

# ❧ Margaritas ❧

## **CASA VEGA MARGARITA**

Rafael Vega's Classic  
Award-Winning Recipe - 12

## **CADILLAC MARGARITA**

1800 Reposado, Cointreau  
Grand Marnier, Fresh Lime Juice  
Agave - 16

## **CUCUMBER MARGARITA**

JAJA Blanco, Fresh Lime Juice  
Cucumber, Agave Nectar  
Club Soda - 14.50

## **SKINNY MARGARITA**

JAJA Reposado  
Fresh Lime Juice, Club Soda  
Agave - 14.50

## **SPICY MARGARITA**

JAJA Blanco, Cointreau  
Fresh Lime Juice, Agave  
Jalapeño Elixir  
Chile Spice Rim - 14.50

## **THE "MR. VEGA" MARGARITA**

Patron Silver Tequila, Patron  
Citronage, Grand Marnier  
Sweet & Sour - 15

## **GUAVA MARGARITA**

JAJA Blanco  
Guava Nectar, Fresh Lime Juice  
Agave, Mint leaves - 14

## **THE DAKOTA**

JAJA Reposado, Cointreau,  
Housemade Honey-Thyme Elixir  
Fresh Lemon Juice - 14.50

## **CLASSIC BLENDED MARGARITAS**

Strawberry  
Mango  
Chile Mango  
Peach  
Toasted Coconut  
- 12

## **GRILLED PINEAPPLE MARGARITA**

JAJA Blanco, Pineapple Juice  
Grilled Pineapple, Fresh Lime Juice  
Cointreau, Agave Nectar - 14.50

## **SPARKLING GRAPEFRUIT MARGARITA**

JAJA Reposado, Cointreau  
Sparkling Grapefruit All Natural Soda  
Agave, Fresh Lime Juice - 14

## **THE TARANTINO**

Casamigos Anejo, Fresh Lemon Juice, Fresh Lime Juice  
Fresh Orange Juice, Lemon Stevia, Agave, Sparkling Water - 15.50

# Primas

## GRAN JEFA

Made with Clase Azul Reposado - 36

## PLATINO

Made with Patron Gran Platinum - 33

## THE DON

Made with Don Julio 1942 - 26

## LOS DRAGONES

Made with  
Casa Dragones Blanco - 34

## LA FAMILIA

Made with  
Cuervo Reserva De La Familia - 29

## HEFE

Made with  
Avion Reserva 44 - 25

# Mezcal

Casamigos Mezcal Joven, Oaxaca - 14

Del Maguey Azul, San Luis Del Rio - 30

El Silencio Joven, Oaxaca - 18

El Silencio, Oaxaca - 14

## MEZCAL MARGARITA

Casamigos Mezcal Joven  
Cointreau, Fresh Lime Juice  
Agave, Chile Salt Rim - 14

## MEZCAL PALOMA

El Silencio, Fresh Lime Juice  
Fresh Grapefruit Juice, Agave  
Chile Salt Rim - 14

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## FAMOUS CASA VEGA MEXICAN COFFEE

1800 Reposado, Kahlua, Coffee  
Homemade Whip Cream - 14

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# Tequila

818 Reposado 15

818 Blanco 14

1800 Reposado 13

1800 Silver 13

Avion Blanco 13

Avion Reserva 44 25

Casa Dragones Blancos 35

Casamigos Anejo 15

Casamigos Blanco 13

Casamigos Reposado 14

Casa Noble Anejo 15

Casa Noble Crystal 13

Casa Noble Reposado 14

Cazadores Blanco 13

Cazadores Reposado 13

Clase Azul Anejo 65

Clase Azul Plata 20

Clase Azul Resposado 20

Conmemorativo 12

Corralejo 99000 Horas 15

Corralejo Reposado 13

Corralejo Silver 12

Cuervo Especial Gold 12

Cuervo Reserva De La Familia 30

Cuervo Tradicional 13

Don Julio 1942 30

Don Julio Anejo 15

Don Julio Blanco 15

Don Julio Reposado 13

Herradura Reposado 13

Hornitos Black Barrel 12

Hornitos Reposado 12

JAJA Reposado 12

JAJA Blanco 12

La Gritona Reposado 14

Partida Reposado 14

Patron Anejo 15

Patron Extra Anejo 17

Patron Gran Platinum 35

Patron Reposado 15

Patron Silver 14

Tres Generaciones Anejo 13

Tres Generaciones Plata 13

Tres Generaciones Reposado 13

# Cocktails

## **PALOMA**

JAJA Blanco, Fresh Grapefruit  
Fresh Lime Juice, Agave Nectar  
Sparkling Soda, Grapefruit Salt Rim - 14

## **GINGER MINT PALOMA**

JAJA Reposado, Ginger Elixir  
Ginger Beer, Mint, Fresh Grapefruit Juice  
Agave, Grapefruit Salt Rim - 14

## **SPICY PALOMA**

JAJA Blanco, Fresh Grapefruit Juice  
Fresh Lime Juice, Jalapeno Elixir  
Agave, Chile Salt Rim - 14

## **BONITA MARIA**

JAJA Reposado, Passion Fruit Puree  
Fresh Lime Juice, Chili Pepper - 14

## **MEXICAN MULE**

Don Julio Blanco, Ginger Brew  
Agave Nectar, Fresh Lime Juice - 14

## **SIESTA**

La Gritona Reposado, Fresh Lime Juice  
Fresh Grapefruit Juice, Agave  
Campari - 14.50

## **OLD FASHIONED**

Makers Mark, Angostura Bitters  
Sugar - 15

## **PEPIÑO VODKA SODA**

Ketel One Botanicals Cucumber Mint  
Topo Chico - 14

## **LAVENDER MULE**

Tito's Vodka, Ginger Brew  
Lavender Elixir  
Fresh Lemon Juice - 14

## **MOSCOW MULE**

Tito's Vodka, Ginger Brew  
Agave Nectar, Fresh Lime Juice - 14.50

## **MOJITO**

Cruzan Rum, Fresh Mint  
Fresh Lime Juice, Agave Nectar - 14.50

## **BLOODY MARY**

Absolut Peppar Vodka  
Bloody Mary Blend, Olives  
Fresh Lime Juice, Celery  
Rimmed in chili spices - 14.50

# Cerveza

Becks (Non-Alcoholic) 6  
Bohemia, Mexico 7  
Bud Lite, USA 6  
Carta Blanca, Mexico 7  
Corona Light, Mexico 7  
Corona, Mexico 7

Dos XX Amber, Mexico 7  
Dos XX Lager, Mexico 7  
Estrella Jalisco, Mexico 7  
Heineken, Holland 7  
Miller Lite, USA 6  
Modelo Especial, Mexico 7

Montejo, Mexico 7  
Negra Modelo, Mexico 7  
Pacifico, Mexico 7  
Tecate, Mexico 7  
Victoria, Mexico 7

## **PIÑA MICHELADA DE LA VEGA**

Modelo Especial, House Made Michelada Mix,  
Garnished with Pineapple, Chile Salt Rim 14.50

# *Vino y Bedidas*

## WHITE WINE

**FRANCIS COPPOLA DIRECTOR'S**  
Chardonnay, Sonoma Coast 12/40

**WENTE**  
Chardonnay, Livermore Valley, 12/40

**FERRARI CARANO**  
Fume Blanc, Anderson Valley, 12/40

**JOEL GOTT**  
Sauvignon Blanc, California 12/35

## BUBBLES

**SOFIA BLANC DE BLANCS**  
Sparkling Wine, Monterey County n/a /35

**VEUVE CLICQUOT**  
Champagne, France n/a /100

## RED WINE

**JOEL GOTT**  
Cabernet, California 12/35

**HESS**  
Cabernet, North Coast 16/55

## ROSÉ

**FINELLA**  
Rosé, Sonoma County 15/55

**WHISPERING ANGEL**  
Rosé, Provence 16/55

## SANGRIA

Red with Seasonal Fruit 14  
White with Seasonal Fruit 12  
Rosé with Seasonal Fruit 15

## AGUA FRESCA

for regular, non-alcoholic 4

Hibiscus Tea, Mint, Agave 4

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## MEXICAN VINOS

All Mexican wines are from Baja, Mexico

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### WHITE

**DISCRETO  
ENCANTO BLANCO**  
Sauvignon Blanc 14/47

**JARDIN ROMANTICO**  
Chardonnay 18/58

### RED

**DISCRETO ENCANTO**  
Barbera &  
Tempranillo Blend 15/50

**TINTO DE LA HACIENDA**  
Cabernet Blend 18/58

### ROSÉ

**CURSI**  
Rosé Grenache 15/50

*Corkage Fee 55*



2:30PM-6PM MONDAY - FRIDAY | 10PM-1:30AM MONDAY - FRIDAY

**\$5 DOMESTIC BEER**

**\$6 IMPORTED BEER**

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**\$7 CASA VEGA MARGARITA**

Our famous award-winning recipe

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**20% OFF ALL ALCOHOL**

**\$6 BITES**  
**CHEESE QUESADILLA**  
**MINI NACHOS**  
**TAQUITOS DE JUAN**

# CV History

## Casa Vega es tu Casa

I'd like to share with you the story of my family. My grandparents, Maria & Rafael Vega, worked at the famous Aqua Caliente in Tijuana during the US Prohibition era. Once alcohol was legal again, Tijuana's popularity as a destination for Americans subsided. So during the 1930's my grandparents immigrated to the United States with their young son (my father Rafael). They came with the dream of opening a Mexican restaurant in Los Angeles. That dream came true with the help of my great-uncle, Alejandro Vega. Alejandro was a merchant sailor who bought a lottery ticket at a stop in Gibraltar and when he had returned to San Pedro he had won the Irish Sweepstakes Lottery and became an instant millionaire. He lent my grandfather money and my family opened Café Caliente on Olvera Street in downtown Los Angeles. It was a smashing success and thrived for more than 18 years. Café Caliente eventually moved to Hollywood but closed a short time thereafter.

At the age of 22, my father followed the path of his parents and opened Casa Vega. My grandparents worked the restaurant by day while my father held a full-time job. My grandma was the first hostess and my grandfather was the first bartender. My father worked the restaurant at night. All family recipes were brought over from Café Caliente. Casa Vega was an immediate hit within the entertainment industry and within the neighborhood. It was unique as it was a sit-down restaurant serving Mexican cuisine and it stayed open late in order to serve the entertainment studios that were located nearby. Entertainment industry legends have dined with us from 1956 to present. Marlon Brando and Carey Grant were some of the first celebrities to have fallen in love with the authentic food and cozy, dim ambiance of Casa Vega.

For the past two decades, I have operated the restaurant. My family continues to be dedicated to the Sherman Oaks and Los Angeles Communities. We live here, go to school here and work here. As a third-generation restaurateur, it is my honor to carry on the restaurant legacy of my father and grandparents.

*Christina Vega*