



*Añejo [áh-nyay'-ho]: Tequila aged in oak barrels for more than a year, the process resulting in a golden amber color with a soft, smooth, and complex finish.*

## Bebidas (Drinks)

**La Casa** Espolon Blanco, Patron Citronge, organic sugar cane, squeezed lime **\$9.5**

**Añejo** Hornitos Añejo, Grand Marnier, organic sugar cane, squeezed lime and orange **\$14**

**Cucumber** Tierras (organic) Blanco, Patron Citronge, organic sugar cane, squeezed lime, cucumber and a hint of jalapeno **\$12**

**Mango Caliente** Antiguo Blanco, Patron Citronge, Mango, Habenero, squeezed lime, agave, spice-salt rim **\$11**

**Prickly Pear** Espolon Blanco, Patron Citronge, Cactus fruit puree, organic cane sugar, squeezed lime, **\$11**

**De Frutos Rojos** Hornitos Plata, Patron Citronge, Strawberry puree, agave nectar, squeezed lime **\$10**

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

**Paradiso** Herradura Silver, Grand Marnier, Passion Fruit, squeezed lime, agave nectar **\$12**

**Azul** Luna Azul Blanco, Blue Curacao, blueberry juice, organic cane sugar, squeezed lime **\$9.5**

**La Paloma** Don Julio Blanco, grapefruit soda, splash of cranberry, squeezed lime **\$9**

**Raspberry Mojito** Bacardi Raspberry, Mint, muddled lime, agave nectar, soda, raspberries **\$9**

**Añejo Mojito** Mount Gay Extra Old or Antiguo Añejo, mint, muddled lime, agave nectar, soda **\$14**

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

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





## Tequila Flights

Ordering the right tequila a daunting task?

Ask your server about our

Horizontal and Vertical Tequila Flights.



### TEQUILA BLANCO

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

**Tierras (Organic)** Clean scent notes of pepper and citrus **\$10**

**Chinaco** Spice, fruit, floral and caramel **\$9**

**Milagro** pepper, spice and citrus **\$7**

**Cazadores Blanco** Double distilled, spicy and peppery **\$8**

**Tres Generaciones** smoky and floral **\$11**

**Hornitos Plata** Smooth and distinctive tequila **\$6**

**Corzo** Tropical fruit and peppery spice **\$12**

**Patron** Classic agave flavors **\$11**

**Gran Patron Platinum** claims to be the smoothest sipping tequila ever produced **\$24**

**1800 Silver** exceptionally clean, silky smooth taste **\$7**

**Centenario** Best selection with a perfect balance **\$12**

**Corralejo** Best silver sipping tequila **\$8**

**Antiguo Blanco** Smooth mellow character **\$7**

**Herradura Silver** woody notes and slightly citric flavor **\$8**

**Don Julio** Agave aromas, touch of black pepper **\$9**

**Frida Kahlo** fruit and agave body with a light finish **\$9**

**Reserva de la Familia** Silky, smooth with great balance **\$13**

**El Tesoro** Crystal clear & exceptionally smooth **\$10**

**Avion Blanco** pepper with hints of grapefruit & pineapple **\$9**

**Casa Noble Crystal** Agave flavor with a hint of earthiness **\$9.5**



### TEQUILA REPOSADO

Aged between two to twelve months in wood barrels.

**El Jimador** Best selling tequila brand in Mexico **\$7**

**Chinaco** Earthy agave and white pepper **\$11**

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

**Corralejo** Light oak and very smooth **\$12**

**El Tesoro** Sweet, pepper, agave, vanilla, & spice **\$10**

- Herradura** Sweek oak, pepper and hints of floral **\$9**  
**Cazadores** Intense pepper with a nice balance **\$8**  
**Casa Noble** Floral notes and soft vanilla aroma **\$12**  
**Patron** Most balanced of the Patron tequilas **\$11**  
**Centenario** Full with hints of vanilla **\$13**  
**Corzo** Lemon, coconut, brown spice **\$13**  
**Antiguo** floral & earth with moderate fruit & spice **\$8**  
**Don Julio** hints of dark chocolate, vanilla & cinnamon with subtle notes of pear, apple & lemon **\$14**  
**1800** smooth with a soft agave taste **\$7**  
**Tres Generation** Pepper, spice and herbs in balance with light oak character **\$12**  
**Hornitos** Fresh aromas of fruit and wood lead to flavors of sweet pear and spice **\$7**  
**Milagro** Slight caramel and earthy notes complimented by caramel and spice **\$8**  
**Maestro Dobel Diamond** sweet nut and chocolate, mild spice **\$24**  
**Don Julio** Light and sweet with nose of vanilla and chocolate **\$13**  
**Milagro Romance** **\$18**  
**Avion** elegant with hints of caramel & vanilla **\$11**



## TEQUILA ANEJO

Aged for a minimum of three years.

- Hornitos** Super premium blue agave tequila **\$9**  
**El Tesoro** Intense agave flavors with earthy tones **\$11**  
**Chinaco** Citrus, chamomile, smoky, butterscotch **\$13**  
**Milagro** Sweet spices, smoky with hints of pepper **\$10**  
**Tres Generaciones** hints of pepper **\$12**  
**Tierras (Organic)** Full bodied agave, butterscotch **\$13**  
**Corralejo** Very fine tequila with smooth finish **\$14**  
**Herradura** Full body with hints of vanilla **\$11**  
**Don Julio** Cinnamon with pepper and caramel **\$15**  
**Casa Noble** wood, smoke & an earthy mineral touch **\$14**  
**Casa Noble Single Barrel** Spicy agave with hints of smoke & wood **\$24**  
**Milagro Select** Vanilla & caramel with oak notes **\$18**  
**Centenario** Aged for four years. Perfect for sipping **\$13**  
**Cazadores** Hints of spice, pepper and vanilla **\$11**  
**Corzo** Honey-toasted oak, baked fruits, toffee **\$14**  
**Reserva de la Familia** oaky with some spice **\$20**  
**El Tesoro Paradiso** balance of agave & oak flavors **\$17**  
**1800** smooth, with a spicy agave taste **\$9**  
**Patron** white oak elements, cooked agave finish **\$14**  
**Tequila Ocho** Sweet entry with initial fruit taste **\$15**  
**Antiguo** butterscotch, vanilla and oak spices **\$10**  
**Avion** hints of vanilla, caramel, coconut & maple **\$13**  
**Don Julio 1942** **\$20**  
**Milagro Romance** **\$30**





## **BOTTLE BEER**

Pacifico, Corona, Corona Light, Negra Modelo, Modelo Especial, Dos Equis Lager, Tecate, Sol, bohemia, Carta Blanca **\$5**

Bud, Bud Lt, Coors Lt, Mich Ultra, St. Pauli Na **\$4.5**

## **DRAFT**

Dos Equis Amber, UFO White **\$5**

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

## **WHITE WINES**

**Chardonnay** Sonoma Cutrer, Sonoma **\$12/\$44**

**Chardonnay** Erraziroz Estate, Chile **\$7/\$24**

**Sauvignon Blanc** Seaglass, California **\$7.5/\$24**

**Rueda (Sauvignon Blanc Blend)** Telmo Rodriguez-Basa, Spain **\$9/\$32**

**Pinot Grigio** Caposaldo, Italy **\$7/\$32**

## **RED WINES**

**Malbec** Zuccardi Series A, Mendoza-Argentina **\$8/\$28**

**Pinot Noir** Castle Rock, Willamette, Oregon **\$7.5/\$26**

**Merlot** Morande Reserve, Chile **\$7/\$24**

**Rioja** Telmo Rodriques LZ, Spain **\$9.5/\$34**

**Cabernet Sauvignon** Jekel Monterey, California **\$8/\$26**

**Tempranillo-Garnacha** Little Chica, Spain **\$7/\$24**

**Syrah Reserva** Vina Falernia, Chile **\$8.5/\$30**

**Sangria Roja** house made fresh fruit & red wine cocktail **\$8**

## **SPARKLE**

**Cava** Segura Vidas Brut Reserva, Spain **\$7/\$24**

**Prosecco** Villa Sandi Il Fresco, Italy **\$8**

## **HALF BOTTLES**

**Pinot Grigio** Alois Lageder, Italy **\$20**

**Chardonnay** Saintsbury, Carneros **\$21**

**Pinot Noir** Saintsbury, Carneros **\$21**

**Cabernet Sauvignon** Hess Allomi, Napa **\$25**



## *Postres* (desserts)

**Flan** vanilla flavored caramel custard **\$7**

**Mexican Fried Ice Cream** vanilla fried ice cream, caramel and chocolate sauce, whipped cream **\$8**

**Fresh Berry Tostada** ala mode **\$8**

**Mexican Chocolate Cake** candied jalapeno **\$7**

**Churros Porra** with fried bananas and hot fudge fundido **\$8**