

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, vanilla.....11
Avion pineapple, butter.....15	Herradura wood, citrus..... 12
Cabo Wabo spicy lime, mint..... 12	Jaja black pepper, citrus..... 16
*Casa Noble cinnamon, cherry.....13	Jose Cuervo Classico black pepper.. 9
Cazadores..... 10	Mi Campo orange blossom, honey..... 10
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
Gorzo black cherry, pineapple.....15	Roca Patron lime tea, pumpkin..... 18
Corralejo spearmint, pink peppercorn..... 9	Sauza Hornitos clove, floral..... 9
Cuervo Traditional..... 10	Tres Agaves..... 10
honey, vanilla, lemon	Tres Generaciones floral, citrus.....13
Don Julio lemon, grapefruit.....15	Volcan peach, pear, spice.....15
DeLeón vanilla, dark berries..... 17	
El Jimador red chile, coconut..... 9	

~ Reposado Rested ~

aged 2-12 months

mellow flavors for sipping or mixing

1800 cilantro, cinnamon..... 12	El Vez Cazadores house blend.....15
Altos vanilla, woody notes..... 9	Espolón caramel, fudge..... 12
Avion persimmon, cherry..... 16	Herradura vanilla, butterscotch.....13
Cabo Wabo fresh lime, fig.....15	Jaja vanilla, oak, honey..... 18
*Casa Noble fresh bread, nuts..... 16	Maestro Dobel cinnamon, anise.....13
Casamigos caramel, cocoa..... 17	Milagro vanilla, grass.....14
Cazadores eucalyptus, spice.....11	Milagro SBR earth, honey.....21
Chinaco citrus, oak..... 17	Patron mint, canella.....15
Corralejo honey, peppercorn..... 12	Roca Patron ginger, caramel..... 19
Gorzo grilled pineapple, cinnamon..... 17	Sauza Hornitos eucalyptus, apricot...11
Cuervo Tradicional.....11	Sauza Blue brown sugar, raisin..... 10
apples, black pepper	Siembra Valles nectar, almonds.....14
Don Julio vanilla, dark chocolate..... 16	Tres Agaves.....14
DeLeón earth, smoke..... 19	Tres Generaciones.....14
El Jimador citrus, wood..... 10	white pepper, vanilla
El Tesoro lime rind, charred pineapple...14	
El Tesoro La Estrella Del Norte	
Single Barrel Reposado	
black pepper, raw agave, caramel..... 19	

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
Chinaco dark fruit, cinnamon.	19	Sauza Hornitos toasted wood, cocoa	12
Corralejo poached pear, cardamom.	17	Tres Generaciones green pepper, tobacco.	15
Don Julio wild honey, oak.	17	Tres Agaves.	16

Premium

Clase Azul Plata	28	Herradura Suprema	68
Clase Azul Reposado.	32	Herradura Ultra	19
Codigo 1530 Origen	90	Jose Cuervo de la Familia	30
Codigo 1530 Rosa	20	Patrón Extra Añejo.	30
Don Julio '1942'	25	Patrón Gran Burdeos.	90
Don Julio Real	65	Patrón Gran Platinum.	40
El Tesoro Extra Añejo	30	Patrón Gran Smoky Silver	35
El Tesoro Paradiso	30	Volcan Cristalino	19
Espolón 6yr Extra Añejo	25		

Mezcal

Clase Azul	70	Koch El Artesanal Tobasich	35
Banhez	12	Koch El Ancestral Tobala.	19
Casamigos Joven.	26	Los Amantes Añejo.	25
Creyente Mezcal.	16	Los Amantes Joven	15
Del Maquey SV Vida	14	Los Amantes Reposado.	20
Del Maquey SV Chichicapa	19	Montelobos	12
Illegal Joven.	16	Sombra	12
Illegal Reposado.	18	Verde Momento.	15
Illegal Añejo.	35		

Tequila Flights

Flight

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

MEZCAL \$45

Koch El Verde Del
Ancestral Momento Maquey
Tobala Vida

MÁXIMO \$66

Don Deleón Patrón
Julio Blanco Extra
1942 Añejo

Margaritas

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



El Vez 11/44
 sauza silver, orange nectar, fresh lime juice
 with El Vez Cazadores Reservado 16/64
 with El Tesoro La Estrella Del Norte Single Barrel
 Reposado 21/84



Pink Cadillac 10.50/42
 silver tequila, orange nectar, fresh orange,
 lime & cranberry juices

Pineapple Canela 11/44
 mi campo reposado, orange nectar,
 fresh lime juice, pineapple purée,
 cinnamon & spices

Knockout Margarita 12/48
 tito's vodka, orange nectar,
 fresh lime juice

Frozen Blood Orange 11/44
 silver tequila, orange nectar,
 fresh blood orange purée

La Flaquita Rita 12/48
 cazadores blanco, agave nectar,
 lime juice

La Fresita 11/44
 silver tequila, watermelon, strawberry,
 orange nectar, fresh lime juice,
 morita chili salt rim

Mezcal Margarita 12/48
 sauza hornitos plata, banhez mezcal,
 orange nectar, fresh lime juice

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

Golden Margarita 12.50/50
 el jimador blanco, grand marnier,
 fresh lime juice, fresh orange juice

Gran Jefe 17



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



COCKTAILS



Guava Mojito 11
 bacardi, cruzan guava rum, pink guava
 purée, lime, mint

El Viejo 13
 jim beam bourbon, los amantes joven
 mezcal, tamarindo, mole bitters, chipotle
 cherries

Zapata 10
 smirnoff citrus, strawberry purée,
 basil, lime

Mezcal Mule 13
 banhez mezcal, fresh lime juice, tamarind,
 fever tree ginger beer

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

El Sueño Verde 12
 sauza silver, cucumber, basil, jalapeño,
 lime, honey

Café Tijuana 11
 espolón reposado, baileys, kahlua,
 la colombe espresso



SANGRIA

Blanca 9/35
*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* 11/50
Frenzy *Sauvignon Blanc, New Zealand* 12/55
Band of Roses *Rosé, Washington* 12/55
Gallia *Torrentes, Argentina* 12/55
One Hope *Chardonnay, California* 12/55
The Seeker *Sauvignon Blanc, New Zealand* 50 |

~Red~

10 Span Central Coast *Pinot Noir, California* 12/54
Red Diamond *Merlot, Washington* 11/50
Altos D'Oliva *Tempranillo, Spain* 12/55
Terrazas *Malbec, Mendoza* 12/55
Astica *Cabernet Sauvignon, Argentina* 12/55
Uppercut *Cabernet Sauvignon, California* 12/55
Lechuza *Garnacha, Spain* 12/55
Nielson *Pinot Noir, Santa Barbara* 60 |
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* 14/65
Chandon *Rosé, California* 14/70
Freixenet *Blanc de Blanc, Spain* 11/50
Veuve Clicquot *Champagne, France* 90 |
Dom Pérignon *Champagne, France* 200 |

CERVEZA

~Bottles & Cans~

Corona	6
Coors Light	5
Modelo Especial Can	5
Negra Modelo	6
Pacifico	6
Tecate Can	5
Golden Road Brewing Mango Cart Golden Wheat Ale . . .	6
Truly Hard Seltzer Lime	6
Truly Hard Seltzer Wild Berry . . .	6
BrewDog Elvis Juice Grapefruit IPA	6

~Draft~

Corona Light	6
Dos Equis Amber	5-5
Dos Equis Lager	5-5
Yuengling Lager	4-5
Victory Prima Pils	6
Conshohocken Brewing Blood Money Blood Orange IPA . . .	6
Lagunitas West Coast IPA	6
Yards Philadelphia Pale Ale	6

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	4
<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