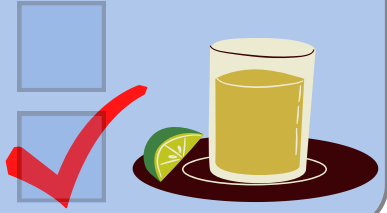


Te:

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.

Amaras - 11

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

El Silencio Joven - 14

Fidencio - 10

Illegal Añejo - 17

Illegal Joven - 11

Illegal Reposado - 13

Koch Mezcal Wild Agave - 11

La Venenosa Raicilla Costa - 12

La Venenosa Raicilla Sierra - 12

Los Amantes Joven - 14

Los Amantes Reposado - 14

Mayalan Borrego - 12

Mayalen Guerrero - 12

Mina Real - 11

Montelobos Espadin - 13

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 Espadin - 14

Wahaka Joven Madre Cuishe - 17

Wahaka Reposado - 12

Tequila Please

	B L A N C O	R E P O S A D O	A Ñ E J O
I23 Organic	11	12	13
Arette	10	11	12
Avión	11	12	
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
Cazadores	9	10	11
Clase Azul	18	25	65
Clase Azul Dia De Los Muertos			125
Codigo I530	12	13	15
Deleón	12	13	15
Don Abraham	11	12	13
Don Fulano	11	13	14
Don Julio	11	12	13
Don Julio 1942			22
El Luchador	10	11	13
El Mayor	10	11	13
Espolón	10	11	13
Fortaleza	13	15	17
Fuenteseca Cosecha 2013	19		
Lunazul	9	10	11
Maestro Dobel	11	12	13
Milagro	10	11	12
Milagro Select Barrell Reserve	12	14	17
Olmecca Altos	9	10	11
Partida	11	12	13
Patrón	11	12	13
Patrón El Alto		21	
Patrón El Cielo	19		
Patrón Gran Burdeos			75
Patrón Gran Platinum	34		
Siete Leguas	12	13	14
Tequila Ocho	11	13	14
Tres Generaciones	10	11	12
Vulcan	12	13	14

Extra Añejo

I23 Organic Diablito	20
Avión Reserva 44	20
Clase Azul Ultra	300
Codigo Origen	32
Fuenteseca Cosecha 2010	45
Patrón	17
Vulcan	23

Cristalino

Avión Cristalino	20
Casamigos Cristalino	14
Don Julio 70 Claro	16
Lunazul Primero	11
Maestro Dobel 50	20
Maestro Dobel Diamante	15

Everything Else

I23 Organic Luchador - 110 proof	12
21 Seeds Cucumber Jalapeno	10
21 Seeds Grapefruit Hibiscus	10
21 Seeds Valencia Orange	10
Cantera Negra Cafe	12
Casa Noble Marquis	21
Cazadores Cafe	12
Clase Azul Gold	60
Codigo I530 Rosa	12
Gran Patrón Smoky	16
Tanteo Jalapeño	11

THE HOUSE SHOT - \$10
Charred Pineapple Infused Don Julio Blanco

MARGARITAS

Rim anything with Salt, Sugar, Tajin or mint Sugar

HOUSE - \$12

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

HIBISCUS - \$13

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

SMOKY - \$13

Illegal 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

SWEET & SPICY - \$13

Patrón Silver Tequila | blackberry puree | Gran Gala | jalapeño simple syrup | house-made sour mix

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 | Tres Agave Agave Nectar | lemon | lemonade | tea

STRAWBERRY MOJITO - \$12

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

HOUSE OLD FASHIONED - \$15

Elijah Craig Bourbon | Cointreau | bitters | orange | luxardo cherry

BLACKBERRY MULE - \$13

Sagamore Rye Whiskey | blackberries | honey cinnamon simple syrup | 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

IDENTITY CRISIS - \$13

Del Maguey Vida Mezcal | Avión Silver Tequila | St. Germain | Tres Agaves Agave Nectar | orange bitters

PINA CALIENTE - \$13

Patrón Reposado Tequila | pineapple | lime | jalapeño simple syrup | basil

JARRITOS PALOMA - \$12

Avión Silver Tequila | lime | Jarritos Grapefruit Soda

MANGO MINT - \$12

Malfy Gin | Italicus | house-made sour mix | mango purée | mint sugar

BITTER BE GOOD - \$12

Patrón Reposado Tequila | Aperol | house-made sour mix | mint

SEASONAL CRUSH - \$11

21 Seeds Jalapeño Cucumber Tequila | Gran Gala | lime | blackberry purée

THE GINGER - \$13

Don Julio Reposado Tequila | POM blueberry | citrus | Goslings Ginger Beer

VINO COCKTAILS

PASSIONFRUIT SANGRIA - \$12

Ketel One Grapefruit Rose Vodka | Passionfruit Monin | sauvignon blanc | Martini & Rossi Fiero | lemon juice

BLACKBERRY SANGRIA - \$12

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

STRAWBERRY FIELDS - \$13

Cantera Negra Tequila | lemon | strawberry purée | Poema Cava Sparkling Rose

AFTER DINNER DRINKS

IRISH COFFEE - \$12

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

ESPRESSO MARTINI - \$14

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

White Wine

- Sauvignon Blanc - The Crossings, New Zealand - \$11 | \$44
- Pinot Grigio - Ruffino Lumina, Italy - \$11 | \$44
- Chardonnay - Proverb, CA - \$11 | \$44
- Albarino - Martin Codax, Spain - \$12 | \$48
- Reisling - Kung Fu Girl, WA - \$11 | \$44

Rosé

- Sparkling - Poema Cava Brut Rosada, Spain - \$11 | \$48
- Still - The Beach by Whispering Angel, France - \$12 | \$48

Red Wine

- Pinot Noir - Imagery, CA - \$12 | \$48
- Cabernet - Daou, Paso Robles - \$12 | \$48
- Red Blend - Silk & Spice, Portugal - \$11 | \$44
- Malbec - Terrazas Altos del Plata, Argentina - \$11 | \$44
- Tempranillo - Campo Vieja Reserva, Spain - \$12 | \$48
- Garnacha - El Chaparral, Spain - \$44
- Cabernet - 2019 Sequoia Grove, CA - \$60
- Pinot Noir - 2021 Willamette Valley Whole Cluster, OR - \$60

Sparkling

- Domaine Chandon Brut, CA - \$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 - \$7
- High Noon Black Cherry - \$7
- Nutril Vodka Lemonade - \$7
- Stone Buenaveza Salt & Lime Lager - \$7
- Tecate Light - \$5
- Tecate Lager - \$5
- Dogfish Citrus Squall Double Golden - \$7
- Hoop Tea White Mango (on ice) - \$6
- Sierra Nevada Sunny Little Thing - \$6

Bottles

- Bud Light - \$6
- 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
- Stone Hazy IPA
- Evolution Lot 3 IPA
- Guinness Blonde
- Sierra Nevada Pale Ale
- Sam Adams Seasonal
- RAR Brewing Groove City Hefeweizen
- Founders All Day IPA
- Kona Big Wave

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

Non Alcoholic Beverages

- Red Bull - Original, Sugar Free, Tropical, Coconut Berry - \$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