

Margaritas

La Casa El Jimador blanco, Patron Citronge, organic sugar cane, squeezed lime \$9.5

Añejo Hornitos Añejo, Torres Orange, organic sugar cane, squeezed lime and orange \$14

Cucumber Jalapeño infused Cabrito blanco, Patron Citronge, organic sugar cane, squeezed lime, and cucumber \$10

Mango Caliente Camarena Silver, Patron Citronge, mango, habanero, squeezed lime, agave nectar, spice-salt rim \$11

Strawberry-Ginger Ginger root infused blanco tequila, strawberry puree, Patron Citronge, agave nectar, squeezed lime \$10

Pomegranate Cabrito Reposado, POM pomegranate, Pama liqueur, squeezed lime, agave nectar \$10

Watermelon El Jimador blanco, Patron Citronge, fresh watermelon, organic sugar cane, squeezed lime \$10

Blood Orange Skinny Jalapeño infused Cabrito blanco, Torres orange, blood orange, agave nectar, squeezed lime, soda \$11

Platinum Patron Platinum, 100 year Grand Marnier, squeezed lime, agave nectar \$40

Cocktails

Cuba Mexican vanilla infused Don Q rum, fresh lime & Mexican Coca Cola. \$9

La Paloma Centinela blanco, grapefruit soda, splash of fresh squeezed grapefruit, squeezed lime \$10

Coco Muy Loco Espolon blanco, coconut puree, banana liquor, fresh lime, orange bitters finished with a spicy coconut rim. \$11

Juan Daly El Jimador Blanco, fresh squeezed lemonade, Snapple peach iced tea \$9

Raspberry Mojito Bacardi Raspberry Rum, muddled mint, lime and raspberries with agave nectar & soda \$9

Prickly Pear Sangria Blanco Prickly pear puree, apples, oranges, strawberries, melon & white wine \$9

Summer Chavela Sierra Nevada Otra Vez, splash prickly pear puree, salted rim \$7

Sexican our version of a tequila punch that packs a punch. Pineapple infused Cabrito blanco, St. Germaine, fresh squeezed orange, lemon & lime juices, agave nectar and finished with blood orange swirl \$10

TEQUILA BLANCO

Blanco is not aged except for a resting period after distillation of up to two months.

- Artenom** Herbaceous nose, creamy flavors of fruit \$11
Avion Pepper with hints of grapefruit & pineapple \$12
Casamigos Clean with hints of citrus, vanilla & sweet agave \$13
Casa Noble Crystal (Organic) Agave flavor w/a hint of earthiness \$9.5
Cazadores Double distilled, spicy and peppery \$8
Centinela Dry yet fruity with gentle nougat & olive finish \$9
Cabo Wabo Floral aroma, notes of lime and mint \$10
Corralejo Best silver sipping tequila \$10
Corzo Tropical fruit and peppery spice \$12
Cruz Earth notes followed by sweet orange, hints of mint \$10
Don Abraham (Organic) A rich cooked agave nose w/a hint of earth and citrus \$12
Don Fulano Fruitful style w/butterscotch & olive \$11
Don Julio Agave aromas, touch of black pepper \$9
El Jimador Hints of citrusy sweetness \$7
El Tesoro Crystal clear & exceptionally smooth \$12
Espolon Delicate sweet agave; floral, tropical fruit & lemon zest aromas, hint of pepper \$8
Fortaleza Blanco 100% stone crushed. simple, balanced \$12
Gran Patron Platinum Claims to be the smoothest sipping tequila ever produced \$24
Herradura Silver Woody notes and slightly citric flavor \$8
Hornitos Plata Smooth and distinctive tequila \$6
Kah Sweet agave notes, spicy white pepper finish \$9
Milagro Pepper, spice and citrus \$9
Partida Hints of citrus, fresh herbs & tropical fruit \$11
Patron Classic agave flavors \$12
Patron Roca Sweet, with notes of black pepper, pumpkin, and lime tea \$15
Reserva de la Familia Silky, smooth with great balance \$13
Tequila Ocho Pleasant cooked agave sweetness w/light hint of earthiness \$12
Tierras (Organic) Clean scent, notes of pepper & citrus \$10
Tres Generaciones Smoky and floral \$11
1800 Silver Exceptionally clean, silky smooth taste \$7

TEQUILA REPOSADO

Aged between two to twelve months in wood barrels.

- Artenom** Notes of banana bread, honey, citrus & vanilla \$12
Avion Elegant with hints of caramel & vanilla \$13
Cabo Wabo Notes of sweet lime, orange & fresh herbs \$12
Casamigos Slight oak w/ hints of caramel & cocoa \$14
Casa Noble (Organic) Floral notes and soft vanilla aroma \$12
Cazadores Intense pepper with a nice balance \$8
Centinela Dry yet fruity with medium body and spice finish \$10
Corralejo Light oak and very smooth \$12
Corzo Lemon, coconut, brown spice \$13
Don Abraham (Organic) Complex caramel & honey notes, mellow agave flavor, light oak, pepper & nuttiness \$13
Don Fulano Rich fruit notes of pear and cherry compote \$12
Don Julio Hints of dark chocolate, vanilla & cinnamon with subtle notes of pear, apple & lemon \$14
El Jimador Best selling tequila brand in Mexico \$7
El Tesoro Sweet, pepper, agave, vanilla, & spice \$13
Fortaleza Rich buttery nose, slight spice, smoke finish \$13
Herradura Sweet oak, pepper and hints of floral \$9

Hornitos Fresh aromas of fruit and wood lead to flavors of sweet pear and spice \$7

Maestro Dobel Diamanté Sweet nut, chocolate, mild spice \$12

Milagro Slight caramel and earthy notes complimented by caramel and spice \$10

Milagro Select Clean vanilla, with white pepper and cinnamon spices, dry finish \$14

Partida Scents of vanilla, hazelnut and almond \$13

Patron Most balanced of the Patron tequilas \$13

Patron Roca Hints of American oak, vanilla, ginger, caramel \$16

Tequila Ocho Ripe agave, fruit & acidity. Subtle oak finish. \$13

Tierras (Organic) Caramel, butterscotch & robust orange peel \$12

Tres Generation Pepper, spice and herbs in balance with light oak character \$12

1800 Smooth with a soft agave taste \$7

TEQUILA ANEJO

Aged for a minimum of three years.

Antiguo Aging creates soft combination of flavors and enhances smoothness \$9

Artenom Notes of toasted almond & creamy vanilla, oak finish \$14

Avion Hints of vanilla, caramel, coconut & maple \$14

Avion Reserva 44 Complex infusion of ripe luscious fruits & fragrant American Oak \$20

Casamigos Caramel & vanilla notes, balanced sweetness layered with hints of spice \$15

Casa Noble (Organic) Wood, smoke & an earthy mineral touch \$14

Casa Noble Single Barrel (Organic) Spicy agave with hints of smoke & wood \$18

Cazadores Hints of spice, pepper and vanilla \$11

Centinela Silky medium body, zesty pepper & spice \$11

Corralejo Very fine tequila with smooth finish \$14

Corzo Honey-toasted oak, baked fruits, toffee \$14

Don Abraham (Organic) Hints of smoke & earth w/sweet spice, cinnamon and baked agave \$14

Don Abraham Extra Anejo (Organic) Vanilla & sandalwood with brown butter, dulce de leche mid palate, rich oak finish \$17

Don Fulano Full of spice and character; subtle chocolate fudginess \$14

Don Julio Cinnamon with pepper and caramel \$15

Don Julio 70 Notes of vanilla, honey and toasted oak \$15

Don Julio Real Cooked agave & peach. Enticing vanilla flavors layered w/caramel, chocolate & coffee undertones \$35

Don Julio 1942 Ripened tropical fruits w/spiced undertones. \$20

El Jimador Notes of wood, cinnamon, and butter \$8

El Tesoro Intense agave flavors with earthy tones \$14

Fortaleza Sweet toffee aroma, slight pepper finish \$16

Gran Myan Extra [aged 5 years] Sweet aroma of nuts \$18

Herencia Subtle touch of vanilla and delicate fine wood \$12

Herradura Full body with hints of vanilla \$11

Hornitos Super premium blue agave tequila \$9

Kah Vanilla and spice notes. Pristine finish \$13

Milagro Sweet spices, smoky with hints of pepper \$11

Milagro Select Vanilla & caramel with oak notes \$18

Partida Honey fruited tones w/ banana, chocolate & sweet pear \$14

Patron White oak elements, cooked agave finish \$14

Patron Roca Hints of wood, nuts, raisins & grapefruit \$18

Gran Patron Piedra Subtle aromas of fruit, fresh mushroom, light citrus and toasted French oak \$50

**Ordering the right tequila a daunting task?
Ask your server about our
Horizontal and Vertical Tequila Flights.**

- Reserva de la Familia** Oaky with some spice \$20
Tequila Ocho Sweet entry with initial fruit taste \$15
Tierras (Organic) Full bodied agave, butterscotch \$13
Tres Generaciones Hints of pepper \$12
1800 Smooth, with a spicy agave taste \$9

MEZCAL

Distilled from the Maguey plant, one of the most sacred plants in pre-Hispanic Mexico.

- Delirio** robust flavor, soft agave, fruity, smoky character \$12
Fidencio Clasico notes of earth, mineral, smoke and dried herbs \$9
Fidencio Tobola notes of tropical fruit, smoke finish \$20
Fidencio Pechuga mixed with fruits from mountains in Oaxaca & a chicken—great story! \$15
Mina Real mellowed fruit character \$8
Mina Real Reposado rich aromas & flavors of tropical fruit, cocoa, nuts & smoked peppers \$10
Illegal Jovan smoky, mesquite and eucalyptus wood \$11
Illegal Reposado smoky, mesquite. \$14

BOTTLE BEER

Pacifico, Corona, Corona Light, Modelo Especial, Dos Equis Lager, Dos Equis Amber, Tecate, Sol, Bohemia, Carta Blanca, \$6
 Bud, Bud Lt, Coors Lt, Mich Ultra, St. Pauli Na \$5

Coronita Y Tequila Beer and a Shot. 7oz. Coronita and choice of Espolon Blanco or Cabrito Reposado \$9

DRAFT

Kona Big Wave, Negra Modelo, Bad Martha Vineyard Summer Ale, Ballast Point Grapefruit IPA \$6.5

All beers available "michelada" style ~ salt, fresh lime, worcestershire and anejo hot sauce \$1.50

WHITE WINES

- Chardonnay** Simi, Sonoma \$10/\$36
Chardonnay Doña Paula, Argentina \$7/\$24
Pinot Grigio Ruffino Lumina, Italy \$7/\$32
Rueda (Sauvignon Blanc Blend) Telmo Rodriguez-Basa, Spain \$9/\$32
Sauvignon Blanc De Martino, Chile \$8/\$26

RED WINES

- Cabernet Sauvignon** Montes, Chile \$8/\$26
Cabernet Sauvignon Franciscan, Napa Valley \$15/\$52
Malbec Alamos, Mendoza-Argentina \$8/\$28
Merlot Honoro Vera, Spain \$7/\$24
Pinot Noir Trapiche Oak Cask, Argentina \$7/\$24
Rioja Telmo Rodriguez LZ, Spain \$9.5/\$34
Sangria Roja house made fresh fruit & red wine cocktail \$8

SPARKLE

- Cava** Segura Viudas Brut Reserva, Spain \$7/\$24
Prosecco Ruffino, Italy \$8

DESSERTS

- Fried Ice Cream** \$8
Coca Flan \$7 **Key Lime Pie** \$7
Caramel Banana Bread
Pudding \$8