

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 Jabali-Tobala - 19
- 5 Sentidos Mexicanito - 18
- 5 Sentidos Puntas - 19
- 5 Sentidos Sierra Negra - 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 Crema De Mezcal - 12
- El Silencio Espadin - 11
- Fidencio Classico - 10
- Fidencio Ensemble - 10
- Granalata Espadin - 10
- Ilegal Añejo - 17

- Ilegal Joven - 11
- Ilegal Caribbean Cask Reposado - 13
- Ilegal Reposado - 13
- La Venenosa Raicilla Costa - 12
- Lucera Papometl - 15
- Lucera Pechuga Oaxaqueno - 15
- Lucera Verde - 15
- Mama Chuy Coyote y Jabali - 15
- Mayalen Guerrero - 12
- Mina Real - 11
- Neta - 22
- Union Uno - 11
- Vago Ensemble - 18
- Vago Espadin - 14
- Wahaka Joven Madre Cuishe - 17

Tequila Please

| | B L A N C O | R E P O S A D O | A Ñ E J O | C R I S T A L I N O | E X T R A A Ñ E J O |
|-----------------------------------|----------------------------|--------------------------------------|-----------------------|--|--|
| I23 Organic | 11 | 12 | 13 | | 30 |
| Arette | 10 | 11 | 12 | | |
| Avión | 11 | 12 | | 20 | 20 |
| Azunia | 11 | 12 | 14 | | |
| Cantera Negra | 11 | 12 | 13 | | |
| Casa Del Sol | 12 | 13 | 14 | | |
| Casa Dragones | 18 | | | | |
| Casa Noble | 10 | 11 | 12 | | |
| Casamigos | 12 | 13 | 14 | 18 | |
| Cazadores | 9 | 10 | 11 | | |
| Cazcanes | 13 | 17 | 20 | | |
| Clase Azul | 18 | 25 | 65 | | 300 |
| Clase Azul Dia De Los Muertos | | | 125 | | |
| Codigo I530 | 12 | 13 | 15 | | 48 |
| Don Abraham | 11 | 12 | 13 | | |
| Don Fulano | 11 | 13 | 14 | | |
| Don Julio | 11 | 12 | 13 | 16 | |
| Don Julio 1942 | | | 22 | | 53 |
| Dos Armadillos | 14 | 15 | 16 | | |
| El Luchador | 10 | 11 | 13 | | |
| El Mayor | 10 | 11 | 13 | | |
| Espolón | 10 | 11 | 13 | | |
| Fuenteseca Cosecha 2018 | 23 | | | | |
| Fuenteseca Cosecha 2014, 7 Years | | | | | 34 |
| Fuenteseca Cosecha 2005, 11 Years | | | | | 60 |
| Gran Patrón | 34 | | 75 | | 38 |
| Insolito | 11 | 13 | 14 | | |
| Lunazul | 9 | 10 | 11 | 11 | |
| Maestro Dobel | 11 | 12 | 13 | 15 | |
| Maestro Dobel 50 Aniversario | | | | 20 | |
| Milagro | 10 | 11 | 12 | 14 | |
| Milagro Select Barrell Reserve | 12 | 14 | 17 | | |
| Olmecca Altos | 9 | 10 | 11 | | |
| Partida | 11 | 12 | 13 | | |
| Patrón | 11 | 12 | 13 | | 17 |
| Patrón El Alto | | 21 | | | |
| Patrón El Cielo | 19 | | | | |
| Siete Leguas | 12 | 13 | 14 | | |
| Tequila Ocho | 11 | 13 | 14 | | |
| Tres Generaciones | 10 | 11 | 12 | | |
| Volcan | 12 | 13 | 14 | | 23 |

Everything Else

| | |
|----------------------------------|----|
| I23 Organic Luchador - 110 proof | 12 |
| 21 Seeds, All Flavors | 10 |
| Cantera Negra Cafe | 12 |
| Casa Noble Marquis | 21 |
| Casamigos Jalapeño | 12 |
| Cazadores Cafe | 12 |
| Clase Azul Gold | 60 |
| Codigo I530 Rosa | 12 |
| Don Julio Alma Meil | 16 |
| Patrón Cafe | 45 |
| Tanteo Jalapeño | 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 | house-made sour mix

HIBISCUS - \$13

Lunazul Blanco Tequila | Gran Gala | hibiscus purée | house-made sour mix

SMOKY - \$13

Ilegal Joven Mezcal | Gran Gala | house-made sour mix | lime

EN FUEGO - \$13

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

SUPERIOR - \$16

Patrón Cristalino | Cointreau | house-made sour mix | Grand Marnier

MOCKARITA - \$12

Ritual Tequila Alternative NA | NA Triple Sec | house-made sour mix | lime

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 Agave Agave Nectar | lemonade | tea

STRAWBERRY MOJITO - \$12

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

CUCUMBER CRUSH

cucumber puree | lime juice | Tres Agaves Agave Nectar
Suggested Spirits: Patron Silver - \$13, Titos Vodka - \$13

TEQUILA 75 - \$13

Lemon infused Mi Campo Tequila | Tres Agaves Agave Nectar | Domaine Chandon Library Dosage Brut

MANGO MEZCAL - \$13

El Buho Mezcal | mango puree | lemon | jalapeno | mint

SUMMER SALAD - \$13

Milagro Silver | basil | strawberry puree | lemon juice

NOT A TRADITIONAL PALOMA - \$14

Codigo Blanco Tequila | Cointreau | house-made sour mix | grapefruit juice | Jarritos Grapefruit

PASSION PROJECT MARTINI - \$15

Tanteo Habanero Tequila | Chinola passionfruit | lime | cilantro | Tres Agaves Agave Nectar

TEQUILA OLD FASHIONED - \$15

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

BARREL AGED HOUSE OLD FASHIONED - \$15

Elijah Craig Bourbon | bitters | Cointreau | Luxardo Cherry | orange peel

VINO COCKTAILS

SEASONAL WHITE SANGRIA - \$12

Malibu Peach Rum | Aperol | orange | house-made sour mix | pinot grigio

BLACKBERRY SANGRIA - \$12

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

After Dinner Drinks

VODKA ESPRESSO MARTINI - \$14

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

TEQUILA ESPRESSO MARTINI - \$14

Patron Reposado Tequila | Liqour 43 | Tia Maria | 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
Vinho Verde - Aveleda, Portugal - \$11/\$44
Reisling - Kung Fu Girl, WA - \$12 | \$48
Sauv Blanc - 2021 Tres Raices, Mexico - \$50
Chardonnay - 2022 Bruma, Mexico - \$50
White Blend - Chateau Domecq, Mexico - \$50

Rosé

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

Red Wine

Pinot Noir - Vint, CA - \$12 | \$48
Cabernet - Daou, CA - \$13 | \$52
Red Blend - Silk & Spice, Portugal - \$11 | \$44
Malbec - Zolo, Argentina - \$12 | \$48
Tempranillo - Protocolo, Spain - \$11 | \$44
Garnacha - Breca, Spain - \$48
Cabernet - 2021 Sequoia Grove, CA - \$65
Pinot Noir - 2022 Willamette Valley Whole Cluster, OR - \$60
Red Blend - 2020 Tres Raices, Mexico - \$50
Malbec - 2023 Bodega Noemia 'A Lisa', Argentina - \$55
Rioja - 2021 Bodegas Lan Limitada, Spain - \$65

Sparkling

Domaine Chandon, CA - \$12 | \$54
GH Mumm Brut, France - \$70
Veuve Clicquot Brut Yellow Label, France - \$100
Ruinart 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 or Lager - \$5
Burley Oak Sorry Chicky Sour - \$7
Surfside Peach Iced Tea - \$8
Surfside Iced Tea & Lemonade - \$8

Bottles

Corona Extra, Light, Premier or NA - \$7
Founders Porter - \$7
Michelob Ultra - \$6
Miller Lite - \$6
Negra Modelo - \$7
Pacífico Lager - \$7
Stella Artios - \$7
Yuengling Lager - \$6
Heavy Seas Loose Cannon IPA - \$7
Evolution Lot 6 Double IPA - \$8

Draft

Dos Equis Amber - \$7
Dos Equis Lager - \$7
Golden Road Mango Cart - \$7
Modelo Especial - \$7
Union Steady Eddy IPA - \$8
Evolution Lot 3 IPA - \$8
Manor Hill Pilsner - \$7
Big Truck Blood Orange Hazy IPA - \$8
Sam Adams Seasonal - \$7
RAR Country Ride Pale Ale - \$7
Blue Moon - \$7
Kona Big Wave - \$7

****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