



Agave Cocktails

FROZEN MARGARITAS

POMEGRANATE Our signature cocktail since 1984, or choose **LIME, MANGO, STRAWBERRY** or **PASSION FRUIT**

Prepared with blanco tequila, orange liqueur, lime, flor de sal rim. 13.75

LA TRADICIONAL

Blanco tequila, lime, organic agave, flor de sal rim. 14
+ add house tres chiles tincture to make it spicy

MEZCALISCO

Fidencio Clásico mezcal, Corazón blanco tequila, lime, organic agave, house-blended orange bitters, guajillo-sal de gusano rim. 15

MANGO CHILE

Blanco tequila, mango, lime, organic agave, guajillo flor de sal rim. 14.5

LA ÚNICA

Corralejo reposado tequila, Gran Gala, lime, agave, lime flor de sal rim. 16

SOTOL STORM^N

La Higuera sotol, lime, orgeat, ginger beer, bitters. 15

Margarita al Gusto 16

There's no cocktail more symbolic of Mexico than the margarita. Ours features your spirit of choice and all natural ingredients – organic agave nectar, hand-squeezed lime and one of our house-made salts – letting each one shine.

TEQUILA

Milagro reposado

MEZCAL

Montelobos

SOTOL

La Higuera

SALT RIM:

Guajillo Chile • Lime • Hibiscus • Cinnamon-Sugar • Black Lava • Flor de Sal

Add Grand Marnier float 2

PALOMA NEGRA

El Jimador blanco tequila, grapefruit juice, Mr. Black cold brew liqueur, lime, Jarritos grapefruit soda, black lava salt rim. 14

SPICY-CUCUMBER

Jalapeño-serrano-infused Corralejo blanco tequila, cucumber juice, basil, lemon, guajillo chile flor de sal rim. 15.5

MARGARITA AL PASTOR

Fidencio Clásico mezcal, El Jimador silver tequila, pineapple, Ancho Reyes chile liqueur, lime, savory sugar rim. 15

JOSEFINA

Casa Noble crystal tequila, pomegranate, hibiscus, lime, orchid essence, guajillo-black lava flor de sal rim. 15.5

LA SUPREMA

Maestro Dobel Diamante tequila, Cointreau, Grand Marnier, lime, organic agave, lime flor de sal rim. 17

DOS AGAVES

Barrel-aged for 5 weeks, Corralejo blanco tequila, Fidencio Clásico mezcal, Cointreau, house-blend orange and grapefruit bitters. 16

N CONTAINS NUTS

Spirited Libations

MOJITO MICHOACÁN

Charanda, Flor de Caña rum, mint, lime, soda. 13.5

COCOJITO

Flor de Caña rum, mint, Kalani coconut, coconut milk, canela-infused agave, lime. 14.5

BUENA VIBRA ^N

Tiki inspired - Uruapan Charanda Mexican rum, Corazón tequila, passion fruit, falernum, vanilla, orgeat and Peychaud's bitters. 14

EL VIEJO

Jack Daniel's whiskey, canela-infused agave, Aztec chocolate bitters, orange oils. 14

NEGRONI #5

Aviation gin, Montelobos mezcal, Campari, Mr. Black cold brew liqueur. 16
+ add house tres chile tincture to make spicy

Beers

BOTTLED BEERS 8

CORONA · CORONA LIGHT · MODELO NEGRA
MODELO ESPECIAL · PACIFICO · DOS EQUIS AMBER
CLAUSTHAULER NON-ALCOHOL

ROTATING REGIONAL BREW 8

MICHELADA 9

Modelo Especial, lime, Cholula, Worcestershire, chile de árbol and guajillo salted rim.

NON ALCOHOLIC MICHELADA 9

Spirit-Free

HIBISCUS-POMEGRANATE ICED TEA

20 oz. pitcher. House-made hibiscus-grenadine, iced tea. 6

CUCUMBER-MINT REFRESCO

Fresh cucumber juice, mint, lemon, sparkling water. 7

SPICY PINEAPPLE-PASSION FRUIT PUNCH

Pineapple juice, passion fruit, chile-infused agave, lemon. 7

MANGO-GINGER REFRESCO

Mango purée, lemon, chia seed, ginger beer. 7

YUCATÁN COLADA ^N

Coconut milk, pineapple juice, orgeat, orange juice, lemon. 7

AGUA FRESCA

Made fresh daily. 4.5

MEXICAN SODAS 5

JARRITOS: GRAPEFRUIT · MANDARIN · TAMARIND

MEXICAN COCA-COLA

Wines

WHITE

PINOT GRIGIO Principato, Trentino, IT 10/38

SAUVIGNON BLANC Haras, Maipo Valley, CL 12/46

SAUVIGNON BLANC Kim Crawford, Marlborough, NZ 50

ALBARIÑO Paco & Lola. Rias Baixas, ES 45

CHARDONNAY Los Vascos, Central Valley, CL 12/46

CHARDONNAY Sonoma-Cutrer, "Russian River", Sonoma, CA 16/60

CHENIN BLANC L.A. Cetto, Baja, MX 11/42

RIESLING Saint M, Pfalz, DE 12/46

SPARKLING

PROSECCO Valdo Brut DOC, Veneto, IT. 187 ml. 15

CAVA Pere Ventura Tresor Brut Reserva, Cava DO, ES 38

BRUT ROSÉ Cote Mas Cremant Rosé Brut, Languedoc, FR 50

Sangrías

Red or white wine, apricot brandy,
triple sec & fresh fruit.

GLASS 11

20 OZ. PITCHER 18

60 OZ. PITCHER 45

RED

PINOT NOIR Erath, Willamette Valley, OR 15/52

PINOT NOIR Meiom, Sonoma, CA 69

TEMPRANILLO Sierra Blanca, Baja, MX 13/50

TEMPRANILLO Marqués de Riscal Rioja Reserva, La Rioja, ES 60

MALBEC Trapiche Oak Cask, Mendoza, AR 12/42

MALBEC Doña Paula Estate, Mendoza, AR 46

RED BLEND Don Luis Terra Selección Reservada, Baja, MX 56

CABERNET SAUVIGNON Merf, Columbia Valley, WA 13/50

CABERNET SAUVIGNON Jordan, Alexander Valley, CA 95

ROSÉ

ROSÉ La Petite Perrière, Loire Valley, FR 12/46

ROSÉ Whispering Angel, Cotes de Provence, FR 65

Tequila is a spirit that is distilled from the blue weber agave plant, Tequilana Azul.

The agave must come from designated areas in Mexico—Guanajuato, Tamaulipas, Nayarit, Michoacán and most commonly Jalisco. There are typically four different expressions:

Blanco:

Mellowed in a barrel for 59 days or less. Clear in color and features aromas like citrus, pepper and floral notes. Pairs well with ceviche, guacamole or tacos.

Reposado:

Rested in an oak barrel for 2 months to under 1 year. Has a light golden hue with the perfect balance of agave and light oak. Notes of vanilla, caramel and fruit—bourbon and whisky fans love it!

Añejo:

Aged in an oak barrel for 1-3 years. Smoother and more complex with a darker color. Nuances of caramel, coffee and baking spices. Paired perfectly with desserts.

Extra Añejo:

Barrel-aged for at least 3 years. Rich in flavors of caramel, chocolate and cigars. Ideal for sipping, like a fine cognac or scotch.

Tequilas

	10Z	20Z
BLANCO		
1800	8	13
AVIÓN	9	15
CASA DRAGONES JOVEN	27	50
CASA NOBLE	9	14
CASAMIGOS	10	16
CHAMUCOS	8	13
CHINACO	9	14
CLASE AZUL	11	19
CÓDIGO ROSA	11	18
CORAZÓN	8	13
CORRALEJO	8	13
DON FULANO FUERTE	10	17
DON JULIO	9	15
EL JIMADOR	8	12
ESPOLÓN	8	13
FORTALEZA	9	14
FORTALEZA STILL STRENGTH	10	16
GRAN CENTENARIO	8	12
HERRADURA	9	15
MI CAMPO	8	13
MILAGRO	8	13
MILAGRO SELECT BARREL	10	16
OCHO ESTATE	9	14
PATRÓN	10	16
RIAZUL	9	14
SIETE LEGUAS	9	14
TAPATÍO 110	9	15
TROMBA	8	13
REPOSADO		
1800	9	15
CASAMIGOS	11	18
CAZADORES	9	15
CHAMUCOS	9	14
CLASE AZUL	14	24
CORAZÓN	9	14
CORAZÓN BUFFALO TRACE BARREL	10	16
CORRALEJO	9	14
DON JULIO	10	16
ESPOLÓN	9	14
FORTALEZA	10	16
GRAN CENTENARIO	10	15
HERRADURA	10	16
MAESTRO DOBEL DIAMANTE	10	16
MILAGRO	9	14
MILAGRO SELECT BARREL	10	17
OCHO ESTATE	9	15
ROCA PATRÓN	11	19
SIETE LEGUAS	9	15

Agave Spirit Flights

Ask your server about our featured flight of tequila or mezcal.

AÑEJO	1OZ	2OZ
1800	10	16
CASA NOBLE	11	18
CASAMIGOS	12	21
CLASE AZUL	39	75
CORAZÓN	9	15
CORRALEJO	9	15
DON JULIO	11	18
DON JULIO 1942	16	29
ESPOLÓN	10	16
FORTALEZA	11	18
GRAN CENTENARIO	10	16
HERRADURA	11	18
HERRADURA ULTRA	12	19
MILAGRO	10	16
PATRÓN	12	20
RIAZUL	10	16
SIETE LEGUAS	10	16

EXTRA AÑEJO

AVIÓN RESERVA 44	20	36
CASA NOBLE 5 YEAR SINGLE	14	25
CASA SAN MATÍAS RESERVA	10	17
DON FULANO IMPERIAL	19	34
EL TESORO PARADISO	13	23
FUENTESECA RESERVA 12 YEARS	36	69
HERRADURA SELECCIÓN	24	45
JOSÉ CUERVO RESERVA DE LA FAMILIA	15	26
PATRÓN GRAN PIEDRA	31	59

Mezcal

Mezcal is a traditional Mexican spirit made from agave. It is a category and denomination of origin which covers 9 states. It can be made from all species of agave using many traditions and techniques.

Typically made with wood-roasted agave, the array of flavors is quite broad and inspiring, we encourage you to explore.

ESPADÍN	1OZ	2OZ
CREYENTE	10	16
DEL MAGUEY CHICHICAPA	10	17
FIDENCIO CLÁSICO	8	13
ILEGAL JOVEN	9	15
ILEGAL REPOSADO	10	16
ILEGAL AÑEJO	12	21
MONTELOBOS	9	15

AGAVE VARIETALS

DEL MAGUEY Tobalá	13	22
DERRUMBES MICHOACÁN Chino & Alto	11	19
DERRUMBES SAN LUIS POTOSÍ Salmiana	10	16
DERRUMBES ZACATECAS Tequiliana Azul	9	14
EL JOLGORIO Barril	17	30
FIDENCIO Madrecuixe	15	26
LEYENDA DURANGO Durangensis	10	17
LEYENDA GUERRERO Cupreata	10	17
LEYENDA PUEBLA Tobalá	10	17
REY CAMPERO Tepeztate	12	20

HARVEST / INFUSED MEZCAL

DEL MAGUEY PECHUGA	16	29
FIDENCIO PECHUGA	11	19
GRACIAS A DIOS AGAVE GIN	9	15
VAGO ELOTE	10	16

Additional Mexican Spirits

RAICILLA (Agave)	1OZ	2OZ
Mezcal from the coastal region in the state of Jalisco		
LA VENENOSA COSTA Rhodacantha	12	21
LA VENENOSA SIERRA DEL TIGRE Maximiliana	16	28
LA VENENOSA TABERNAS Refer to bottle in house	10	16

BACANORA (Agave)	1OZ	2OZ
Mezcal from the state of Sonora		
RANCHO TEPÚA Pacifica	9	15

SOTOL (Cousin to Agave)	1OZ	2OZ
Mezcal from Chihuahua, Durango and Coahila		
LA HIGUERA Dasyliion Wheeleri "Desert Spoon"	9	14

CHARANDA (Sugar Cane)	1OZ	2OZ
Rum from the state of Michoacán		
URUAPAN Rum	9	15

WHISKEY (Corn)	1OZ	2OZ
Oaxacan whiskey made from native corn		
SIERRA NORTE SINGLE BARREL Native Black Corn	10	17
SIERRA NORTE SINGLE BARREL Native Yellow Corn	10	17