

❧ 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 MINT MARGARITA

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

SKINNY MARGARITA

JAJA Blanco
Fresh Lime Juice, Club Soda
Agave - 14.95

SPICY MARGARITA

Rafael Vega's Classic
Award Winning Recipe
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
- 14

GRILLED PINEAPPLE MARGARITA

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

MEZCAL MARGARITA

Racho de la Luna Mezcal Joven
Espadín, Cointreau, Fresh Lime Juice
Agave, Chile Salt Rim - 16

THE TARANTINO

Casamigos Anejo, Fresh Lemon Juice, Fresh Lime Juice
Fresh Orange Juice, Lemon Stevia - 17

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 - 19

Del Maguey Azul, San Luis Del Rio - 32

El Silencio Joven Ensemble, Oaxaca - 21

El Silencio Espadín, Oaxaca - 14

Rancho de la Luna Mezcal - 15

MEZCAL MARGARITA

Rancho de la Luna Mezcal
Joven Espadín, Cointreau
Fresh Lime Juice, Agave
Chile Salt Rim - 16

MEZCAL PALOMA

El Silencio Espadín
Fresh Lime Juice
Fresh Grapefruit Juice
Agave, Chile Salt Rim - 16

FAMOUS CASA VEGA MEXICAN COFFEE

1800 Reposado, Kahlua, Coffee
Homemade Whip Cream - 14.75

Tequila

123 Organic Uno 14

123 Organic Dos 16

123 Organic Tres 19

123 Organic Diablito 42

818 Reposado 15

818 Blanco 15

1800 Reposado 15

1800 Silver 13

Avion Blanco 13

Avion Reserva 44 35

Casa Dragones Blancos 15

Casa Rica Rosado 15

Casamigos Anejo 17

Casamigos Blanco 14

Casamigos Reposado 15

Casa Noble Anejo 16

Casa Noble Crystal 13

Casa Noble Reposado 15

Cazadores Blanco 13

Cazadores Reposado 13

Clase Azul Anejo 75

Clase Azul Plata 27

Clase Azul Resposado 40

Conmemorativo 12

Corralejo 99000 Horas 16

Corralejo Reposado 13

Corralejo Silver 12

Cuervo Especial Gold 12

Cuervo Reserva De La Familia 35

Cuervo Tradicional 13

Don Julio 1942 40

Don Julio Anejo 21

Don Julio Blanco 15

Don Julio Reposado 17

Herradura Reposado 15

Herradura Silver 13

Hornitos Black Barrel 12

Hornitos Reposado 13

JAJA Reposado 12

JAJA Blanco 12

La Gritona Reposado 14

Partida Reposado 14

Patron Anejo 16

Patron Extra Anejo 18

Patron Gran Platinum 49

Patron Reposado 15

Patron Silver 14

Tres Generaciones Anejo 16

Tres Generaciones Plata 13

Tres Generaciones Reposado 14

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

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

Fresh Lime Juice - 14.75

FROM DUSK TIL DAWN

Rancho de la Luna Mezcal

Joven Espandín, Blood Orange

House-Made Hibiscus Elixir

Fresh Lime Juice - 17

OLD FASHIONED

Makers Mark, Angostura Bitters

Sugar - 15.75

MEZCAL JAMAICA

Mezcal, Fresh Hibiscus Concentrate

Made in House, Chile Spice Rim - 15

LA PIÑA

Rancho de la Luna Mezcal
Joven Espandín, Fresh Cilantro

Pineapple, Agave, Fresh Lime

Chile Spice Rim - 16.50

MOSCOW MULE

Tito's Vodka, Ginger Brew

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

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

MIRAVAL
Rosé, Provence 16/55

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 SPECIALTY COCKTAILS,
WINE, WELL SPIRITS**

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