



# 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-10:30PM ★ CLOSED SUNDAY**

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



# STARTERS



**CHIPS & SALSA** Homemade Salsa Fresca served with a big basket of tortilla chips. 3.75

## GUACAMOLE

Avocado, tomato, onion, cilantro, lime, jalapeño and serrano peppers. Served with a basket of tortilla chips. 6.00

## FRIED YUCA

Thick yuca fries tossed in chile powder and queso fresco. Served with guacamole sauce. 6.25

## QUESO DIP

Melted cheese, tomatoes and jalapeños. Served with a basket of tortilla chips. 6.50

★ ADD A SIDE OF CHORIZO +2.50

## THREE AMIGOS

Queso Dip, Guacamole, Salsa Fresca and tortilla chips. 15.00

# BEVERAGES

## SOFT DRINKS & MORE

COCA-COLA \* DIET COKE [12 OZ CAN] 2.50

MEXICAN COKE \* MEXICAN SPRITE [12 OZ BOTTLE] 3.50

FEVER TREE CLUB SODA [6.8 OZ BOTTLE] 3.00

ORGANIC LEMONADE [12 OZ CAN] 6.00 \* FIJI WATER [16.9 OZ BOTTLE] 4.00

TOPO CHICO SPARKLING MINERAL WATER [12 OZ BOTTLE] 3.75

**AGUAS FRESCAS** MADE FROM SCRATCH 3.75

HORCHATA \* SWEET RICE MILK WITH CINNAMON

TAMARINDO \* THE TART PULP OF THE TAMARIND POD

**JARRITOS MEXICAN SODA** 3.50

STRAWBERRY \* GRAPEFRUIT \* ORANGE \* APPLE \* PINEAPPLE

**BREWED ICED TEA** SWEET OR UNSWEET 3.50

# SOUP & SALAD

## FEATURED SOUP

Check the SPECIALS MENU or ask your server about this week's featured soup.

## BONE GARDEN SALAD

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

Choose Cilantro-Lime Vinaigrette or Creamy Avocado dressing. 8.50

★ ADD SEASONED GRILLED CHICKEN BREAST + 6.00

★ ADD GRILLED ADOBO STEAK + 8.25

## SMALL SALADS

★ PERFECT AS A STARTER OR SIDE DISH ★

## YUCATAN SALAD

Grapefruit, fresh avocado, mixed greens, red onion, sunflower seeds, citrus vinaigrette dressing. 6.00

## BETABEL SALAD

Roasted beets, mixed greens, oranges, queso fresco, toasted pumpkin seeds, Oaxacan vinaigrette dressing. 6.00

# TAMALES

## AZTECA

Seasoned pork, red chiles, garlic and onion. Steamed in a banana leaf. Served with salsa verde. 5.75

## TOMATILLO CHICKEN

Chicken, grilled jalapeños and tomatillo. Steamed in a banana leaf. Served with salsa verde. 5.75

# SIDE DISHES

## HOMEMADE RICE & BEANS

Choose a traditional side of Mexican Rice, Whole Black Beans or Refried Pinto Beans.

★ 3.25 EACH ★ 4.50 FOR COMBO ★ PINTO NOT VEGETARIAN

## FRESH MEXICAN SLAW

Homemade with red cabbage, sweet peppers, fresh garlic and apple cider vinegar. 3.00

## ESQUITE IN THE BOWL

Yellow corn cut off the cob, served in a bowl topped with mayonnaise, chili powder, queso fresco and lime. 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. 4.75

# EXTRAS

SALSA FRESCA 4 oz.....1.50	PICO DE GALLO 4 oz.....2.75	FRESH AVOCADO SLICES.....2.75	FRESH DICED JALAPEÑOS.....1.00
CHILE DE ÁRBOL SAUCE 2 oz.....75¢	GUACAMOLE SAUCE 2 oz.....1.00	SOUR CREAM.....75¢	GRILLED JALAPEÑOS.....1.25
SPECIAL ÁRBOL SAUCE 2 oz.....75¢	SALAD DRESSING 2 oz.....75¢	SHREDDED MONTEREY CHEESE....1.50	CORN OR FLOUR TORTILLAS.....1.25
HABANERO SAUCE 2 oz.....75¢	GROUND CHORIZO 3 oz.....2.50	RADISH SLICES.....50¢	PICKLED RED ONIONS.....75¢
SALSA VERDE 4 oz.....1.50	SIDE OF GUACAMOLE 2 oz.....3.25	FRESH ONION & CILANTRO.....50¢	PICKLED JALAPEÑOS.....1.00

\*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 pipián green mole sauce, cheese and sour cream. 5.50

### QUESO MUSHROOM

Two cheese enchiladas with sautéed mushrooms and onions. Topped with verde sauce, chihuahua cheese, queso fresco and sour cream. Served with rice and black beans. 12.75

### BIRRIA BRISKET

Two beef brisket enchiladas, chihuahua cheese and red tomatillo sauce. Topped with sour cream and queso fresco. Served with rice, refried pinto beans and a fresh salad. 15.00

### 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 pinto beans. 14.00

### SHRIMP NUEVO

Two garlic-sautéed shrimp and chihuahua cheese enchiladas. Topped with verde sauce, chihuahua cheese, queso fresco and sour cream. Served with rice and black beans. 15.00

# TACOS

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

### CARNE ADOBO

Grilled flank steak marinated in guajillo chile and red pepper. Topped with cilantro and onions. 5.50

### SHRIMP VERDE

Sautéed shrimp in pipián mole sauce. Topped with fresh cabbage and cilantro. 5.50

### CHIVO

Slow-braised goat topped with avocado, cilantro, onion and salsa verde. 4.75

### CHICHARRON LIMITED AVAILABILITY

Crispy fried pork belly topped with onion, cilantro, fresh cabbage and salsa verde. 4.75

### CHILE PICANTE SPICY!

Seasoned dark chicken topped with a fresh habanero salsa and cilantro. 4.75

### TINGA DE POLLO

Chipotle chicken topped with queso fresco, pickled red onion, radish, cilantro and salsa de árbol. 4.75

### AL PASTOR

Chopped seasoned pork grilled with pineapple, salsa verde, fresh cabbage, cilantro and onion. 4.75

### MUSHROOM

Seasonal mushrooms sautéed with onions, creamy leek sauce, fresh red cabbage and cilantro. 4.75

# BURRITOS

★ ADD GRILLED JALAPEÑO +1.25 ★ ADD AVOCADO +2.00 ★ ADD SPICY HABANERO SALSA +75¢

### CHIPOTLE CHICKEN

Chicken tinga, roasted poblano pepper, refried pinto beans, Mexican rice, queso fresco, cilantro, sour cream and salsa verde. Served with guacamole sauce. 10.00

### SPICY PORK

Marinated pork, chile de arbol sauce, chihuahua cheese, whole black beans, Mexican rice and guacamole sauce. Served with sour cream. 10.00

### GRILLED STEAK

Grilled steak, monterey jack cheese, pico de gallo, whole black beans, Mexican rice, guacamole sauce and grilled onions. Served with extra guacamole sauce. 12.75

# RIBS

### MEXICAN PORK RIBS

Grilled, sweet & spicy ribs with a pineapple dipping sauce. Served with white rice and vinegar slaw. 12.50

# EMPANADAS

SAVORY FRIED PASTRIES SERVED WITH GUACAMOLE SAUCE

### HOLY CHORIZO

Mexican-style chorizo, chihuahua cheese and onion. 4.50

### CITRUS SHRIMP

Shrimp, monterey cheese, citrus, tomatoes, onion, jalapeño and cilantro. 4.50

### BIRRIA QUESO

Homemade birria-style brisket and chihuahua cheese. 4.50

# QUESADILLAS

★ ADD GRILLED JALAPEÑO +1.25 ★ ADD AVOCADO +2.00

### CHICKEN TINGA

Large flour tortilla, melted cheese, shredded chicken tinga and grilled onions. Served with sour cream & guacamole sauce. 11.50

### BEEF BRISKET

Large flour tortilla, melted cheese, beef brisket, salsa verde and grilled onions. Served with sour cream & guacamole sauce. 12.75

# DESSERTS

TWO BERRY EMPANADAS + SWEET BERRY SAUCE 7.00 ★ FRIED CHEESECAKE + SWEET BERRY SAUCE 8.00





# 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.

	<b>POCO</b> (3/4 oz)	<b>MACHO</b> (1 1/2 oz)
Alma del Jaguar Blanco • Highlands.....	7.50	12.00
ArteNom 1123 Blanco • Valley • Rested in Mezcal Barrels.....	8.00	13.00
ArteNom 1414 Reposado • Single Estate • Highlands.....	8.00	13.00
ArteNom 1146 Añejo • Single Estate • Highlands.....	10.00	17.00
Cascahuín Plata 48% • 96 PROOF • Valley.....	6.50	11.00
Cimarrón Blanco • Highlands Agave, Valley Distillery.....	4.75	7.75
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.....	19.00	33.00
El Tequileño Reposado Gran Reserva • Highland Agave.....	7.75	12.25
El Tesoro Reposado • Tahona • Highlands.....	8.00	14.00
El Tesoro Añejo • Tahona • Highlands.....	11.00	16.00
Fortaleza Blanco • Tahona • Valley.....	6.50	11.00
Fortaleza Blanco Still Strength • 92 PROOF.....	8.00	13.00
Fortaleza Reposado • Tahona • Valley.....	8.00	14.00
Fortaleza Añejo • Tahona • Valley.....	10.50	19.00
Fuenteseca Extra Añejo 11 Year • Highlands.....	38.00	70.00
Mijenta Maestra Sel. No. 1 • 100 PROOF • Highlands.....	10.00	17.00
Mijenta Reposado • Highlands.....	8.00	13.00
Mijenta Añejo • Highlands.....	20.00	35.00
Milagro Reposado • Highlands.....	5.50	9.00
Ocho Blanco • 2023, Potrero Grande Ranch • Highlands.....	6.00	10.00
Ocho Reposado • 2023, San Jerónimo Ranch • Highlands.....	8.00	14.00

	<b>POCO</b> (3/4 oz)	<b>MACHO</b> (1 1/2 oz)
Ocho Añejo • 2022, El Nacimiento Ranch • Highlands.....	9.50	15.00
Ocho Plata Puntas • 108 PROOF • Distiller's Cut • 2024.....	10.00	17.00
Partida Añejo • Valley.....	7.50	12.00
Partida Elegante Extra Añejo • Valley.....	42.00	80.00
Partida "Roble Fino" Reposado Cristalino • Valley.....	16.00	30.00
Pasote Blanco • Tahona • Highlands.....	5.00	8.25
Pasote Reposado • Tahona • Highlands.....	5.50	9.00
Pasote Añejo • Tahona • Highlands.....	6.75	10.50
Pasote Extra Añejo • Tahona • Highlands.....	16.00	30.00
San Matias Blanco • Tahona • Highlands.....	7.50	12.00
San Matias Reposado • Tahona • Highlands.....	7.75	13.00
San Matias Añejo • Tahona • Highlands.....	8.00	14.00
Siembra Azul Blanco • Estate Grown • Highlands.....	6.00	10.00
Siembra Valles Blanco • Single Estate • Valley.....	6.00	10.00
Siembra Valles High Proof Blanco • 92 PROOF • Valley.....	7.50	12.00
Siete Leguas Blanco 70th Anniversary • 84 PROOF.....	15.50	25.00
Siete Leguas Blanco • Tahona • Highlands.....	5.25	8.25
Siete Leguas Reposado • Tahona • Highlands.....	7.75	12.25
Tapatio Reposado • Highlands.....	6.00	10.00
Tapatio Añejo • Highlands.....	6.75	10.50
Tapatio Excelencia Extra Añejo 4 Year • Highlands.....	15.00	28.00
Volans Blanco • Tahona • Highlands.....	5.50	9.00
Volans Still Strength • 106 PROOF • Tahona • Highlands.....	9.75	15.50
Volans Reposado • Tahona • Highlands.....	5.75	9.50

# 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.

	<b>POCO</b> (3/4 oz)	<b>MACHO</b> (1 1/2 oz)
Alipús San Andres • Espadín • 94.4 PROOF.....	5.50	9.00
Balancan Destilado • Papalome • Clay Pot Still • 92 PROOF.....	16.00	30.00
Cinco Sentidos • Espadín Capon • 97 PROOF.....	10.00	18.00
Del Maguey • Wild Papalome • 96 PROOF.....	10.75	18.75
Don Mateo Alto, Michoacán • Inaequidens • 92 PROOF.....	9.25	14.75
Don Mateo, Michoacán • Cupreata • 92 PROOF.....	7.50	12.00
El Jologorio Black Bottle • Arroqueño • 100 PROOF.....	17.50	33.00
El Jologorio • Mexicano • 94 PROOF.....	12.00	20.00
Erstwhile Tobará • Tobará • 88 PROOF.....	10.00	18.00
Gracias a Dios • Tepextate • 90 PROOF.....	8.50	13.00
La Luna, Michoacán • Manso Sahuayo • 97 PROOF.....	9.25	14.75
La Luna, Michoacán • Chino • 97 PROOF.....	9.25	14.75
La Remilgosa • Verde • 102 PROOF.....	9.50	15.00
Las Perlas de Jalisco • Raicillero • 96 PROOF.....	10.50	19.00
Leyenda Oaxaca • Cuixe • 92 PROOF.....	10.50	19.00

	<b>POCO</b> (3/4 oz)	<b>MACHO</b> (1 1/2 oz)
Leyenda Vinata Solar • Steam Cooked Cenizo • 92 PROOF.....	9.50	15.00
Mezcal Vago Elote • Infused w/Roasted Corn • 101 PROOF.....	5.50	9.00
Mexicat Raicilla • Maximiliana • 80 PROOF.....	7.00	10.75
Nacional 1938 • Espadín-Cirial • 91 PROOF.....	8.75	14.00
Neta • Tepextate • 94.6 PROOF.....	17.50	33.00
Nuestra Soledad, San Baltazar • Espadín • 94 PROOF.....	5.50	9.00
Palenqueros Alberto Ortiz • Madrecuisse • 106 PROOF.....	8.00	13.00
Palenqueros Baltazar Cruz • Tobará • 97 PROOF.....	9.50	15.00
Rayo Seco • Sacatoro • 104 PROOF.....	8.50	13.50
Real Minero • Barril • 100 PROOF.....	14.50	27.00
Real Minero • Wild Largo • 96 PROOF.....	15.00	28.00
Rezpiral Series 5 • Arroqueño • 93 PROOF.....	13.00	24.00
Reyes y Cobardes • Salmiana • 83 PROOF.....	5.00	8.25
Yuu Baal • Tepestate • Harvested at 25-30 yrs • 96 PROOF.....	12.50	23.00
Yuu Baal • Tobará • Aged 12 mo in Glass • 100 PROOF.....	12.00	22.00

# BEER & WINE

## MEXICAN BEER

Corona.....	6.00
Corona Light.....	6.00
Dos XX Ambar.....	5.75
Dos XX Lager.....	5.75
Modelo Especial.....	6.00
Monopolio IPA Especial.....	6.50
Negra Modelo.....	6.00
Pacifico.....	6.00
Tecate.....	4.25

## DOMESTIC & CRAFT BEER

Creature Comforts TROPICALIA IPA.....	6.00
Miller Lite.....	4.50
Pabst Blue Ribbon 16 oz CAN.....	4.00
Stone Brewing BUENAVEZA MEXICAN LAGER.....	6.00

### CRAFT BEER

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

## 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 tequila.....8.00 BEER & SHOT

## YES, WE MAKE MICHELADAS

Mexican beer cocktail with salt, lime juice, hot sauce and seasonings. BEER +1.00

**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: 9.00 / PITCHER: 32.00

## 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: 9.50 / PITCHER: 37.00

## 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: 9.25

# FRESH MARGARITAS

## MIJENTA MARGARITA

Mijenta Blanco Tequila, agave nectar and fresh lime juice. Pure, simple and delicious! 10.50 ★ 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! 11.00

## CANTINA MARGARITA

Classic combination of Tapatio Blanco Tequila, Cointreau and fresh lime. Extra tasty without extra sweetness. 10.50

## TAMARINDO MARGARITA

Reposado Tequila, Grand Marnier, agave nectar and fresh citrus juice mixed with our homemade Tamarindo. 11.00

## POMEGRANATE MARGARITA

Tapatio Blanco Tequila, Cointreau, Pama liqueur, fresh lime and a little agave nectar. 10.50

## VIVA LA VIDA SMOKY MARGARITA

Smoky Producer Mezcal shaken with fresh citrus juices and agave nectar. Served with a chile-sugar rim. 10.50

## SMOKEBERRY MARGARITA

Smoky Producer Mezcal, blueberry liqueur, fresh blackberry syrup, fresh lime and a little agave nectar. 11.00

## EL DOBLE MARGARITA

Suerte Reposado and Añejo Tequilas, Grand Marnier, agave nectar and fresh lime. 14.00

# COCKTAILS

## MICHOACÁN KIWI DAIQUIRI

Uruapan Charanda Blanco Rum, kiwi puree, fresh lime juice and simple syrup. 10.50

## BEEKEEPER

Tapatio 110 Proof Blanco Tequila, Combier liqueur, honey and fresh citrus juice. Served with a crystalized honey rim. 13.00

## RATTLESNAKE

A smoky and spicy cocktail featuring Nocheluna Sotol, strawberry puree, sotol honey, fresh lemon and fire tincture. Garnished with a toasted sesame and rose. 14.00

## PEACHES 'N BONE

Mijenta Blanco Tequila, Cointreau, Peach Puree, Fresh Lime and our custom Peach Pechuga Mezcal crafted by La Luna Distillery located in Michoacán, Mexico. 15.00

## EL PAJARETE

Horchata party time! Partida Añejo Tequila mixed with our homemade Horchata, Tequila Coffee Liquor, and chipotle cacao bitters. Finished with a Mexican chocolate sugar rim. 12.50

## GOLDEN TURMERIC

Reposado Tequila, turmeric shrub, fresh citrus, agave nectar and bitters. Served with a chile-sugar rim. 11.00

## PALOMA NO. 7

104 proof Blanco Tequila, grapefruit juice, grapefruit shrub, fresh lime, agave nectar and a chile-sugar rim. 13.00

## SMOKED PEAR

Pasote Blanco Tequila, Producer Mezcal, pear liqueur, fresh lime, agave nectar, apple bitters and a chile-sugar rim. 10.50

# SEASONAL SANGRIA

White wine infused with brandy, peach liqueur, orange juice and macerated green grapes, apples and oranges.

GLASS: 9.50 / PITCHER: 37.00





# 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](http://BoneGardenCantina.com), and follow us on Instagram [[@bonegardenatl](https://www.instagram.com/bonegardenatl)] or Facebook.