



**THE PREMA LOBBY LOUNGE OFFERS A CASUAL AMBIANCE AMID
EXTREMELY COMFORTABLE SEATING AND UPSCALE FURNISHINGS.
THE SOARING CEILINGS, COLUMNS AND MIRRORED BAR CREATE
AN ECLECTIC YET CLASSIC FLAIR.**

**AN EXCLUSIVE BAR MENU WITH SONORAN MEXICAN INFLUENCED BITES,
BURGERS AND MORE IS AVAILABLE ALONG WITH AN UNIQUE OFFERING
OF CRAFT AND IMPORTED MEXICAN BEERS AND RARE WINES.**

**AN EXPANSIVE LIST OF AGAVE SPIRITS OFFER SINGLE BARREL TEQUILA
SELECTIONS, REPOSADO, ANEJO, EXTRA ANEJO, MEZCAL AND AWARD
WINNING MARGARITAS.**

PREMA IS TRULY UNIQUE TO THE SOL OF TUCSON.



SIGNATURE COCKTAILS \$12

DOUBLE BARREL MULE

THE MULE GETS HIS WINGS

Herradura "Double Barrel" Reposado Tequila, ginger syrup,
lime, red bull blueberry edition

OAXACAN ICE WATER

SMOKY, SALTY, FRESH & BUBBLY

Mezcal, agave, lemon, grapefruit bitters, soda

POM SOUR \$18

CHEF'S AWARD WINNING MARGARITA

Roca Patron Anejo Tequila, Grand Marnier,
pomegranate vinegar, organic agave syrup, lime & lemon

MARGARITAS \$12

PREMA MARGARITA

CLASSIC & REFRESHING

Silver Tequila, Cointreau, organic agave syrup, lime

PRICKLY PEAR

LOCAL FLAVORS & COMPLEX

Patron Reposado Tequila, Cointreau, prickly pear puree, lime, organic agave

POBLANO

SPICY & SWEET

Poblano pepper infused El Tesoro Reposado Tequila,
Grand Marnier, organic agave syrup, lime

TAMARIND

TANGY & EARTHY

Patron Silver Tequila, Ancho Reyes, tamarind & watermelon syrup, lime

CAMPFIRE

SMOKY & SWEET

Mezcal, Casadores Reposado Tequila, Cointreau, organic agave syrup, lime

CANTINA BAR BITES

3PM - 10PM • SUNDAY - THURSDAY | 3PM - 11PM • FRIDAY & SATURDAY

CANTINA BURGERS

THE OG PREMA BURGER \$14 - Collier's Welsh Cheddar, Bacon, LTO, Pretzel Bun, served with French Fries

BORDERLANDS BURGER \$12 - Roasted Green Chillies, Swiss Cheese, LTO, Cholula-Lime Vinaigrette, Brioche Bun, served with French Fries

CLASSIC CHEESEBURGER \$11 - American Cheese, LTO, Brioche Bun, served with French Fries

TACOS(2) \$8, (3) \$10 - Served with Stewed Black Beans, Cabbage & Onion
Choice of: Chicken | Carne Asada | Guacamole

PREMA QUESADILLA \$10 - Cheddar and Pepper Jack Cheese Blend, Enchilada Sauce, Tomatoes, Green Chiles, Salsa, Sour Cream *+\$4 add chicken, +\$6 add carne asada*

OASIS NACHOS \$10 - Jalapenos, Black Beans, Pico De Gallo, Sour Cream, Cheese Sauce, Enchilada Sauce *+\$4 add chicken, +\$6 add carne asada*

SHARED AND LIGHTER BITES

JUMBO CHICKEN WINGS (8 each) \$12 - Agave-Jalapeno Glazed Or Traditional, Crudit 

GUACAMOLE & HOUSE SALSA \$9 - Mesquite Smoked Tortilla Chips

SHRIMP COCKTAIL \$14 - Dressed With Cholula-Lime Vinaigrette, Lemon, Cocktail Sauce

OYSTERS ON THE HALF SHELL \$16 - Michelada Broth, Cocktail Sauce, Lemon

MINI CHIMICHANGAS \$9 - Choice of Bean and Cheese or Chicken
Served with Salsa and Sour Cream

CLASSIC CAESAR SALAD \$10 - Romaine, Parmesan Cheese, Tomato, Crouton, Caesar Dressing *+\$4 add chicken*

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

FAVORITE FLIGHTS

BLANCO \$12

Siete Leguas, Forteleza, Azunia

REPOSADO \$13

Patron, El Tesoro, Casamigos

AÑEJO \$14

El Tesoro, Patron Roca, Maestro Dobel

MEZCAL \$13

Del Maguey Vida, Montelobos, Sotol

SINGLE BARREL \$15

El Tesoro Añejo, Patron Roca Añejo, Don Julio Reposado Private Cask

THE WHOLE ENCHILADA \$50

A SELECTION OF 3 RARE EXTRA-AÑEJOS

Herradura Selección Suprema, Don Julio Real, El Tesoro 75th Anniversario

7-7-7 STONE GROUND SOCIAL HOUR

EVERY DAY 3PM - 7PM | 7 DAYS A WEEK

DRAUGHT BEER \$4

PREMA MARGARITA & WELL DRINKS \$5

SIGNATURE COCKTAILS & MARGARITAS \$8

CASINO DEL SOL BARREL SELECTIONS \$7

GLASS OF HOUSE RED OR WHITE WINE \$5

BURGER & FRIES \$8

HH TACOS \$2/EA

**stone ground social hour pricing valid for dine in only*

AGAVE SELECTIONS

CASINO DEL SOL TEQUILA BARREL SELECTIONS

SELECTED BY OUR PROPERTY SOMMELIERS

Cazadores Reposado Reservado | Don Julio Reposado 1942 Reserva Private Cask |
Herradura Double Barrel Reposado | Patron Roca Anejo |
Patron Anejo | Patron Reposado | El Tesoro Reposado

BLANCO

Asombroso | Avion | Azuñia | Cabo Wabo | Casamigos | Casa Noble | Chinaco | Clase
Azul | Corralejo | Cuervo Platino | Cuervo Tradicional | DeLeon | Don Julio | El Tesoro |
Fortaleza | Frida Kahlo | Herradura | Kah | Milagro | Patron | Patron Platinum | Patron
Roca | Sauza Tres Generaciones | Siete Leguas

REPOSADO

Asombroso Avion | Azuñia | Cabo Wabo | Casamigos | Casa Noble | Chinaco | Clase
Azul | Corralejo | Corrido | DeLeon | Don Julio | El Tesoro | Fortaleza | Herradura |
Cuervo Tradicional | Kah | Milagro | Ocho | Olmeca Altos | Patron | Patron Roca | Sauza
Tres Generaciones | Hornitos | Siete Leguas

AÑEJO

Asombroso | Avion | Azuñia | Cabo Wabo | Casamigos | Casa Noble | Cazadores |
Chinaco | Corralejo | Corzo | Don Julio | Don Julio 70th | Don Julio 1942 | DeLeon | El
Tesoro | Fortaleza | Herradura | Kah | Maestro Dobel | Patron | Patron Roca | Sauza Tres
Generaciones | Siete Leguas | Ocho

EXTRA AÑEJO

Asombroso | Cabo Uno | Casa Noble | Chinaco Negro | Clase Azul | Codiso 1530 |
Don Julio Real | Espolon | El Tesoro 70th Anniversario | El Tesoro Paradiso | El Tosoro
75th Anniversario | Gran Patron | Grand patron Piedra | Herradura Ultra | Jose Cuervo
250th Anniversario | Partida Elegante | Patron 7yr | Tonalá

MEZCAL

Alipus | Cielo Rojo Bacanora | Del Maguey Chichicapa | Del Maguey Vida | El Jolgorio
Tobala | Hacienda de Chihuahua Sotol | Illegal | Herencia del Mezcalero |
Mezcal Vago | Montelobos | Nuestra Soledad | Sombra

PREMA BEER

Prema lobby lounge offers a full complement of craft beers to quench your thirst after a long day, or start your night off right. We offer six delicious draught choices, as well as specialty bottles and domestic favorites.

DRAUGHT BEER

Ask your bartender for our ever-changing selection of craft and imported Mexican beers

BOTTLE SELECTIONS

Bud Light | Coors Light | Corona | Crispin Cider | DosXX Amber |
DosXX Lager | Heineken | Modelo | Modelo Negro

**Rotating selections*

PREMA WINE

OUR WORLD-CLASS WINES ARE HAND-SELECTED WITH CARE

ENJOY BY THE GLASS OR BOTTLE

SPARKLING & MÉTHODE CHAMPENOISE

Gruet Brut | New Mexico | 13/50

Ruffino Prosecco | Italy | 187ml | 8

Palmer & Co. "Brut Reserve" | Champagne | 72

WHITE

Rodney Strong "Chalk Hill" Chardonnay | Sonoma | 11/42

Frog's Leap Sauvignon Blanc | Napa Valley | 12/46

Terlato Family Pinot Grigio | Italy | 13/48

RED

Francis Coppola Director's Pinot Noir | Sonoma | 14/54

Piattelli Grand Reserve Malbec | Mendoza | 12/46

Wente "Sandstone" Merlot | Napa Valley | 13/50

Quilt Cabernet | Napa | 11/42