



# COCKTAIL MENU



# AT LENNY'S CASITA

we believe in creating memorable experiences that extend beyond the plate and glass. Our Mexicali fusion restaurant is all about celebrating the vibrant flavors of Mexico, bringing them to life with fresh, locally sourced ingredients. Our mission is simple: to create exceptional food and drinks using only the finest, all-natural ingredients, while making every guest feel like they are part of our little home.

Our cocktail menu reflects this philosophy, where creativity and quality are at the forefront of each drink. We do not rely on pre-made syrups or artificial flavors; instead, we focus on the authentic, natural flavors that come from freshly squeezed limes, and seasonal ingredients. We craft our own bitters, salts, and spice blends, always ensuring that our cocktails are as unique and vibrant as the food we serve.

Here, we pride ourselves on serving crafted cocktails, each one carefully curated to match the fun, lively atmosphere of Lenny's Casita. Just like the warm and welcoming energy of our restaurant, every drink is made to bring a smile to your face, with bright colors, exciting flavors, and a whole lot of heart.

**MI CASITA ES SU CASITA.** From the moment you walk through our doors, our goal is to make you feel like you're a guest in our home—where great drinks, delicious food, and laughter await you at every corner.



# SPICY MARGARITA BALAGAN

## THE INSPIRATION

Inspired by a favorite high school snack of our own Cesar Mateo—sliced cucumber with lime and Tajin—this cocktail brings the classic Mexican street treat to life in liquid form, with a spicy twist.

## INGREDIENTS & PROCESS

Jalapeño-infused tequila, cucumber and pineapple juice, and agave syrup come together for a refreshing yet spicy experience. Garnished with Fresno chiles, a cucumber wheel, and homemade Tajin on the rim for a perfect balance of heat, texture, and flavor.

## SPECIAL HIGHLIGHTS

Made from all-natural ingredients with no refined sugars or processed syrups, offering a pure and bold flavor profile.

## FLAVOR PROFILE

SPICY · EARTHY · REFRESHING

## FOOD PAIRINGS

Perfectly complements dishes like Quesabirria Tacos, Quesadillas, Burritos, or a Crunchwrap.



# MOJITO PASIFLOR

## THE INSPIRATION

A twist on the classic Mojito, the Mojito Pasiflor uses passionfruit (or “Pasiflora”) to add a unique sour and bitter flavor that complements the mint and sweetness of the traditional drink. The tropical richness of passionfruit gives this cocktail a refreshing bite that dances on your palate.

## INGREDIENTS & PROCESS

Passionfruit puree blended with brown sugar to balance the bitterness, then mixed with lime, mint, and sparkling water for a refreshing lift. Garnished with a lime husk filled with homemade passionfruit caviar and a handful of fresh mint.

## SPECIAL HIGHLIGHTS

This cocktail features homemade passionfruit caviar, created using agar agar and extra virgin olive oil, adding a unique texture and burst of flavor.

## FLAVOR PROFILE

TROPICAL · SOUR · BRIGHT

## FOOD PAIRINGS

Pairs beautifully with fresh dishes like Israeli Salad or Tacos.



# WATERPAMELON

## THE INSPIRATION

A twist on the classic Paloma, this cocktail combines the traditional Mexican flavors of grapefruit and tequila with a refreshing watermelon base. Using Oleo Saccharum to mellow the bitterness of lemon while keeping its fruity essence, this drink brings a fresh, vibrant take on a beloved classic.

## INGREDIENTS & PROCESS

Homemade syrup made from watermelon and Oleo Saccharum (lemon zest infused with sugar) creates a balanced sweetness. The rim is dusted with our own homemade lime salt made from lime zest, and the drink is topped with Pampelmousse soda, subtly reintroducing the grapefruit flavor.

## SPECIAL HIGHLIGHTS

This drink blends Italian technique (making Oleo Saccharum from lemon zest) with the traditional Mexican Paloma, extracting the natural oils from lemon zest over three days to highlight the flavor without the bitterness.

## FLAVOR PROFILE

REFRESHING · SWEET · CITRUSY

## FOOD PAIRINGS

Perfect with Birria Ramen and Quesabirria Tacos, both of which hail from Guadalajara and complement the drink's rich flavors.



# COCOLISO

## THE INSPIRATION

A playful take on the classic Piña Colada, the Cocoliso is inspired by the flavors of Thai cuisine, particularly Thai Iced Tea. Coconut, lemongrass, and carrot juice come together to create a tropical and creamy drink with a nod to Thai flavors, while the vibrant color mirrors the famous iced tea.

## INGREDIENTS & PROCESS

A blend of white and dark spiced rum adds depth, with pineapple juice, orange juice, lime juice, and coconut forming the base. Lemongrass and carrot juice add complexity, while the drink is garnished with fresh mint and an Asian umbrella to bring both tropical and Thai vibes to life.

## SPECIAL HIGHLIGHTS

The drink was named after the nickname our staff gave our former neighbor, who looked like the bald character from a popular Mexican cartoon and operated the Persian rug store that used to be here for 20 years before we expanded. With coconut as a key ingredient, it felt only fitting to name this drink in his honor.

## FLAVOR PROFILE

CREAMY · SWEET · TROPICAL

## FOOD PAIRINGS

Pairs wonderfully with Korean Short Ribs or any of our Burgers, as the drink's creaminess complements the hearty, savory flavors, much like the classic burger, fries, and milkshake combo.

\*the pineapple cup is only available with a double portion



# 616 GIMLET

## THE INSPIRATION

Gin, which is made from botanical ingredients, is a floral cocktail that we thought would pair well with lychee, one of our beloved Israeli fruits. The floral component of gin paired with the lychee makes this botanical cocktail feel like a rose garden.

## INGREDIENTS & PROCESS

Ours is almost like a lychee martini but instead, we use butterfly pea flower infusion, which gives a richer flavor to the gin. We garnish it with orchids and lychee.

## SPECIAL HIGHLIGHTS

The butterfly pea flower naturally creates a blue look to the cocktail, and when you add lemon to it, the acid chemically reacts, turning it purple.

## FLAVOR PROFILE

FLORAL · BOTANICAL · FRUITY

## FOOD PAIRINGS

Casita Cauliflower



# LA MANZANA WHISKEY SOUR

## THE INSPIRATION

Our most luxurious cocktail, this is our take on a New York Sour. Since New York is the Big Apple, ours is called La Manzana, which in Spanish means apple and reflects the cocktail's sour taste profile.

## INGREDIENTS & PROCESS

We infuse banana into the whiskey by blending the banana with the whiskey for enhanced flavor and creaminess. The whiskey is then clarified by straining it out and infusing it with banana peels, which brings out the natural nutty and woody flavor notes from the whiskey barrels, making it a richer cocktail. We use Silan (natural date honey) instead of simple syrup and house-made cocoa bitters, which tie the chocolate and whiskey together. Garnished with maraschino cherries as an ode to the traditional version and a red wine float that mirrors the woody cask flavor of the whiskey.

## SPECIAL HIGHLIGHTS

Picture this: your La Manzana Whiskey Sour arrives in a treasure chest, its lid lifted to reveal a swirling cascade of dry ice smoke, like unveiling a hidden gem. The cocktail itself, with its crimson wine float and golden hue, is as stunning as it is indulgent—a drink that doesn't just sit on the table but steals the spotlight.

## FLAVOR PROFILE

DECADENT · VELVETY · TART

## FOOD PAIRINGS

Gaucha Bone-in Rib Eye (a classic New York steakhouse pairing) or our Chocolate Lava Cake for dessert.



# MATCHA MULE

## THE INSPIRATION

A matcha-inspired mule made with tequila, honeydew, and ginger syrup for a brunch-friendly twist.

## INGREDIENTS & PROCESS

Honeydew and matcha form the base, with homemade ginger syrup and ginger beer. Garnished with matcha foam and lime zest ribbons.

## FLAVOR PROFILE

SPICY · HERBAL · SWEET

## FOOD PAIRINGS

Focaccias and flatbreads



# CAREFULETA

## THE INSPIRATION

Imagine a sizzling summer afternoon on the vibrant beaches of Tel Aviv, where the “Artik” popsicle is the ultimate refreshing treat. Inspired by those carefree moments, this cocktail is our take on a frozen Limonana, elevated with Elite Arak to bring a bold licorice twist. Taking cues from the classic Grasshopper, we replaced mint liqueur with Arak to create a drink that embodies the Mediterranean spirit.

## INGREDIENTS & PROCESS

We start with a frozen and blended mint lemonade base, spiked with the bold licorice flavor of Arak. Coconut, mint, and lime zest are blended in to add layers of creaminess and grassy brightness. The cocktail is garnished with a fresh mint sprig and a perfectly placed lime wheel, inviting you to dive into this summer escape.

## FLAVOR PROFILE

BRIGHT · CITRUSY · LICORICE

## FOOD PAIRINGS

Demi-Glace Brisket Pita and Arayis, classic Mediterranean favorites that echo the cocktail’s refreshing and aromatic notes.



# MANGORITA

## THE INSPIRATION

Inspired by the vibrant flavors of Mexican fruit carts, the Mangorita takes cues from our Spicy Margarita Balagan but shifts the spotlight to the luscious sweetness of mango. The refreshing zing of lime juice and a Tajin finish give this tropical delight a bold, citrusy edge.

## INGREDIENTS & PROCESS

Our frozen margarita begins with a house-made mango syrup crafted from fresh mango pulp and juice. Agave and lime juice provide balance, while a Tajin rim delivers a tangy, spicy kick. For those seeking extra heat, we offer the option of jalapeño-infused tequila to add a fiery twist.

## SPECIAL HIGHLIGHTS

Cesar's tip: Double up! The mango's natural sweetness masks the alcohol, making this drink deceptively easy to sip.

## FLAVOR PROFILE

TROPICAL · CITRUSY WITH A KICK · SWEET

## FOOD PAIRINGS

Nachos, Chipotle Honey Wings, Corn Ribs bring out the Mangorita's refreshing tropical sweetness and zesty edge.



# MICHELADA DE LA CASITA

## THE INSPIRATION

Lenny's go-to drink, the Michelada, embodies the quintessentially Mexican way of enjoying beer. Picture it: acid, salt, heat—all essential to elevate a cerveza into a bold and refreshing cocktail. Think of it as Mexico's vibrant answer to the Bloody Mary, but with a beer-forward twist.

## INGREDIENTS & PROCESS

Our Michelada starts with a house-made "clamato" featuring roasted heirloom tomato juice for depth, celery for freshness, and a spicy kick from Tabasco. A medley of lime and lemon juices adds brightness, while salsa inglesa (Worcestershire sauce), soy sauce for umami, and our own salt-and-spice blend tie it all together. To finish, we pour in our exclusive Lenny's Casita Mexican Lager, brewed in collaboration with Long Beach Beer Lab for the perfect balance of flavor and fizz.

## SPECIAL HIGHLIGHTS

This cocktail showcases Lenny's Casita Mexican Lager, a beer crafted specifically to enhance the bold, spicy, and tangy notes of the Michelada.

## FLAVOR PROFILE

TANGY · SPICY · REFRESHING

## FOOD PAIRINGS

Perfect with Fajitas, Taquitos, Tacos, Chalupas, or Nachos, making it the most versatile companion to our entire Mexican menu.



# MIAMI VICE

## THE INSPIRATION

Born from a recent location-scouting trip to Miami, this drink captures the city's vibrant Caribbean influence. Bright, refreshing, and tropical, it was made to beat the Florida heat with bold, beachy flavors.

## INGREDIENTS & PROCESS

A creamy colada base made from homemade coconut cream, pineapple juice, orange juice, lime juice, and white rum. It's finished with a vibrant lava float of fresh strawberry puree and spiced rum, creating a striking color contrast and a layered flavor experience.

## FLAVOR PROFILE

CREAMY · TROPICAL · FRUITY

## FOOD PAIRINGS

Short Rib Taquitos, Boneless Half Chicken Al Carbon.

# CESAR MATEO,



a legend in the world of mixology known for his commitment to craft cocktails, moved to LA from Oaxaca at 11 years old with nothing but the clothes on his back. Out of necessity he began working dishwashing jobs until one restaurant gave him a shot as a bar back. Cesar quickly fell in love with the craft and rose up the ranks to become bartender at some of the leading restaurants and bars in LA including Copa de Oro in Santa Monica , Bar Claxon in Downtown, and finally getting the sought after position of bar manager at Guerrilla Tacos. He found his way to Lenny's Casita during the peak of the COVID pandemic when we operated as a ghost kitchen out of a supermarket. Cesar quickly became a part of the family and is the driving force behind our full liquor license expansion. Mateo has spent years perfecting this cocktail menu and tonight is your night to taste it, Enjoy!

# SPIRITS

## ARAK

Elite Arak

## GIN

Bombay Sapphire  
Hendriks

## MEZCAL

Amaras  
Amara's Logia Jabalí  
Amara's Logia Sierra  
Negra  
Verde Momento Amarás  
Amara's Logia Sacatoro  
Montelobos  
Montelobos Tobala  
Don Ramon

## RUM

Bacardi Rum Blanco  
Bacardi Gold Rum

## TEQUILA

Casamigos Blanco  
Casamigos Reposado  
Casa Dragones Blanco  
Cascañez Añejo  
Cascañez Reposado  
Cabal Blanco  
Clase Azul Reposado  
Don Fulano Blanco  
Don Julio Blanco  
Don Julio Reposado  
Don Julio 1942 Añejo

Mr Sancho Pancho Blanco  
Solento Organic Tequila  
Blanco  
Casa Azul Orgánico  
Blanco  
El Tequileno Blanco  
Fortaleza Añejo  
Fortaleza Reposado  
G4 Blanco  
Grand Mayan Extra Aged  
Añejo  
Mandala Blanco  
4 Copas Orgánico Blanco  
/Reposado/Añejo  
Patron Silver  
Patron Añejo  
Patron Blanco  
Siete Lenguas Añejo  
Siete Lenguas Reposado  
Tapatio Blanco  
Tequila Ocho Añejo  
Tequila Ocho Blanco  
Tequila Ocho Reposado  
Don Ramón Tequila Añejo  
Avión Tequila Blanco  
Suavecito Añejo  
Zarza Silver Blanco  
Herradura Silver Blanco  
Herradura Reposado  
Reposado  
Milagro Silver Blanco  
Jose Cuervo Reserva De  
La Familia Extra Añejo

## VODKA

Greygoose  
Tito's

## WHISKEY

Glenlivet 12yr  
Jack Daniel's  
Johnnie Walker Black  
Label  
Makers Mark

## WINE

Or Hanguz Cabernet  
Sauvignon  
Or Hanguz Sauvignon  
Blanc  
Bartenura Prosecco  
Bartenura Moscato

## BEER

Lennys Casita Beer Lager  
Lennys Casita Beer Ipa  
Corona Familiar  
Pacifico  
Tecate  
Modelo  
Montejo  
Blue Moon  
Guinness

**LENNY'S**  
*Casita*  
EST. 2020  
MEXICALI STREET FOOD