantro, onion and salsa verde. 3.50

SHRIMP VERDE

Sauteéd SHRIMP cooked with homemade pipián mole sauce. Topped with fresh cabbage and cilantro. 4.00

AL PASTOR

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

FLOR DE JAMAICA

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

CHILE PICANTE

Seasoned CHICKEN topped with a very spicy habanero salsa and fresh cilantro. 3.50

LENGUA

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

CHICHARRON

PORK BELLY seasoned and fried crispy, topped with onion, cilantro, salsa verde and fresh cabbage. 3.50 [LIMITED AVAILABILITY]

STEAK TORTA

Mexican-style sandwich with warm telera bread, grilled skirt steak, jalapeño mayo, cotija cheese, lettuce, tomato and pickled red onion. Served with fried yuca. 14.00 ADD AVOCADO +1.50

RED GOAT SOUP

Chile de arbol and guajillo pepper broth, shredded GOAT, rice, onion and cilantro. Served with a lime wedge. CUP 4.25 OR BIG-ASS BOWL 8.25

PORK RIBS

Half rack of slow-cooked PORK RIBS, grilled with a sweet & spicy pineapple glaze. Served with grilled asparagus, refried black beans and Mexican rice. 13.50

BURRITOS

BIG FLOUR TORTILLA ROLLED AROUND FILLINGS

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

CHIPOTLE CHICKEN

CHICKEN cooked with chipotle, carrots and squash, onion-cilantro citrus slaw, refried black beans, Mexican rice, chihuahua cheese, sour cream and salsa verde. 8.75

SPICY PORK

Marinated PORK, chile de arbol sauce, chihuahua cheese, Mexican rice, refried black beans and guacamole sauce. 8.25

QUESADILLAS

A big, griddled flour tortilla filled with melted cheese. Served with sour cream and guacamole sauce 7.50

- ADD ADOBO CHICKEN & GRILLED ONIONS +2.25
- ADD BEEF BRISKET & GRILLED ONIONS +3.00
- ADD FIRE-GRILLED JALAPEÑO +75¢
- ADD FRESH AVOCADO +1.50

EMPANADAS

STUFFED, FRIED PASTRIES

HOLY CHORIZO

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

CITRUS SHRIMP

Garlic-sauteéd SHRIMP, cheese, citrus, tom. Served with guacamole sauce. 3.75

ENCHILADAS

SERVED WITH MEXICAN RICE AND REFRIED BLACK BEANS

DOS QUESO

Two CHEESE enchiladas topped with guajillo sauce, queso fresco, sour cream, pickled red onion and avocado. 11.25

BIRRIA BRISKET

Two slow-cooked BEEF BRISKET enchiladas topped with our red tomatillo sauce, chihuahua cheese, sour cream and queso fresco. Served with a fresh salad. 12.25

PIPIAN MOLE

Two seasoned CHICKEN enchiladas covered in chihuahua cheese and our pipián mole. Topped with fresh avocado, tomato, queso fresco, cilantro and sour cream. 11.50

[PIPIÁN MOLE IS PREPARED WITH PUMPKIN & SESAME SEEDS AND PEANUTS]

CAMARONES

Two garlic-sauteéd SHRIMP enchiladas, covered with melted cheese sauce, red tomatillo sauce, queso fresco and sour cream. 12.00

SOLO CHORIZO

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

TAMALES

WE MAKE A LIMITED BATCH EACH DAY

AZTECA

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

TOMATILLO

Corn masa filled with seasoned CHICKEN, grilled jalapeños and tomatillos. Steamed in a banana leaf, served with salsa verde. 4.00

VEGETARIAN RAJAS

Vegetarian corn masa filled with queso panela CHEESE, peppers, onions and salsa pasilla. Steamed in a corn husk, served with salsa verde. 4.00

POZOLE VERDE

Traditional soup with shredded PORK and hominy cooked in a mole verde broth. Topped with raddish, queso fresco, fresh jalapeños, onions and avocado. CUP 5.00 OR BIG-ASS BOWL 9.00

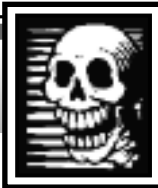
DESSERTS

BANANA EMPANADAS

TWO fried pastries filled with sweet bananas. Topped with cinnamon sugar and served with whipped cream. 5.00

ALMOND FLAN

Homemade almond flan topped with sticky caramel sauce and whipped cream. 5.00



TEQUILA

AGAVE Crafted from 100% Blue Agave. **BLANCO** Unaged, the pure flavor of the agave plant. **REPOSADO** Aged in oak up to 1 year, a balance of agave & wood flavors. **AÑEJO** Aged in oak barrels 1-3 years, complex flavors with a smooth, rich taste.

HIGHLANDS & VALLEY Two main tequila-producing regions in Jalisco, Mexico. Differences in 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
Don Julio 1942 Añejo • Small Batch	13.50	25.00
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 Chichicapa • Espadín • 92 PROOF	7.50	12.00
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
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. 13 • Tepezate & Tobalá • 94 PROOF	8.00	13.00
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. 17 • Rare Wild Lumbre & Espadín • 94 PROOF	8.50	13.50
Mezcalero No. 19 • Ciriál & Espadín • 96 PROOF	8.50	13.50

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

Creature Comforts TROPICALIA IPA, 6.5%	5.75
Michelob Ultra	4.00
Monday Night BLIND PIRATE IPA, 7.4%	6.00
Monday Night DR. ROBOT BLACKBERRY SOUR, 5%	5.50
Monday Night HAN BROLO HAZY PALE ALE, 4.7%	5.50
Monday Night RUCKSACK HEFEWEIZEN, 4.9%	5.00
Pabst Blue Ribbon 16 oz CAN	3.50
Reformation CADENCE BELGIAN ALE, 6.9%	5.50
Second Self THAI WHEAT, 5.1%	5.25
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



SPECIALTY DRINKS



PLEASE NOTE: WE DO NOT MAKE ANY FROZEN DRINKS

HOUSE MARGARITA

A simple classic made with quality ingredients. Pure blanco tequila, triple sec, lime juice and sweet & sour.

GLASS: 7.00 / PITCHER: 27.00

CHIEF'S TEXAS MARGARITA

Reposado tequila, Grand Marnier, sweet & sour and a splash of oj. 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. Made with spicy habanero-infused tequila, orange liqueur, sweet & sour and 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

EXCLUSIVO MARGARITA

Our exclusive single barrel, double-aged Partida Reposado, Grand Marnier, fresh lime, agave nectar and grapefruit. 12.00

CANTINA MARGARITA

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

POMEGRANITE MARGARITA

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

TAMARINDO MARGARITA

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

VIVA LA VIDA SMOKY MARGARITA

The smoky flavor of Vida Mezcal shaken with fresh citrus juices and agave nectar. Served with a chile-sugar rim. 9.50

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

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

OAXACAN SUNSET

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

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

BEEKEEPER

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

HOT 'LANTA

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

PATIO COLA

Fortaleza Blanco tequila, Mexico's Fernet-Vallet liqueur, Dolin Véritable Génepy liqueur, velvet falernum and fresh citrus. It's like a boozy herbal cola circa the 1800s. 9.50

LUCKY GINGER

Suerte Reposado Tequila, ginger liqueur, fresh citrus, agave nectar, bitters and mint. 10.00

SEASONAL COCKTAILS

HIBISCUS DREAM

Purasangre Blanco tequila, our homemade Jamaica, fresh citrus, agave nectar and bitters. 9.00

OLD LINWOOD

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

OAXACAN NEGRONI

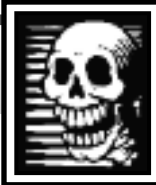
Mina Real mezcal from Oaxaca, Campari, Byrrh Grand Quinquina, fresh lime, and a Luxardo cherry. 9.50

† 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



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 guidelines below help us run our restaurant efficiently and ensure that we all have a good time. If you have a problem 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 and do not 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.