

TEQUILA

~ Blanco Silver or White ~

unaged; bold fruit & floral flavors; ideal for mixing

818 herbal, zesty, sweetgrass 16	Dona Celia apple, white pepper 18
1800 pumpkin pie, pepper 13	Don Julio 20
21 Seeds cucumber jalapeño 18	Dos Primos citrus, woody, fresh 14
21 Seeds valencia orange 18	DeLeón vanilla, dark berries 15
21 Seeds grapefruit hibiscus 18	El Jimador red chile, coconut 12
Avion pineapple, butter 17	El Tesoro lemongrass, ginger 20
Cabo Wabo spicy lime, mint 15	Espolón tropical fruit, vanilla 12
*Casa Noble cinnamon, cherry 15	Herradura wood, citrus 18
Cazadores 14 roasted red bell pepper, black pepper	Jaja orange, coriander, grassy 14
Casamigos sugarcane, citrus 18	Jose Cuervo Classico black pepper . . 9
Cincoro fresh agave, light vanilla 23	Milagro floral, herbaceous 14
Corralejo spearmint, pink peppercorn 14	Patron soft butter, citrus 20
Corzo Blanco fresh agave, bright citrus . 20	Sauza Hornitos clove, floral 12
Cuervo Traditional 13 honey, vanilla, lemon	Teremana bright citrus 15
	Tres Generaciones floral, citrus 15
	Volcan peach, pear, spice 16

~ Reposado Rested ~

aged 2-12 months
mellow flavors for sipping or mixing

818 caramel, roasty, hickory 18	El Jimador citrus, wood 11
1800 cilantro, cinnamon 13	El Tesoro lime rind, charred pineapple . 22
Avion persimmon, cherry 18	El Vez Cazadores house blend 14
Cabo Wabo fresh lime, fig 18	Espolón caramel, fudge 14
*Casa Noble fresh bread, nuts 16	Herradura vanilla, butterscotch 20
Casamigos caramel, cocoa 20	Jaja vanilla, oak, honey 15
Cazadores eucalyptus, spice 14	Maestro Dobel cinnamon, anise 17
Chinaco citrus, oak 20	Milagro vanilla, grass 16
Cincoro baked agave, crème brulee 24	Patron mint, canella 20
Corralejo honey, peppercorn 15	Sauza Hornitos eucalyptus, apricot . . 12
Corzo grilled pineapple, cinnamon 21	Tequila Ocho caramel, oak 23
Cuervo Tradicional 12 apples, black pepper	Teremana oak and vanilla 16
Don Julio vanilla, dark chocolate 22	Tres Generaciones 16 white pepper, vanilla
DeLeón earth, smoke 22	

TEQUILA

Añejo Aged

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

1800 oak, sage	16	Dona Celia oak, agave, cinnamon	24
Avión leather, peat	19	El Jimador brown sugar, hazelnut	14
Cabo Wabo vanilla, earth.	21	El Tesoro green agave, oak	22
Casamigos roasted agave, caramel	24	Herradura banana cream pie, chocolate	22
*Casa Noble almond, dark chocolate.	19	Milagro coconut, banana	17
Cazadores butterscotch, marzipan	17	Patrón melon, honey	22
Chinaco dark fruit, cinnamon.	22	Roca Patrón vanilla, grapefruit	23
Cincoro butterscotch, dark chocolate.	30	Sauza Hornitos toasted wood, cocoa	13
Don Julio wild honey, oak.	26	Tres Generaciones green pepper, tobacco	15

Premium

Codigo Origen	70	Herradura Suprema	68
Clase Azul Gold	55	Herradura Ultra	22
Clase Azul Reposado.	32	Patrón Gran Burdeos.	90
Codigo 1530 Rosa	21	Patrón Gran Piedra	85
Don Julio '1942'	39	Patrón Gran Smoky Silver	35
El Tesoro Paradiso	30	Volcan Cristalino	19

Mezcal

Apaluz	14	Illegal Joven.	16
Bañez Mexicano	40	Illegal Reposado.	22
Bañez Pechuga Artesanal.	28	Illegal Añejo.	35
Bañez Wild Arroqueno.	30	Koch El Artesanal Tobasich	35
Creyente Mezcal.	17	Koch El Ancestral Tobala.	25
Del Maquey Crema	16	Mezcal Vago "Elote"	20
Del Maquey SV Vida	15	Mezcal Vago "Mexicano"	15
Del Maquey SV Chichicapa	23	Montelobos	15
El Jolgorio Tobala.	38	Puntagave Raicilla	16
Fidencio	17	Sombra.	13.5

Tequila Flights

<i>Flight</i>	BLANCO	REPOSADO	AÑEJO
HIGHLANDS floral & fruity Cazadores, Casamigos, El Tesoro	\$24	\$27	\$30
LOWLANDS herbaceous & earthy Herradura, Casa Noble, Tres Generaciones	\$24	\$27	\$30

MEZCAL \$45

Creyente	Del Maquey Vida	Puntagave Raicilla
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MÁXIMO \$66

Don Julio 1942	DeLeón Blanco	Patrón Extra Añejo
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Margaritas

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

El Vez 11/44
 sauza plata blanco, orange nectar, fresh lime juice
 with **El Vez Cazadores Reservado** 16/64

Pink Cadillac 11/44
 silver tequila, orange nectar, fresh orange, lime & cranberry juices

Pineapple Canela 12/48
 hornitos reposado, orange nectar, fresh lime juice, pineapple purée, cinnamon & spices

Knockout Margarita 12/48
 titos vodka, orange nectar, fresh lime juice

Lavender-Honey Jalapeño 13/52
 familia camarena reposado, lavender honey, jalapeno, lemon, lavender salt, tamarind

Frozen Blood Orange 12/48
 silver tequila, orange nectar, fresh blood orange purée

La Flaquita Rita 13/52
 sauza plata blanco, agave nectar, lime juice

La Diabla 14/56
 cazadores blanco, passion fruit, fresh lime, jalapeno, chile salt

Mezcal Margarita 14/56
 el jimador blanco, apaluz mezcal, orange nectar, fresh lime juice

Granada 13/52
 hornitos reposado, orange nectar, fresh pomegranate juice & lime

Golden Margarita 12.50/50
 sauza plata blanco, grand marnier, fresh lime juice, fresh orange juice

Gran Jefe 19
 casamigos blanco, combier orange liquor, fresh lime, fresh orange, cinnamon

Frozen Spicy Mango 13/52
 silver tequila, fresh mango, tamarind, lime, salted tajin chipotle syrup

El Vez "Ranch Water" 16

21 Seeds naturally essenced blanco tequila shaken with fresh lime juice and topped off with Topo Chico sparkling mineral water

-your choice of : Valencia Orange ↔ Cucumber Jalapeño ↔ Grapefruit Hibiscus

COCKTAILS

Guava Mojito 12
 cruzan guava rum, pink guava purée, lime, mint

Mezcal Mule 14
 apaluz mezcal, fresh lime juice, tamarind, q ginger beer

Café Tijuana 14
 cazadores reposado, baileys, kahlua, la colombe espresso

Oaxacan Old Fashioned 15
 fidencio mezcal, hornitos black barrel tequila, spiced simple, chocolate, orange

El Boxeador 15
 sombra mezcal, tamarind, pineapple, jalapeno, lime

Paradiso 14
 21 seeds grapefruit-hibiscus, jamaica, grapefruit, lime

El Envidioso 14
 el jimador blanco, mezcal, celery, cucumber, basil, lime



SANGRIA

Blanca 11/35
*white wine, peach nectar,
 seasonal fruit*

Roja..... 11/35
*red wine, spiced brandy,
 seasonal fruit*

WINE

BY THE GLASS/BOTTLE
 ~White~

One Hope Chardonnay, California..... 13/52

Prisma Sauvignon Blanc, Chile..... 19
(8oz. can = 1 3/4 glasses)

Ferdinand Albarino, California..... 28
(13oz. can = 2 1/2 glasses)

~Rose~

Anywhere Cellars Rose of Pinot Noir, California..... 19
(13 oz. can = 2 1/2 glasses)

Ferdinand Rose of Tempranillo, California..... 28
(13 oz. can = 2 1/2 glasses)

~Red~

Ca'Donini Cabernet Sauvignon, Italy..... 13/52

Prisma Pinot Noir, Chile..... 19
(8 oz. can = 1 3/4 glasses)

Vina Maitia Pais/Carignan Aupa Pipeno, Chile..... 19
(8 oz. can = 1 3/4 glasses)

~Sparkling~

La Cetto Sparkling Brut, Mexico..... 14

Sans Wine Co. Sparkling Rose of Carignan, California..... 29
(13 oz. can = 2 1/2 glasses)

CERVEZA

~Bottles & Cans~

Corona Extra	6.5
Axemann Brewing Co. "Black Razz"	7
Tecate	5
Down East Cider	6
Fat Head Brewing "Groovy Juice" Hazy IPA	6
Kona Brewing Co. "Longboard Lager" ..	6
Victory Berry Monkey	6

~Draft~

Trøegs 'Sunshine Pils'	6
Corona "Premiere Light"	6
Modelo Especial	6
Negra Modelo	6
Yuengling Lager	5
Thimble Island "Sea Foam New England Pate Ale"	7
Neshaminy Creek "County Line" IPA ..	7
Cape May "Tan Limes"	7

Michelada 8
negra modelo & fresh sangrita

Chelada 7
negra modelo & fresh lime juice

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>**ADD EL JIMADOR BLANCO - \$10</i>	

Soft Drinks	4
<i>coca cola, diet coke, sprite, ginger ale, lemonade, iced tea</i>	
La Colombe Coffee	4
La Colombe Espresso	4
La Colombe Cappuccino	5.5
Mighty Leaf Hot Tea	4

REFRESCOS & PALOMAS

Grapefruit Jarritos \$5
<i>ADD SAUZA HORNITOS REPOSADO \$12</i>
Mandarin Jarritos \$5
<i>ADD 1800 BLANCO \$11</i>
Mexican Coca Cola \$5

Lime Jarritos \$5
<i>ADD TRES GENERACIONES BLANCO \$11</i>
Pineapple Jarritos \$5
<i>ADD CORZO BLANCO \$11</i>