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	Del Maguey Chichicapa Mezcal Smoky, raisins, ripe red fruit, hints of spice like cinnamon and cloves, cask-finished for 100 days in old Stag's Leap Cabernet barrels	13.00
	Del Maguey Crema de Mezcal Double distilled, nose of vanilla, pear, a creamy almond, apple and coffee, long smoky finish	10.00
	Del Maguey Minero Mezcal Nose full of flower essence, vanilla, and figs, with a burnt honey flavor and a touch of lemon	13.00
	Del Maguey Pechuga Mezcal Wild mountain apples and plums with a citrus zest component	35.00
	Del Maguey Tobala Mezcal Sweet, fruity nose with a mango and cinnamon taste and a long, extra-smooth finish	25.00
	Del Maguey Vida Mezcal Nose of fruit aromatics, a hint of honey, vanilla, and roasted agave with a long banana and tangerine finish	10.00
	Don Julio 1942 Perfect for margaritas, with a sweet and floral entry and clean fresh finish	25.00
	Don Julio 70 Anejo Claro Clear, smooth blanco meets complex anejo. Filtered anejo with highlights of vanilla, honey, and toasted oak	18.00
	Don Julio Anejo Wonderfully complex with expressions of cooked agave and wild honey, bright acidity and light finish	13.00
	Don Julio Blanco Crisp agave is the signature of this tequila. Notes of citrus with a hint of black pepper in the finish	10.00
	Don Julio Reposado Light and sweet nose of vanilla and chocolate, refreshing over ice	11.00
	El Jimador Anejo A medium bodied honey colored tequila starts out woody and ends with vanilla, spice and caramel	12.00
	El Jimador Blanco A fresh aroma rich with citrus along with a fruity and spiced pallet	10.00
	El Jimador Reposado Inviting scents of vanilla, toasted wood, fruits and cooked agave with a spice, fruit, nutty flavor	11.00
	El Tesoro Anejo With its remarkably full and balanced flavor, El Tesoro Anejo is considered by many connoisseurs to be one of the world's finest sipping tequilas	13.00
	El Tesoro Platinum Crystal clear and exceptionally smooth, this tequila is great on its own or served in a cocktail	10.00
	El Tesoro Reposado Mellow and rich, with subtle wood tones. This Reposado or "rested" tequila is aged for 11 months	11.00
	Espolon Reposado Delicate balance of agave and mild wood flavor with a delightful bouquet.	10.00
	Herradura Anejo A nice complex aroma of agave, fruit, toasted oak and a hint of dark chocolate	15.00
	Herradura Blanco Long smooth finish with citrus hints, slight note of pepper and vanilla	11.00
	Herradura Reposado Incredibly smooth, agave overtones with a balance of fruit, smoke and pepper	13.00
	Herradura Seleccion Suprema Blend of rose petal, vanilla and citrus, with a smooth finish	75.00
	Hussongs Light citrus nose with a very smooth, easy drinking yet full body with some hints of earth and spice	10.00
	Kah Anejo Aged 2 years in American white oak, notes of coffee, chocolate and tobacco, finishes with vanilla and spice	14.00

	Kah Blanco Intense sweet notes of cooked agave, followed by spicy white peppery punch, silky with a delicate finish of spices	10.00
	Kah 'End Of The World' Blanco Limited Edition Tequila. Sweet, fresh agave with white pepper and spice hints	60.00
	Kah Extra Anejo Aged 4.5 years in American oak. Smooth pepper, caramel, smoky wood, honey and maple flavors lead the very long, complex finish	45.00
	Kah Reposado 110 proof, aged for 10 months in French oak casks. Dominated by vanilla and caramel notes; smooth, warm finish	13.00
	Maestro Dobel Diamante 'AGED Blanco' Clear, bright citrus, herbs, soft notes of vanilla, green banana, lime and cardoon	14.00
	Maestro Dobel Humito 'Smoked Silver Tequila' Clean and velvety with a great balance of agave and smoke notes.	14.00
	Milagro 'SBR' Anejo Well balanced soft honey, smoke scents and a touch of caramel sweetness	20.00
	Milagro 'SBR' Reposado Well balanced between agave and wood, sap-like, honey finish	12.00
	Milagro 'SBR' Silver Notes of lime blossom, fresh grass, lemon, pepper notes, nicely round, refreshing	11.00
	Milagro Anejo Soft honey color, light smoky scent, caramel sweetness to the tongue	10.00
	Milagro Reposado Golden cane sugar, hints of exotic fruit, chocolate, sweet tangy, vegetable, oak	10.00
	Milagro Silver Crisp, fresh agave and citrus flavors with a slight vegetal component	9.00
	Milagro Unico Milagros rarest and finest barrel-aged reserves with an exclusive, micro-distilled silver tequila. With only 1000 bottles made this tequila delivers a smooth yet complex flavor.	65.00
	Monte Alban Mezcal Pale straw hue, pungent spice, wood, and mineral aromas and an exotic peppery finish	8.00
	Montelobos Organic Mezcal Extraordinary balance of complexity and integration of agave, fermentation and smoke	11.00
	Partida Blanco Distinctive blue agave: brilliant, clean and crisp with soft floral and citrus zest aroma and hints of fresh spicy herbs	12.00
	Partida Anejo Copper-toned, clean and full bodied from extended aging; aroma of ripe cherry, vanilla, baking spices and almond	14.00
	Partida Elegante Topaz hue and an enticing bouquet of dark chocolate, honey, dried fruit and vanilla: velvety, full body that subsides into a long, memorable finish.	70.00
	Partida Reposado Light amber tone, transparent yet full-bodied; aroma of fresh sea salt, pepper, almond and hazelnut oil	13.00
	Patron Anejo Smooth and sweet. Distinct oak complimented by vanilla, raisins and honey with a hint of melon	13.00
	Patron Gran Burdeos Anejo Smooth and sweet with great body and distinctive notes of oak, very light agave, vanilla and raisins	105.00
	Patron Gran Platinum Extraordinarily smooth and full-bodied with notes of citrus and a light oak finish	40.00
	Patron Silver Buttery sweet with peppery flavors. Fresh agave, hints of citrus	11.00

	Patron Reposado Smooth and sweet. Excellent balance of fresh agave and oak, with notes of fruit, citrus and honey	12.00
	Peligroso Anejo Aged 12-18 months, full bodied and rich, pumpkin, nuts, oak and spice flavors	12.00
	Peligroso Reposado Aged for 8 months: warm, fruity spice notes	11.00
	Peligroso Silver Features crisp lemon grass, pepper and spice notes	10.00
	Roca Patron Anejo Oak forward with hints of baking spices, ginger and pepper	20.00
	Roca Patron Silver Robust flavor of the agave plant with a heavy alcohol finish	15.00
	Roca Patron Reposado A creamy mouth feel with sweet flowers on the nose and a smooth finish	17.00
	Sauza 901 Tequila Blanco Three times distilled with a name that means when 'the evening ends and the night begins,' fresh agave flavors that some believe are the purest expression of tequila	10.00
	Sauza Casa Edicion Limitada XA Extra Anejo Aged 3 years in oak, warm and smooth mouthfeel with crisp acidity, fresh agave and wood notes.	30.00
	Sauza Hornitos Anejo Rich brown color, smoky oak, rich herbal and floral notes, smoky agave, warm oaky finish	10.00
	Sauza Hornitos Plata Floral and herbal notes, light and clean with hints of clove, almond, fresh-cut wood and a spicy finish	9.00
	Sauza Hornitos Reposado Pale gold, fresh fruit, light agave, sweet pear and spice, initially hot with warm oak	9.00
	Sauza Tres Generaciones Anejo Gold colored, caramel, vanilla, with dry oak, pepper spice, full and balanced	11.00
	Sauza Tres Generaciones Plata Clear hints of citrus and sweet floral notes: smooth, light and well balanced	10.00
	Suerte Anejo 100% tahona crushed blue agave create a complex and full body of flavors include chocolate, berries and agave.	12.00
	Suerte Blanco A very smooth finish with pleasant herbal, citrus and sweet notes	10.00
	Suerte Reposado Rested in charred white American oak barrels a bouquet of aromas arise including butterscotch, plum and oak.	11.00
	Tequila Ocho Anejo White chocolate, honey with a touch of smoke on the nose with complex herbal and fruit notes and a long finish with fennel	15.00
	Tequila Ocho Plata A pleasant blend of sweet and herbal notes with a silky finish.	13.00
	Tequila Ocho Reposado Very delicate yet sweet nose, along with a lemongrass, black pepper and tangerine palate with no oak	14.00
	Zignum Mezcal Silver Silky smooth with a clean taste of green agave	10.00

MARGARITAS

Americana Margarita Blanco Tequila, Triple Sec Orange Liqueur and fresh lime juice 10.00

Masa Margarita 1800 Reposado Tequila, Gran Gala Orange Liqueur and fresh lime juice 11.00

Mezcal Margarita Monte Alban 100% Agave Oaxacan Mezcal, Licor 43 and fresh lime juice 11.00

Cucumber Margarita Blanco Tequila infused with cucumber and mint, Triple Sec Orange Liqueur and fresh lime juice 11.00

Margarita 160 Organic Azunia Platinum Tequila, agave nectar and fresh lime juice 12.00

Jalapeño Mango Ginger Margarita Blanco Tequila, Triple Sec Orange Liqueur, mango and ginger purées, fresh jalapeno and fresh lime juice 12.00

Blood Orange Margarita Blanco Tequila, Triple Sec Orange Liqueur, blood orange purée and fresh lime juice 11.00

Mango Margarita Blanco Tequila, Triple Sec Orange Liqueur, mango purée and fresh lime juice 11.00

Pink Guava Margarita Blanco Tequila, Triple Sec Orange Liqueur, pink guava purée and fresh lime juice 11.00

Strawberry Margarita Blanco Tequila, Triple Sec Orange Liqueur, strawberry purée and fresh lime juice 11.00

Margarita de Diabolita Habanero-infused Blanco Tequila, Licor 43, ginger, fresh lime, blood orange and pomegranate juice 12.00

COCKTAILS ESPECIALES

Michelada Roughly translated to mean “my cold beer,” Modelo Negra spiced with Valentina, cracked pepper, and fresh lime: served with a chili-salted rim 8.00

Hibiscus Tea Ponche Rum, Hibiscus and chamomile tea, ginger, fresh lime, lemon and orange 13.00

Aztec Manhattan Bulliet Rye Bourbon, Port Wine, Aztec Chocolate Bitters, orange peel 13.00

Agrios Cooler Citrus Vodka, peach and green tea, mint, fresh orange 13.00

La Paloma Reposado Tequila, fresh grapefruit, lime, and Jarritos Mexican Grapefruit soda: served with a lightly salted rim 13.00

Avocado Aplastar Hendricks Gin, Cointreau, avocado, fresh lime, pineapple, grapefruit 14.00

SANGRIA

Sangria Tinta Rioja Wine, brandy, pomegranate and orange juices: garnished with fresh fruit
10.00 glass / 36.00 carafe

Sangria Blanca Torrontes Wine, tequila, fresh raspberries and lime
10.00 glass / 36.00 carafe

CERVEZA

beer

Draft

Corona Light Lager	6.00
Dos Equis Lager Especial	6.00
Modelo Especial	6.00
Modelo Negra	6.00
Pacifico	6.00

Domestic Specialty and Microbrews

Blue Moon Belgian White	6.00
Sam Adams Boston Lager	6.00
Strongbow Gold Apple Cider	6.00
Sweetwater 420 IPA	6.00

Domestic Standard

Buckler N/A	5.00
Budweiser	6.00
Bud Light	6.00
Michelob Ultra	6.00
Yuengling Lager	6.00

Bottled

Mexican Crafts and Imports

Corona Extra	6.00
Corona Light	6.00
Day of the Dead, Hop on or Die IPA	7.00
Dos Equis Amber	6.00
Heineken	6.00
Sol American-style Lager	6.00
Stella Artois	6.00
Tecate	6.00
Victoria Vienna-style Lager	6.00

VINO

wines by the glass

White Wine

Pascual Toso, Mendoza, Argentina NV	9.00
Brut Rose, Anna de Codorniu, Penedes, Spain NV	10.00
Vinho Verde Rosé, Gazela,, Portugal NV	9.00
Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand 2014	10.00
Pinot Grigio, Piccini, Venetie, Italy 2015	10.00
Verdejo Old Vines, Nisia, Rueda, Spain 2011/12	11.00
Torrantes, Trapiche, Mendoza, Argentina 2015	8.00
Torrantes Frizzante, New Age, Mendoza, Argentina NV	10.00
Chenin Blanc/Viogner, Pine Ridge, California 2013/14	10.00
Sauvignon Blanc/Chardonnay, Vina Aljibes, La Mancha, Spain 2013	11.00
Chardonnay, Santa Ema Unoaked, Casablanca Valley, Chile 2014	9.00
Chardonnay, Franciscan Estate, Napa Valley, California 2014	15.00

Red Wines

Pinot Noir, Leyda, Leyda Valley, Chile 2013	9.00
Pinot Noir, Meiomi, Central Coast, California 2014	15.00
Merlot, Casa Lapostolle, Rapel Valley, Chile 2012	9.00
Cabernet Sauvignon, Irony, Small Lot Reserve, North Coast, California 2012	10.00
Tempranillo, Vina Zaco, Rioja, Spain 2012	10.00
Cabernet Sauvignon, Tom Gore Vineyards, California 2013	14.00
Veramonte Red Blend, (Cabernet, Merlot, Carmenera), Central Valley, Chile 2013	9.00
Malbec, Trapiche, 'Pure,' Uco Valley, Mendoza, Argentina 2013	10.00

CERVEZA

beer

Draft

Corona Light Lager	6.00
Dos Equis Lager Especial	6.00
Modelo Especial	6.00
Modelo Negra	6.00
Pacifico	6.00

Domestic Specialty and Microbrews

Blue Moon Belgian White	6.00
Sam Adams Boston Lager	6.00
Strongbow Gold Apple Cider	6.00
Sweetwater 420 IPA	6.00

Domestic Standard

Buckler N/A	5.00
Budweiser	6.00
Bud Light	6.00
Michelob Ultra	6.00
Yuengling Lager	6.00

Bottled

Mexican Crafts and Imports

Corona Extra	6.00
Corona Light	6.00
Day of the Dead, Hop on or Die IPA	7.00
Dos Equis Amber	6.00
Heineken	6.00
Sol American-style Lager	6.00
Stella Artois	6.00
Tecate	6.00
Victoria Vienna-style Lager	6.00

AGUAS FRESCAS

non-alcoholic beverages

House-made specialties

Limeade Fresh lime juice with soda water and sugar cane syrup 3.25

Ginger Limeade Fresh lime juice with soda water, sugar cane syrup and ginger 3.25

Aqua Fresca del Dia A light, refreshing seasonal fruit "water" with a hint of sweetness 3.25

Bottled

Jarritos Mexican Fruit Soda 3.25

Mexican Coca-Cola 3.25

Soda 2.95

Agua

Acqua Panna Natural 3.50 (500ml) 6.00 (liter)

San Pellegrino Sparkling 3.50 (500ml) 6.00 (liter)

CAFÉ Y TÉ

coffee and tea

Iced Tea 2.95

Hot Tea 2.95

Café 2.95

Café de Olla Coffee, cinnamon, nutmeg, orange zest, and brown sugar 3.50

Espresso 3.25

Cappuccino 3.75

Café Latte 3.75

VINO wine

White Wine

Bin #		Bottle	Glass
2101	Pascual Toso, Mendoza, Argentina NV	36.00	9.00
2103	Brut Rose, Anna de Codorniu, Penedes, Spain NV	40.00	10.00
2110	Champagne, Moet & Chandon Imperial, Epernay, France NV 187ml	25.00	
2120	Sparkling Brut, Argyle, Oregon 2008/09	75.00	
2130	Champagne, Veuve Clicquot, Reims, France NV	120.00	
2135	Champagne, Dom Perignon, Epernay, France 2003/04	300.00	

Crisp

3101	Vinho Verde, Twin Vines, Portugal NV	23.00	
3103	Vinho Verde Rosé, Gazela,, Portugal NV	36.00	9.00
3105	Sauvignon Blanc Reserva, Castilla de Molina, Elqui Valley, Chile 2012	29.00	
3106	Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand 2014	40.00	10.00
3107	Pinot Grigio, Piccini, Venezia, Italy 2015	40.00	10.00
3110	Verdejo Old Vines, Nisia, Rueda, Spain 2011/12	44.00	11.00
3120	Sauvignon Blanc, Concha Y Toro, Gran Reserva, Rapel Valley, Chile 2012	45.00	
3125	Pinot Grigio, Swanson, Sonoma County, California 2013	48.00	

Luscious

3305	Torrantes, Trapiche, Mendoza, Argentina 2015	32.00	8.00
3303	Torrantes Frizzante, New Age, Mendoza, Argentina NV	40.00	10.00
3301	Alvarinho, Conde Villar, Portugal 2013	40.00	
3310	Chenin Blanc/Viognier, Pine Ridge, California 2013/14	40.00	10.00
3312	Garnacha/Tempranillo Rosé, Marques de Caceres, 'Excellens,' Rioja, Spain 2015	42.00	
3313	Sauvignon Blanc/Chardonnay, Vina Aljibes, La Mancha, Spain 2013	44.00	11.00
3325	Pinot Blanc, The Four Graces, Willamette Valley, Oregon 2012	60.00	
3335	Albarino, Senor da Folla Verde, Condado do Tea, Rias Bixas, Spain 2011	67.00	

Bold

3501	Chardonnay, Santa Ema Unoaked, Casablanca Valley, Chile 2014	36.00	9.00
3520	Chardonnay, Byron, Santa Barbara County, California 2012	40.00	
3530	Chardonnay, Calera, Central Coast, California 2012	56.00	
3533	Chardonnay, Alexander Valley Vineyards, Alexander Valley, California 2013	56.00	
3534	Chardonnay, Franciscan Estate, Napa Valley, California 2014	60.00	15.00
3535	Chardonnay, Patz & Hall, Sonoma Coast, California 2013	67.00	
3545	Chardonnay, Jordan, Russian River Valley, California 2013	75.00	
3547	Chardonnay, Rombauer, Carneros, Napa Valley, California 2014	89.00	
3550	Chardonnay, Brickhouse, Ribbon Ridge, Willamette Valley, Oregon 2011	95.00	
3555	Chardonnay, Kistler, 'Les Niositiers,' Sonoma Coast, California 2012	125.00	
3560	Chardonnay, Catena Zapata, Adriana Vineyard, 'White Bones,' Mendoza, Argentina 2009	140.00	

Red Wines

Silky

Bin #		Bottle	Glass
5105	Garnacha, Artadi Artazuri, Navarra, Spain 2012	36.00	
5110	Pinot Noir, Leyda, Leyda Valley, Chile 2013	36.00	9.00
5125	Pinot Noir, Sanford, 'Flor de Campo,' Santa Barbara, California 2013	56.00	
5130	Rioja Alavesa, C.V.N.E Crianza, Spain 2010	57.00	
5133	Pinot Noir, Meiomi, Central Coast, California 2014	60.00	15.00
5135	Rioja Alta, Vina Ardanza Reserva Especial, Spain 2006	80.00	
5145	Pinot Noir, Freeman Winery, Russian River Valley, California 2011	110.00	
5155	Pinot Noir, Penner Ash, 'Shea Vineyard,' Willamette Valley, Oregon 2012	130.00	

Rich

5310	Merlot, Casa Lapostolle, Rapel Valley, Chile 2012	36.00	9.00
5315	Cabernet Sauvignon, Liberty School, Paso Robles, California 2012	39.00	
5320	Cabernet Sauvignon, Concha Y Toro Gran Reserva, Rapel Valey, Chile 2012	40.00	
5321	Cabernet Sauvignon, Irony, Small Lot Reserve, North Coast, California 2012	40.00	10.00
5325	Tempranillo, Vina Zaco, Rioja, Spain 2012	40.00	10.00
5330	Carmenere, Terra Noble Gran Reserva, Maule Valley, Chile 2010	50.00	
5338	Cabernet Sauvignon, Charles Smith, Columbia Valley, Washington 2013	52.00	
5340	Marques de Grinon, 'Caliza,' La Mancha, Spain 2008	55.00	
5341	Tempranillo, Torres, 'Celeste,' Ribera del Duero, Spain 2010	55.00	
5343	Cabernet Sauvignon, Tom Gore Vineyards, California 2013	56.00	14.00
5350	Cabernet Sauvignon, Hess, 'Allomi,' Napa Valley, California 2012	60.00	
5353	Cabernet Sauvignon, Elements by Artesa, Sonoma Countey, California 2011	60.00	
5355	Merlot, Rutherford Hill, Napa Valley, California 2011	61.00	
5360	Alvaro Palacios, 'Camins del Priorat,' Priorat, Spain 2011	64.00	
5370	Cabernet Sauvignon, Achaval Ferrar, Mendoza, Argentina 2011	75.00	
5380	Cabernet Sauvignon, Honig, Napa Valley, California 2012	100.00	
5390	Cabernet Sauvignon, Silver Oak, Napa Valley 2009	160.00	
5391	Cabernet Sauvignon, Nicolas Catena Zapata, Mendoza, Argentina 2008	190.00	
5395	Rioja, C.V.N.E, Imperial Gran Reserva, Spain 2005	195.00	

Juicy

5501	Malbec, Bodegas Renacer, 'Punto Final,' Mendoza, Argentina 2011	34.00	
5503	Veramonte Red Blend, (Cabernet, Merlot, Carmenere), Central Valley, Chile 2013	36.00	9.00
5504	Malbec, Trapiche, 'Pure,' Uco Valley, Mendoza, Argentina 2013	40.00	10.00
5515	Syrah, Polkura, Colchagua Valley, Chile 2009	50.00	
5525	Malbec, Catena, Mendoza, Argentina 2011	58.00	
5530	Malbec/Cabernet (Amarone Style), Bodegas Renacer, 'Enamore,' Mendoza, Argentina 2010	62.00	

GLOSARIO

glossary

Ancho Chile	A dried poblano chile, it is the most commonly used chile in Mexican cuisine
Chihuahua Cheese	A white cow's milk cheese with excellent melting qualities. It is also known as Asadero or Oaxaca cheese.
Chipotle Chile	A smoked then dried jalapeño with a characteristically smoky-sweet flavor
Chile de Arbol	Spanish for "tree" chile, a small but potent Mexican chile pepper
Cotija	An aged white Mexican cheese with a salty flavor
Crema	A creamy accompaniment similar to Crème Fraiche
Guajillo	A dried chile with bright, lively flavor and medium to high heat
Masa	The traditional dough used for corn tortillas, it is made from dried corn kernels that are cooked in lime water, then soaked overnight before being ground into dough.
Mescal/Mezcal	Called the "Nectar of the Gods" by Cortez, it is a liquor made from the fermentation and distillation of the pulp of the Agave plant. It differs from tequila in that it is not made from the Blue Agave and is often sold with an agave worm in the bottle.
Pasilla Chile	A dark brown dried chile with deep flavors and medium to high heat
Poblano Chile	A large green chile with rich, complex, earthy flavors and medium heat
Queso Fresco	A fresh, white, slightly salty cheese similar to Farmer cheese
Requeson	A fresh ricotta cheese made from cow's milk and whey
Serrano Chile	A small green or red chile with medium to high heat, it is commonly used in fresh salsa
Sopa	The Spanish word for soup