

❧ Margaritas ❧

CASA VEGA MARGARITA

Rafael Vega's Classic
Award-Winning Recipe - 13.50

CADILLAC MARGARITA

1800 Reposado, Cointreau
Grand Marnier, Fresh Lime Juice
Agave - 16.75

CUCUMBER MARGARITA

JAJA Blanco, Fresh Lime Juice
Cucumber, Agave Nectar
Club Soda - 14.95

SKINNY MARGARITA

JAJA Reposado
Fresh Lime Juice, Club Soda
Agave - 14.95

SPICY MARGARITA

JAJA Blanco, Cointreau
Fresh Lime Juice, Agave
Jalapeño Elixir
Chile Spice Rim - 14.95

THE "MR. VEGA" MARGARITA

Patron Silver Tequila, Patron
Citronage, Grand Marnier
Sweet & Sour - 15.75

GUAVA MARGARITA

JAJA Blanco
Guava Nectar, Fresh Lime Juice
Agave, Mint leaves - 14.95

THE DAKOTA

JAJA Reposado, Cointreau,
Housemade Honey-Thyme Elixir
Fresh Lemon Juice - 14.95

CLASSIC BLENDED MARGARITAS

Strawberry
Mango
Chile Mango
Peach
Toasted Coconut
- 13

GRILLED PINEAPPLE MARGARITA

JAJA Blanco, Pineapple Juice
Grilled Pineapple, Fresh Lime Juice
Cointreau, Agave Nectar - 14.95

SPARKLING GRAPEFRUIT MARGARITA

JAJA Reposado, Cointreau
Sparkling Grapefruit All Natural Soda
Agave, Fresh Lime Juice - 14.75

THE TARANTINO

Casamigos Anejo, Fresh Lemon Juice, Fresh Lime Juice
Fresh Orange Juice, Lemon Stevia, Agave, Sparkling Water - 15.95

Primas

GRAN JEFA

Made with Clase Azul Reposado - 38

PLATINO

Made with Patron Gran Platinum - 38

THE DON

Made with Don Julio 1942 - 35

LOS DRAGONES

Made with
Casa Dragones Blanco - 36

LA FAMILIA

Made with
Cuervo Reserva De La Familia - 30

HEFE

Made with
Avion Reserva 44 - 26

Mezcal

Casamigos Mezcal Joven, Oaxaca - 15

Del Maguey Azul, San Luis Del Rio - 32

El Silencio Joven, Oaxaca - 19

El Silencio, Oaxaca - 15

MEZCAL MARGARITA

Casamigos Mezcal Joven
Cointreau, Fresh Lime Juice
Agave, Chile Salt Rim - 14.75

MEZCAL PALOMA

El Silencio, Fresh Lime Juice
Fresh Grapefruit Juice, Agave
Chile Salt Rim - 14.75

FAMOUS CASA VEGA MEXICAN COFFEE

1800 Reposado, Kahlua, Coffee
Homemade Whip Cream - 14.75

Tequila

818 Reposado 16

818 Blanco 15

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 - 14.75

GINGER MINT PALOMA

JAJA Reposado, Ginger Elixir

Ginger Beer, Mint, Fresh Grapefruit Juice

Agave, Grapefruit Salt Rim - 14.75

SPICY PALOMA

JAJA Blanco, Fresh Grapefruit Juice

Fresh Lime Juice, Jalapeno Elixir

Agave, Chile Salt Rim - 14.75

BONITA MARIA

JAJA Reposado, Passion Fruit Puree

Fresh Lime Juice, Chili Pepper - 14.75

MEXICAN MULE

Don Julio Blanco, Ginger Brew

Agave Nectar, Fresh Lime Juice - 14.75

SIESTA

La Gritona Reposado, Fresh Lime Juice

Fresh Grapefruit Juice, Agave

Campari - 14.95

OLD FASHIONED

Makers Mark, Angostura Bitters

Sugar - 15.75

PEPIÑO VODKA SODA

Ketel One Botanicals Cucumber Mint

Topo Chico - 14.75

LAVENDER MULE

Tito's Vodka, Ginger Brew

Lavender Elixir

Fresh Lemon Juice - 14.75

MOSCOW MULE

Tito's Vodka, Ginger Brew

Agave Nectar, Fresh Lime Juice - 14.75

MOJITO

Cruzan Rum, Fresh Mint

Fresh Lime Juice, Agave Nectar - 14.75

BLOODY MARY

Absolut Peppar Vodka

Bloody Mary Blend, Olives

Fresh Lime Juice, Celery

Rimmed in chili spices - 14.75

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 BLANG 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 14.75
White with Seasonal Fruit 12.75
Rosé with Seasonal Fruit 15.75

AGUA FRESCA

for regular, non-alcoholic 4

Hibiscus Tea, Mint, Agave 4

MEXICAN VINOS

All Mexican wines are from Baja, Mexico

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

\$5 DOMESTIC BEER

\$6 IMPORTED BEER

\$8 CASA VEGA MARGARITA

Our famous award-winning recipe

20% OFF ALL ALCOHOL

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