

TEQUILA

~ Blanco Silver or White ~

unaged, bold fruit & floral flavors, ideal for mixing

1800 pumpkin pie, pepper 10	El Jimador red chile, coconut 9
Altos white pepper, banana 9	El Tesoro lemongrass, ginger 13
Avion pineapple, butter 15	Espolón tropical fruit, vanilla 11
Cabo Wabo spicy lime, mint 12	Exotico herbal notes, hint of pepper 9
*Casa Noble cinnamon, cherry 13	Herradura wood, citrus 12
Cazadores 10	Jose Cuervo Classico black pepper .. 9
roasted red bell pepper, black pepper	KAH grassy, olive 11
Casamigos sugarcane, citrus 15	Milagro floral, herbaceous 12
Chamucos citrus, vanilla 12	Milagro SBR oak, vanilla 19
Chinaco dill, pear 15	Patron soft butter, citrus 15
Corzo black cherry, pineapple 15	Roca Patron lime tea, pumpkin 18
Corralejo spearmint, pink peppercorn 9	Sauza Blue citrus, pepper 9
Cuervo Tradicional 10	Sauza Hornitos clove, floral 9
honey, vanilla, lemon	Siembra Valles spice, tobacco 11
Don Julio lemon, grapefruit 15	Tres Generaciones floral, citrus 13
DeLeón vanilla, dark berries 17	

~ Reposado Rested ~

aged 2-12 months
mellow flavors for sipping or mixing

EL VEZ 'Special Blend' Cazadores Reservado 15

1800 cilantro, cinnamon 12	El Tesoro lime rind, charred pineapple 14
Altos vanilla, woody notes 9	Espolón caramel, fudge 12
Avion persimmon, cherry 16	Exotico vanilla, dried fruit 9
Cabo Wabo fresh lime, fig 15	Herradura vanilla, butterscotch 13
*Casa Noble fresh bread, nuts 16	KAH nougat, toffee 17
Casamigos caramel, cocoa 17	Maestro Dobel cinnamon, anise 13
Cazadores eucalyptus, spice 11	Milagro vanilla, grass 14
Chinaco citrus, oak 17	Milagro SBR earth, honey 21
Chamucos mildsmoke, spicy agave 14	Patron mint, canella 15
Corralejo honey, peppercorn 12	Roca Patron ginger, caramel 19
Corzo grilled pineapple, cinnamon 17	Sauza Hornitos eucalyptus, apricot 11
Cuervo Tradicional 11	Sauza Blue brown sugar, raisin 10
apples, black pepper	Siembra Valles nectar, almonds 14
Don Julio vanilla, dark chocolate 16	Tres Generaciones 14
DeLeón earth, smoke 19	white pepper, vanilla
El Jimador citrus, wood 10	

TEQUILA

Añejo Aged

barrel aged for a minimum of one year smooth & warm for sipping

1800 oak, sage	13	El Jimador brown sugar, hazelnut	12
Avión leather, peat	18	El Tesoro green agave, oak	15
Cabo Wabo vanilla, earth.	18	Herradura banana cream pie, chocolate	16
Casamigos roasted agave, caramel	18	Milagro coconut, banana	16
*Casa Noble almond, dark chocolate.	18	Patrón melon, honey.	18
Cazadores butterscotch, marzipan.	14	Roca Patrón vanilla, grapefruit	21
Chamucos toasted almond, custard.	20	Sauza Hornitos toasted wood, cocoa	12
Chinaco dark fruit, cinnamon.	19	Tres Generaciones green pepper, tobacco.	15
Corralejo poached pear, cardamom.	17	Tres Agaves	12
Don Julio wild honey, oak.	17	Siembra Azul raspberries, butterscotch	15

Premium

Arta Extra Añejo.	25	Gran Patrón Piedra	90
Avion 44	30	Espolón 6yr Extra Añejo	25
Clas Azul Plata	28	Herradura Suprema	68
Don Julio '1942'	25	Jose Cuervo de la Familia	30
Don Julio Real	65	Patrón Gran Burdeos.	90
El Tesoro 'Paradiso'.	25	Patrón Gran Platinum.	40

Mezcal

Del Maguey SV Vida	12	Montelobos	12
Del Maguey SV Chichicapa.	19	Illegal Joven.	16
Los Amantes Añejo.	25	Illegal Reposado.	18
Los Amantes Joven	15	Illegal Añejo.	35
Los Amantes Reposado.	20	Vicio Artisanal	14
Sombra	12		

Tequila Flights

Flight

	BLANCO	REPOSADO	ANEJO
HIGHLANDS floral & fruity Chinaco, Casamigos, El Tesoro	\$24	\$27	\$30
LOWLANDS herbaceous & earthy Cabo Wabo, Casa Noble, Tres Generaciones	\$24	\$27	\$30

MEZCAL \$42

Del Maguey Chichicapa Illegal Añejo

Montelobos

MÁXIMO \$66

Don Julio 1942 DeLeón Blanco

El Tesoro 'Paradiso'

Margaritas

All Margaritas are made with hand-squeezed lime juice and are offered by the Glass or Pitcher.

El Vez 10/40
sauza silver, triple sec, fresh lime juice

Pink Cadillac 9.5/40
silver tequila, triple sec, fresh orange, lime & cranberry juices

Ketel One Margarita 10
ketel one citroen, triple sec, fresh lime juice

La Flaquita Rita 11/44
casadores blanco, agave nectar, lime juice

Perfecto 11/44
el jimador blanco, cointreau, grand marnier, fresh lime juice

Pineapple Canela 10/40
sauza blue, triple sec, fresh lime juice, pineapple purée, cinnamon & spices

Frozen Blood Orange 10/40
silver tequila, triple sec, fresh blood orange purée

Mezcal Margarita 10/40
corralejo blanco, del maguey vida mezcal, triple sec, fresh lime juice

Granada 12/48
altos reposado, triple sec, fresh pomegranate juice & lime

Gran Jefe 17

casamigos blanco, combier orange liquor, fresh lime, fresh orange, cinnamon

COCKTAILS

Caipirinha de Mora 10
leblon cachaça, fresh muddled lime & blackberries

Guava Mojito 10
bacardi, cruzan guava rum, pink guava purée, lime, mint

El Viejo 13
bulleit bourbon, los amantes joven mezcal, tamarindo, mole bitters, chipotle cherries

Zapata 9
smirnoff citrus, strawberry purée, basil, lime

Cilantro Gimlet 11
tanqueray, fresh lime, cilantro, agave nectar

Piña Especiada 12
espolón blanco, pineapple purée, jalapeño, fresh lime, agave nectar

Café Tijuana 11
espolón reposado, baileys, kahlua, la colombe espresso

SANGRIA

Blanca 9/35
*white wine, peach brandy, agave,
 seasonal fruit*

Roja..... 9/35
*red wine, spiced infused brandy,
 seasonal fruit*

WINE

BY THE GLASS / BOTTLE
 ~White~

Milestone Chardonnay, California 10/45
Stella Pinot Grigio, Italy. 9/40
The Seeker Riesling, Germany. 11/50
A by Acacia Rosé, California 11/50
UNO Sauvignon Blanc, New Zealand. 10/45

~Red~

Tom Gore Cabernet, California 12/55
Portillo Pinot Noir, Mendoza 11/50
Dante Merlot, California. 9/40
Terrazas Malbec, Mendoza 11/50
McWilliams Shiraz, New South Wales, Australia 10/45
Ontanon Isasa Tempranillo, Rioja 9/40

~Sparkling~

Chandon Blanc de Noir, California. 13/60
Chandon Rosé, California 13/60
Friexenet Blanc de Blanc, Spain. 11/50
Wyclif Sparkling Brut, California 35
Veuve Clicquot Champagne, France. 90
Dom Perignon Champagne, France 200

CERVEZA

~Bottles/Cans~

Corona.....	5.5
Coors Light.....	4.5
Downeast Pumpkin Cider.....	6.5
Great Divide Colette.....	6.5
Miller Lite.....	4.5
Modelo Especial Can.....	5
Negra Modelo.....	5
Pacifico.....	5
Tecate Can.....	5
Shipyard Pumpkinhead.....	6

~Draft~

Corona Light.....	5
Dos Equis Amber.....	5
Dos Equis Lager.....	5
Victory Home Grown Lager.....	6
Lancaster Milk Stout.....	7
Captain Lawrence Autumn Blaze..	6.5
Double Nickel Pilsner.....	6
Lagunitas West Coast IPA.....	6
Yuengling Lager.....	4.5

Michelada 7

Dos Equis Amber, fresh sangrita, morita chili salted rim

Chelada 6

Dos Equis Lager, fresh lime juice and salted rim

BEVERAGES

Virgin Margaritas	5
<i>El Vez, strawberry or pomegranate</i>	
Agua de Jamaica	4
<i>sweet hibiscus tea</i>	
Agua de Tamarindo	4
<i>sweet & tangy mexican tea</i>	
Fresh Limeade	4
<i>mint, agave nectar</i>	
<i>**with Sauza Silver \$9</i>	

Mexican Hot Chocolate	4
<i>whipped cream</i>	
Agua de Horchata	4
<i>lightly spiced rice milk</i>	
Coffee	4
Hot Tea	3
Soft Drinks	3-7.5
<i>coca cola, diet coke, sprite, ginger ale, lemonade, iced tea</i>	

REFRESCOS & PALOMAS

Grapefruit Jarritos \$4
with Altos Plata \$11

Mandarin Jarritos \$4
with 1800 Blanco \$11

Lime Jarritos \$4
with Tres Generaciones Blanco \$11

Pineapple Jarritos \$4
with Corzo Blanco \$11

Mexican Coca Cola \$4