

# CLASSIC MARGARITAS

## REGULAR MARGARITA 7

Our homemade margarita sour mix, house tequila, & Gran Gala orange liquor.

## SKINNY MARGARITA 9

XS Lemon Blast carbonated zero sugar mix, Jose Cuervo Silver, & Gran Gala.

## CANCUN MARGARITA 8

Our homemade margarita sour mix, Tarantula Tequila & blue curacao.

## CORONARITA 10

Our homemade margarita sour mix, house tequila, Gran Gala orange liquor, and topped off with a Coronita™.

## GOLD MARGARITA 9

Our homemade margarita sour mix, double shot of house tequila, & Gran Gala orange liquor.

## TOP SHELF MARGARITA 12

Our homemade fresh squeezed margarita sour mix, fresh squeezed orange juice, top shelf tequila, & Grand Marnier. Tequila Options: 1800, Cabo Wabo, Milagro, Corralejo, Herradura, Patrón, & Don Julio.

## TRES AMIGOS MARGARITA 20

Casamigos Tequila cultivates perfectly matured organic agaves to craft some of the finest tequila in the world. Casamigos Silver, Reposado, & Añejo, fresh lime juice, orange juice, organic agave nectar, and finished off with a float of Grand Marnier.

## THE 1942 MARGARITA 25

Don Julio, the world's first luxury tequila, makes an exquisite choice for this unique margarita. Don Julio Blanco & Don Julio 1942 are perfectly blended with our fresh house sour to make a complex, refreshing margarita. Finished off with a float of Grand Marnier.

# CRAFT COCKTAILS

## LA PALOMITA 7

A Mexican classic cocktail! Combining 1800 Reposado with ruby grapefruit, organic agave nectar, and seltzer water. Yielding a perfect summer refresher! Upgrade to Tequila Patrón Reposado 10

## PUT THE LIME IN THE COCONUT 11

A tropical refreshment, all we need is some white sand. 1800 Coconut, fresh lime and orange juice, a splash of pineapple juice, & organic agave nectar. Finished off with a float of Malibu Coconut Rum.

## SIESTA MULE 9

Tequila, why not? Our homemade strawberry infused Tequila Espolòn Blanco, strawberry puree, fresh lime juice, and ginger beer.

## PATRÓN PRICKLY PEAR 12

Prickly pear cactus fruit thrives in Mexico. A delicious portion of prickly pear puree, Patrón Silver, & fresh lime and orange juice. Finished off with Triple Sec.

## JOSE JALAPEÑO FRESCO 10

Just the right amount of heat. Made with Jose Cuervo Silver, fresh muddled Jalapeño, fresh lime and orange juice, & organic agave nectar. Topped off with a float of Grand Marnier.

## DÍA DE LOS MUERTOS 12

A fine toast to our ancestors. Crafted with strawberry infused Espolòn Blanco, strawberry puree, fresh lime juice, & organic agave nectar. Finished off with a float of Grand Marnier. Sugar rim recommended.

## SKINNY SEÑORITA 10

Low Calorie Sensation! Tres Generaciones Plata Organic Tequila, fresh squeezed blood orange juice, blood orange puree, lime juice, organic agave nectar, and seltzer water. Finished off with Gran Gala.

## PASSION Y FUEGO 12

A perfect blend of sweet & spicy! Passionfruit puree blended with Casamigos Reposado, fresh squeezed lime juice, and organic agave nectar. Finished off with Patrón Citrónge Mango liquor and a chili salt rim.

# TEQUILA

## BLANCOS

Jose Cuervo 6	Avión 8
Milagro 6	Strawberry Infused Espolòn 8
Tarantula 6	Patrón 8
Tres Generaciones 7	Casamigos 10
1800 7	Milagro Select Barrel Reserve 12
Cabo Wabo 7	Cantera Negra 12
Deleon 7	Clase Azul 15
Herradura 8	Roca Patrón 14
Don Julio 8	Patrón Estate Release 22

## REPOSADOS

Corralejo 8
Milagro 8
Avión 10
1800 10
Patrón 10
Herradura 10
Casamigos 12
Don Julio 12
Don Julio Double Cask 14
Cantera Negra 15
Clase Azul 18
Roca Patrón 18
El Mayor French Oak 22

## AÑEJO

Tres Generaciones 12
Casamigos 15
Don Julio 15
Herradura 15
Patrón 15
Cantera Negra 18
Roca Patrón 22
Don Julio 1942 25

## EXTRA AÑEJO

Espolòn Edad 6 Años 20
Patrón 22
Avión Reserva 25
Jose Cuervo Reserva 25
Don Julio Real 55
Patrón Benicio Del Toro 65

## CRISTALINO

Don Julio 70th Anniversary 12
Maestro Dobel Diamante 12
Herradura Ultra 15
Maestro Dobel 30
Grand Patrón Platinum 40

## MEZCAL

Monte Alban 8
Bozal 10
Wahaka Joven 10
Wahaka Reposado 12
Casamigos 15

## TASTING NOTES

### TEQUILA BLANCO

After the Agave Tequilana Weber Azul is harvested, and the delicious spirit is fermented from its piña, tequila blanco is created in its purest form. Typically, unaged, this tequila offers the true intensity of agave. It provides a smooth, sweet, and clean finish. Some floral, fruity, spiced nuances can be observed.

### TEQUILA REPOSADO

Reposado which means “rested”, is the term coined for tequilas that are aged in oak casks for a minimum of 2 months and a maximum of 11 months. American or French oak casks are preferred, providing the tequila with exquisite oak, agave, and spice nuances. Reposados are warm, smooth, and acquire a golden hue.

### TEQUILA AÑEJO

Añejos are American or French oak cask aged for a minimum of 12 months and maximum of 3 years. This prolonged aging process darkens tequila to a rich amber hue. Tequila añejo becomes more rich, complex, and smooth. Robust spice, wood, agave, chocolate, and vanilla nuances can be captured.

### TEQUILA EXTRA AÑEJO

Tequila extra añejo became a new class in the summer of 2006. Aged for a minimum of 3 years and with no aging limit, this tequila acquires a mahogany hue with extremely rich flavor unlike any other quality aged spirit. Incredible spice, wood, agave, vanilla, chocolate, dried fruit, and smoky nuances are present.

### CRISTALINO

This tequila is typically an añejo or extra añejo, that has been charcoal filtered to remove the golden, amber hues it picked up while aging in the oak cask. The result is a tequila with the complexity of an añejo, combined with the crisp, herbaceous nuances of a blanco.

## TEQUILA FLIGHT

### TIER 1

Herradura Silver, 1800 Reposado, & Tres Generaciones Añejo. \$15

### TIER 2

Don Julio 70th Aniversario, Casamigos Reposado, & Patron Añejo. \$18

### TIER 3

Roca Patrón Silver, Don Julio Reposado Double Cask, & Casamigos Añejo. \$25

### TIER 4

Grand Patrón Platinum, Clase Azul Reposado, Don Julio 1942. \$45

### CUSTOM

Price varies by tequila choice.

\*1.5 oz pours  
\*Half pours available, see waiter  
\*Double shots are double price  
\*Upgrade your margarita with any tequila on the list, price of the shot plus an upgrade fee of \$5.