

ON TAP

**We pour six Micro-Brews
16 oz. pounders 6.00**

Ice Harbor Hefe-weizen Yakima
Craft Brewing I.P.A. Yakima Craft
Brewing Twin Stags Iron Horse
Brass Ass Brown Rattlesnake
Smokey Porter
Snipes Dos Borrachos

CERVEZA in bottles

USA 4.00

Budweiser Bud Light
Coors Light Michelob Ultra

MEXICO 4.50

Corona
Corona Light
Modelo Especial
Pacífico
Tecate
Carta Blanca
Bohemia
XX Amber Dos Equis Lager
Negra Modelo Victoria

CRAFTED BREWS in bottle 4.50

Alaskan Amber
Blue Moon Belgium White
Full Sail I.P.A.
New Belgium Fat Tire Amber
Pyramid Hefe-weizen
Red Hook ESB
Scuttlebutt Blonde
Sierra Nevada Pale Ale
Sierra Nevada Torpedo (extra I.P.A.)

BECKS Non-Alcoholic



House Specialty Drinks 8.00

Blue Baha

Gold Tequila, Blue Curacao, Lime

Mojitos

Rum, Parrot Bay Coconut Rum, Lime & Mint

Cosmopolitan

Vodka, Cranberry Juice, Lime

Tequila Sling

Vodka, Sloe Gin, Blackberry Brandy, Lemon

Apple Martini

Vodka, Apple Schnapps, Buttershots

Lemon Drop

Vodka, Triple Sec, Lemon

Mexican Coffee

Tequila, Aztec Coffee Liqueur, Santiago's Coffee

Hurricane

Sloe Gin, Rum, Coconut & 151 Rum, Pineapple

Cactus Bloom

Tequila Peach, Triple Sec, Cranberry, Lemon

Brazilian Daiquiri

Rums infused in Sugar, Vanilla, Pineapple & Lime

We boast the largest Tequila selection North of the border.

Tequila is produced from the agave plant. Of the 136 varieties, the blue agave is the most prized. The Ancients fermented agave nectar into “pulque” – 4% alcohol. The Spanish Conquistadors distilled the pulque... ole... Tequila!

Tequila Classifications

BLANCO- promptly bottled, no aging.

REPOSADO- aged in oak for 1 year.

ANEJO -aged in oak up to 3 years

EXTRA ANEJO-aged more than 3 years



Yakima Valley Restaurants, Wineries and Tasting Rooms created Downtown Yakima as Washington State's Original

Corkage Free Zone!

Santiago's will waive corkage fees when dining with us if your wine is purchased on the same day from any Washington Winery, Tasting Room or locally owned Wine Shop.

Wines by the Glass 7.50

Please ask our staff as to our featured wines...

Pinot Grigio * Chardonnay * Merlot * Cabernet Sauvignon
 Riesling 6.5 * Rose 6.5 * Sangria 7.0

| Imported Wines from Spain | Price |
|-------------------------------------|--------------|
| Cruz Garcia Real Sangria | 18.00 |
| Sangre de Toro Torres | 18.00 |
| Coronas Tempranillo Torres | 22.00 |
| Freixenet Cordan Negro....Champagne | 22.00 |
| Domino de Heredia Bodegas Ahanza | 22.00 |
| Grenache Red Borja Quo | 18.00 |
| Monte Toro Roble Ramon Ramos | 24.00 |
| Alaia Dehesa de Rubiales | 22.00 |
| Marquis de Grinon Caliza | 30.00 |

Desserts

Yakima Apple Mole Cream
 Deep Fried Ice Cream Fried
 Bananas & Cream Ice
 Cream Sundaes
 Flan

PRICES ARE SUBJECT TO CHANGE