



MOJITOS, MARGARITAS Y VINOS

LA BODEGUITA • MIAMI BEACH

MOJITOS

CUBA'S FAVORITE

- ★ **MOJITO CLÁSICO** \$17
Bacardi Superior, lime juice, mint leaves, sugar and soda water, South Beach strawberry.
- SÚPER MOJITO** \$22
Sugar, lime juice, hierba buena, mint, house rum and sparkling water.
- MOJITO BIG MAMA** \$44
Sugar, lime juice, hierba buena, house rum and sparkling water.
- JARRA DE MOJITO** \$55
Pitcher. Sugar, lime juice, hierba buena, house rum and sparkling water.
- Add a flavor +\$2: mango, guava, pineapple, passion fruit, coconut, strawberry or kiwi • Red Bull +\$4*

MARGARITAS

SHAKEN, SALTED, SUNNY

- MARGARITA CLÁSICA** \$17
Jose Cuervo tequila, lime juice, dehydrated lime and triple sec.
- SÚPER MARGARITA** \$22
Sugar, lime juice, house tequila and triple sec.
- MARGARITA BIG MAMA DE GUAYABA** \$44
Jose Cuervo tequila, triple sec, lime juice, Guava Real syrup, Tabasco jalapeño, dehydrated lime, jalapeño.
- JARRA DE MARGARITA** \$55
Pitcher. Sugar, lime juice, house tequila and triple sec.
- Add a flavor +\$2: mango, guava, pineapple, passion fruit, coconut, strawberry or kiwi • Red Bull +\$4*

SANGRÍA

RED OR WHITE

- SANGRÍA, COPA** \$16
Glass of red or white sangría.
- SANGRÍA, JARRA** \$55
Pitcher of red or white sangría.

WINE

VINOS

Prices by the glass / bottle

RED • TINTOS

- MALBEC** \$13 / \$48
Trapiche, Argentina. Plum and blackberry with soft tannins and a hint of spice.
- CHIANTI** \$13 / \$48
Toscana, Italy. Bright cherry and dried herbs with lively acidity.
- CABERNET SAUVIGNON** \$13 / \$48
Fetzer, California. Dark berry and cassis with a smooth oak finish.
- MERLOT** \$12 / \$45
Fetzer, California. Soft plum and red fruit with a round, easy finish.
- PINOT NOIR** \$14 / \$52
Castle Rock, California. Light-bodied with cherry, raspberry and a touch of earth.

WHITE • BLANCOS

- MOSCATO** \$12 / \$45
Emilia-Romagna, Italy. Sweet and lightly sparkling with peach and orange blossom.
- CHARDONNAY** \$12 / \$45
Fetzer, California. Apple and tropical fruit with a creamy, toasty finish.
- PINOT GRIGIO** \$12 / \$45
Caposaldo, Veneto, Italy. Crisp and dry with green apple and citrus.
- SAUVIGNON BLANC** \$12 / \$45
Nicolas, Pays d'Oc, France. Fresh and zesty with grapefruit and citrus.

ROSÉ & SPARKLING • ROSADO Y ESPUMOSO

- ROSÉ** \$13 / \$48
Maison Saleya, Provence, France. Dry Provence rosé with strawberry and citrus.
- PROSECCO** \$13 / \$48
Veneto, Italy. Crisp Italian bubbles with green apple and pear.

A 20% service charge is added to every check. Most of it is paid to our service staff in recognition of their service, and the rest is retained by the restaurant to help cover staff wages. This is a service charge, not a tip. Additional gratuity is at your discretion.

