



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

MEXICAN PORK RIBS

Grilled, sweet & spicy pork ribs with a pineapple dipping sauce. 9.00

QUESO DIP

Melted cheese mixed with tomatoes and jalapeños. Served with a basket of tortilla chips. 5.00

★ ADD A SIDE OF CHORIZO +1.50

THE THREE AMIGOS

Queso Dip, Guacamole, Salsa Fresca and tortilla chips. 9.50

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

AGUAS FRESCAS Served over ice. 3.00

HORCHATA SWEET RICE MILK WITH CINNAMON

TAMARINDO THE TART PULP OF THE TAMARIND POD

JAMAICA HIBISCUS FLOWER TEA SWEETENED WITH SUGAR

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

SOUP & SALAD

POZOLE VERDE SOUP

PORK, hominy, and mole verde broth. Topped with radish, queso fresco, fresh jalapeños, onions and avocado.
SMALL BOWL 5.00 ★ BIG-ASS BOWL 9.00

RED GOAT SOUP

GOAT, chile de arbol and guajillo broth, rice, onion and cilantro. SMALL BOWL 5.00 ★ BIG-ASS BOWL 9.00

BONE GARDEN SALAD

Mixed greens, fresh blend of black beans, corn, tomato, onions and bell pepper, and tortilla strips. Choose Cilantro-Lime Vinaigrette or Creamy Avocado dressing. 7.00
★ ADD SEASONED GRILLED CHICKEN + 5.00
★ ADD GRILLED ADOBO STEAK + 7.00

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

TAMALES

AZTECA

PORK, red chiles, garlic and onion. Steamed in a banana leaf. Served with salsa verde. 5.00

TOMATILLO CHICKEN

CHICKEN, grilled jalapeños and tomatillo. Steamed in a banana leaf. Served with salsa verde. 5.00

VEGETARIAN RAJAS

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

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 topped with mayonnaise, chili powder, queso fresco and lime. 3.50

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	PICO DE GALLO 4 oz.....2.50	FRESH AVOCADO SLICES.....2.00	FRESH DICED JALAPEÑOS......75¢
CHILE DE ÁRBOL SAUCE 2 oz.....75¢	GUACAMOLE SAUCE 2 oz.....75¢	SOUR CREAM......75	GRILLED JALAPEÑOS......75¢
ÁRBOL SAUCE 2 oz......75¢	SALAD DRESSING 2 oz......75¢	SHREDDED MONTEREY CHEESE....1.00	CORN OR FLOUR TORTILLAS.....1.00
HABANERO SAUCE 2 oz......75¢	GROUND CHORIZO 3 oz.....1.50	RADISH SLICES......50¢	PICKLED RED ONIONS......50¢
SALSA VERDE 4 oz.....1.25	SIDE OF GUACAMOLE 2 oz.....3.00	FRESH ONION & CILANTRO.....50¢	PICKLED 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 ★ GRILLED FLOUR TORTILLAS BY REQUEST ★

CARNE ADOBO

Grilled STEAK marinated in guajillo chile and red pepper, cilantro and onion. 4.75

SHRIMP VERDE

Sauteéd SHRIMP, pipián mole sauce, fresh cabbage and cilantro. 4.75

AL PASTOR

Marinated PORK grilled with pineapple, guajillo peanut sauce, cabbage, cilantro and onion. 4.25

CHIVO

Braised goat, avocado, cilantro, onion and salsa verde. 4.25

CHICHARRON [LIMITED AVAILABILITY]

Crispy fried PORK BELLY, onion, cilantro, cabbage and salsa verde. 4.25

TINGA DE POLLO

Chipotle CHICKEN, queso fresco, pickled red onion, radish, cilantro and salsa de árbol. 4.25

CHILE PICANTE

Seasoned dark CHICKEN, spicy habanero salsa and fresh cilantro. 4.25

LENGUA

Seasoned BEEF TONGUE, grilled onion, radish, cilantro and salsa verde. 4.25

CAULIFLOWER

Sauteéd CAULIFLOWER, red bell pepper, mashed potatoes, chile arbol sauce, cabbage, cilantro and pumpkin seeds. 4.25

BURRITOS

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

CHIPOTLE CHICKEN BURRITO

CHICKEN tinga, roasted poblano pepper, 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. 9.00

TOSTADAS

CRISPY, FLAT CORN TORTILLA WITH TOPPINGS

TOSTADA DE PUERCO

Topped with refried black beans, guajillo PORK, queso fresco, cabbage, red onion, tomato, sour cream, cilantro and spicy salsa de árbol. 6.00

TOSTADA DE NOPALITOS

Topped with mashed potatoes, chopped CACTUS cooked in guajillo and pulla chile sauce, queso fresco, cabbage, red onion, tomato, sour cream, cilantro and spicy salsa de árbol. 6.00

EMPANADAS

HOLY CHORIZO

Mexican-style CHORIZO, monterey cheese and scallions. Served with guajillo peanut sauce. 3.50

CITRUS SHRIMP

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

QUESADILLAS

SERVED WITH SOUR CREAM & GUACAMOLE SAUCE

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

CHEESE QUESADILLA

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

CHICKEN QUESADILLA

Large flour tortilla, melted cheese, CHICKEN TINGA and grilled onions. 9.75

BEEF BRISKET QUESADILLA

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

HOMEMADE DESSERTS TWO BANANA EMPANADAS + CINNAMON SUGAR ★ ALMOND FLAN + 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.

	POCO (3/4 oz)	MACHO (1 1/2 oz)
ArteNom 1549 Blanco • Certifid Organic • Valley	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	4.50	7.50
Cimarrón Reposado • Highland Agave, Valley Distillery	5.00	8.25
Diablito Extra Añejo 3 Year • Certifid Organic • Valley	13.00	21.00
Don Fulano Blanco • Highlands	5.50	9.75
Don Fulano Blanco Fuerte • 100 PROOF • Highlands	7.75	12.25
Don Fulano Reposado • Highland Agave, Valley Distillery	7.75	12.25
Don Fulano Añejo • Highland Agave, Valley Distillery	9.00	14.50
Don Fulano Extra Añejo 5 Year • Highlands	16.00	30.00
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 Añejo • Tahona • Valley	9.25	14.75
Fuenteseca Extra Añejo 8 Year • Highlands	15.50	28.50
G4 Blanco • Crafted with Rainwater • Highlands	5.75	9.50
G4 Reposado • Crafted with Rainwater • Highlands	7.50	12.00

	POCO (3/4 oz)	MACHO (1 1/2 oz)
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
Ocho Blanco • 2017, Los Nopales • Highlands	5.75	9.25
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
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	6.00	9.50
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)
Alipús Santa Ana • Espadín • 95 PROOF	5.25	8.75
Bozal • Cuixe • 94 PROOF	7.50	12.00
Del Maguey Pechuga • Distilled w/fruit & chicken • 98 PROOF	15.00	27.00
Del Maguey • Tobalá • 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 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
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 Potosi • Verde • 84 PROOF	7.75	12.25
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 Ensemble • Espadín, Coyote & Mexicano • 103 PROOF	7.75	12.25
Mezcal Vago Mexicano • Mexicano • 104 PROOF	8.75	14.00
Mezcal Vago Tobalá • Tobalá • 100 PROOF	9.00	14.50
Mexicat Raicilla • Maximiliana • 80 PROOF	7.00	10.75
Montelobos • Espadín • 86 PROOF	5.50	9.00

	POCO (3/4 oz)	MACHO (1 1/2 oz)
Nuestra Soledad, Matatlán • Espadín • 90 PROOF	4.75	8.00
Palenqueros Onofre Ortiz • 5 Agave Blend • 96 PROOF	7.50	12.00
Palenqueros Valente Garcia • 3 Agave Blend • 99 PROOF	7.50	12.00
Pierde Almas • Dobadaán • 102 PROOF	8.75	14.00
Rancho Tepúa Bacanora • Pacifica • 96 PROOF	6.00	9.75
Reyes y Cobardes • Cupreata • 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
Modelo Especial	4.50
Negra Modelo	4.50
Pacifico	4.50
Tecate	3.50

DOMESTIC & CRAFT BEER

Creature Comforts TROPICALIA IPA	6.00
Laughing Skull AMBER ALE, LOCAL - 5.3%	4.50
Michelob Ultra	4.00
Pabst Blue Ribbon 16 oz CAN	3.50

CRAFT BEER

Our seasonal and limited edition craft beer selections are listed on our Weekly Specials Menu.

* ASK YOUR SERVER FOR DETAILS *

HOUSE WINES

BY THE GLASS • 6oz	8.00
Spanish White • 100% VIURA GRAPE	
Spanish Red Blend • 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! 10.00

CANTINA MARGARITA

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

TAMARINDO MARGARITA

Reposado Tequila, Grand Marnier, agave nectar and fresh citrus juice mixed with our homemade Tamarindo. 10.00

POMEGRANITE MARGARITA

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

VIVA LA VIDA SMOKY MARGARITA

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

HIBISCUS DREAM MARGARITA

Overproof Blanco Tequila, our homemade Jamaica, fresh citrus, agave nectar and bitters. 9.50

SOUTHERN HOSPITALITY MARGARITA

La Gritonia Reposado Tequila, Vida Mezcal, peach puree, fresh lime, fresh orange juice and peach bitters. 9.50

SEASONAL MARGARITA: JALISCO SUMMER

Overproof Blanco Tequila, fresh fruit blend of watermelon, cucumber, pineapple and lime, agave nectar and mint. 12.00

COCKTAILS

OAXACAN SUNSET

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

BEEKEEPER

Tapatio 110 Blanco Tequila, Combier liqueur, honey and fresh citrus juice. Served with a crystalized honey rim. 10.25

CREAMY HO

Barrel-aged Añejo tequila mixed with our homemade creamy Horchata. Served chilled and finished with a Mexican chocolate sugar rim. 9.75

WHISK-BISCUS

High West Whiskey, our homemade Jamaica agua fresca, orgeat, fresh lemon and hibiscus bitters. 9.50

PALOMA NO. 7

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

★ SHOTS! ASK YOUR SERVER ABOUT OUR SHOT OF THE WEEK ★

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.