



POSTRES

Fried Apple Pie \$5.50

Apple pie filled fried dough with caramel sauce and whipped cream

Fried Ice Cream \$4.99

Two scoops of creamy vanilla ice cream covered in cinnamon corn flakes, then flash fried and topped with honey and whipped cream

Churros \$3.99

Deep fried and rolled in a cinnamon sugar blend served with a tequila lime caramel sauce

Chocolate FILLED Churros \$5.79

Churro sticks filled with chocolate and covered in cinnamon sugar, served with chocolate sauce

CERVEZA

\$4.50

White Claw (assorted flavors)
Truly Seltzers (assorted flavors)

\$4.25

Corona (Premium/Light/Premier)
Tecate

Dos Equis (Amber/Lager)

Modelo (Negro/Especial)

Heineken (Regular/NA)

Angry Orchard

Twisted Tea (Regular/Half & Half/Light)

Mike Hard Lemonade Light

\$3.25

Budweiser (Regular/Light/Lime)

Miller Light

Coors (Original/Light)

Michelob (Light/Ultra)



SPECIALTY MARGARITAS

Our margaritas are made with **fresh lime juice**

Ocho's Signature Margarita \$8

Silver tequila- rocks- salt

Spicy n' Sweet Marg' \$8.50

Tequila- pineapple/jalapeno syrup- rocks

Mango'Rita \$8.50

Blanco tequila- mango purée- rocks

Pom' Rita \$8.50

Silver tequila- pomegranate puree- rocks

Raz' Margarita \$8.50

Silver tequila- raspberry reduction- lemonade- rocks

Coco' Rita \$8.50

Tequila- Malibu rum- coconut purée- rocks- salt

Peach'Rita \$8.50

Silver Tequila- peach purée- rocks

OCHO CINCO SANGRIA

Duranzo Blanco (White Peach) \$6.50

Peach- Apricot- Pinot Grigio

Baya Roja (Red Berry) \$6.50

Blackberry- Cherry- Cranberry- Cabernet

VINO \$4.50

Moscato

Chardonnay

Pinot Grigio

White Zinfandel

Cabernet

Merlot

DRAFTS

Yuengling Lager \$3.00

Adirondack Bare Naked \$5.00

Blue Moon \$5.50

Paradox Pilsner \$5.00

Common Roots IPA \$5.50

Druther's (rotating IPA) \$5.50