

San Pedro

BAR MENU

MEXICAN BAR & GRILL

sanpedromexicanrestaurants.com

3907 Central Ave Kearny
NE 68847
(308) 238-0092
(308) 234-6077

Tower Beer

Imported: XX, Modelo Special

Domestic: Coors Light, Bud Light, Michelob

Ultra, Miller Lite

Tower Margarita

Reg.

Flavored

**TOWER
MARGARITA**

**TOWER
BEER**



BEER

Domestic

Coors Light, Miller Light,
Michelob Ultra, Bud Light,
Budweiser

Imported

Modelo Especial, Negra Modelo,
Tecate, XX Lager, Corona,
Corona Light, Corona (small), Pacifico,
Victoria.



HOUSE

Margaritas

Regular Lime

Reg.
Jumbo
Monster
Pitcher

**LIME
MARGARITA**

**MANGO
MARGARITA**

Any Flavor

Reg.
Jumbo
Monster
Pitcher

FLAVOR

Margaritas

**STRAWBERRY
MARGARITA**

**BLUE
MARGARITA**

Blue Margarita

Made with Patron Silver, Blue Curacao and sweet & sour.


Skinny Margarita

Regular
Flavor



MARGARONA

**SAN PEDRO
MARGARITA**



CORONARITA

Cadillac Margarita

Made with Jose Cuervo Gold, Triple Sec. Sweet & sour, and a side shot of Grand Marnier.

San Pedro
NEEDS RESTAURANT



**JALAPEÑO
MARGARITA**



Patron Margarita

Made with Patron Silver, Patron Citronge, Sweet & sour, Orange Juice, and splash of lime.



Deluxe Margarita



100%
TE-KILL-YA

Margaritas
MADE ME



CAZUELA

Cazuela

House Tequila
Choice Tequila

Cantarito

House Tequila
Choice Tequila



CANTARITO

San Pedro
MEXICAN RESTAURANT

The image features three tall, elegant glasses of tropical drinks arranged on a dark, textured wooden surface. The background is dark with large green tropical leaves. The top drink is a vibrant red Strawberry Daiquiri, topped with a generous dollop of white whipped cream and garnished with a whole strawberry. The middle drink is a white Piña Colada, also topped with whipped cream and garnished with a slice of pineapple. The bottom drink is a light orange Bahama Mama, served with ice and garnished with a slice of pineapple. In the foreground, there are fresh fruit slices: strawberries, pineapple, and lime.

**STRAWBERRY
DAIQUIRI**

**PIÑA
COLADA**

BAHAMA MAMA

Strawberry Daiquiri
Piña Colada
Long Island Iced Tea
Bahama Mama



**BLOODY
MARY**

**TEQUILA
SUNRISE**

Tequila Sunrise
Bloody Mary

FLAVOR

Mojitos



STRAWBERRY

Regular
Flavor



Draft Beer

Imported

Glass

Mug

Pitcher

- XX
- Modelo Especial

Domestic

Glass

Mug

Pitcher

- Miller Lite
- Bud Light
- Coors Light
- Michelob Ultra



Mixed Drink

Rum Chata San Pedro

Duvalin Shot

Long-Island Iced Tea

White Russian

Tumbleweed

HOUSE

Wines

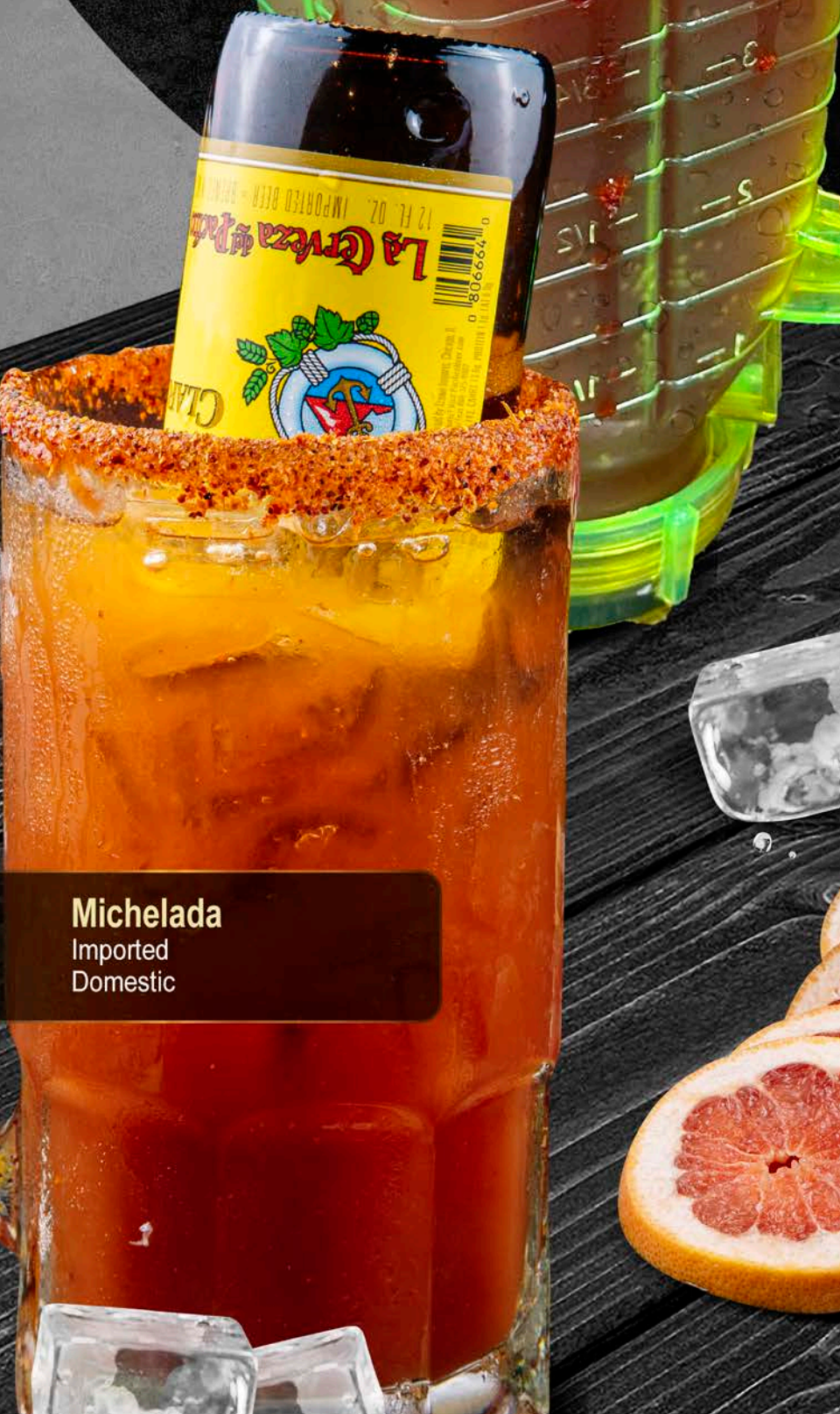


Wines

Glass
Sangria
Zinfandel
Chardonnay
Chablis
Rose
Moscato



Licuachela



Michelada

Imported
Domestic

HOUSE

Tequilas

Silvers

Aged less than two months for the spicy and bold flavor of Blue Agave.

- Herradura Silver
- 1800 Silver • Cazadores Blanco
- Corralejo Blanco • Hornitos Silver
- Don Julio Blanco • Patrón Silver
- Tres Generaciones Blanco

Reposados

Aged in white oak cask for two months to one year for a pleasing bouquet and clean taste.

- 1800 Reposado
- Corralejo Reposado
- Jose cuervo Tradicional
- Patrón Reposado
- Hornitos Reposado
- Don Julio Reposado
- Cazadores Reposado
- Gran Centenario Reposado
- Tres Generaciones Reposado

Añejos

Aged in old oak casks for more than one year for a much smoother finish with a hint of spicy.

- Patrón Añejo
- 1800 Añejo • Cazadores Añejo
- Corralejo Añejo • Don Julio Añejo
- Gran Centenario Añejo
- Herradura Añejo • Hornitos Añejo
- Sauza Conmemorativo
- Tres Generaciones Añejo





**FRIED
ICE CREAM**



**CHIMI
CHEESECAKE**



CHURROS

- Flan
- Soft Sopapilla
- Soft Sopapilla With Ice Cream
- Fried Ice Cream
- Chimi Cheese Cake
- Churro





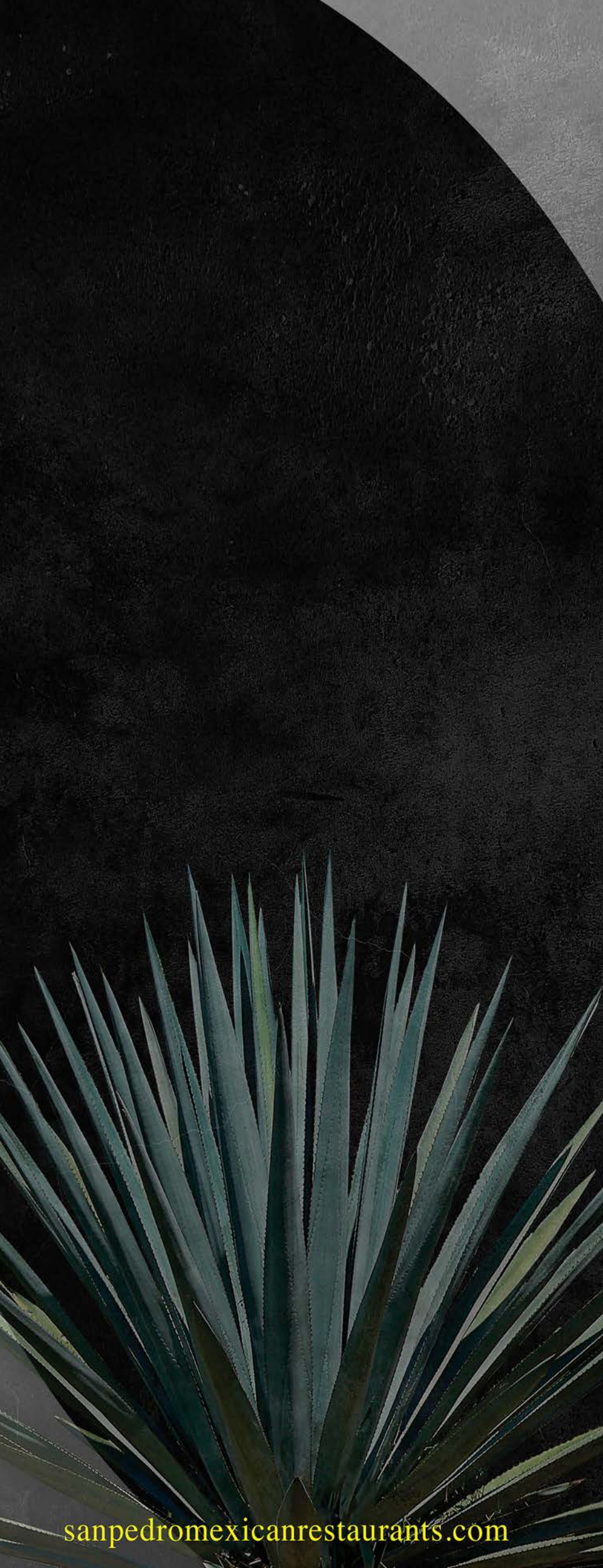
FLAN



**SOPAPILLA
W/ ICE CREAM**



SOPAPILLA



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