

# ❧ 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, Patron  
Citronge, 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 Añejo, Fresh Lemon Juice, Fresh Lime Juice  
Fresh Orange Juice, Lemon Stevia - 17

# Primas

## GRAN JEFA

Made with Clase Azul Reposado - 45

## PLATINO

Made with Patron Gran Platinum - 55

## THE DON

Made with Don Julio 1942 - 45

## LOS DRAGONES

Made with  
Casa Dragones Blanco - 18

## LA FAMILIA

Made with  
Cuervo Reserva De La Familia - 40

## HEFE

Made with  
Avion Reserva 44 - 40

# 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

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## FAMOUS CASA VEGA MEXICAN COFFEE

1800 Reposado, Kahlua, Coffee  
Homemade Whip Cream - 14.75

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# 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 Blanco 15  
Casa Rica Rosado 15  
Casamigos Añejo 17  
Casamigos Blanco 14  
Casamigos Reposado 15  
Casa Noble Añejo 16  
Casa Noble Crystal 13  
Casa Noble Reposado 15

Cazadores Blanco 13  
Cazadores Reposado 13  
Clase Azul Añejo 75  
Clase Azul Plata 27  
Clase Azul Reposado 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 Añejo 21  
Don Julio Blanco 15  
Don Julio Reposado 17  
El Cristiano Extra Añejo 35  
El Cristiano Silver 20

El Cristiano Reposado 25  
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 Añejo 16  
Patron Extra Añejo 18  
Patron Gran Platinum 49  
Patron Reposado 15  
Patron Silver 14  
Tres Generaciones Añejo 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, Jalapeño 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 Espadín, Blood Orange  
House-Made Hibiscus Elixir  
Fresh Lime Juice - 17

## **OLD FASHIONED**

Makers Mark, Angostura Bitters  
Sugar - 15.75

## **MEZCAL JAMAICA**

Rancho de la Luna Mezcal  
Joven Espadín, Fresh Hibiscus  
Concentrate Made in House  
Chile Spice Rim - 15

## **LA PIÑA**

Rancho de la Luna Mezcal  
Joven Espadín, 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  
Pacífico, 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

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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 35



2:30PM-6PM MONDAY - FRIDAY

**\$5 DOMESTIC BEER**

**\$6 IMPORTED BEER**

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**\$8 CASA VEGA MARGARITA**

Our famous award-winning recipe

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**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*