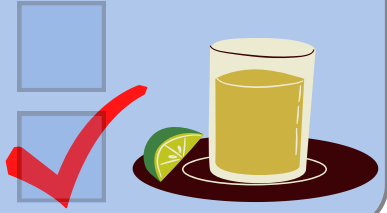


# Te:

1. AMO

2. QUILA



Lets learn a little bit about tequila!

**Blanco**, “silver” or “plata,” is typically unaged. Some versions of the style can be aged for up to two months. Because most do not spend time aging in oak, it is agave’s most undiluted expression; straight from the earth to the bottle. Blanco tequilas can make an excellent accompaniment in mixed drinks showing herbal, mineral and citrus notes that complement tart cocktails such as the Paloma and Margarita.

**Joven**, meaning “young” in Spanish, is a blend of a blanco and an aged tequila. Not to be confused with “gold” or “mixtos”, Which are an altogether different product that can include the addition of caramel coloring and flavorings.

**Reposado** spends between two months and one year aging in steel or oak - usually American whiskey barrels, though French oak is also utilized. Reposado tequilas are beloved for their ability to showcase the subtleties of the wood they are aged in, while still maintaining some of the brightness of the agave.

**Añejo** spends between one and three years aging in barrels no larger than 600 liters. Meant to be sipped, the additional time in wood results in amber hues and complex flavors that some liken to whiskey. Añejos also make an excellent accompaniment in whiskey-centric cocktails, such as the Old Fashioned, but also work perfectly served neat or on the rocks.

**Extra Añejo** is a newer class that was added in 2006. These premium tequilas are barrel-aged for a minimum of three years. Varying in color from deep gold to reddish-brown, extra añejos are smooth with complex flavors. Same as Añejo goes for Extra Añejo, This is best served neat or on the rocks.

**Cristalino** retains the complexity and richness of aged tequilas but pours as clear as a blanco. Cristalino is typically an añejo or extra añejo (can also be a reposado) that has been filtered with charcoal. The style, invented by Don Julio in 2011 to celebrate their 70th anniversary, has seen a surge in offerings over the past several years.

## Mezcal

Is a distilled alcoholic beverage made from any type of agave. The word mezcal comes from Nahuatl mexcalli, which means "oven-cooked agave". Oven cooking gives mezcal its smoky and sometimes bitter flavor. The word "mezcal" has been used generally in Mexico for all agave spirits and it continues to be used for many whether these spirits have been legally certified as "mezcal" or not. It is also considered a drink of artisan origin. All tequila is mezcal but not all mezcal is tequila.

**5 Sentidos Pechuga de Frutas - 19**

**5 Sentidos Pechuga de Mole - 18**

**Casamigos Joven Espadin - 15**

**Clase Azul Durango - 40**

**Clase Azul Guerrero - 40**

**Codigo - 12**

**Del Maguey Puebla - 11**

**Del Maguey Tobala - 18**

**Del Maguey Vida - 12**

**Del Maguey Crema De Mezcal - 12**

**Dos Hombres - 12**

**El Silencio Espadin - 11**

**Fidencio Classico - 10**

**Fidencio Ensamble - 10**

**Ilegal Añejo - 17**

**Ilegal Joven - 11**

**Ilegal Reposado - 13**

**La Venenosa Raicilla Costa - 12**

**La Venenosa Raicilla Sierra - 12**

**Mayalen Guerrero - 12**

**Mina Real - 11**

**Neta - 22**

**Rey Campero Madre Cuishe - 12**

**Rey Campero Mexicano - 15**

**Rey Campero Tepextate - 15**

**Union Uno - 11**

**Vago Elote - 13**

**Vago Ensamble - 18**

**Vago Espadin - 14**

**Wahaka Joven Ensamble - 17**

**Wahaka Joven Madre Cuishe - 17**

# Tequila Please

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|---------------------------------------|----|----|-----|
| <b>I23 Organic</b>                    | 11 | 12 | 13  |
| <b>Arette</b>                         | 10 | 11 | 12  |
| <b>Avión</b>                          | 11 | 12 |     |
| <b>Azunia</b>                         | 11 | 12 | 14  |
| <b>Cantera Negra</b>                  | 11 | 12 | 13  |
| <b>Casa Del Sol</b>                   | 12 | 13 | 14  |
| <b>Casa Dragones</b>                  | 18 |    |     |
| <b>Casa Noble</b>                     | 10 | 11 | 12  |
| <b>Casamigos</b>                      | 12 | 13 | 14  |
| <b>Cazadores</b>                      | 9  | 10 | 11  |
| <b>Clase Azul</b>                     | 18 | 25 | 65  |
| <b>Clase Azul Dia De Los Muertos</b>  |    |    | 125 |
| <b>Codigo I530</b>                    | 12 | 13 | 15  |
| <b>Don Abraham</b>                    | 11 | 12 | 13  |
| <b>Don Fulano</b>                     | 11 | 13 | 14  |
| <b>Don Julio</b>                      | 11 | 12 | 13  |
| <b>Don Julio 1942</b>                 |    |    | 22  |
| <b>Dos Armadillos</b>                 | 14 | 15 | 16  |
| <b>El Luchador</b>                    | 10 | 11 | 13  |
| <b>El Mayor</b>                       | 10 | 11 | 13  |
| <b>Espolón</b>                        | 10 | 11 | 13  |
| <b>Fortaleza</b>                      | 13 | 15 | 17  |
| <b>Fuenteseca Cosecha 2013</b>        | 19 |    |     |
| <b>Insolito</b>                       | 11 | 13 | 14  |
| <b>Lunazul</b>                        | 9  | 10 | 11  |
| <b>Maestro Dobel</b>                  | 11 | 12 | 13  |
| <b>Milagro</b>                        | 10 | 11 | 12  |
| <b>Milagro Select Barrell Reserve</b> | 12 | 14 | 17  |
| <b>Olmecca Altos</b>                  | 9  | 10 | 11  |
| <b>Partida</b>                        | 11 | 12 | 13  |
| <b>Patrón</b>                         | 11 | 12 | 13  |
| <b>Patrón El Alto</b>                 |    | 21 |     |
| <b>Patrón El Cielo</b>                | 19 |    |     |
| <b>Patrón Gran Burdeos</b>            |    |    | 75  |
| <b>Patrón Gran Platinum</b>           | 34 |    |     |
| <b>Siete Leguas</b>                   | 12 | 13 | 14  |
| <b>Tequila Ocho</b>                   | 11 | 13 | 14  |
| <b>Tres Generaciones</b>              | 10 | 11 | 12  |
| <b>Volcan</b>                         | 12 | 13 | 14  |

## Extra Añejo

|                                |  |     |  |
|--------------------------------|--|-----|--|
| <b>I23 Organic Diablito</b>    |  | 20  |  |
| <b>Avión Reserva 44</b>        |  | 20  |  |
| <b>Clase Azul Ultra</b>        |  | 300 |  |
| <b>Codigo Origen</b>           |  | 32  |  |
| <b>Fuenteseca Cosecha 2010</b> |  | 45  |  |
| <b>Patrón</b>                  |  | 17  |  |
| <b>Volcan XA</b>               |  | 23  |  |

## Cristalino

|                               |  |    |  |
|-------------------------------|--|----|--|
| <b>Avión Cristalino</b>       |  | 20 |  |
| <b>Casamigos Cristalino</b>   |  | 14 |  |
| <b>Don Julio 70 Claro</b>     |  | 16 |  |
| <b>Lunazul Primero</b>        |  | 11 |  |
| <b>Maestro Dobel 50</b>       |  | 20 |  |
| <b>Maestro Dobel Diamante</b> |  | 15 |  |

## Everything Else

|   |  |    |  |
|---|--|----|--|
| <b>I23 Organic Luchador - 110 proof</b> |  | 12 |  |
| <b>21 Seeds Cucumber Jalapeno</b>       |  | 10 |  |
| <b>21 Seeds Grapefruit Hibiscus</b>     |  | 10 |  |
| <b>21 Seeds Valencia Orange</b>         |  | 10 |  |
| <b>Cantera Negra Cafe</b>               |  | 12 |  |
| <b>Casa Noble Marquis</b>               |  | 21 |  |
| <b>Casamigos Jalapeño</b>               |  | 12 |  |
| <b>Cazadores Cafe</b>                   |  | 12 |  |
| <b>Clase Azul Gold</b>                  |  | 60 |  |
| <b>Codigo I530 Rosa</b>                 |  | 12 |  |
| <b>Don Julio Alma Meil</b>              |  | 16 |  |
| <b>Gran Patrón Smoky</b>                |  | 16 |  |
| <b>Tanteo Jalapeño</b>                  |  | 11 |  |

## THE HOUSE SHOT - \$10

Charred Pineapple Infused Don Julio Blanco

## MARGARITAS

Rim anything with Salt, Sugar, Tajin, Mint Crystals or Habanero Sugar

### HOUSE - \$12

Olmecca Altos Plata Tequila | Gran Gala | Tres Agaves Agave Nectar | house-made sour mix

### HIBISCUS - \$13

Lunazul Blanco Tequila | Gran Gala | Tres Agaves Agave Nectar | lime | hibiscus purée | house-made sour mix | edible flower

### SMOKY - \$13

Illegal Joven Mezcal | Gran Gala | Tres Agaves Agave Nectar | house-made sour mix | lime

### EN FUEGO - \$13

Tanteo Jalapeño Tequila | jalapeño simple syrup | Gran Gala | Tres Agaves Agave Nectar | lime | house-made sour mix | jalapeño foam

### SUPERIOR - \$16

Patrón Silver Tequila | Cointreau | house-made sour mix | Tres Agaves Agave Nectar | Grand Marnier float

## COCKTAILS

### JULIO SMASH - \$14

charred pineapple infused Don Julio Blanco | mint | Gran Gala | Tres Agaves Agave Nectar | lemon

### PEACH PALMER - \$12

Grey Goose White Peach & Rosemary Vodka | lemon | Tres Agaves Agave Nectar | lemonade | tea

### STRAWBERRY MOJITO - \$12

Bacardi Dragonberry Rum | Bacardi Limón Rum | mint | lime | strawberry puree | soda | Tres Agaves Agave Nectar

### BLACKBERRY MULE - \$13

Sagamore Rye Whiskey | blackberries | lemon | mint | Goslings Ginger Beer

### TEQUILA OLD FASHIONED - \$15

Barrel Aged Don Julio Anejo Tequila | Ancho Reyes Chile Liqueur | Tres Agaves Agave Nectar | orange peel | luxardo cherry

### EL VERANO - \$13

Union Uno Mezcal | Aperol | lemon | pineapple | Tres Agaves Agave Nectar

### MANGO CHILL - \$13

El Mayor Reposado Tequila | mango | lime | Tres Agaves Agave Nectar | habanero sugar, salt & pepper rim

### CIELO DE COCO - \$13

Bacardi Superior Rum | Cointreau | pineapple | coconut puree | strawberry

### LEMON RAZ - \$13

Cantera Negra Silver | lemon | raspberry | mint | lemonade | mint crystal rim

### PASSION PROJECT - \$15

Casamigos Jalapeño | Chinola passionfruit | lime | cilantro | Tres Agaves Agave Nectar

## VINO COCKTAILS

### PASSIONFRUIT SANGRIA - \$12

Malibu Peach Rum | Chinola Passionfruit Liqueur | sauvignon blanc | triple sec | house-made sour mix

### BLACKBERRY SANGRIA - \$12

Ketel One Vodka | Licor 43 | cranberry | blackberry syrup | malbec

## AFTER DINNER DRINKS

### IRISH COFFEE - \$12

Jameson | Malibu Coconut Rum | Bailey's Irish Cream | coffee | toasted coconut marshmallow

### ESPRESSO MARTINI - \$14

Ketel One Vodka | Smirnoff Vanilla Vodka | Kahlua | Mr. Black Coffee Liqueur | espresso

## White Wine

- Sauvignon Blanc - Kim Crawford, New Zealand - \$12 | \$48
- Pinot Grigio - Ruffino Lumina, Italy - \$11 | \$44
- Chardonnay - Proverb, CA - \$11 | \$44
- Albarino - Martin Codax, Spain - \$12 | \$48
- Vino Verde - Aveleda, Portugal - \$11/\$44
- Reisling - Kung Fu Girl, WA - \$12 | \$48

## Rosé

- Sparkling - Coppola Sofia, CA - \$12 | \$54
- Still - Bieler Pere et Fili, France - \$11 | \$44

## Red Wine

- Pinot Noir - Tassajara Estate Grown, CA - \$12 | \$48
- Cabernet - Calyptra, Chile - \$12 | \$48
- Red Blend - Silk & Spice, Portugal - \$11 | \$44
- Malbec - Zolo, Argentina - \$12 | \$48
- Tempranillo - Protocolo, Spain - \$11 | \$44
- Garnacha - El Chaparral, Spain - \$44
- Cabernet - 2019 Sequoia Grove, CA - \$65
- Pinot Noir - 2021 Willamette Valley Whole Cluster, OR - \$60

## Sparkling

- Kila Cava Brut, Spain - \$12 | \$54
- GH Mumm Brut, France - \$70
- Veuve Clicquot Brut Yellow Label, France - \$100
- Riunart Brut Blanc De Blancs, France - \$125

# CERVEZAS

## Cans

- Down East Unfiltered Cider - \$6
- Guinness Draught - \$7
- High Noon Pineapple - \$8
- High Noon Watermelon - \$8
- Stone Buenaveza Salt & Lime Lager - \$7
- Tecate Light - \$5
- Tecate Lager - \$5
- Dogfish Head Seaquench Sour - \$7
- Hoop Tea Light Spiked Iced Tea - \$6
- Sierra Nevada Sunny Little Thing - \$6
- Surfside Peach Iced Tea - \$7

## Bottles

- Corona Extra, Light, Premier or NA - \$7
- Founders Porter - \$7
- Michelob Ultra - \$6
- Miller Lite - \$6
- Negra Modelo - \$7
- Pacifico Lager - \$7
- Stella Artios - \$7
- Yuengling Lager - \$6
- Heavy Seas Loose Cannon - \$7

## Draft - \$7

- Dos Equis Amber
- Dos Equis Lager
- Golden Road Mango Cart
- Modelo Especial
- Union Steady Eddie IPA
- Evolution Lot 3 IPA
- Guinness Blonde
- Sierra Nevada Hazy IPA
- Sam Adams Seasonal
- RAR Country Ride Pale Ale
- Blue Moon
- Kona Big Wave

**\*\*Ask your server about seasonal beer selections\*\***

## Non Alcoholic Beverages

- GHOST Energy - OG, Orange Cream, Tropical Mango - \$5
- Saratoga Bottled Water 1 L - Still or Sparkling - \$7
- Jarritos Grapefruit Soda - \$5
- Topo Chico - \$5
- Coke, Diet Coke, Lemonade, Ginger Ale, Ginger Beer
- Lemon Lime Soda, Sweet Tea, Unsweet Tea - \$3