

TEQUILA

~ Blanco Silver or White ~

unaged, bold fruit & floral flavors, ideal for mixing

1800 pumpkin pie, pepper 10	El Tesoro lemongrass, ginger.....13
Altos white pepper, banana..... 9	Espolón tropical fruit, vanilla11
Avion pineapple, butter.....15	Exotico herbal notes, hint of pepper..... 9
Cabo Wabo spicy lime, mint..... 12	Herradura wood, citrus..... 12
*Casa Noble cinnamon, cherry.....13	Jose Cuervo Classico black pepper.. 9
Cazadores..... 10	KAH grassy, olive.....11
roasted red bell pepper, black pepper	Milagro floral, herbaceous..... 12
Casamigos sugarcane, citrus.....15	Milagro SBR oak, vanilla..... 19
Chamucos citrus, vanilla..... 12	Patron soft butter, citrus.....15
Chinaco dill, pear.....15	Roca Patron lime tea, pumpkin..... 18
Gorzo black cherry, pineapple.....15	Sauza Blue citrus, pepper..... 9
Corralejo spearmint, pink peppercorn..... 9	Sauza Hornitos clove, floral..... 9
Cuervo Traditional..... 10	Siembra Valles spice, tobacco.....11
honey, vanilla, lemon	Tres Agaves..... 10
Don Julio lemon, grapefruit.....15	Tres Generaciones floral, citrus.....13
DeLeón vanilla, dark berries..... 17	Volcan peach, pear, spice.....15
El Jimador red chile, coconut..... 9	

~ Reposado Pested ~

aged 2-12 months
mellow flavors for sipping or mixing

1800 cilantro, cinnamon..... 12	El Vez Cazadores house blend15
Altos vanilla, woody notes..... 9	Espolón caramel, fudge 12
Avion persimmon, cherry..... 16	Exotico vanilla, dried fruit..... 9
Cabo Wabo fresh lime, fig.....15	Herradura vanilla, butterscotch.....13
*Casa Noble fresh bread, nuts..... 16	KAH nougat, toffee..... 17
Casamigos caramel, cocoa..... 17	Maestro Dobel cinnamon, anise.....13
Cazadores eucalyptus, spice.....11	Milagro vanilla, grass.....14
Chinaco citrus, oak..... 17	Milagro SBR earth, honey.....21
Corralejo honey, peppercorn..... 12	Patron mint, canella.....15
Gorzo grilled pineapple, cinnamon..... 17	Roca Patron ginger, caramel..... 19
Cuervo Tradicional.....11	Sauza Hornitos eucalyptus, apricot...11
apples, black pepper	Sauza Blue brown sugar, raisin..... 10
Don Julio vanilla, dark chocolate..... 16	Siembra Valles nectar, almonds.....14
DeLeón earth, smoke..... 19	Tres Agaves.....14
El Jimador citrus, wood..... 10	Tres Generaciones.....14
El Tesoro lime rind, charred pineapple....14	white pepper, vanilla

TEQUILA

Añejo Aged

barrel aged for a minimum of one year; smooth & warm for sipping

1800 oak, sage	13	El Jimador brown sugar, hazelnut	12
Avión leather, peat	18	El Tesoro green agave, oak	15
Cabo Wabo vanilla, earth.	18	Herradura banana cream pie, chocolate	16
Casamigos roasted agave, caramel	18	Milagro coconut, banana	16
*Casa Noble almond, dark chocolate.	18	Patrón melon, honey.	18
Cazadores butterscotch, marzipan.	14	Roca Patrón vanilla, grapefruit	21
Chamucos toasted almond, custard.	20	Sauza Hornitos toasted wood, cocoa	12
Chinaco dark fruit, cinnamon.	19	Tres Generaciones green pepper, tobacco.	15
Corralejo poached pear, cardamom.	17	Tres Agaves	16
Don Julio wild honey, oak.	17	Siembra Azul raspberries, butterscotch	15

Premium

Clase Azul Plata	28	Herradura Suprema	68
Clase Azul Reposado.	32	Herradura Ultra	19
Don Julio '1942'	25	Jose Cuervo de la Familia	30
Don Julio Real	65	Patrón Gran Burdeos.	90
El Tesoro 'Paradiso'	25	Patrón Gran Platinum.	40
Gran Patrón Piedra	90	Volcan Cristalino	19
Espolón 6yr Extra Añejo	25		

Mezcal

Bañez	12	Los Amantes Añejo.	25
Casamigos Joven.	26	Los Amantes Joven	15
Del Maguey SV Vida	14	Los Amantes Reposado.	20
Illegal Joven.	16	Mezcal Verde	14
Illegal Reposado.	18	Montelobos	12
Illegal Añejo.	35	Sombra.	12

Tequila Flights

Flight

	BLANCO	REPOSADO	AÑEJO
HIGHLANDS floral & fruity			
Chinaco, Casamigos, El Tesoro	\$24	\$27	\$30
LOWLANDS herbaceous & earthy			
Cabo Wabo, Casa Noble, Tres Generaciones	\$24	\$27	\$30

MEZCAL \$45

Casamigos Joven	Illegal Añejo
Verde	

MÁXIMO \$66

Don Julio 1942	DeLeón Blanco
El Tesoro 'Paradiso'	

Margaritas

All Margaritas are made with hand-squeezed lime juice and are offered by the Glass or Pitcher.



El Vez10/40
sauza silver, orange nectar, fresh lime juice
with **El Vez Cazadores Reservado**16/64



Pink Cadillac9.5/40
silver tequila, orange nectar, fresh orange,
lime & cranberry juices

Perfecto11/44
el jimador blanco, cointreau,
grand marnier, fresh lime juice

Pineapple Canela 10/40
sauza blue, orange nectar, fresh lime juice,
pineapple purée, cinnamon & spices

Ketel One Margarita 10
ketel one citroen, orange nectar,
fresh lime juice

Frozen Blood Orange11/44
silver tequila, orange nectar,
fresh blood orange purée

La Flaquita Rita11/44
cazadores blanco, agave nectar,
lime juice

Mezcal Margarita 10/40
corralejo blanco, banhez mezcal,
orange nectar, fresh lime juice

Granada 12/48
altos reposado, orange nectar,
fresh pomegranate juice & lime

Gran Jefe 17



casamigos blanco, combier orange liquor,
fresh lime, fresh orange, cinnamon



COCKTAILS



Caipirinha de Mora 10
leblon cachaça, fresh muddled lime
& blackberries

Guava Mojito 10
bacardi, cruzan guava rum,
pink guava purée, lime, mint

El Viejo13
bulleit bourbon, los amantes jovan mezcal,
tamarindo, mole bitters, chipotle cherries

Zapata 9
smirnoff citrus, strawberry purée,
basil, lime

Hibiscus Spritz 12
tito's, agua de jamaica, st germain, cava

Cilantro Gimlet11
tanqueray, fresh lime, cilantro,
agave nectar

Piña Especiada 12
milagro silver, pineapple purée, jalapeño,
fresh lime, agave nectar

Café Tijuana11
espolón reposado, baileys, kahlua,
la colombe espresso



SANGRIA

Blanca9/35
*white wine, peach brandy, agave,
 seasonal fruit*

Roja.....9/35
*red wine, spiced infused brandy,
 seasonal fruit*

WINE

BY THE GLASS / BOTTLE

~White~

Stella *Pinot Grigio, Italy* 9/40
The Seeker *Riesling, Germany* 11/50
R Collection Raymond *Chardonnay, California* 12/55
Casillero del Diablo *Sauvignon Blanc, Chile* 10/45
Raza *Vinho Verde, Portugal* 9/40
A by Acacia *Rosé, California* 11/50

~Red~

Tom Gore *Cabernet, California* 12/55
Terrazas *Malbec, Mendoza* 11/50
10 Span Central Coast *Pinot Noir, California* 11/50
Oveja Negra *Cabernet Franc, Carmenerere, Chile* 11/50
Sella & Mosca *Cannonau, Sardinia* 14/65
Bichi Santa *Rosa del Peru, Tecate, Mexico*75
Bichi Listan *Misión, Tecate, Mexico*75
Bichi No Sapiens *Unknown Varietal, Tecate, Mexico*85

~Sparkling~

Chandon *Blanc de Noir, California* 13/60
Marquis de la Tour *Dry Rosé, France* 12/55
Friexenet *Blanc de Blanc, Spain* 11/50
Wyclif *Sparkling Brut, California*35
Veuve Clicquot *Champagne, France*90
Dom Perignon *Champagne, France*200

CERVEZA

~Bottles & Cans~

Corona.....	5-5
Coors Light.....	4-5
Miller Lite.....	4-5
Modelo Especial Can.....	5
Negra Modelo.....	5
Pacifico.....	5
Sly Fox Christmas Ale.....	6.5
Tecate Can.....	5

~Draft~

Corona Light.....	5
Dos Equis Amber.....	5
Dos Equis Lager.....	5
Victory Home Grown Lager.....	6
Tröegs Dreamweaver.....	6
Estrella Jalisco.....	6
New Belgium Accumulation White IPA.....	6
Lagunitas West Coast IPA.....	6
Yuengling Lager.....	4-5

Michelada 7

dos equis amber, fresh sangrita, morita chili salted rim

Chelada 6

dos equis lager, fresh lime juice and salted rim

BEVERAGES

Virgin Margaritas.....	5
<i>El Vez, strawberry or pomegranate</i>	
Agua de Jamaica.....	4
<i>sweet hibiscus tea</i>	
Agua de Tamarindo.....	4
<i>sweet & tangy mexican tea</i>	
Fresh Limeade.....	4
<i>mint, agave nectar</i>	
<i>**with Sauza Silver \$9</i>	

Mexican Hot Chocolate.....	4
<i>whipped cream</i>	
Agua de Horchata.....	4
<i>lightly spiced rice milk</i>	
Coffee.....	4
Hot Tea.....	3
Soft Drinks.....	3-75
<i>coca cola, diet coke, sprite, ginger ale, lemonade, iced tea</i>	

REFRESCOS & PALOMAS

Grapefruit Jarritos \$4
with Altos Plata \$11

Mandarin Jarritos \$4
with 1800 Blanco \$11

Lime Jarritos \$4
with Tres Generaciones Blanco \$11

Pineapple Jarritos \$4
with Corzo Blanco \$11

Mexican Coca Cola \$4