



HOLA
modern mexican

**COCINA +
CANTINA**

DINNER SERVICE
3pm to 10pm Daily

WEEKEND BRUNCH & LUNCH SERVICE
Saturday & Sunday 10am to 3pm
(last seating for brunch 2:30pm)



WEEKEND BRUNCH

Saturday & Sunday 10am to 3pm (last seating for brunch 2:30pm)



HOLA | COCINA +
modern mexican CANTINA



HOLA MIMOSAS

{Pomegranate Sunrise Mimosa} \$14 **vegan gf**

fresh squeezed orange juice + pama + solerno + dry sparkling wine + pomegranate juice + pomegranates

{Strawberry Passion Fruit Mimosa} \$14 **vegan gf**

fresh squeezed orange juice + solerno + passion fruit puree + strawberry puree + dry sparkling wine

COFFEE, JUICE & SMOOTHIES

Brewed Coffee (free refills) \$4.5 **vegan keto gf**

Horchata Iced Coffee \$7.5 **vegetarian gf**

Fresh Squeezed Orange Juice \$6.95 **vegetarian gf**

Fresh Squeezed Grapefruit Juice \$6.95 **vegetarian gf**

{Batido de Frutas} Mango Smoothie \$9.5 **vegetarian gf**

mango, banana, orange juice, kefir yogurt, toasted coconut, agave

{Batido de Frutas} Strawberry Smoothie \$9.5 **vegetarian gf**

strawberry, banana, orange juice, kefir yogurt, toasted coconut, agave

HUEVOS ENTREES

SORRY NO POACHED OR BASTED EGGS

{Torrejas} Mexican French Toast \$16 **vegetarian**

bolillo bread + flan custard + churro sugar + banana + mango + pomegranate + pecans + honey

[*Spicy Huevos Motuleno} \$17 **gf**

2-fried eggs any style + crispy blue corn tortilla + sweet plantain + black beans + peas + crispy ham + habanero ranchero sauce + queso fresco + queso cotija (served with elote fries)

[*Huevos Rancheros Divorciados} \$16 **gf**

2- fried eggs any style + avocado + crispy blue corn tortilla + black beans + ranchero & verde sauce + queso fresco + queso cotija (served with elote fries)

{Chorizo Huevos Breakfast Tacos} \$16 **gf**

2-scrambled eggs + pork chorizo + pico de gallo + avocado + crema + chicharron crumbles + cilantro + tres-salsas (served with elote fries)

{Breakfast Burritos} \$15

(choice of salsa verde, salsa roja or rancho habanero sauce)

2-scrambled eggs + black beans + crispy potatoes + pico de gallo + guacamole + queso fresco + queso cotija (served with elote fries)

w/ pulled chicken & rojas \$16

w/ pork belly & shoulder carnitas \$17

w/ carne asada steak chimichurri \$17

**\$13.95
LUNCH
SPECIAL**

WEEKENDS UNTIL 3pm

Single Taco + Cup of Chicken Albondigas Soup or Avocado Caesar Side Salad **gf**
choice of: pulled chicken, carne asada beef or **achiote jackfruit vegan**

Single Enchilada + Cup of Chicken Albondigas Soup or Avocado Caesar Side Salad **gf**
choice of: pulled chicken, carne asada beef or **achiote jackfruit vegan** (choice of roja (red), verde (green) or mole sauce)

Single Quesadilla + Cup of Chicken Albondigas Soup or Avocado Caesar Side Salad **gf**
choice of: pulled chicken, carne asada beef or **achiote jackfruit vegan**

Eloe Fry Nachos + Cup of Chicken Albondigas Soup or Avocado Caesar Side Salad **gf**
choice of: pulled chicken, carne asada beef or **achiote jackfruit vegan**

"For your convenience a 20% gratuity will be added to all parties of 6 or more - Thank you"

CRAFT COCKTAILS WITH PREMIUM LIQUOR

MARGARITAS + PALOMA

- {“La Sirena” Pomegranate Margarita} \$16.75
el jimador blanco + pama liqueur + pom juice +
fresh sour + pomegranate seeds + lemon-sugar rim
- {“La Estrella” Lime Margarita} \$16.5
cazadores reposado + agavero orange + fresh sour +
fresh lime juice + lime-salted rim
- {“El Pajaro” Strawberry Margarita} \$16.75
el jimador blanco + agavero damiana +
fresh strawberries + fresh sour + lemon-sugar rim
- {“La Chalupa” Mango Margarita} \$16.75
olmeca altos blanco + jf hayden mango liqueur +
fresh mango + fresh sour + tajin-salt rim
- {“El Sol” Grapefruit Paloma} \$16.5
cazadores reposado + fresh grapefruit juice +
grapefruit soda + lime-salt rim

MEZCAL'RITAS

- {“La Muerte” Cherry Lime Mezcal’rita} \$17.75
xicaru mezcal reposado + luxardo liqueur + fresh lime
juice + luxardo cherry + lime-salted rim
- {“El Diablo” Spicy Pineapple Mezcal’rita} \$17.75
del maguey vida mezcal + ancho reyes + grilled pineapple +
habanero firewater + fresh sour + habanero-salt rim
- {“El Alacran” Spicy Smoked Mezcal’rita} \$17.75
del maguey vida mezcal + ancho reyes + ancho reyes verde +
habanero firewater + fresh sour + habanero-salt rim

FLIGHTS

- {“El Valiente” Celebrity Agave} \$30
entertainment icon crafted tequilas and mezcal-tequila blend:
- Mana Tequila Reposado - Dwayne “The Rock” Johnson
- Santo Puro Mazquila - Adam Levine + Sammy Hagar
- Casamigos Tequila Blanco - George Clooney + Rande Gerber
- {“La Calavera” Three Spirits of Mexico} \$34
three plant varieties, three different spirits:
- (Tequila) Patron, Silver, Blue Weber Agave
- (Sotol) Hacienda De Chihuahua, Anejo, Desert Spoon Shrub
- (Mezcal) Montelobos, Agave Espadin

- {“El Barril” Barrel Aging Tequila} \$46
taste the impact of the aging barrels with these reposados:
- Olmeca Altos Reposado - (6 to 8mo. oak-bourbon casks)
- Codigo 1530 Reposado - (6mo. oak-cabernet casks)
- Clase Azul Reposado - (8mo. oak-bourbon, cognac, sherry casks)

- {“El Mundo” Mezcal Regions of Mexico} \$50
three different mezcals, three growing regions:
- Oaxaca (South) - Del Maguey Vida Mezcal, Agave Espadin
- Guerrero (South Central) - Amaras Mezcal Agave Cupreata
- Sonora (Northwest) - Sunora Bacanora, Agave Pacifica

- {“El Catrin” Three Añejos by Don Julio} \$70
at age 17, Don Julio González revolutionized the world
choosing quality over quantity - (Aged 18 to 36+ months)
- Añejo Tequila
- 1942 Añejo Tequila
- Ultima Reserva Extra-Añejo Tequila } Subject to very
limited availability

*Important Public Notice From Southern Nevada Health District
Thoroughly cooking foods such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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COCKTAILS

- {“La Bota” Ginger Lime Mule} \$15.75
spur vodka + fresh lime juice + LGB ginger beer + fire water
- {“La Maceta” Mint Mojito} \$15.75
clement white rhum + fresh mint + fresh lime juice +
fresh sour + club soda
- {“La Dama” Bloody Mary} \$16.75
spur vodka + hola house bloody mary mix + tajin veggies



BEERS + HARD SELTZERS

- {Mexican Draft Beer} \$8 (16 oz) \$10 (22oz)
corona premier + dos equis XX lager + modelo especial
- {Gringo Bottle Beer} \$7
coors lite + heineken
- {Mexican Bottle Beer} \$7.5
corona extra + corona lite + pacifico +
dos equis XX amber + modelo negra + victoria
- {“La Corona” Michelada} \$14
clamato + lime juice + hot sauces + choice of draft beer
- {White Claw Hard Seltzer} \$7 keto
zero carbs | 100 calories - black cherry + mango



SANGRIAS

- {“El Cotorro” White Sangria} \$14
rioja + coconut rhum + almond liqueur + lemon +
strawberry + pineapple + mint
- {“El Corazon” Red Sangria} \$14
tempranillo + spiced rhum + crème de cassis +
cinnamon orange liqueur + lemon + orange + green apple
- {“La Rosa” Spicy Rose’ Sangria} \$14
moscato + lime + grapefruit + pomegranate +
cucumber + cilantro + jalapeno



NON-ALCOHOL-

- {Stubborn Sodas*} \$4.75 (free refills)
cola + zero cola + black cherry + root beer + pineapple cream +
* no artificial sweeteners | no artificial flavors | no corn syrup
- {Bottled Mexican Sodas} \$5.75 (sorry, no free refills)
mexican coke + jarritos guava + jarritos mandarin
+ jarritos lime + jarritos pineapple
- {Agua Fresca + Juices + Milk + Water + Coffee}
horchata (cinnamon rice milk) \$5.75
mexican tres-citrus-ade (orange + lemon + lime + jalapeno) \$5.75
fresh squeezed orange or grapefruit juice \$7.25
whole milk \$4.75
fresh brewed regular or passion fruit iced tea \$4.5 (free refills)
coffee regular + decaf coffee \$4.5 (free refills)
bottle still or bottle bubble water \$4
tap water - no charge

CRAFT COCKTAILS WITH PREMIUM LIQUOR

MARGARITAS + PALOMA MEZCAL'RITAS FLIGHTS

COCKTAILS BEERS + HARD SELTZERS SANGRIAS NON-ALCOHOL-

HOLA

modern mexican

CHIPS & GUACAMOLE

{Chips & Salsa} gf

w/ salsa roja **vegan** + salsa verde asada* + salsa creamy habanero **vegan**
*contains chicken broth

{Guacamole - Hola Traditional} \$14.25 **vegan keto gf**

avocado + onion + garlic + fresh lime + serrano chile + cilantro + dried spices

{Guacamole - Madre's Style} \$15.25 **vegan keto gf**

holo traditional w/ pomegranate seeds + toasted pepitas

{Guacamole - "Dirty"} \$16 **keto gf**

holo traditional w/ crispy chorizo + chicharron + queso cotija

Enjoy with your salsa or guacamole...

w/ tortilla chips (complimentary) **gf**

w/ house-made tajin dusted chicharron (add \$3.75) **keto gf**

w/ jicama + pepper + cucumber + tajin (add \$4.75) **vegan gf**



SHAREABLES

{Corn Tortilla Quesadilla} \$11.75 **vegetarian gf**

queso fresco + queso cotija + queso oaxaca + monterey jack + chipotle mayo + pickled red onion

w/ achiote jackfruit (add \$4.25) **vegetarian**

crispy chickpeas + grilled pineapple + roasted onion + serrano chile

w/ pulled chicken (add \$4.25) **gf**

roasted tomato + roasted onions + rajas + pico de gallo

w/ carne asada steak chimichurri (add \$5.25)

roasted mushrooms + serrano chile + pickled red onion

{*Spicy Ahi Tuna Ceviche} \$26.5

soy habanero adobo marinada + mango + tajin avocado mash + creamy habanero salsa + blue corn tostadas

{Queso Fundido} \$13.75 **keto gf** (w/tajin veggie, no tortilla +\$4.75)

queso oaxaca + queso cotija + monterey jack + chimichurri + flour tortillas

w/ chorizo (add \$4.25) **keto gf** (w/tajin veggie, no tortilla +\$4.75)

w/ mushrooms (add \$4.25) **keto gf** (w/tajin veggie, no tortilla +\$4.75)

w/ chorizo & mushrooms (add \$5.5)

ketof (w/tajin veggie, no tortilla +\$4.75)

{*Aguachile Shrimp & Crab Ceviche} \$20.5 **gf**

aguachile + cilantro + lime + corn + serrano + red onion + cucumber + avocado + blue corn tostadas

{Cantina Nachos} \$15.5 (full) | \$11.5 (half) **vegetarian gf**

black beans + aguacate salsa + cotija + oaxaca + monterey jack + pico de gallo + crema + serrano + green onions

w/ pulled chicken (add \$6.5 full | \$4.75 half) **gf**

w/ pork belly & shoulder carnitas (add \$7 full | \$5.25 half) **gf**

w/ carne asada steak chimichurri (add \$8.5 full | \$6.25 half)

w/ combo - choose two (add \$9 full | \$6.75 half)

COCINA+ CANTINA



SOUPS & SALAD

{Chicken Albondigas Soup} **gf**

pollo meatballs + calabazas squash + chayote squash + carrots + potatoes + onion + celery + cilantro

\$9.5 cup of soup (side)

\$14.75 large bowl of soup (entree)

{Shrimp & Crab Tortilla Soup}

keto w/o tortillas gf

grilled shrimp + lump crab + avocado + crema + blue corn tortillas strips + fresh lime + cilantro

\$11.75 cup of soup (side)

\$17 large bowl of soup (entree)

{Avocado Caesar Salad} **gf**

\$8.5 side salad

\$15 large entree salad

romaine + crispy chickpeas + toasted pepitas + queso cotija + blue corn tortilla strips + avocado caesar dressing

w/ sonoran spiced chicken breast (add \$7) **gf**

w/ chili-lime shrimp (add \$8) **gf**

w/ carne asada steak chimichurri (add \$8.5)

w/ chili-lime mahi mahi (add \$8.5) **gf**

w/ spicy ahi tuna in soy habanero adobo (add \$9.5)

* tuna steak prepared medium



STREET CORN

Enjoy our street corns off the cobb...

{Street Corn - "Hola Traditional"} \$9 **vegetarian gf**

crema + mayonnaise + queso cotija + tajin + cilantro

{Street Corn - "Madre's Style"} \$10 **vegetarian gf**

holo traditional w/ pomegranate seeds + toasted pepitas

{Street Corn - "Dirty"} \$10.75 **gf**

holo traditional w/ chicharron crumble + crispy chorizo + chipotle mayo

{Street Corn - "Crabby"} \$13.75 **gf**

holo traditional w/ blue crab + blue corn tortilla strips + maize espuma

{Street Corn - "Chupacabra"} \$12.75

grilled shrimp + habanero salsa + mayonnaise + queso cotija + tajin + cilantro

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TACOS

- two (2) large blue corn tacos, served w/ cilantro rice + chipotle fideo con crema + black beans**
- {Pulled Chicken} \$23 gf w/o fideo**
w/ roasted tomato + onion + rajas + crema
- {Carne Asada Steak Chimichurri} \$24.5**
w/ pico de gallo + cotija + pickled red onion + avocado
- {Pork Belly & Shoulder Carnitas} \$23.5 gf w/o fideo**
w/ pickled red onion + chicharron + aguacate + serrano
- {Grilled Chili-Lime Mahi Mahi} \$25.5 gf w/o fideo**
w/ chipotle slaw + pico de gallo + queso cotija
- {Grilled Shrimp & Chorizo} \$25.5 gf w/o fideo**
w/ cabbage + crema + grilled corn + aguacate + lime
- {*Seared Ahi Tuna in Soy Habanero Adobo} \$26.5**
w/ fresh mango + pico de gallo + pickled red onion + avocado + creamy habanero salsa
*tuna steak prepared medium
- {Achiote Jackfruit} \$23.5 vegan**
w/ grilled pineapple + crispy chickpea + serrano chile + roasted onion | **grilled corn + black beans**



QUESADILLAS

- 14 inch griddled flour tortilla + queso fresca + queso cotija + queso oaxaca + monterey jack, served w/ cilantro rice + chipotle fideo con crema + black beans**
- {Pulled Chicken} \$24**
w/ roasted tomato + onion + rajas + crema + pico de gallo
- {Carne Asada Steak Chimichurri} \$26.5**
w/ mushroom + pickled red onion + serrano chile
- {Grilled Shrimp & Chorizo} \$26.5**
w/ pico de gallo + grilled corn + chipotle mayo
- {Achiote Jackfruit} \$24 vegetarian w/o fideo & rice**
w/ grilled pineapple + crispy chickpeas + serrano chile + roasted onion + **grilled corn + black beans**



STEAK & LOBSTER

- USDA PRIME BEEF + COLD WATER ROCK LOBSTER TAILS**
served w/ cilantro rice + chipotle fideo con crema + black beans
- {*Mole Coloradito Prime New York} \$49 gf w/o fideo**
w/ roasted mushrooms + maize espuma + mole coloradito (ancho, guajillo, sesame, spices, chocolate)
- {Rock Lobster Divorciados} \$59 gf w/o fideo**
w/ corn chorizo hash + maize espuma + salsa verde + salsa seco

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COCINA+ CANTINA



ENCHILADAS

- Enchilada Roja (red) - salsa seco + crema + iceberg + cilantro**
- Enchilada Verde (green) - avocado + tomatillo salsa + crema + onion + cilantro**
- Enfrijolada - black bean sauce + queso cotija + cilantro**
- Enmolada - mole sauce + sesame seeds + onion + cilantro**
- served w/ cilantro rice + chipotle fideo con crema + black beans
- {Pulled Chicken} \$23 gf w/o fideo**
- {Carne Asada Steak & Mushroom} \$24.5**
- {Chorizo, Corn & Queso} \$23.5 gf w/o fideo**
- {Chili-Lime Shrimp & Crab} \$27.5 gf w/o fideo**
- {Achiote Jackfruit & Plantain} \$23.5**
vegan w/o fideo & rice | **grilled corn + black beans**



BURRITOS & CHIMICHANGAS

- Burrito - 14 inch rolled flour tortilla**
- Chimichanga - 14 inch rolled flour tortilla then fried golden**
- Make it "Mojado" meaning wet - salsa verde (green) or salsa seco (red)**
- Served with - cilantro rice + fideo con chipotle crema + black beans**
- {Carne Asada Steak Chimichurri} \$28**
w/ guacamole + mushrooms + pickled red onions
- {Pulled Chicken} \$25**
w/ salsa seco + rajas + pico de gallo + crema
- {Pork Belly & Shoulder Carnitas} \$26**
w/ guacamole + onion + serrano chile
- {Achiote Jackfruit} \$25 vegan w/o fideo & rice**
w/ grilled pineapple + crispy chickpeas + guacamole + pico de gallo + roasted onion | **grilled corn + black beans**



SIZZLING FAJITAS

- Fajitas - sizzling cast iron**
w/ flour tortillas + roasted pepper + onions + cilantro + serrano chile + beer + sesame seeds + poblano butter
- Served w/ - cilantro rice + fideo con chipotle crema + black beans + hola blend of quattro queso + crema + pico de gallo + guacamole**
- {Carne Asada Steak} \$30**
- {Sonoran Spiced Chicken} \$28 gf w/o fideo**
- {Grilled Mahi Mahi} \$31.5 gf w/o fideo**
- {Lime-Chili Shrimp} \$31 gf w/o fideo**
- {*Seared Ahi Tuna in Soy Habanero Adobo} \$31.5**
- {Achiote Jackfruit & Pineapple} \$25**
vegan w/o fideo & rice | **grilled corn + black beans**



DINNER SPECIALS

BUILD YOUR OWN COMBINATION

CHOICE OF \$15.95

- Single Taco + Cup of Chicken Albondigas**
Soup or Avocado Caesar Side Salad gf
 choice of: pulled chicken, carne asada beef or **achiote jackfruit vegan**
- Single Enchilada + Cup of Chicken Albondigas**
Soup or Avocado Caesar Side Salad gf
 choice of: pulled chicken, carne asada beef or **achiote jackfruit vegan**
 (choice of roja (red), verde (green) or mole sauce)
- Single Quesadilla + Cup of Chicken Albondigas**
Soup or Avocado Caesar Side Salad gf
 choice of: pulled chicken, carne asada beef or **achiote jackfruit vegan**
- Elope Fry Nachos + Cup of Chicken Albondigas**
Soup or Avocado Caesar Side Salad gf
 choice of: pulled chicken, carne asada beef or **achiote jackfruit vegan**



{BLUE CORN TACOS} each

add \$7 to make a plate
 w/ cilantro rice + chipotle fideo con crema + black beans

- Pulled Chicken \$8 (ea) gf**
 w/ roasted tomato + onion + rajas + crema
- Carne Asada Steak Chimichurri \$8.75 (ea)**
 w/ pico de gallo + cotija + pickled red onion + avocado
- Pork Belly & Shoulder Carnitas \$8.25 (ea) gf**
 w/ pickled red onion + chicharron + aguacate + serrano
- Grilled Chili-Lime Mahi Mahi \$9.25 (ea) gf**
 w/ chipotle slaw + pico de gallo + queso cotija
- Grilled Shrimp & Chorizo \$9.25 (ea) gf**
 w/ cabbage + crema + grilled corn + aguacate + lime
- *Seared Ahi Tuna Soy Habanero Adobo \$9.75 (ea)**
 w/ fresh mango + pico de gallo + pickled red onion + avocado + creamy habanero salsa *tuna steak prepared medium
- Achiote Jackfruit \$8.25 (ea) vegan**
 w/ grilled pineapple + crispy chickpea + serrano chile + roasted onion

{ENCHILADAS} each

- add \$7 to make a plate
 w/ cilantro rice + chipotle fideo con crema + black beans
- Enchilada Roja (red) - salsa seco + crema + iceberg + cilantro
- Enchilada Verde (green) - avocado + tomatillo salsa + crema + onion + cilantro
- Enfrijolada - black bean sauce + queso cotija + cilantro
- Enmolada - mole sauce + sesame seeds + onion + cilantro

- Pulled Chicken \$8.5 (ea) gf**
- Carne Asada Steak & Mushroom \$9.25 (ea)**
- Chorizo, Corn & Queso \$8.75 (ea) gf**
- Chili-Lime Shrimp & Crab \$10.75 (ea)**
- Achiote Jackfruit & Plantain \$8.75 (ea) vegan**

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CANTINA



SIDES

- Guacamole \$4.75 **vegan keto gf**
- Avocado-Half \$4.25 **vegan keto gf**
- Pico de Gallo \$3.75 **vegan keto gf**
- Flour Tortilla (2) \$3.75 **vegan**
- Blue Corn Tortilla (2) \$4.25 **vegan gf**
- Black Beans \$4.75 **gf**
- Cilantro Rice \$4.75 **gf**
- Chipotle Fideo Con Crema \$4.75
- Crema, Mayonnaise or Chipotle-Mayo \$2.75 **keto gf**
- Shredded Cheese - fresco, cotija, oaxaca, monterey \$3.75 **keto gf**
- Salsas (choice of one) - seco, roja, verde, mole, habanero \$3.75 **keto gf**



KIDS

for kids 12 years and younger
 served w/ fideo (noodles) + black beans or cilantro rice

- {Chicken or Steak Soft Taco} \$12.75**

flour tortilla + lettuce + tomato + cheese

- {Cheese Enchilada} \$11.75 gf**

red or green sauce, topped w/cheese

- {Chicken or Steak Enchilada} \$13.75 gf**

red or green sauce, topped w/cheese

- {Cheese Quesadilla} \$11.75 **vegetarian** w/o fideo & rice**

- {Chicken or Steak Quesadilla} \$13.75**

- {Bean, Rice & Cheese Burrito} \$12.75**



DESSERTS

- {Tres Leche Cake} \$10.75 **vegetarian****
 w/ strawberries

- {Churro & Dulce de leche} \$10.5 **vegetarian****

- {Mucho Loco Sundae} \$15 **vegetarian****
 strawberry fried ice cream, fruity pebbles, mango, strawberry, chamoy, cookies, whipped cream

- {Hola Chocolate Flan} \$10.75 **vegetarian****
 caramel + tres leche sauce

- {Coffee - regular or decaf} \$4.75**

- {Borracho Coffee}**

4oz Kahlua + Coffee w/ whipped cream \$13

4oz Licor 43 + Coffee w/ whipped cream \$15

4oz Baileys + Coffee w/ whipped cream \$14

4oz Frangelico + Coffee w/ whipped cream \$13

Mucho Loco Coffee - 1oz of each w/ whipped cream \$14
 kahlua + licor 43 + baileys + frangelico

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NEW SUMMER COCKTAILS

CALORIE-LITE

refreshingly balanced, not too sweet

under 185 calories

Skinny Lime Margarita \$13

cazadores blanco tequila, lime,
skinny sour and coconut water
approx. **175 calories** (contains stevia)

Skinny Strawberry or Mango Margarita \$14

cazadores blanco tequila, strawberry or
mango puree, skinny sour and coconut water
approx. **185 calories** (contains stevia)

Skinny Paloma Reyes \$14

cazadores blanco tequila, grapefruit juice,
firewater, ancho reyes and grapefruit soda
approx. **185 calories** (contains stevia)



Frozen Watermelon Lime Margarita \$11

icy watermelon, lime and cazadores reposado

Frozen Spicy Watermelon Mezcal'rita \$12

icy watermelon, lime, cazadores reposado,
del maguey mezcal float, firewater

Frozen Hola Colada \$12

pineapple, coconut cream, light & dark rum,
cazadores reposado

Frozen Dirty Banana \$13

creme de banana, coconut,
light & dark rum, kahlua float

Frozen Strawberry & Mango Colada \$13

strawberries and mango fruit puree,
creamy coconut, light & dark rum



**HOLA COCINA +
modern mexican CANTINA**

**Join the...
FRIENDS THAT DINE CLUB**

**enjoy the benefits
of being a valued guest at
Hola Cocina + Cantina!**



sign up now

Earn Your First Reward!

How It Works

Dine - Get points for every dollar you spend!

Earn - Automatically receive 1 point for every \$1 spent!

Be Rewarded - Unlock Reward Dollars to enjoy delicious food and drinks during future visits!

Joining is absolutely FREE!

Simply complete your sign-up or update your existing account to start earning rewards.

Program Benefits

Point Earning: \$1 = 1pt

Unlock Rewards: \$20 @ 290pts

Sign Up Bonus Points: 50 pts

Birthday Month Rewards: \$20

Take Out Order Bonus: 2x pts for Toast Online Orders

Bonus Day & Times: 2x pts = Daily 3pm to 5pm

Exclusive Member Offers: Yes

Program Rules & Disclaimers

- Rewards are redeemable only at Rise & Shine.
- Points are non-transferable and cannot be exchanged for cash or used towards tips/gratuities.
- Accounts with no activity for 12 months may be deactivated.
- The program is open to individuals aged 18 and above.
- We reserve the right to modify or terminate the program at any time without prior notice.
- Employees of our restaurants and their immediate family members are not eligible to participate.
- Any fraudulent activity/violation of program may result in the forfeiture of points and membership termination.

**Thank you for dining with us!
We look forward to serving you and rewarding
your loyalty.**