



CAMINO REAL

Kitchen & Tequila

BAKERSFIELD, CA

BAR MENU

In the same spirit as our delicious dishes, we create cocktails that are

Mexican Inspired with California Love

Enjoy our amazing selection of craft beers, tequilas, micheladas, margaritas, martinis & original signature cocktails. Our team is eager to inspire you with our handcrafted creations.

Insert Drink Here take a picture, Follow Us, tag us using #caminoed & @caminoed via FB or IG! Enter a chance to win a \$20 gift card!



/caminoed



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Small batch popsicles inspired by our cocktails made locally & available exclusively only at Camino!

Signature COCKTAILS

+\$3
Add a
Paleta

FRUTA FRESCA



Cucumber vodka, juices, chamoy, chili & fruits.

MANGO POP



Mango vodka, juices, chamoy & chili.

DOS PEPINOS



Cucumbers, lime, vodka, chili & chamoy.

MANZANITA



Tamarind, apple vodka, chili & chamoy.

MEXICAN BEAR



Malibu, peach, juices, chamoy & chili rim.

JAMAICA PUNCH



Hibiscus, limes, berry vodka & strawberries.

DIABLITO



Chili Mango vodka, juices & mango sorbet.

CALIFORNIA LOVE



Peach vodka, moscato, fruit juices & berries.

PARAISO MOJITO



Rum, juices, mango, mint, limes & peach.

FRESA LOCA



Vodka, juices, tamarind, chili & strawberries.

DONKEY PUNCH



SoCo, banana rum, juices & dark rum.

CAMINOED TEA



Raspberry, peach, sweet tea vodka, lemonade & limes.

BERRY MOJITO



Raspberry rum, fresh limes, strawberries, & a hint of mint.

LIFES A PEACH



Malibu, peach, limonade, coconut & strawberries.

BAKERS MOON



Bourbon, peach, lemonade, orange & blue moon floater.

CHATA COLADA



Horchata, Coconut rum, whipped cream, blended.

**AQUAS
LOCAS**

Try Strawberry, cucumber, hibiscus, Tamarind, Mango-Pineapple & Horchata or create your own. Make it spicy with chili-chamoy rim.
Pick House Tequila, Rum, Whiskey or Vodka.

Small\$9 Regular\$12 Large\$18 XL\$22



Signature MARGARITAS

Made with premium tequila on the rocks.

+\$3
Add a
Paleta!

SPICY JAMAICA



Hibiscus, fresh muddled citrus & jalapenos! Chili rim.

K.M.A



Bourbon, citrus, gran Marnier floater. Salted rim.

TROPIC THUNDER



Tropical juices, chopped fruit, & habanero.

THE REAL



Reposado, fresh citrus & Gran marnier floater. Salted rim.

MANGO HABANERO



Very Spicy!!! Fresh habanero, citrus, chili, mango.

PINK PALOMA



Pomegranate, tequila, limes, squirt, chili rim, cranberry juice.

POMISCUOUS



Pomegranate, tequila, limes & berries. Salted rim.

ITALIANA



Limoncello, fresh citrus, tequila, amaretto floater.

GIGANTE



XL margarita with 2 coronas on top. \$25

COCO LOCO



Coconut tequila, chili rim, citrus, jalapenos & whipped cream.

PARAISO



Mango, peach, strawberries, juices, salted rim.

DELUXE



XL Real Deluxe with a mini bottle of Gran Marnier. \$25

Regular \$12 Large \$18 XL \$22

HOUSE MARGARITAS

S/\$7 Reg/\$9 Lrg./\$15 XL/\$20



Made with house tequila, triple sec & margarita mix. Mix & create your flavor: we have mango, melon, strawberry, peach, raspberry, banana, coconut, cucumber & chili. Served on the rocks with salted or chili rim. Blended available per request.

HANDCRAFTED COCKTAILS MADE WITH

MEZCAL

An acquired Smokey & Scotch like flavor. \$13

El Anticuado: Mezcal, bitters, agave & orange.

Oaxacan Sour: Egg white, lemon, chili agave, peach puree, bitters & mezcal.

La Nina: Grilled pineapple, Mezcal, jalapeno, pineapple juice, chili rim & limes.

Mixteco: Mezcal, cucumbers, lime, ginger beer, jalapenos, agave syrup & a chili rim.

MICHELADAS



+\$3
Add a
Paleta

Add Candy stick +\$1/Make it Spicy/Excludes Supreme\$9

ORIGINAL



Tomato, spices & limes.

PINEAPPLE



Pineapples, juice, tomato, chili, chamoy & spices.

CUCUMBER



Cucumber, chili, limes, spices & no tomato juice!

MANGO



Mango puree, chili, spices & tomato juice.

TROPIC THUNDER



Tropical flavors, tomato juice, & habanero!

STRAWBERRY



Strawberries, tamarind, spices & tomato juice.

TAMARINDO



Tamarind, tomato, chamoy, chili & spices.

SUPREMA



Pick a flavor. Includes shrimp & 2 bottled beers. \$22



Try a spicy michelada with fresh muddled jalapeños or spicier with habanero!

BEERS



DRAFT SELECTION

12oz MUG/32oz MUG

BUDLIGHT...4/10

COORS LIGHT...4/10

MICHELOB...4/12

ZEUS...5

MODELO...5/12

LAGUNITAS IPA...5/12

BLUE MOON...5/12

805...5/12

2 ROTATING TAPS



BOTTLED

DOMESTIC

COORS LIGHT

MICHELOB ULTRA

BUD LIGHT

BUDWEISER

O'DOULS

CRAFT & IMPORT

HEINEKEN

STELLA ARTOIS

Domestic \$4

Craft & Import \$5

IMPORT

TECATE

TECATE LIGHT

MODELO

NEGRA MODELO

CORONA

CORONA LIGHT

BOHEMIA

PACIFICO

DOSEQUIS AMBER

& LAGER

Available 3-6pm & 9-11pm daily! Dine In Only

HAPPY Days & Nights!

\$5 **Happy Cocktails**
12oz Happy Single shot House Drinks & Happy Margaritas. Flavored +\$1

Happy Slider & Fries
2 spicy cheeseburger sliders with fries.

Happy Dog Wrapped in bacon & topped with crispy fries.

Happy Dog: Grilled onions, peppers, jalapenos, pico de gallo, mustard, ketchup, sour cream & mayo. \$5

Chile Verde: Chile Verde, Jalapenos, sour cream & cheese skirt. +\$2

Elote: Street Corn, lime chili mayo, cilantro, sour cream & cheese skirt. +\$2

Birria: Birria style shredded beef, fresh onions, grilled cheese skirt & salsa. +\$2

\$4 **Happy Sangria & Wine**
Pick white sangria, red sangria or a house wine!

Happy Shots
Mango Pop shots & Flavored Kamikazes Shots

\$3 **12oz Select Draft Beers**

Happy Papa Tacos
2 crispy potato taco with sour cream, lettuce, pico de gallo, cheese & salsa. Add Chorizo or Soyrito +\$2

Happy Kamikaze Shots
Lemon Lime Vodka shots. +\$2 for flavored

\$2 **\$2 Off Appetizers**
Enjoy \$2 OFF select appetizers.

\$2 Off Paletas

\$1 Cucumber chili & Pineapple chili only



Taco Mini Street style tacos topped with onion, cilantro, pot beans & red salsa.

Grilled Chicken, Steak, Carnitas, Chicken Chorizo, Pastor, S. Beef, S. Chicken, Ground Beef, No Se, Soyrito, veggies, Not Fish, crispy Shrimp or Fish California Style, Baja Style or (Mexican Plancha style \$1)



Signature MARTINIS ^{\$9}

ADULT HORCHATA



Our amazing Horchata with fireball & whipped cream.

LEMONHEAD



Lemons, vodka, Limoncello & whipped cream.

SPICY HAWAIIAN



Pineapple vodka, limes juice, chili rim & jalapeno.

CHERRY SLUSH



Cherry Vodka, limes, blended & sugared rim.

LA FLACA



Low Calorie, cucumber vodka, limes & chili rim.

ALOHA



Malibu, mango, hibiscus & tropical juices.

SPECIALTY CREATIONS

PEPINOS LOCOS



3 cucumber shooters: Cucumber vodka, chili & chamoy. \$12

PINA LOCA



Pineapple with a chili pina colada. Topped with chamoy. \$20

THE CAMINO SPECIAL



Fruta Fresca pina loca, cucumber shots & cucumber paletas! \$25

SAMPLER

You pick 4:
Signature cocktails
or House Margarita \$15

You pick 4:
Draft Beers \$8
Micheladas \$12



Tequila

Tequila B/R/A

1800 _/8/_

7 Leguas 8/10/12

Almendrado 7

Alquimia 10/12/14

Agavero 7

Avion 9/10/12

Cabo Wabo 9/10/12

Casa Amigos 9/11/12

Casa Noble 9/11/12

Cazadores 7/8/9/13

Centenario 8

Chinaco 10/11/12

Corralejo 8/9/10

Don Julio 10/12/13

Herradura 9/10/11

Hornitos 6/7/8

Jimador 7/8/9

Jose Cuervo 6/7/_

La Pinta 8

Milagro 12/15/22

Partida 9/11/13

Patron 8/9/10

Roca Patron 11/12/15

Seleccion Arte 10/12/14

Tres G's 10/12/14

Seleccion Arte 10/12/14

Tequila guide for Beginners!



Blanco

Rested for less than 2 months in oak or stainless steel.



Reposado

Rested for 2 months-one year in oak barrels.



Añejo

Aged for 1-3 or more years in oak barrels.

Premium Tequi-

Avion 44 Extra 20

Alquimia Reserva 25

Casa Dragones 75

Clase Azul 18/20/250

Don Julio Real 65

Don Julio 1942 18

Herradura Extra 75

Paraiso 35

Patron Platino 50

Patron Bordeaux 80

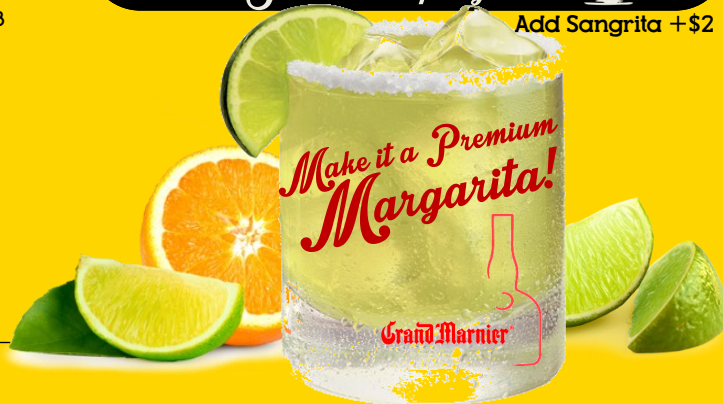
Reserva 16

Tesoro 20



Served in snifter glass

Add Sangrita +\$2



Pick a tequila & let us create a handcrafted premium margarita. Made with fresh citrus, splash of agave nectar & Gran Marnier floater. Served on the rocks with salt. +\$3



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MEZCAL WHAT IS MEZCAL?

El Silencio blanco 15

El Silencio Espadin 9

El Tiniblo 10/12/14

Don Amado 12



While tequila is made from the blue agave in the region of Jalisco, mezcal is a Oaxacan spirit made from a variety of agave types. Mezcal has a smoky flavor that comes from the roasting instead of steaming like tequila. The word mezcal comes from Nahuatl Mexcalli metl & ixcalli which means "oven-cooked agave".

Wine List

Whites

Hess Select Sauvignon Blanc 2017 Ca.
 Santa Margarita Pinot Grigio 2016, Italy
 Wild Horse Chardonnay 2014, Central coast
 Moscato

Reds

Conundrum Red Blend, California 1liter
 Gnarly Head Red Blend 2014, California
 Columbia Crest Merlot 2014, Washington
 Josh Cabernet Sauvignon 2015, Central

Sparkling

Korbel Brut 187ml
 Opera Prima Brut Spain

House

White Zinfandel, Moscato, Chardonnay, Pinot
 Grigio, Cabernet & Merlot

Sangrias

Red or White wine Sangria available.
 White=Peach, citrus, mango & pineapple.
 Red=Hibiscus, berries, citrus & cranberry.
 Served by the glass or try a pitcher!

\$7 corkage fee per bottle
 Prices & availability subject to change



\$Glass/\$Bottle

7/25
 35
 9/30
 9/30
 0/0

9/38
 7/24
 7/24
 9/28

6
 12



6oz



\$5



Glass/Carafe

\$8/20