



Agave Cocktails

FROZEN MARGARITA

By the glass 12.75 / By the pitcher 55 (serves 5)

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.

LA TRADICIONAL MARGARITA

By the glass 13 / By the pitcher 60 (serves 5)

Blanco tequila, lime, organic agave nectar, flor de sal rim.

+ add house tres chiles tincture to make it spicy

MEZCALISCO

Fidencio Clásico mezcal, Corazón blanco tequila, lime, organic agave nectar, house-blended orange bitters, guajillo-sal de gusano rim. 14

SOTOL STORM^N

La Higuera sotol, lime, orgeat, ginger beer, bitters. 14

LA ÚNICA

Corralejo reposado tequila, Gran Gala, lime, organic agave nectar, lime flor de sal rim. 15

Margarita al Gusto 15

Ours features your spirit of choice and organic agave nectar, hand-squeezed lime and one of our house-made salts.

TEQUILA

Milagro reposado

MEZCAL

Montelobos

SOTOL

La Higuera

SALT RIM:

Guajillo Chile • Lime • Hibiscus • Black Lava • Flor de Sal

Add Grand Marnier float 2

PALOMA

El Jimador blanco tequila, ruby red grapefruit, Combier Pamplemousse, Jarritos soda, grapefruit bitters, lime flor de sal rim. 14

SPICY-CUCUMBER

Jalapeño-serrano-infused El Jimador blanco tequila, cucumber juice, basil, lemon, guajillo chile flor de sal rim. 14.5

JOSEFINA

Casa Noble Crystal tequila, pomegranate, hibiscus, lime, orchid essence, guajillo-black lava flor de sal rim. 14.5

LA SUPREMA

Maestro Dobel Diamante tequila, Cointreau, Grand Marnier, lime, organic agave, lime flor de sal rim. 16

DOS AGAVES

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

MANGO CHILE

Blanco tequila, mango, lime, organic agave nectar, guajillo flor de sal rim. 13.5

N CONTAINS NUTS

Crafted Cocktails

Featuring the flavors of Mexico

MOJITO MICHOACÁN

Charanda, Flor de Caña rum, mint, lime, soda. 12.5

COCOJITO

Flor de Caña rum, mint, Kalani coconut, coconut milk, canela-infused agave nectar, lime. 13.5

BUENA VIBRA ^N

Tiki inspired—Uruapan Charanda Mexican rum, Corazón tequila, passion fruit, falernum, vanilla, orgeat and Peychaud's bitters. 13

EL VIEJO

Jack Daniel's whiskey, canela-infused agave nectar, Aztec chocolate bitters, orange oils. 13

NEGRONI #5

Aviation gin, Montelobos mezcal, Campari, Mr. Black cold brew liqueur. 15
+ add house tres chile tincture to make spicy

Beers

BOTTLED BEERS 7

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

ROTATING REGIONAL BREW 7

MICHELADA 8

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

NON-ALCOHOLIC MICHELADA 8

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

MEXICAN SODAS 5

JARRITOS:

GRAPEFRUIT · MANDARIN · TAMARIND

MEXICAN COCA-COLA

Wines

WHITE

PINOT GRIGIO Principato, Trentino, IT 9/34

SAUVIGNON BLANC Haras, Maipo Valley, CL 11/42

SAUVIGNON BLANC Kim Crawford, Marlborough, NZ 50

ALBARIÑO Paco & Lola, Rias Baixas, ES 45

CHARDONNAY Los Vascos, Central Valley, CL 11/42

CHARDONNAY Sonoma-Cutrer, Russian River, Sonoma, CA 15/58

CHENIN BLANC L.A. Cetto, Baja, MX 10/38

RIESLING Saint M, Pfalz, DE 11/42

SPARKLING

PROSECCO Valdo Brut DOC, Veneto, IT. 187 ml. 14

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

BRUT ROSÉ Côte Mas Cremant Rosé Brut, Languedoc, FR 48

Sangrías

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

GLASS 10
60 OZ. PITCHER 42

RED

PINOT NOIR Erath, Willamette Valley, OR 14/48

PINOT NOIR Meiomi, Sonoma, CA 69

TEMPRANILLO Sierra Blanca, Baja, MX 12/46

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

MALBEC Trapiche Oak Cask, Mendoza, AR 11/40

MALBEC Doña Paula Estate, Mendoza, AR 46

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

CABERNET SAUVIGNON Merf, Columbia Valley, WA 12/46

CABERNET SAUVIGNON Jordan, Alexander Valley, CA 95

ROSÉ

ROSÉ La Petite Perrière, Loire Valley, FR 11/42

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

Ask your server for a complimentary sangrita to accompany your tequila.

BLANCO

10Z 20Z

1800	8	12
CASA DRAGONES JOVEN	27	50
CASA NOBLE	8	13
CASAMIGOS	9	15
CHAMUCOS	8	12
CHINACO	8	13
CLASE AZUL	9	18
CÓDIGO 1530 ROSA	10	17
CORAZÓN	8	12
CORRALEJO	8	12
DON FULANO FUERTE	10	16
DON JULIO	9	14
EL JIMADOR	7	11
ESPOLÓN	8	12
FORTALEZA	8	13
FORTALEZA STILL STRENGTH	10	16
GRAN CENTENARIO	7	11
HERRADURA	9	14
MI CAMPO	8	12
MILAGRO	8	12
MILAGRO SELECT BARREL	9	15
OCHO ESTATE	8	13
PATRÓN	9	15
RIAZUL	8	13
SIETE LEGUAS	8	13
TAPATÍO 110	9	14
TROMBA	8	12

REPOSADO

1800	9	14
CASAMIGOS	10	17
CASA NOBLE	9	15
CAZADORES	9	14
CHAMUCOS	8	13
CLASE AZUL	14	24
CORAZÓN	8	13
CORAZÓN BUFFALO TRACE BARREL	9	15
CORRALEJO	8	13
DON JULIO	9	15
ESPOLÓN	8	13
FORTALEZA	9	15
GRAN CENTENARIO	9	14
HERRADURA	9	15
MAESTRO DOBEL DIAMANTE	9	15
MILAGRO	8	13
MILAGRO SELECT BARREL	8	16
OCHO ESTATE	9	14
PATRÓN	10	17
ROCA PATRÓN	11	18
SIETE LEGUAS	9	14

Mezcals

Mezcal is a traditional Mexican spirit made from agave. 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 broad and inspiring, we encourage you to explore.

AÑEJO

	1OZ	2OZ
1800	9	15
CASA NOBLE	10	17
CASAMIGOS	12	20
CLASE AZUL	39	75
CORAZÓN	9	14
CORRALEJO	9	14
DON JULIO	10	17
DON JULIO 1942	16	29
ESPOLÓN	9	15
FORTALEZA	10	17
GRAN CENTENARIO	9	15
HERRADURA	10	17
HERRADURA ULTRA	11	18
MILAGRO	9	15
MILAGRO SELECT BARREL	11	19
PATRÓN	11	19
RIAZUL	9	15
SIETE LEGUAS	9	15

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
GRAN PATRÓN PIEDRA	31	59
FUENTESECA RESERVA 12 YEARS	36	69
HERRADURA SELECCIÓN	24	45
JOSÉ CUERVO RESERVA DE LA FAMILIA	15	26

ESPADÍN

	1OZ	2OZ
CREYENTE	9	15
DEL MAGUEY CHICHICAPA	10	16
FIDENCIO CLÁSICO	8	12
ILEGAL JOVEN	9	14
ILEGAL REPOSADO	9	15
ILEGAL AÑEJO	12	20
MONTELOBOS	9	14

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 MEZCALS

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)

Mezcal from the coastal region in the state of Jalisco

	1OZ	2OZ
LA VENENOSA COSTA Rhodacantha	12	21
LA VENENOSA SIERRA DEL TIGRE Maximiliana	16	28
LA VENENOSA TABERNAS Refer to bottle in house	9	15

BACANORA (Agave)

Mezcal from the state of Sonora

RANCHO TEPÚA Pacifica	9	15
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SOTOL (Cousin to Agave)

Mezcal from Chihuahua, Durango and Coahila

LA HIGUERA Dasyliion Wheeleri Desert Spoon	9	14
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CHARANDA (Sugar Cane)

Rum from the state of Michoacán

	1OZ	2OZ
URUAPAN Rum	9	14

WHISKEY (Corn)

Oaxacan whiskey made from native corn

SIERRA NORTE SINGLE BARREL Native Black Corn	10	16
SIERRA NORTE SINGLE BARREL Native Yellow Corn	10	16