



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 ★ FRIDAY-SATURDAY 11AM-11PM ★ CLOSED SUNDAY

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



STARTERS



CHIPS & SALSA

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

GUACAMOLE

Avocado, tomato, onion, cilantro, lime, jalapeño and serrano peppers. Served with a basket of tortilla chips. 4.50

SHRIMP CEVICHE *

Chilled citrus-marinated shrimp combined with tomato, red onion, serrano pepper, cilantro and avocado. 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

THE THREE AMIGOS

Queso Dip, Guacamole, Salsa Fresca and tortilla chips. 9.25

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

BOTTLED MEXICAN SODAS

STRAWBERRY * GRAPEFRUIT * LIME * ORANGE * APPLE
PINEAPPLE * MEXICAN COCA-COLA 2.00

SOUP & SALAD

YUCATAN SALAD

Grapefruit, 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

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 + 5.00

★ ADD GRILLED ADOBO STEAK + 7.50

RED GOAT SOUP

Slow-cooked GOAT, chile de arbol and guajillo broth, rice, onion and cilantro.

SMALL BOWL 5.00 ★ BIG-ASS BOWL 9.00

TAMALES

AZTECA

PORK, red chiles, garlic and onion. Steamed in a banana leaf. Served with salsa verde. 4.50

TOMATILLO CHICKEN

CHICKEN, grilled jalapeños and tomatillo. Steamed in a banana leaf. Served with salsa verde. 4.50

VEGETARIAN RAJAS

Panela CHEESE, peppers, onions and chile pasilla. Steamed in a corn husk. Served with salsa verde. 4.50

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

FRIED YUCA Tossed in chile powder and queso fresco, served with tomatillo-guacamole sauce. 5.00

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

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

EXTRAS

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

*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. 11.75

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. 12.75

PIPIÁN MOLE

[PREPARED WITH PUMPKIN/SESAME SEEDS AND PEANUTS]

Two CHICKEN enchiladas, chihuahua cheese and pipián green mole sauce. Topped with avocado, tomato, queso fresco, cilantro and sour cream. Served with rice and refried black beans. 12.00

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. 12.50

TACOS

★ SERVED ON SOFT CORN TORTILLAS ★
★ FLOUR TORTILLAS BY REQUEST

CARNE ADOBO

Grilled STEAK marinated in guajillo chile and red pepper, cilantro and onion. 4.50

TINGA DE POLLO

Chipotle CHICKEN, queso fresco, pickled onion, radish, cilantro and salsa árbol. 4.00

BLACKENED TILAPIA

Blackened TILAPIA, pico de gallo and jalapeño mayo. 4.25

AL PASTOR

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

CHIVO

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

CHICHARRON

[LIMITED AVAILABILITY]

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

NOPALITOS DURANGO

Chopped CACTUS, guajillo & pulla chile sauce, grilled queso fresco, cilantro and jicama-cucumber relish. 4.00 [VEGAN? ORDER NO CHEESE]

SHRIMP VERDE

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

CHILE PICANTE

Seasoned dark CHICKEN, spicy habanero salsa and fresh cilantro. 4.00

LENGUA

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

CAULIFLOWER

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

BURRITOS

★ ADD GRILLED JALAPEÑO +75¢ ★ ADD AVOCADO +1.50

CHIPOTLE CHICKEN BURRITO

CHICKEN tinga, refried black beans, Mexican rice, queso fresco, cilantro, sour cream and salsa verde wrapped in a large flour tortilla. 9.00

SPICY PORK BURRITO

Marinated PORK, chile de arbol sauce, chihuahua cheese, Mexican rice, refried black beans, guacamole sauce and sour cream wrapped in a large flour tortilla. 8.50

VEGETALES BURRITO

Grilled CACTUS, poblano pepper, tomato, queso fresco, refried black beans, Mexican rice, poblano and chile arbol salsa wrapped in a large flour tortilla. 9.00

TORTA

A BIG, WARM MEXICAN SANDWICH

STEAK TORTA

Telera bread, skirt steak, refried beans, jalapeño mayo, cotija cheese, lettuce, tomato and pickled red onion.

Served with fried yuca. 14.00

★ ADD AVOCADO +1.50

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

QUESADILLAS

SERVED WITH SOUR CREAM & GAUCAMOLE SAUCE

★ ADD GRILLED JALAPEÑO +75¢ ★ ADD AVOCADO +1.50

CHEESE QUESADILLA

Large flour tortilla and melted CHEESE, plain and simple. 7.50

ADOBO STEAK QUESADILLA

Large flour tortilla, melted cheese, grilled ADOBO STEAK sautéed onions and bell peppers. 12.00

CHICKEN QUESADILLA

Large flour tortilla, melted cheese, CHICKEN TINGA and grilled onions. Served with sour cream and guacamole sauce. 9.75

BEEF BRISKET QUESADILLA

Large flour tortilla, melted cheese, BEEF brisket and grilled onions. 10.00

HOMEMADE DESSERT TWO BANANA EMPANADAS WITH CINNAMON SUGAR ★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.

	POCO (3/4 oz)	MACHO (1 1/2 oz)
ArteNom 1579 Blanco • Single Estate • Highlands	5.75	9.50
ArteNom 1414 Reposado • Single Estate • Highlands	6.75	10.50
ArteNom 1146 Añejo • Single Estate • Highlands	7.75	12.25
Cimarrón Blanco • Highlands Agave, Valley Distillery	4.00	7.00
Cimarrón Reposado • Highland Agave, Valley Distillery	5.00	8.25
Diablito Extra Añejo 3 Year • Valley	13.00	21.00
Fortaleza Blanco • Tahona • Valley	5.50	9.00
Fortaleza Still Strength Blanco • 92 PROOF • Valley	6.50	10.25
Fortaleza Reposado • Tahona • Valley	6.50	10.25
Fortaleza Winter Blend 2019 Reposado • 91 PROOF	9.00	14.50
Fortaleza Añejo • Tahona • Valley	9.25	14.75
Fuenteseca Extra Añejo 8 Year • Highlands	15.50	28.50
Fuenteseca Extra Añejo 12 Year • Highlands	25.00	48.00
G4 Blanco • Crafted with Rainwater • Highlands	5.75	9.50
G4 Reposado • Crafted with Rainwater • Highlands	7.50	12.00
G4 Añejo • Crafted with Rainwater • Highlands	9.00	14.50
G4 Extra Añejo 4 Year • Highlands	12.00	20.00
Milagro Reposado • Highlands	5.25	8.75

	POCO (3/4 oz)	MACHO (1 1/2 oz)
Ocho Blanco • 2016, Los Patos • Highlands	5.75	9.25
Ocho Reposado • 2016, Los Patos • Highlands	7.00	10.75
Partida Blanco • Valley	6.00	9.50
Partida Añejo • Valley	7.50	12.00
Pasote Blanco • Tahona • Highlands	5.00	8.25
Pasote Reposado • Tahona • Highlands	5.50	9.00
Pasote Añejo • Tahona • Highlands	6.75	10.50
Roca Patrón Silver • Tahona • 90 PROOF • Highlands	7.50	12.00
Roca Patrón Reposado • Tahona • 84 PROOF • Highlands	8.25	13.25
Siete Leguas Blanco • Tahona • Highlands	5.25	8.25
Siete Leguas Reposado • Tahona • Highlands	5.75	9.25
Siete Leguas Añejo • Tahona • Highlands	7.00	10.75
Suerte Blanco • Tahona • Highlands	4.75	8.00
Suerte Reposado • Tahona • Highlands	5.25	8.75
Tapatio 110 Blanco • 110 PROOF	5.50	9.00
Tapatio Reposado • Highlands	5.00	8.25
Tapatio Añejo • Highlands	5.50	9.00
Tapatio Excelencia Extra Añejo 15 Year • Highlands	15.00	28.00

MEZCAL

Ancient agave spirit hand-crafted in villages across 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.

	POCO (3/4 oz)	MACHO (1 1/2 oz)
Bozal • Cuixe • 94 PROOF	7.50	12.00
Del Maguey Pechuga • Distilled w/fruit & chicken • 98 PROOF	15.00	27.00
Del Maguey • Tobala • 90 PROOF	13.00	22.00
Del Maguey • Wild Papalome • 96 PROOF	10.75	18.75
Del Maguey Santo Domingo • Espadín • 96 PROOF	7.50	12.00
Don Amado Añejo • Aged Espadín • 87 PROOF	8.75	14.00
Don Amado Arroqueño • Arroqueño • 92 PROOF	9.00	14.50
Don Amado Largo • Largo (Karwinski Family) • 92 PROOF	9.00	14.50
Don Amado Pechuga • Distilled w/fruit & spices • 92 PROOF	9.25	14.25
El Jologorio • Mexicano • 94 PROOF	12.00	20.00
Estancia Raicilla • Maximiliana • 90 PROOF	5.00	8.25
Leyenda Durango • Cenizo • 94 PROOF	8.50	13.50
Leyenda Guerrero • Cupreata • 90 PROOF	7.50	12.00
Leyenda Pueblo • Tobala • 96 PROOF	8.00	13.00
Leyenda San Luis Potosí • Verde • 84 PROOF	7.75	12.25
Los Nahuales Reposado • Aged 11 months • 84 PROOF	7.50	12.00
Mezcal Nacional 1937 • Wild Cirial • 97 PROOF	9.00	14.50
Mezcal Nacional 1938 • Cirial & Espadín • 91 PROOF	8.50	13.50
Mezcal Vago Elote • Infused w/Roasted Corn • 101 PROOF	5.50	9.00
Mezcal Vago Espadín • 101 PROOF	5.25	8.75
Mezcal Vago Ensemble • Espadín, Coyote & Mexicano • 103 PROOF	7.75	12.25
Mezcal Vago Mexicano • Mexicano • 104 PROOF	8.75	14.00

	POCO (3/4 oz)	MACHO (1 1/2 oz)
Mexicat Raicilla • Maximiliana • 80 PROOF	7.00	10.75
Montelobos • Espadín • 86 PROOF	5.50	9.00
Nuestra Soledad, Matatlán • Espadín • 90 PROOF	4.75	8.00
Pierde Almas • Dobadaán • 102 PROOF	8.75	14.00
Rancho Tepúa Bacanora • Pacifica • 96 PROOF	6.00	9.75
Reyes y Cobardes • Cenizo • 83 PROOF	5.00	8.25
Reyes y Cobardes • Salmiana • 83 PROOF	5.00	8.25
Scorpion Tobala Añejo • Aged 1-2 years • 80 PROOF	16.00	30.00

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	9.00	14.50
Mezcalero No.15 • Semi-wild Sierra Negra • 94 PROOF	9.00	14.50
Mezcalero No.16 • Semi-wild Madrecuixe • 94 PROOF	8.50	13.50
Mezcalero No.17 • Lumbre & Espadín • 96 PROOF	8.75	14.00
Mezcalero No.18 • Blend of four agave • 94 PROOF	8.50	13.50
Mezcalero No.19 • Cirial & Espadín • 96 PROOF	8.50	13.50
Mezcalero No.20 • Arroqueño • Clay Still • 96 PROOF	9.00	14.50
Mezcalero No.21 • Cirial, Tepeztate & Tobala • 96 PROOF	9.00	14.50
Mezcalero No.22 • 100% Wild Bicuishe • 95 PROOF	9.00	14.50
Mezcalero No.23 • 100% Wild Sierrudo • 92 PROOF	9.00	14.50

BEER & WINE

MEXICAN BEER

Bohemia	4.50
Corona	4.50
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
Tecate	3.50

DOMESTIC & CRAFT BEER

Bell's Brewery BRIGHT WHITE ALE	5.00
Creature Comforts TROPICALIA	6.00
El Sully Lager 21ST AMENDMENT BREWERY	4.50
Laughing Skull AMBER ALE, LOCAL - 5.3%	4.50
Mexican Empire ARCHES BREWING - 5.2%	4.50
Michelob Ultra	4.00
Mobcraft BAT\$HIT CRAZY COFFEE ALE	6.00
Pabst Blue Ribbon 16 oz CAN	3.50
Treehorn DRY CIDER, LOCAL - 5.9%	6.00
Stone Brewing XOCOFEZA MOCHA STOUT	7.00

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 tequila6.50 BEER & SHOT

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



HOUSE MARGARITA

A simple classic made with quality ingredients. Pure blanco tequila, triple sec, lime juice and sweet & sour. GLASS: 8.00 / 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. Pure, simple and delicious! 9.50 ★ ASK ABOUT MAKIN' IT SPICY!

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

JALISCO SUMMER MARGARITA

Tapatio 110 Blanco Tequila, fresh fruit blend of watermelon, cucumber, pineapple and lime, agave nectar and mint. 9.50

COCKTAILS

TRANQUILO

PuraSangre Blanco Tequila, 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 and fresh citrus juice. Served with a crystalized honey rim. 9.75

HECK YEAH

Tapatio Blanco Tequila, Vida Mezcal, Chinola Passionfruit Liqueur, fresh lime and agave nectar. 9.50

DIABLITO

Montelobos Mezcal, Pueblo Viejo Tequila, Ancho Reyes Chile Liqueur, cherry liqueur, fresh lime and sal de gusano. 9.50

OAXACAN SUNSET

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

EL BALERO

La Gritona Reposado Tequila, amaretto, fresh lime juice, and fresh orange juice. Served with a chile-sugar rim. 9.00

PALOMA NO. 7

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

BANANA HAMMOCK

Tropical mix of Thai spiced rum, banana liqueur and pineapple juice. 8.50

TÍO TIKI

Small-batch rum from Oaxaca mixed with Mexican coconut rum liqueur, Velvet Falernum and fresh lime juice. 9.50

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

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.