

## MARGARITAS & MOJITOS

Flavors: Peach, Mango, Passion Fruit  
Strawberry, Coconut, Lychee +2

### PREMIUM MARGARITA

Herradura Tequila, Gran Gala, agave, lime  
16.5 Glass / 62 Pitcher

### SPICY MARGARITA

Tanteo Tequila chipotle & jalapeño, spicy  
simple, lime, cayenne chilli salt 15.5 Glass / 57  
Pitcher  
add habanero tanteo float +3

### PASSION FRUIT MARGARITA

El Jimador tequila, passion fruit, mint, lime, agave  
xocolatl mole & burlesque bitters . 16

### BUENA VIDA MARGARITA

Tequila, lime juice, Triple Sec, simple  
13 Glass / 46 Pitcher

### BUENA VIDA MOJITO

Mint infused Bacardi Rum, mint, lime, soda 13.5

## RED WINE

LUDOVICUS | Garnacha, 2019, Terra Alta, Spain 10.5 / 41

TORREMORON | Tempranillo, 2021 | Ribera Del Duero, Spain 11.5 / 42

NIPOZZANO | Chianti, 2019, Tuscany, Italy 12.5 / 48

MANOS NEGRAS | Cabernet Sauvignon 2021, Mendoza, Uco Valley, Argentina 13.5 / 52

LA CARTUJA | Garnacha, 2019, Priorat, Spain 15.5 / 57

QUINTA SARDONIA | Red Blend, 2019, Castilla y León, Spain 16.5 / 62

SIDURI | Pinot Noir, 2021, Santa Brbara, California 16.5 / 62

PENFOLDS BIN600 | Shiraz & Cabernet Blend, 2018, California 100

LOPEZ TEMPRANILLO RESERVA | 2009, Rioja, Spain, 180

CAKEBREAD | Cabernet Sauvignon, 2018, Napa Valley 280

## SPECIALTY COCKTAILS

### SOUTH OF SPAIN GIN & TONIC

Puerto de Indias Gin, Jack Rudy's Tonic, orange, juniper berries, star anise 14.5

### THE GOLDEN DOLLAR

Bourbon, ginger syrup, honey bitter, lemon juice 15.5

### COCO LOCO

Pistachio Gin, coconut cream, lemon, simple 16.5

### WHAT'S YOUR POBLANO

La Luna Mezcal, pineapple, lime, poblano- jalapeno syrup 15.5

### TORO AZUL

Puerto de Indias Gin, lemon, Creme de Cassis, RedBull blueberry 15.5

### LYCHEE 75

McQueen Gin, lemon, lychee liqueur 13.5

### SANGRIA RED OR SEASONAL

Brandy, orange juice, orange liqueur 10.5 | 39 Pitcher

### PASSIONATE AFFAIR

229 Vodka or Old Forester Bourbon, Giffard Passionfruit, lemon, simple 14.5

### SUNSET PALOMA

Herradura Silver Tequila, Giffard crème de banane, lime, lemon, simple 14.5

## WHITE WINE

HERA | Vinho Verde, 2022, Vinho Verde, Portugal 10.5 / 41

LAPIS LUNA | Sauvignon Blanc, 2022, North Coast, CA 11.5 / 42

TORMARESCA | Rosé, 2022, Puglia, Italy 11.5 / 42

PRINCIPE DE VIANA | Chardonnay, 2021, Navarra, Spain 12.5 / 48

TERRAS GAUDA | Albariño, 2022, Galicia, Spain 12.5 / 48

CASTELLEFRAGMENT | Blanc de Blanc, 2022, Penedes, Spain 15.5 / 57

GAINTZA | Txakolina, 2022, Getariako Txakolina, Spain 16.5 / 62

CHARLES KRUG | Chardonnay, 2021, Napa Valley 70

## PREMIUM TEQUILA SPECIALS

HERRADURA ULTRA | 22

HERRAFURA LEGEND | 25

CASA DRAGONES BLANCO | 25

CASA DRAGONESA ANEJO | 28

CLASE AZUL REPOSADO | 28



## SPARKLING WINE

NAVERAN | Cava Brut, 2021, Catalunya, Spain 9.5 / 37

POGGIO COSTA | Prosecco, 2021, Veneto, Italy 11.5 / 45

POGGIO COSTA ROSE | Prosecco, 2021, Veneto, Italy 12.5 / 49

## SPIRIT FREE ELIXIRS

### FIRST KISS

Passion fruit, honey, vanilla, ginger beer 7.5

### TIKI TANGO

Mango, cilantro, lime juice, tonic 7.5

### AGUA FRESCAS

Mango, passion fruit, or lulo 6.5

### RED BULL ENERGY DRINK

Regular, Sugar-free, or Blue Edition 6



## DRAFT BEER

ESTRELLA DAMM | Lager, Barcelona, Spain 6.5

SCOFFLAW | Pog Basement Ipa, Atl, GA 8.5

## BOTTLED & CANNED BEER

STELLA ARTOIS | Pilsner, Leuven, Belgium 6.5

TROPICAL DREAM | Fruited Wheat Ale, Atl, GA 6.5

SWEETWATER 420 | Pale Ale | Atlanta, GA 6.5

GUINNESS DRAUGHT | Stout | Dublin, Ireland 7.5

TERAPIN LOS BRAVOS | Mexican Lager, Athens, GA 7.5

CREATURE COMFORTS | Tropicalia, Ipa, Athens, GA 7.5

ATLANTA HARD CIDER | Crisp Apple, Atl, GA 8.5

HEINEKEN 0 | Non alcoholic lager, Netherlands 6.5



@BuenaVidaTapas

## TAPAS

### PATATAS BRAVAS (V)(GF)\*

Chunky, twice-fried potatoes, bravas sauce, garlic aioli, paprika 10

### CONFIT MUSHROOM CROQUETAS (V+)

Shiitake, cremini mushrooms, panko, celeriac puree, agave black truffle 17

### BRUSSEL SPROUTS (V+)(GF)\*

Brussel sprouts, hot simple syrup, vegan aioli 11.5

### PANKO FRIED CAULIFLOWER (V+)

Cauliflower, creamy salsa verde 9.5

### GAMBAS AL AJILLO

Extra virgin olive oil shrimp, garlic, chili flakes, grilled bread 14.5

### EMPANADAS

Rotating seasonal filling, served with house made hot sauce 11.5

### IBERIAN TRUFFLE FRIES (GF)\*

French fries with truffle oil, garlic aioli, Jamón Ibérico, and sunny side up egg 17.5

## CHARCUTERIE

SERVED WITH BREAD & ACCOMPANIMENTS

CHEF'S SELECTION - CHEF'S ROTATING CHOICE OF TWO MEATS AND TWO CHEESES - 25

## SIDES

Grits 4.5 | Waffles 7.5 | Fresh fruit 4.5 | Biscuit 3

## BRUNCH ENTREES

### AVOCADO TOAST (V+)

smashed avocado, multigrain toast, sliced radishes, pickled onions, side of fruit 13.5  
add a poached egg \$2.50

### CHICKEN & WAFFLE

Pimentón chicken, hot honey, housemade waffle, maple syrup 15.5

### BREAKFAST AMERICANA

eggs, bacon, potatoes, biscuit 16.5

### PIMENTÓN CHICKEN BREAKFAST SANDWICH

butter milk biscuit, pimentón spiced fried chicken, fried egg, brown sugar honey, quince jam, garlic aioli, side of breakfast potatoes 15.5

### FRENCH TOAST (V)

ciabatta bread, maple syrup, berry compote, dulce de leche, powdered sugar, fresh fruit 14.5

### VEGAN HASH BOWL (V+)(GF)\*

house-made vegan breakfast sausage, potatoes, onions, peppers, vegan scrambled eggs, vegetable sofrito, guacamole 16.5

### 12 HOUR BRAISED BRISKET HASH BOWL (GF)\*

sunny side up egg, brisket, potatoes, onions, peppers, vegetable sofrito, scallions 19.5

### VEGAN GRAND SLAM (V+)(GF)\*

breakfast sausage patties, scrambled eggs, potatoes, fruit 18.5

### JAMÓN SERRANO EGGS BENEDICT

poached eggs, Jamón Serrano, tomato, sautéed spinach, hollandaise, grilled English muffin, side of breakfast potatoes 16.5  
Sub Jamón Ibérico 5.00

### GRILLED SALMON EGGS BENEDICT

poached eggs, grilled salmon, sautéed spinach, tomato, hollandaise, grilled English muffin, side of breakfast potatoes 19.5

### STEAK & HUEVOS

grilled steak, sunny side up eggs, breakfast potatoes, roasted mushrooms, mojo verde 22.5

### FIG & GOAT CHEESE SALAD (V)(GF)\*

spinach, fresh goat cheese, dried figs, pickled watermelon, sesame brittle, berry compote sherry vinaigrette 15.5

### BUENA VIDA SMASHBURGER

ground beef, cheddar, bacon, tomato, onion, spinach, garlic aioli, side of potatoes 16.5  
add a fried egg to make it a breakfast burger 2.50

## DESSERT

### MANCHEGO CHEESECAKE

3 month aged Manchego, Quince jelly, crunchy cookie crumble 8.5

### DARK CHOCOLATE BROWNIE

Dark chocolate brownie, toasted hazelnuts, butter, cacao powder, vanilla ice cream 8.5

### VANILLA ICE CREAM (GF) 6.5

### CHURROS

Crispy cinnamon sugar-dusted, chocolate dipping sauce 8.5

### VEGA CITRUS OLIVE OIL CAKE (V+)

Olive Oil, lemon, orange zest, powdered sugar 8.5

### TRES LECHE CAKE

Three milk Cake, whipped cream, cinnamon 8.5

(V) Vegetarian (V+) VEGAN (GF) Gluten-Free  
\*gluten-free items may be fried in oil with gluten residue

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. Parties of 6 or more are subject to a 20% gratuity