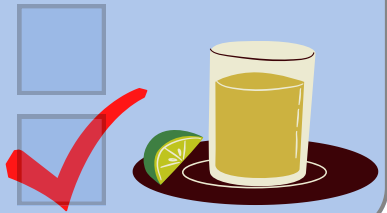


Te:

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

	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
Don Abraham	11	12	13
Don Fulano	11	13	14
Don Julio	11	12	13
Don Julio 1942			22
Dos Armadillos	14	15	16
El Luchador	10	11	13
El Mayor	10	11	13
Espolón	10	11	13
Fortaleza	20	22	24
Fuenteseca Cosecha 2018	23		
Insolito	11	13	14
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
Volcan	12	13	14

Extra Añejo

I23 Organic Diablito	20
Avión Reserva 44	20
Clase Azul Ultra	300
Codigo Origen	48
Fuenteseca Cosecha 2014, 7 Years	34
Fuenteseca Cosecha 2005, 11 Years	60
Gran Patrón Piedra	45
Patrón	17
Volcan XA	23

Cristalino

Avión	20
Casamigos	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, 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

Olmeca Altos Plata Tequila | Gran Gala | house-made sour mix

HIBISCUS - \$13

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

SMOKY - \$13

Illegal 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

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

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

BATANGA - \$12

El Mayor Blanco Tequila | Mexican Coca Cola | lime | salted rim

SPICED BLUEBERRY MULE - \$13

Patron Silver | blueberry syrup | jalapeño | lime | Goslings Ginger Beer

TEQUILA NEGRONI - \$13

Codigo Mezcal | Campari | Cointreau | orange juice

BUENOS NOCHES - \$13

Avion Reposado Tequila | triple sec | blueberry syrup | St. Germain Elderflower Liqueur | Irish cream | cranberry

NOT A TRADITIONAL PALOMA - \$14

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

PASSION PROJECT - \$15

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

BARREL AGED HOUSE OLD FASHIONED - \$15

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

VINO COCKTAILS

SEASONAL WHITE SANGRIA - \$12

Captain Morgan Spiced Rum | apple cider | triple sec | house-made sour mix | sauvignon blanc | Ancho Reyes Chili Liqueur

BLACKBERRY SANGRIA - \$12

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

After Dinner Drinks

ESPRESSO MARTINI - \$14

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

CAMPFIRE MARTINI - \$14

Union Uno Mezcal | Kahlua | espresso | spiced pumkin seed syrup | cinnamon

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 - Daou, CA - \$12 | \$48
- Red Blend - Silk & Spice, Portugal - \$11 | \$44
- Malbec - Zolo, Argentina - \$12 | \$48
- Tempranillo - Protocolo, Spain - \$11 | \$44
- Garnacha - Breca, Spain - \$44
- Cabernet - 2021 Sequoia Grove, CA - \$65
- Pinot Noir - 2021 Willamette Valley Whole Cluster, OR - \$60

Sparkling

- Domaine Chandon, 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 - \$8
- High Noon Watermelon - \$8
- Stone Buenaveza Salt & Lime Lager - \$7
- Tecate Light or Lager - \$5
- Burley Oak Sorry Chicky Sour - \$7
- Hoop Tea Light Spiked Tea - \$7
- Surfside Peach Iced Tea - \$7
- Cigar City Maduro Brown Ale - \$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
- Evolution Lot 6 Double IPA - \$8

Draft

- Dos Equis Amber - \$7
- Dos Equis Lager - \$7
- Golden Road Mango Cart - \$7
- Modelo Especial - \$7
- Union The Goat 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