**MARGARITAS**

**Cadillac**
Casamigos Blanco, Patron Citronge, Cheeky Lime mix. The classiest of ingredients for the smoothest ride in town.

**Skinny Linny**
Herradura Silver, Citronge, fresh squeezed lemon and lime, agave nectar, and a splash of Soda. High class, low calorie.

**Prickly Orange**
El Jimador Reposado, Patron Citronge, Fresh squeezed orange, hint of basil, and a splash of prickly pear puree. Tasty treat that will leave you wanting more.

**Bramble Rita**
Our take on the classic Bramble cocktail. Homemade blackberry puree, fresh lime, Patron Citronge, and El Jimador blanco. It's pretty and pink and packs a punch.

**Cowboy**
A classic recipe brought to you from Cheeky’s own Double Barrel Reposodo, Grandma, Splash of OJ, Cheeky lime mix. It’s what a sunset should taste like.

**Beergarita**
The best of both worlds. Rocks or Frozen Cheeky House Margarita with side kick Coronita bottle all up in it. If you haven’t tried it, it’s about time.

**Skinny Rosé**
Herradura Blanco, Yellowtail rosé, patron citronge, fresh lime, agave, citrusone. A match made by the pool in heaven.

**Mezccarita**
Sombra Joven Mezcal, Fresh muddled orange, lime, agave nectar, and citrusone. Slightly smoky, Extremely tasty!

**Blackberry Moscow Mule**
Tito’s Vodka & 1821 Watermelon Mint Shrub shaken up with blackberries, hand squeezed lime juice, & simple syrup. Topped with Ginger Beer for a fizzy finish.

**Mexican Mule**
El Jimador reposado 9

**Kentucky Mule**
Makers Mark Bourbon 10.5

**Tito’s Gimlet**
Austin’s own 6-times distilled Tito’s Vodka, squeezed to order lime juice & touch of agave nectar. Tart with a hint of sweet.

**Skinny Screwdriver**
Fresh muddled orange, strawberry, Tito’s, and some serious shaking...that’s it! Light on the ingredients, and the calories.

**Cucumber Cooler**
Old 4th Gin, Elderflower Liqueur, muddled cucumber, basil, splash of house sour mix.

**Mojitos**
No mixes here! Fresh lime, fresh mint, muddled to order. Shaken with your choice of bacardi rum flavors, house simple, and topped with a splash of soda.

**Pitcher** 25.5

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**COCKTAILS**

**Blackberry Moscow Mule**
Tito’s Vodka & 1821 Watermelon Mint Shrub shaken up with blackberries, hand squeezed lime juice, & simple syrup. Topped with Ginger Beer for a fizzy finish.

Try some new mule flavors. Made with ginger beer, fresh lime, and soda...

**El Jimador reposado**

**Makers Mark Bourbon**

**Tito’s Gimlet**
Austin’s own 6-times distilled Tito’s Vodka, squeezed to order lime juice & touch of agave nectar. Tart with a hint of sweet.

**Skinny Screwdriver**
Fresh muddled orange, strawberry, Tito’s, and some serious shaking...that’s it! Light on the ingredients, and the calories.

**Cucumber Cooler**
Old 4th Gin, Elderflower Liqueur, muddled cucumber, basil, splash of house sour mix.

**Mojitos**
No mixes here! Fresh lime, fresh mint, muddled to order. Shaken with your choice of bacardi rum flavors, house simple, and topped with a splash of soda.

**Pitcher** 25.5

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= Staff Favorite
= Low Calorie
= Contains Nuts
**Blanco**
Straight through the still, clear
- Lunazul 6
- El Jimador 6
- Cazadores 7
- Herradura 8
- El Milagro - 1800 - 8
- Casamigos 9
- Patron 10
- Don Julio 12

**Reposado**
Barrel rested for a smooth finish
- Lunazul 6
- El Jimador 6
- Herradura 9
- Casamigos 10
- El Milagro 10
- Don Julio 12

**The Good Stuff**
House reserves, Specialties

- Sombra Joven Mezcal 10
- Don Julio Anejo 14
- Don Julio 1942 23
- Herradura Selección Supreme 35

**Cheeky Double Barrel Reposado**
Cheeky private selection hand-picked at Casa Herradura. Double barrel aged, smooth!

**Cheeky Margarita**
Four ingredients in our Homemade Cheeky Margarita mix...
Fresh lime juice, Fresh lemon juice, Cane sugar, Water
Featuring Lun Azul Reposado Tequila and Patron Citronge.
(House margaritas are all served on the rocks)

Make it a pitcher 21

**Cheeky Frita**
Our very own recipe, specially crafted for smooth frozen perfection. Customize it by adding your choice of flavor.

*Staff Favorite* =  
*Low Calorie* =  
Contains Nuts =  
Contains Alcohol =  
Pitcher 21 (flavored +1)