

Fiesta Jalisco

Mexican Restaurant



FiestaJaliscoMex/



**1906 Hwy. A1A
Indian Harbour Beach,
FL 32937**



321-428-3509

ANTOJITOS

Appetizers

JALAPEÑO POPPERS 9.99

Lightly battered jalapeño peppers, stuffed with cream cheese, deep-fried to a golden brown (6).

FRESH JALAPEÑO POPPERS 10.99

Six fresh Jalapenos wrapped in bacon and stuffed with Monterey cheese.

JALISCO NACHOS

HALF ORDER 11.99 | FULL ORDER 13.99

Tortilla chips, beans, jalapeños and cheese. Choice of beef, chicken or picadillo. Garnished with green onions, tomatoes, sour cream and guacamole.

FIESTA PLATTER 14.99

Nachos, quesadilla, flautas, poppers, guacamole, sour cream and pico de gallo.

LAGUNA SCAMPI 15.99

Large prawns, garlic and fresh mushrooms. Served with avocado and orange slices.

EL FUEGO WINGS 14.99

Eight spicy chicken wings with jalapeño dressing

JALISCO PIZZA 11.99

BEEF CHICKEN OR PICADILLO ADD 1.00

Deep-fried flour tortilla topped with beans, jack cheese, tomatoes, green onions, black olives and sour cream.

FLAUTAS 10.99

Rolled fried flour tortilla filled with shredded chicken and cheese then fried. Served with guacamole, sour cream, tomatoes and Parmesan cheese.

QUESO BLANCO 7.99

Delicious blend of cheeses and mild spices melted and served with crispy corn chips.

GUACAMOLE DIP 9.99

Fresh homemade guacamole served with our delicious crunchy corn chips that will melt in your mouth.

SOPAS Y ENSALADAS

Soups and Salads

CALDO DE POLLO 13.99

Traditional chicken soup made with fresh vegetables and side of rice.

SOPA DE TORTILLA 9.99

Rich chicken broth with thinly sliced tortilla pieces, tomatoes, avocado and onions, topped with melted cheese.

JALISCO SOUP BOWL 9.99

A rich traditional vegetable soup with a blend of corn and chicken. Topped with tortilla chips and cheese.

TACO SALAD 12.99

A crisp flour tortilla filled with your choice of beef, chicken, or picadillo, topped with shredded lettuce, tomato, cheese, purple onions, black olives, guacamole and sour cream.

FAJITA SALAD

CHICKEN 13.99 | STEAK 14.99 | SHRIMP 15.99

Fresh lettuce topped with choice of meat, avocado, tomatoes, cheese, purple onions, and black olives. Jalapeño dressing on the side.

TOSTADA SALAD 11.99

A flat, crisp corn tortilla topped with beans and your choice of beef, chicken or picadillo, shredded lettuce, tomatoes, sour cream, guacamole, purple onions, and black olives.

AVOCADO CAESAR SALAD 16.99

WITH GRILLED CHICKEN 17.99

Mixed lettuce, pico de gallo, cotija cheese, avocado, purple onions, and tortilla strips.

MARGARITAS

JALISCO'S FAVORITE

REGULAR Rocks 5.50 Frozen 7.00

GRANDE Rocks 8.00 Frozen 9.00

FLAVORED MARGARITA

REGULAR Rocks 6.50 Frozen 7.50

GRANDE Rocks 8.50 Frozen 9.50

CADILLAC MARGARITA 11.99

1800 Tequila, Triple Sec, lime juice with a grand marnier floater.

PERFECTA MARGARITA 13.99

Patron silver, Triple Sec, lime juice with a grand marnier floater.

CHAMBORITA 10.99

Hornitos Reposado, Chambord and our homemade margarita mix.

CORONARITA 12.00

Our signature margarita mix topped with Coronita.

BLUE MARGARITA 12.00

A margarita made with Peligroso Reposado Tequila, Peach Schnapps and Blue Curacao.

SKINNY ORGANIC MARGARITA 12.00

Tres Generaciones Silver Organico, organic margarita mix, lime juice.

CASA AMIGOS MARGARITA 16.99

Casa amigos silver tequila, fresh lime juice, triple sec, and house mix.

CANCUN MARGARITA 12.99

1800 coconut tequila, lime juice, agave, and coconut cream.

PLATA MARGARITA 15.99

Premium margarita made with Don Julio Silver Tequilla topped with gran marnier and orange liqueur.

GUADALAJARA MARGARITA 15.25

Made with Herradura Añejo Tequila, Cointreau and our special margarita blend.

GODFATHER MARGARITA 17.50

A premium margarita made with Don Julio Añejo Tequila topped with gran marnier orange liqueur.

JALAPENO MARGARITA 11.00

A sweet and spicy margarita made with jalapeños peppers and Tuaca Italian liqueur.

PEPINO MARGARITA 12.00

Margarita with Espolon Tequila, Triple Sec, Agave, lime juice and fresh cucumber and tajin on the rim.

BORRACHO MARGARITA 11.50

Tequila San Jose Cuervo Gold, Vodka, Gin, Rum, Triple Sec and our homemade margarita mix.



COCKTAILS

MEXICAN MULE 10.50

Jose Cuervo Blanco with fresh lime juice, ginger beer, in a copper mug with a squeeze of lime.

SEX ON THE BEACH 8.99

Made with Smirnoff Vodka, Midori Liqueur, raspberry liqueur, pineapple and cranberry juice.

MOJITO 8.00

Rum, mint, lime juice, syrup, splash of soda.

PINA COLADA 8.00

MEZCALITA 10.99

Conejo mezcal, lime juice, and passionfruit.

PALOMA 10.99

Jimador silver, grapefruit, squirt, and lime juice.

COSMO MARTINI 10.99

Titos Vodka, triple sec, lime juice, and cranberry juice.

TEQUILA SUNRISE 10.99

Cuervo silver, orange juice, and grenadine.

WINES

WINES

GLASS 6.25 CARAFE 18.99 HALF CARAFE 12.99

Chardonnay, Merlot, White Zinfandel, Moscato Cabernet Sauvignon and Pinot Grigio.

HOMEMADE SANGRIA

GLASS 5.75 CARAFE 18.99 HALF CARAFE 12.99

Red wine, Brandy, Triple Sec, Orange Juice, Sweet 'n Sour, Lemons and Lime.

BEERS

DRAFT AMERICAN GLASS 4.25

Bud Light.

DRAFT MEXICAN GLASS 5.25

Dos Equis Amber, Dos Equis Lager, Modelo Especial.

BOTTLE AMERICAN 4.99

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, Stella, Blue Moon \$7, Heineken, Yuengling, Oduols

BOTTLE MEXICAN 5.99

Corona Extra, Corona Light, Corona Premier, Dos Equis Lager Especial, Tecate, Modelo Especial, Negra Modelo, Pacifico, Estrella, Sol, Victoria

HAPPY HOUR

4pm to 7pm

HOUSE MARGARITAS 4.99

Only on the rocks!

HOUSE WINES 4.99

Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon, and Pinot Grigio.

AMERICAN DRAFTS 3.75

Bud Light 16oz glass.

MEXICAN DRAFTS 4.75

Dos Equis Amber, Dos Equis Lager, Modelo Especial 16oz glass.



FAJITAS

Served on a sizzling hot skillet, mixed with sautéed onions & a variety of peppers. Accompanied with rice, beans, guacamole, sour cream and pico de gallo.

- CHICKEN** 18.50 **STEAK** 19.50
SHRIMP 20.99 **SUNBURNED** 22.50
VEGGIE 15.99

**FAJITAS FOR TWO
STEAK OR CHICKEN COMBO** 34.99

**FAJITAS COMBO
STEAK AND CHICKEN** 20.99

FAJITAS SUNBURNED FOR TWO 37.50



SUNBURNED FAJITAS

POLLO Chicken

Served with rice, beans and tortillas.

POLLO ALA CREMA 16.99
Sliced chicken, creamy Yucateca sauce, fresh mushrooms, onions and assorted vegetables.

POLLO EN MOLE 15.99
Boneless chicken with a unique and complex dark mole sauce, mildly sweet, rich flavored sauce, a mix of traditional ingredients and spices.

ARROZ CON POLLO 16.99
Sliced chicken breast, mild salsa morena, onions, fresh mushrooms and topped with melted cheese. No beans.

POLLO ALA PLANCHA 15.99
Charbroiled chicken, a special blend of achiote and herbs, charbroiled to perfection. Garnished with avocado slices and pico de gallo.

POLLO ASADO 16.99
Charbroiled breasts of chicken smothered with sautéed mushrooms and covered with jack and cheddar cheeses. Served with guacamole.

CARNES Beef

Served with rice, beans and tortillas.

STEAK RANCHERO 17.99
Juicy charbroiled strip steak (10 oz.) Served with guacamole.

CHILE COLORADO 15.99
Tender chunks of lean beef cooked in a mildly spiced red sauce.

CARNE ASADA 23.99
Seasoned lean skirt steak charbroiled to perfection. Served with guacamole, pico de gallo, grilled green onions and a roasted jalapeño pepper.

CERDO Pork

Served with rice, beans and tortillas.

CHILE VERDE 15.99
Tender cubes of pork, simmered in a flavorful green tomato sauce.

CARNITAS JALISCO 17.99
A traditional dish. Roasted lean pork meat marinated in a medley of citrus juices and spices. Served with guacamole and pico de gallo.

MARISCOS

Seafood

COCTEL DE CAMARON 18.25

Shrimp cocktail made with tomato, onions, avocado, and cucumber.

CEVICHE DE CAMARON 18.99

Traditional shrimp ceviche made with tomato, onion, and fresh jalapeno. Garnished with cilantro and avocado; served with tostadas.

ENCHILADAS ALTA MAR 16.99

Two enchiladas with your choice of crab or baby shrimp, covered with tomatillo sauce and melted jack cheese. Served with rice, beans and sour cream.

FISH TACOS 16.99

Three soft tacos moistened in chipotle salsa. Topped with avocado slices and Cotija cheese. Served with rice and black beans.

Choice of shrimp 17.99

ARROZ CON CAMARRON 16.99

Tender prawns sautéed in Salsa Morena, mushrooms, tomatoes and onions; served over a bed of rice, tortillas and topped with mozzarella cheese.

SEAFOOD BURRITO 15.99

Large flour tortilla filled with a seafood combination of fresh shrimp, crab, and fish. Garnished with a salsa verde and served with rice and black beans.

PLAYA DORADA 16.99

Fresh scallops, tender prawns, mushrooms and a tasty garlic butter sauce that will knock you off your feet. Served with rice, beans and tortillas.

CAMARONES AL MOJO DE AJO 15.99

Large garlic shrimp sautéed with onions, garlic butter and mushrooms. Served with rice, refried beans and tortillas.

PESCADO VERACRUZ 18.99

Grilled fish fillet and Mexican scampi with sautéed seasoned onions, peppers, fresh garlic and black olives in a delicate tomato sauce. Served with rice, lettuce, tomatoes and tortillas.

CAMARONES A LA DIABLA 16.99

Large shrimp sautéed in our spicy Mexican sauce with onions and mushrooms. Hot or mild. Served with rice, refried beans and tortillas.

SEAFOOD MOLCAJETE 22.99

Fish, Shrimp, and scallops with sweet peppers, onions, mushrooms, and jack cheese. Accompanied with rice, beans and avocado slices. Served with tortillas.



CHILE RELLENO

QUESADILLAS

REGULAR QUESADILLA 9.99

Add your Choice of Meat 2.00. Melted cheese. Served with sour cream, guacamole, pico de gallo, rice and beans.

GRILLED CHICKEN QUESADILLA 14.99

Marinated grilled chicken breast, melted jack cheese and pico de gallo. Served sour cream, guacamole, rice and beans.

SPINACH AND CHEESE 12.99

Spinach, mushrooms, melted cheese and pico de gallo. Served in a wheat tortilla with sour cream, guacamole, rice and beans.

CRAB QUESADILLA 17.99

Succulent crab, mushrooms, melted jack cheese and pico de gallo. Served in a wheat tortilla with sour cream, guacamole, rice and beans.

SHRIMP QUESADILLA 14.99

Shrimp, sautéed mushrooms, onion and tomato. Garnished with shredded lettuce. Served in a wheat tortilla with sour cream, guacamole, pico de gallo, rice and beans.

ASADA QUESADILLA 16.99

Grilled skirt steak in a flour tortilla, melted jack cheese and pico de gallo. Served with sour cream, guacamole, rice and beans.

VEGETARIAN

VEGGIE BURRITO 12.99

Sautéed zucchini, onions, tomatoes, garlic wrapped in a wheat tortilla. Topped with salsa verde, green onions, mozzarella cheese and cilantro. Served with a side of black beans.

POBLANO CHILE RELLENO 13.99

Traditional home-made poblano chile pepper, stuffed with mixed vegetables and deep fried in a light egg batter. Topped with red sauce and cheese. Served with rice and black beans.

VEGGIE CHIMICHANGA 10.99

Whole black beans and mozzarella cheese stuffed in a crisp flour tortilla. Topped with mild chipotle cream and garnished with guacamole. Served with rice and black beans.

ENCHILADAS DE ESPINACAS 13.99

Two soft corn tortillas stuffed with spinach, mushrooms and chipotle cream sauce. Topped with fresh tomatillo sauce and mozzarella cheese. Served with rice and black beans.

ESPECIALIDADES DE LA CASA

House Specials

3 TACOS MEXICANOS 18.99

Carne Asada (Skirt Steak), al pastor (Pork) or pollo asado (Grilled Chicken), topped with white onions, cilantro, cotija cheese. Served with rice and beans and salsa verde on the side.

FAJITA BURRITO 15.99 (Flour tortilla)

Choice of steak or chicken fajita slices, grilled green peppers and onions. Topped with mozzarella cheese. Served with rice, beans and pico de gallo.

TEMPLE TACOS 17.99 (Flour tortilla)

Grilled chicken, melted jack cheese, sautéed onions and bell peppers. Served with black beans, avocado slices, rice and the chef's special salsa chipotle.

MACHO BURRITO 13.99

Half chile Colorado and half chile Verde each complemented in its own sauce. Stuffed with rice and topped with melted jack cheese.

SUNRISE DINNER 23.99

Carne asada, scallops, shrimp, and fresh mushrooms sautéed in a delicious garlic butter sauce. Served with rice, beans, guacamole and tortillas.

ENCHILADAS YUCATAN 13.99

Two chicken enchiladas: one covered with mole sauce, one covered with chipotle sauce. Served with rice and beans.

LAS ENCHILADAS VERDES 13.99

Shredded chicken or beef with tomatillo sauce, sour cream, queso fresco, red onions, and cilantro. Served with rice and beans.

SUNSET DINNER 24.99

Tender 5 oz. New York steak charbroiled to your liking, grilled chicken breast, Mexican scampi. Served with guacamole, pico de gallo, rice, tortillas and beans.

ASADA BURRITO 16.99

A large flour tortilla with tender charbroiled strips of steak, whole pinto beans, guacamole and pico de gallo. Covered with salsa verde, cilantro and cotija cheese. Served with rice.

MOLCAJETE

Chicken 17.99 | steak 18.99 | Combo 23.99

Your choice of chicken or steak, sweet peppers, onions and mushrooms in a roasted tomato salsa. Topped with chorizo and jack cheese. Accompanied with rice, beans, and guacamole. Served with tortillas.

EXPRESSO BURRITO \$13.99

Flour tortilla filled with your choice of beef, shredded beef, or chicken, beans, rice, and smothered with guacamole, onions, tomatoes, sauce, and Monterey cheese.

BIRRIA TACOS 18.99

Three birria tacos with melted cheese, chopped onion, and cilantro; served with rice, beans, and birria consome on the side.

POLLO ASADO BURRITO 15.99

Burrito with grilled chicken, vegetables, rice, and beans; topped with salsa verde, pico de gallo, sour cream, and queso fresco.

BURRITO BOWL \$18.99

Mexican rice bowl with black beans, jack cheese, guacamole, pico de gallo, sour cream, and onions. Choice of grilled chicken, carnitas, or carne asada.

TACOS DE CHORIZO 16.99

Three chorizo tacos with corn tortilla garnished with cilantro and onions; served with rice and beans.

BURRITO AL PASTOR 14.99

Burrito with al pastor, pineapple, and onions; topped with salsa verde, cilantro, and queso fresco. Served with a side of rice, beans, and pickled jalapeños.

ENCHILADAS LAGUNA 15.99

Three classic enchiladas served with rice, beans and sour cream. 1) chicken enchilada, mole sauce. 2) Spinach and mushroom enchilada, chipotle sauce. 3) cheese enchilada, tomatillo sauce.

SEAFOOD CHIMICHANGA 16.99

Seafood combination of fresh shrimp, crab and fish stuffed into a folded flour tortilla. Smothered in a delicate crema de jaiba. Served with rice, black beans and guacamole.

SUPER BURRITO 13.75

Large flour tortilla filled with your choice of ground beef, shredded beef or chicken, rice, cheese and garnished with fresh lettuce, tomato, sour cream and guacamole. Served with side of beans.

SUPER CHIMICHANGA 13.99

Flour tortilla filled with ground beef, shredded beef or chicken and cheese, deep fried. Garnished with lettuce, tomato, sour cream and guacamole. Served with rice and beans.

CARNITAS MOLCAJETE 18.99

Pork meat marinated sweet peppers, onions, and mushrooms in a chorizo jack cheese. Accompanied with rice, beans, pico de gallo, and guacamole.

CHIPOTLE CHICKEN ENCHILADAS 13.99

2 enchiladas chipotle, sliced avocado, and cilantro. Served with rice and beans.

MONTEREY BURRITO 15.99

Choice of chicken, shredded beef, ground beef with rice, black beans, sour cream, pico de gallo, jack cheese. Topped with queso blanco and onion.



BIRRIA TACOS

Lunch SPECIALS

11am - 3pm daily. Served with rice and beans.

ENCHILADAS SONORA 8.99

A combination of two chicken enchiladas, each complimented with its own distinctive sauce: mole and chipotle.

EXPRESSO BURRITO 8.99

Flour tortilla filled with beans, rice, meat and smothered with guacamole, onions, Monterrey cheese and tomato, sauce.

MACHO BURRITO 8.99

Flour tortilla filled with rich, half chile colorado/half chile verde, each side complimented by its own salsa, topped with melted jack cheese (not served with beans).

Lunch FAJITAS

CHICKEN 12.99 | STEAK 14.99

Your choice of chicken or steak marinated in our secret sauce, delivered sizzling hot over a bed of sautéed onions and green peppers. Served with pico de gallo, sour cream, guacamole, corn or flour tortillas, rice and beans.

FAJITA SALAD 12.99

Fresh lettuce topped with, thinly sliced marinated, charbroiled chicken breast, avocado, tomatoes, cheese and black olives. Jalapeño dressing on the side.

MONTERREY BURRITO 10.99

Choice of chicken, shredded beef, ground beef with rice, black beans, sour cream, pico de gallo, jack cheese. Topped with queso blanco and onion.

LONCHE BURRITO BOWL 14.99

Gourmet Mexican rice bowl of black beans, jack cheese, guacamole, pico de gallo, sour cream, onions. With the choice of grilled chicken, carnitas or carne asada.

Lunch COMBOS

ENCHILADA 7.99

CHILE RELLENO 7.99

BURRITO 8.25

ENCHILADA Y TACO 7.99

CHIMICHANGA 8.99

TAMALE Y ENCHILADA 7.99

TWO TACOS 8.25

ENSALADAS

Your choice of meat, chicken, ground beef or shredded beef.

TOSTADA SALAD 9.99

TACO SALAD 9.99

Children's MENU

BURRITO, ENCHILADA, TACO OR QUESADILLA

Cheese 5.99 | Beef 6.99

CHICKEN FINGER, GRILLED CHEESE

OR CHEESEBURGER 7.99 Served with fries.

SIDES

TACO 3.25

SOUR CREAM 1.50

ENCHILADA 3.25

GUACAMOLE 5.50

TAMALE 4.75

BEANS 3.00

RICE 3.00

BURRITO 6.00

CHILE RELLENO 5.75

PICO DE GALLO 1.50

CHEESE 2.25

DINNER COMBINACIONES

Served with rice and beans.

Pick two 12.25

Pick three 14.95

CHOOSE FROM

Taco, Enchilada, Tostada, Tamale,*

Chile Relleno,* or Burrito.

*Can not pick two or three Tamales.

*Can not pick two or three Chile Rellenos.

MEAT CHOICES

Ground Beef, Shredded Chicken,
Shredded Beef, or Cheese.

Huevos EGGS

HUEVOS RANCHEROS 12.99

Eggs cooked over-easy and topped with our spicy sauce. Served with black beans, refried beans, and rice.

CHORIZO CON HUEVOS 12.99

Mexican sausage blended with eggs, onion and tomato. Served with a side of rice and beans.

AMERICAN DISHES

GRILLED CHEESE SANDWICH 6.25

HAMBURGER 9.99

CHEESEBURGER 11.99

DESSERTS

CHEESECAKE CHIMICHANGA 7.99

Cheesecake-filled chimichanga drizzled with caramel sauce and served with a scoop of vanilla ice cream and strawberry sauce.

DEEP FRIED ICE CREAM 6.75

FLAN 6.50 Creamy vanilla custard served with burnt sugar topping and whipped cream. Homemade!

BUÑUELOS 5.75 Deep fried crisp flour tortilla chips topped with honey and cinnamon.

CHURROS 6.75 (With Caramel)

Very popular Mexican treat! Pastry strips served piping hot, sprinkled with sugar and cinnamon.

TRES AMIGOS 9.99 One flan, four sopapillas, and vanilla ice cream. Topped with whipped cream and strawberry sauce.

SOFT DRINKS

Diet Coke, Coke, Sprite, Fanta,

Pellegrino 3.99

Mr Pibb, Lemonade, Coffee,

Topo Chico 4.00

Sweet or Unsweet tea 3.75

Mexican Coca Cola 4.00

OJ, Apple Juice or Milk 3.75

Perrier 3.99

Jarritos 3.75

Virgin Piña Colada 7.00

TEQUILAS

1800	
Silver	8
Reposado	9
Añejo	10
Coconut	9
Cristalino	14
Milenio	42
Cabo Wabo	
Silver	9
Reposado	10
Añejo	11
Avion	
Silver	9
Reposado	10
Añejo	12
Casa Amigos	
Silver	13
Reposado	14
Añejo	15
Casa Noble	
Silver	9
Reposado	12.5
Añejo	14
Fortaleza	
Silver	14
Reposado	15
Añejo	16
Clase Azul	
Silver	22
Reposado	28
Mezcal	55
Añejo	70
Ultra Añejo	250
Codigo	
Silver	11
Reposado	13
Añejo	18
Rosa	15
Don julio	
Silver	11
Reposado	13
Añejo	13.50
70	15
1942	28
Herradura	
Silver	9
Reposado	10
Añejo	12
Ultra	17
Herradura sel. supremo	16
Hornitos	
Silver	7.5
Reposado	8
Añejo	10
7 Leguas	
Silver	11
Reposado	13
Anejo	16
Maestro Dobel	
Silver	9
Reposado	9.5
Añejo	10
Patron	
Silver	10
Reposado	12
Añejo	13.75
Patron Platino	30
Tres Generaciones	
Silver	9
Reposado	10
Añejo	11

MEZCALES

Delirio	
Silver	11
Reposado	13
Añejo	15
Xicaru	
Silver	9
Reposado	10.5
Monte Lobos	
Silver	8
Codigo 1530	18
Illegal	14
400 Conejos	8
Casa Amigos Mezcal	15
Convite	28
Creyente	18
Bozal	20

VODKA

Absolute	7.5
Deep Eddy	7.5
Grey Goose	9
Tito's	7.5
Kettle One	8
SMIRNOFF	8
STOLI	8

RUM

Bacardi	8
Diplomatico	7
Diplomatico 12 Años	10
Don Q GR. Añejo	15
Don Q Anejo Rum	12
Zacapa 23	9
MALIBU	8
MYERS	7

BOURBON

Angels Envy	12
Four Roses Single Barrel	9
Maker's Mark	8.5
Jim Beam	8

GIN

Beefeater	7
Bombay Sapphire	8.5
Hendricks	9.5
Tanqueray	8
MONKEY 47	11

COGNAC

Remy Martin	15
Hennessy	12
Martell VS Single Distillery	14

WHISKY

Jack Daniels	8
Buchanan's	9
Crown Royal	8.5
Jamenson	9
Dewar's	7.5
Chivas	9
Johnnie Walker	
Red	8.5
Black	10
DBL Black	11
Blue	35
Macallan	
12yr	15

WELLS

Montealban Tequila	
Reposado	7
Captain Morgan	
Spiced Rum	7
Four Roses Yeallow	
Label Bourbon	7
Svedka Vodka Distilled	
Five Times	7
ClanMacgregorBlended	
Scotch Whiskey	7

