

Señor Frogs in Mazatlán - Fun for All Ages

This Señor Frogs Location Offers Plenty of Fun for Teens and Adults of All Ages



If you are much older than 18 (the legal drinking age in Mexico), a visit to Señor Frogs in Cancun can leave you feeling like you just stepped into MTV's Spring Break and are getting ready to get your first tattoo. That may work for the college crowd, but that's not such a good thing for anyone out of that age group. The Señor Frogs location in Mazatlan, though, is completely different, offering food and entertainment for all ages.

The Mazatlan restaurant was actually the very first in the successful Señor Frogs chain. Since this one has been around so long, it's even become a popular weekend hangout of locals, who come for the fun bartenders, who sing, dance, administer drinks and shoot water pistols around the restaurant. The décor is also fun, with lots of memorabilia, cute signs ("Save water, drink tequila").

The menu at Mazatlan's Señor Frogs is extensive, offering something for everyone from Mexican favorites like Burritos, to Buffalo Wings. They are very accommodating about making changes to food if you need to and the portions are very large. The Fajitas are available in chicken, shrimp and steak and offer plenty to share. They include onions, peppers, rice, refried beans, sour cream and pico de gallo. Leave plenty of room for dessert. The Messy Sundae, served in crunchy fudge tipped shell, is delicious.

This is still a location belonging to the famous chain so you won't find a shortage of interesting drinks and yard long cups to put them in. From tequila (they now make their own brand) to the Mexican made Kahlua, there are enough concoctions made here to keep anyone happy. Check out their Frozen Mango, which includes the pureed fruit, vodka, rum and Kahlua. If you don't want to get too adventurous, you will find an assortment of old standby drinks, like Margaritas, Pina Coladas and Daiquiris. Ask for a Dirty River shot when you finish your meal. They won't divulge the recipe, but it tastes like a mixture of tequila and Kahlua.

