



Crisp/Luscious

Tequilas that have flavors of fresh cut agave with hints of floral and herbal notes as well as a good balance between acidity and fruit. These tequilas can have a light delicate finish of spices



Bold

Tequilas that are the most medium bodied. They are big and rich in character and intense in concentration, exhibiting ginger, honey, oak, almonds, caramel, and vanilla. Sweet and tangy.



Silky

Tequilas that are medium to full-bodied and a velvety textured mouth feel. These tequilas have an earthy characteristic to them with notes of cinnamon, clove, tobacco, coffee, roasted agave, and fruit accompanied by a long finish.



Rich/Juicy

Tequilas that are full-bodied and are rich with sweet and spicy character. On the nose: pepper, tobacco, nuts, caramel, and leather may be found as well as fruit and vanilla.



La Lista Del Capitán

Discover the world of tequila by enjoying Mexico's finest.



1800 Anejo Vibrant copper in color with a nose of butter, toffee and oak.

On the palate it is toasty and full of nutty caramel and a hint of anise

12.00



1800 Coconut A silver tequila with a coconut flavor

10.00



1800 Milenio Aged the last 6 months in cognac barrels, this almost "whiskey like" tequila is full bodied and smooth with lots of spice.

45.00



1800 Reposado Honey brown amber with butterscotch, caramel, vanilla, and sweet orange peels, white pepper finish

9.00



1800 Silver 100% Weber blue agave, light straw with golden highlights, soft sweet, floral, fruit, clean, well balanced, smooth finish

9.00



Avion Anejo Soft and rich with hints of vanilla, caramel, coconut and maple

12.00



Avion Espresso Silver tequila infused with real Italian espresso, slightly chocolaty and nutty

9.00



Avion Reposado Floral notes and hints of cherry, peach and pear

11.00



Avion Silver Gentle, sweet and crisp, with hints of grapefruit, pineapple and black pepper; well balanced and exceptionally smooth

10.00



Azunia Platinum As authentic as any tequila can be. Relish its smooth and drinkable taste

12.00

	Azunia Reposado Aged 3 months, touch of smokiness with dried fruit	14.00
	Cabeza Toasted seeds and spices with a fruity temperament. An easy, soft and fruit driven with a light body	11.00
	Cabo Wabo Anejo Earthy, honey flavor with a hint of chocolate: smooth mouth feel and a long savory finish	13.00
	Cabo Wabo Blanco Robust, earthy agave flavor accented by spicy lime character	11.00
	Cabo Wabo Reposado Bold, peppery flavor with a hint of citrus	12.00
	Casa Dragones Tequila Rich, silky body, a touch of floral, citrus, and sweet agave notes. It has a soft and smooth taste with hints of vanilla and hazelnut.	70.00
	Casa Noble Anejo 5 Year Full agave aromas and flavors, incredibly smooth	25.00
	Casa Noble Anejo Pale copper, sweet pickling spice, olive, pimento and cedar aromas, medium-bodied	14.00
	Casa Noble Crystal Mellow yet generous agave character, flavors of dill, green vegetables and spices	10.00
	Casa Noble Reposado Sweet citrus and vanilla, medium body	12.00
	Casamigos Anejo Rich and brimming with spiced oak and sweet agave with a finish of vanilla and cinnamon	16.00
	Casamigos Blanco Fruit forward with a nose of vanilla, grapefruit and sweet agave	12.00
	Casamigos Reposado Notes of dried fruit and spicy oak along with a touch of sweet agave and hints of caramel	16.00
	Clase Azul Anejo Freshly baked agave with wood, vanilla and caramel.	105.00
	Clase Azul Plata Herbal and citrus notes with a smooth big mouth feel	14.00
	Clase Azul Reposado Silky and rich body. Hints of toffee and fruit in American white oak	19.00
	Corralejo Anejo Agave fruit overtones, straightforward with little complexity: sweet spices and floral notes	11.00
	Corralejo Blanco Nicknamed “La Verdad” or “The Truth” for its captivating Weber blue agave taste	9.00
	Corralejo Reposado Light straw color, vanilla, peppercorn and honey leading to a smooth, medium-body finish	10.00
	Corzo Anejo Golden sunny color. Sweet aromas of vanilla, baked pears, and honey with a wisp of smoke	12.00
	Corzo Reposado Aromas of green chili peppers and asparagus, touch of vanilla, oak, almonds, nice finish	11.00
	Corzo Silver Scents of cucumber, agave, fennel, pine, nuts, smooth, semi sweet, prickly taste	10.00
	Cuervo Gold Intense caramel and vanilla aromas on the nose, with hints of agave and smoke, with buttery toasty flavors and a cloyingly sweet finish	9.00
	Cuervo La Familia Light agave intensity, toasty oak and plenty of smoke aroma. Tastes very much like slightly sweet bourbon, with a long caramel finish	40.00
	Cuestion Anejo Aged 18 months, citrus, clove and rich oak, hints of dark chocolate and caramel	12.00
	Cuestion Blanco Unaged. Sweet agave and light pepper notes	10.00
	Cuestion Reposado Aged 6 months, floral, caramel and vanilla notes	11.00
	DeLeon Diamante Smooth, crisp, smokey aromas, inviting spice on the palate with floral overtones	23.00

	DeLeon Reposado Smooth, integrated oak char producing a smoky, strong finish	25.00
	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, Venetia, 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/Viognier, 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