

MARGARITAS



BOOZE IN THE BLENDER

There's booze in the blender and soon it will render that concoction that helps me hang on! Ask for our Who's to Blame® or Tropical Fruit Margarita in a 22 oz take-home blender cup (440-640 cal.)

\$21.25

#BlenderCup

Tequilas

Served with sangrita, our house-made spicy tomato based chaser, and a lime wedge and only 80 calories each

1800 Silver \$10.50
1800 Reposado \$10.50
Avion Silver \$11.50
Cabo Wabo Blanco \$10.50
Casamigos Blanco \$11.00
Corazon Añejo \$11.50
Don Julio Blanco \$11.50
Herradura Reposado \$10.50

Jose Cuervo Tradicional
Reposado \$9.50
Margaritaville Gold \$10.00
Margaritaville Silver \$10.00
Milagro Silver \$10.00
Patron Silver \$11.00
Sauza Tres Generaciones Añejo
(certified organic) \$11.00
Maestro Dobel Reposado \$10.50

Margarita Flight

A sampling of some of our favorite margaritas (470 cal.) \$20.00

WHO'S TO BLAME®, WILDBERRY,
WATERMELON, AND MANGO



2,000 cal. a day is used for general nutrition advice but calorie needs vary.
Additional nutritional information is available upon request.

MARGARITAS

WHO'S TO BLAME®

Margaritaville Gold tequila, triple sec, and our house margarita blend
(300 / 440 cal.) \$11.00

MANGO MARGARITA

Margaritaville Last Mango tequila, triple sec, orange juice, house margarita mix, agave. Served on the rocks (290 cal.) \$12.00

SHARK FIN

RumHaven Coconut Water Rum, Milagro Silver tequila, citrus sour
(210 cal.) \$12.00

SUNBURNT MARGARITA

Ancho Reyes Verde Chile liqueur, mango purée, lime juice, ginger beer
(230 cal.) \$13.50

LEMON BLUEBERRY MARGARITA

Milagro Silver tequila, citrus sour, blueberry purée, lemon (220 cal.) \$12.50

LIVIN' IT UP

Sauza Tres Generaciones® Añejo Tequila (certified organic), Grand Marnier® and our house-made agave margarita mix. Served on the rocks (250 cal.) \$13.50

BLACKBERRY MARGARITA

Chinaco Reposado tequila, Cointreau orange liqueur, blackberry brandy, sweet & sour, house margarita blend, blackberries, muddled basil, agave
(300 cal.) \$13.00

WATERMELON MARGARITA

Margaritaville Silver tequila, triple sec, watermelon purée, house margarita blend, agave (280 cal.) \$12.00

UPTOWN MARGARITA

Margaritaville Gold tequila, Cointreau® orange liqueur, our house margarita blend topped with a Gran Gala® float. Excellent on the rocks
(300 / 430 cal.) \$13.00

TROPICAL FRUIT MARGARITA

Margaritaville Gold tequila, triple sec and your choice of all-natural fruit purée: strawberry, raspberry or mango. Served frozen (400 / 640 cal.) \$11.00

BLACKBERRY MOONSHINE MARGARITA

Old Smoky® White Lightnin' and blackberry moonshine, house margarita blend
(300 / 400 cal.) \$12.50



Ask your server how to enjoy your specialty drink or draft beer in a take-home Margaritaville® souvenir blender cup for an additional \$9.00

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BOAT DRINKS

Rocks

5 O'CLOCK SOMEWHERE

Margaritaville Silver Rum and Paradise Passion Fruit tequila, BACARDI® 151° rum, orange and pineapple juices with sweet & sour and a splash of grenadine. Served on the rocks (310/440 cal.) \$12.00

TRANQUIL WATERS

Cruzan® Mango rum, blue curaçao, pineapple juice and mango (210/280 cal.) \$12.00

WATERMELON AGAVE FRESCA

Margaritaville Silver tequila, watermelon purée, agave nectar, fresh lime juice and our house-made sweet & sour. Topped with soda water (200/220 cal.) \$11.00

BAHAMA MAMA

Margaritaville Spiced and Coconut Rums, Cruzan® Aged Dark rum, crème de banana, pineapple and orange juices with a splash of grenadine (260/360 cal.) \$12.00

PALOMA

Casamigos® Blanco tequila, fresh lime juice and grapefruit soda (cal. 190) \$12.50

KEY LIME

POMEGRANATE MARGARITA

Milagro Silver tequila, citrus sour, lime and pomegranate juices, lemon (450 cal.) \$12.50

PASSION FRUIT GUAVA COCKTAIL

Margaritaville Paradise Passion Fruit and Silver tequilas, guava purée, housemade sweet & sour (350/500 cal.) \$12.00

PLANTERS PUNCH

Appleton® Rum VX, Sailor Jerry® Spiced rum, house-made sweet & sour, pineapple juice, pomegranate, and a dash of bitters (290/610 cal.) \$12.50

KEY WEST

Milagro Silver tequila, citrus sour, raspberry purée, Coca Cola® (210 cal.) \$11.50

ZOMBIE

Margaritaville Silver rum, BACARDI® 151° rum, apricot brandy, our house-made sweet & sour, orange and pineapple juices (250/380 cal.) \$12.50



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BOAT DRINKS

Frozen

BAMA BREEZE

Cruzan® Vanilla rum, Margaritaville Silver rum, orange juice, coconut and mango purée (290 cal.) \$11.00

RUM RUNNER

Margaritaville Silver rum blended with mixed berry and banana purées. Topped with Myers's® Dark rum (290 cal.) \$12.00

HAVANAS & BANANAS

Cruzan® dark rum, banana liqueur, Baileys Irish Cream, piña colada mix (350/500 cal.) \$13.00

DON'T STOP THE CARNIVAL

Margaritaville Silver rum blended with strawberry, banana and mango purées (290/410 cal.) \$11.00

PREMIUM FRUIT DAIQUIRIS

Conch Republic® Light rum and your choice of any all-natural fruit purée: strawberry, raspberry, mango, banana or piña colada (cal. 130/370) \$11.00

Non-Alcoholic

HOUSE-MADE STRAWBERRY LEMONADE

Our 20 oz. house-made lemonade with strawberry purée (150 cal.) \$3.95

OFF TO THE VIRGIN ISLANDS

Our 20 oz. non-alcoholic daiquiri made with all-natural fruit purée.

Your choice of: strawberry, raspberry, mango, banana or piña colada (370/450 cal.) \$4.75

Non-alcoholic drinks not available in a blender.

BEVERAGES

\$3.95

(0-340 cal.)

Coca-Cola ▪ Diet Coke ▪ Coke Zero
Pibb Xtra ▪ Hi-C Fruit Punch
Barq's Root Beer ▪ Sprite
Minute Maid Lemonade
Gold Peak Iced Tea ▪ Hot Tea
Margaritaville Coffee
Bottled Water

\$5.00

Red Bull (110 cal.)
Sugar Free Red Bull (10 cal.)

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WINE

White

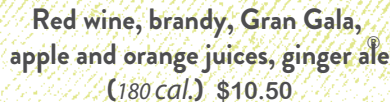
	GLASS	BOTTLE
RIESLING , Jekel, (140/600 cal.) Monterey, California	\$9.00	\$36.00
PINOT GRIGIO , Banfi Le Rime, (150/620 cal.) Tuscany, Italy	\$9.00	\$36.00
WHITE ZINFANDEL , Beringer, (140/590 cal.) Napa, California	\$7.00	\$28.00
CHARDONNAY , Chalk Hill, (150/630 cal.) Sonoma, California	\$11.00	\$44.00

Red

PINOT NOIR , King Estate, (140/610 cal.) Eugene, Oregon	\$11.00	\$44.00
ZINFANDEL , Cline, (160/660 cal.) Sonoma, California	\$9.00	\$36.00
CABERNET SAUVIGNON , Sebastiani, (130/540 cal.) Sonoma, California	\$9.00	\$36.00



Sangria



Red wine, brandy, Gran Gala,
apple and orange juices, ginger ale
(180 cal.) \$10.50

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ICE COLD BEER

Draft

LANDSHARK LAGER (180/280 cal.) \$9.00

BLUE MOON (200/310 cal.) \$9.00

BUD LIGHT (130/190 cal.) \$8.00

BELL'S TWO HEARTED
ALE (250/390 cal.) \$9.00

KONA BIG WAVE
GOLDEN ALE (190/299 cal.) \$8.50

YUENGLING (150/230 cal.) \$8.00



LOADED LANDSHARK

Try a LandShark Lager topped off with
Margaritaville Island Lime Tequila
(250 cal.) \$10.50



Bottle

AMERICAN PREMIUM \$7.00

BUDWEISER (150 cal.)

BUD LIGHT (130 cal.)

COORS LIGHT (100 cal.)

MILLER LITE (100 cal.)

O'DOUL'S (70 cal.)

PABST BLUE RIBBON (190 cal.)

MICHELOB ULTRA (100

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your draft beer in a take-home
Margaritaville® souvenir blender cup
for an additional \$9.00

CRAFT & IMPORTS

LANDSHARK LAGER (150 cal.) \$8.00

CORONA (150 cal.) \$7.75

CORONA LIGHT (100 cal.) \$7.75

DOGFISH HEAD 60

MINUTE IPA (210 cal.) \$8.00

FULL SAIL SESSION (130 cal.) \$8.00

HEINEKEN (140 cal.) \$7.75

RED STRIPE (150 cal.) \$7.75

SIERRA NEVADA PALE ALE (170 cal.) \$8.00

STELLA ARTOIS (150 cal.) \$7.75

ANGRY ORCHARD

HARD CIDER (210 cal.) \$8.00

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BACKSTAGE MENU

Appetizers

BONELESS CHICKEN BITES OR TRADITIONAL WINGS

Served with fresh veggie chips and
your choice of sauce \$13.95

Jamaica Mistaica (1110-2830 cal.) – Jerk-glazed
Clipper (1230-2960 cal.) – Buffalo style

LAVA LAVA SHRIMP

Golden-fried and drizzled with our
chili and lime spiked aioli (906 cal.) \$14.00

WHITE CHEDDAR CHEESE CURDS

Served with LandShark® Lager BBQ
and marinara (1210 cal.) \$11.95

PRETZEL STICKS

Served warm with mustard sauce and
our house-made queso (940 cal.) \$10.50

VOLCANO Nachos

Tortilla chips layered with chili,
cheese, pico de gallo, fresh
guacamole, sour cream and
jalapeños (3710 cal.) \$16.95

Our Signature

LANDSHARK® LAGER FISH & CHIPS

Hand-dipped in our LandShark® batter
fried and served with jalapeño tartar
sauce, French fries and cilantro
lime coleslaw (2380 cal.) \$18.95

BURGERS in Paradise

Our handcrafted burgers are cooked
to order with signature seasonings.

Served with your choice of:
French fries (520 cal.) or
mixed green salad (50 cal.)

Substitute sweet potato fries (460 cal.) for \$1.50

CHEESEBURGER IN PARADISE®

Our signature burger! Topped with
American cheese, lettuce, sliced
tomato, pickles and paradise
island sauce* (1340 cal.) \$14.95

RANCHO DELUXE BURGER

Topped with Monterey Jack cheese,
applewood-smoked bacon, lettuce,
sliced tomato, pickles and
ranch dressing* (1440 cal.) \$15.45

BLACK & BLEU BURGER

Topped with applewood-smoked bacon,
chunky bleu cheese dressing, lettuce
and sliced tomato* (1410 cal.) \$15.45

VOLCANO BURGER

Topped with our volcano chili,
lava cheese sauce, jalapeños,
guacamole and Fritos Original
corn chips* (1200 cal.) \$16.45

CHEDDAR BBQ BURGER

Topped with cheddar cheese,
applewood-smoked bacon, fried onions,
lettuce and BBQ aioli* (1520 cal.) \$15.45

*Cooked to order, consuming raw or undercooked meats could increase your risk of foodborne illness.

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Desserts



KEY LIME PIE

As cool and refreshing as an ocean breeze. Graham cracker crust with sweet and tart key lime filling (530 cal.) \$7.99



CHOCOLATE BANANA BREAD PUDDING

Our bread pudding made with chocolate chips and fresh bananas, topped with vanilla ice cream and chocolate sauce (1560 cal.) \$7.99



DESSERT SHOTS

Enjoy a smaller version of your favorite dessert!

Carrot cake (440 cal.) Chocolate cake (580 cal.)

Dirt 'n Worms (400 cal.) Peanut Butter (670 cal.)

Red Velvet (440 cal.)

\$4.99 each

Full Flight (1 of each shot) \$19.99



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PLAN YOUR NEXT PARTY IN PARADISE!

GROUP BOOKINGS AVAILABLE

For groups of 15 to 1,000 people.

Contact us today at
SALES@MARGARITAVILLEORLANDO.COM
407-224-6838