



TACO TUESDAYS
\$4 OFF
 ANY TWO TACOS PLATE
\$6 OFF
 ANY THREE TACOS PLATE
\$4 OFF
 ANY ROLLED & FRIED TAQUITOS
\$3.50
 BOTTLED MEXICAN BEER

FREE CHIPS & SALSA WITH THE PURCHASE OF ANY TACO ENTREE.

FRIDAY SATURDAY & SUNDAY
 KIMBALL PATIO & MUSIC HAPPY HOUR.

KIMBALL
 COASTAL EATERY

COCKTAILS / WINE / SPIRITS

MARGARITAS MONDAYS

\$3.99

OPEN

MARGARITAS

Add a floater(1 oz): Chambord liqueur +\$2.50 / Grand Marnier +\$2.50

- Handshaken Kimball Margarita** \$7.75
 House tequila blanco, organic agave nectar, De kuyper triple sec, lime juice, salt rim.
- La Marina Fresa Margarita** \$10.25
 100% Agave tequila Cuervo plata, strawberry puree, De kuyper peach liquor, organic agave nectar, lime juice, salt and tajin rim.
- Mango Chamoy Frozen Margarita** \$10.99
 100% Agave tequila Cuervo plata, De kuyper triple sec, organic agave nectar, mango puree, lime juice, pineapple juice, tajin rim.
- Spicy Kimball Margarita** \$11.25
 Fiero habanero tequila, organic agave nectar, De kuyper triple sec, lime juice, tajin rim, tamarind candy.
- La Unica Don Chente Margarita** \$13.50
 Our take on a Cadillac margarita, Centenario reposado tequila, De Kuyper triple sec, organic agave nectar, orange juice, lime juice, salt rim, Grand Marnier.
- Tamarindo Margarita** \$9.75
 100% Agave tequila Cuervo plata, house-made tamarindo puree, De Kuyper triple sec, organic agave nectar, lime juice, tajin rim.
- Flor de Jamaica Margarita** \$9.75
 100% Agave tequila Cuervo plata, house-made hibiscus reduction, De Kuyper triple sec, agave nectar, lime juice, hibiscus salt rim.
- Kimball Tropical Margarita** \$9.75
 Choose your flavor: (guava, pineapple, prickly pear, passionfruit) 100% Agave tequila Cuervo plata, organic agave nectar, De kuyper triple sec, lime juice, salt, or tajin rim.



Kimball Build a Margarita +\$2.00

1. Choose your Tequila or Mezcal
2. Single or double
3. Choose your rim (salt, tajin, sugar)
4. Add a floater (1 oz): Chambord liqueur +\$2.50 / Grand Marnier +\$2.50

KIMBALL TEQUILA BAR

SILVER/BLANCO

REPOSADO

	Single:	Double:		Single:	Double:
1800 Silver	\$9.00	\$13.50	Horinitos Reposado	\$9.00	\$13.50
Espolon Blanco	\$9.00	\$13.50	1800 Reposado	\$10.00	\$15.00
Teremena Blanco	\$9.00	\$13.50	Cazadores Reposado	\$10.00	\$15.00
Sauza Silver	\$9.00	\$13.50	Centenario Reposado	\$11.00	\$16.50
Centenario Plata	\$10.00	\$15.00	Espolon Reposado	\$11.00	\$16.50
Patrón Silver	\$10.00	\$15.00	Herradura Reposado	\$12.00	\$18.00
Cabo Wabo Silver	\$10.00	\$15.00	Don Julio Reposado	\$12.00	\$18.00
1800 Cristallino	\$11.00	\$16.50	Casamigos Reposado	\$13.00	\$19.50
Don Julio Blanco	\$11.00	\$16.50			
Casa Dragones	\$12.00	\$18.00			
Casamigos Blanco	\$12.00	\$18.00			

MEZCAL

	Single:	Double:
El Silencio	\$10.00	\$15.00
400 Conejos	\$11.00	\$16.50
Casamigos Mezcal	\$13.00	\$19.50

AÑEJO

	Single:	Double:
1800 Añejo	\$11.00	\$16.50
Tres Generaciones Añejo	\$12.00	\$18.00
Centenario Añejo	\$12.00	\$18.00
Don Julio Añejo	\$13.00	\$19.50
Don Julio 1942 Añejo	\$22.00	\$33.00
Casa Dragones Extra Añejo	\$22.00	\$33.00

SPECIAL EDITIONS

	Single:	Double:
Maestro Dobel Cristalino	\$12.00	\$18.00
Don Julio '70 Cristalino	\$15.00	\$22.50
Clase Azul	\$22.00	\$33.00
Reserva De La Familia	\$22.00	\$33.00

SIGNATURE DRINKS

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



Wine WEDNESDAYS

HALF OFF SELECT BOTTLE OF WINES \$1.25 WINGS (MINIMUM 6)



Let us cater your next event.
Book your holiday, office or family party with us!

COCKTAILS

- Don't Tiki Me Off Mojito** \$11.99
Bacardi white rum, lime juice, house-made simple syrup, blackberry reduction, fresh black berries, fresh mint.
- Mimosa** \$8.25
Sparkling wine, and your choice of flavor: (orange, cranberry, grapefruit, peach, mango)
Make it a Carafe \$29.99
- Kimball Mule** \$10.50
Copper mug, Tito's vodka, lime juice, Fever-tree ginger beer, bitters, candied ginger, lime wedge.
* / Also available as a Kentucky Mule with Bulleit Bourbon.
- Kimball Frozen Pina Colada 43** \$11.25
Coconut Rum, coconut cream, pineapple juice, floater of liquor 43.
- Carajillo** \$11.25
Cold brewed espresso, liquor 43, shaken served over ice, cinnamon, and espresso beans.
- Leah's Creamsicle** \$10.25
Stoli Orange Vodka, Absolut vanilla vodka, orange juice, pineapple & coconut cream, orange ring.
Pairs great with a floater of Grand Marnier (1 oz.) +\$2.50
- Chamoy Martini** \$10.75
Stoli Chamoy Vodka, pineapple & mango juice, tajin rim.
- Aloha Mai Tai** \$11.50
Malibu Coconut rum, Cutwater Bali Hai Dark rum, orange and pineapple juice, grenadine, cherry, and sliced orange.
- Tropical Island Iced Tea** \$13.50
Vodka, gin, rum, tequila, triple sec, sweet and sour, pineapple juice, strawberry puree.
- Kimball Spicy Bloody Maria** \$11.50
Tanteo jalapeno tequila, house-made bloody mix, tabasco, black pepper, clamato, horseradish, jalapeno, olives, lemon, lime, tajin rim.
- Kimball Frozen Strawberry Daiquiri** \$10.50
Mayer's dark rum, strawberry and mango puree, lime juice.
- Captain Kimball** \$10.50
Captain Morgan spiced rum, Malibu coconut rum, sweet and sour mix, mango, and pineapple juice.
Pairs great with a floater of Midori (1 oz.) +\$2.50
- Kimball Spiked Lemonade** \$9.50
Svedka raspberry & citron vodka, Sweet and sour, lemon lime soda, lemon juice, fresh blueberries.
- Kimball Horchata Loca** \$10.50
Rumchata rum, Bacardi blanco, fresh agua de horchata, cinnamon.
- Cold brewed Espresso Martini** \$12.50
Cold brewed espresso, Absolute Vanilla, Kahlua coffee liqueur, Baileys Irish cream, espresso beans.

WINE

Red Wine:	Glass:	Bottle:	White Wine:	Glass:	Bottle:
Pinot Noir , Sea Sun, California	\$10.25	\$36.99	Pinot Grigio , Line 39, California	\$8.75	\$32.99
Merlot , Bogle, California	\$9.75	\$35.99	Sauvignon Blanc , Matua, Marlborough, New Zealand	\$9.75	\$35.99
Cabernet , Josh Cellars, California	\$9.75	\$35.99	Chardonnay , Josh Cellars, California	\$11.75	\$44.99
Sweet Red , Tutto Mio, Italy	\$10.25	\$36.99	Riesling , Seaglass, Santa Barbara, California	\$9.75	\$35.99
Wine Corkage Fee (BYOB) : \$25 per bottle.			Sparkling Wine:	Glass:	Bottle:
			American Champagne , J. Roget, California	\$8.25	\$28.99
			Brut Prestige , Mumm Napa, California	N/A	\$38.99
			Brut Champagne , Beau Joie, France	N/A	\$78.00

Happy Hour Menu: Monday - Friday 2 PM to 6 PM (Bar / Patio) Sunday (10 am to 4 pm (Bar / Patio)

HAPPY HOUR MENU

Reverse happy hour : Monday - Thursday 8 PM to Close / Friday & Saturday 9 PM to 11 PM (Bar / Patio)

HAPPY HOUR SPECIALS
 \$2 OFF Appetizers • \$2.50 OFF Any premium margarita
 \$2.50 OFF Any house cocktails • Draft Beer \$5.00 • Glass house wine \$5.00
 Kimball Margarita \$5.00 • Any well cocktail \$5.00 • Bottled beer \$4.00

BEER SPECIALS

- B-Shot Combo** \$8.00
Domestic bottle of beer + shot: (Jameson, jack, Espolon, Fireball, Screwball, Jager)
- Amigo Bucket** \$35.00
(5 ea. Shots well tequila + 5 ea. Mexican bottled beer)
(Minimum 3 guests per bucket/ maximum 2 per group)

BAR DAILY SPECIALS

- MARGARITA MONDAYS**
• Kimball Margaritas \$3.99 ea
- TACO TUESDAYS**
• \$4 OFF any Two tacos plate
\$6 OFF any Three tacos plate
\$4 OFF any Rolled & Fried Taquitos
• Bottled Mexican beer \$3.50 ea
Free Chips & Salsa with the purchase of any taco entree.
- WINE WEDNESDAYS**
Half off select bottle of wines
\$1.25 wings (Minimum 6)

- DATE NIGHT THURSDAY**
Free Appetizer or dessert with the purchase of two entrees and two regular price beverages (maximum two per table)
- FRIDAY, SATURDAY & SUNDAY**
Live Music, Dancing, Bar Specials

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



LIVE MUSIC
FRIDAY, SATURDAY & SUNDAY
LIVE MUSIC, DANCING, BAR SPECIALS

ENJOY OUR PATIO BAR
OPEN EVERYDAY