

# TEQUILA

There are five types of Tequila. Blanco, Joven, Reposado, Añejo and Extra Añejo. Our focus will be on the three main categories, Blanco, Reposado and Añejo, (with some Extra Añejos as well), these are the heart of the Tequila spectrum.

## BLANCO (plata - white - silver)

This is the Blue Agave spirit in its purest form. It is clear and typically un-aged, where the true flavors and the intensity of the Agave are present, as well as the natural sweetness. It can be bottled directly after distillation, or stored in stainless steel tanks to settle for up to 4 weeks.

## REPOSADO (rested)

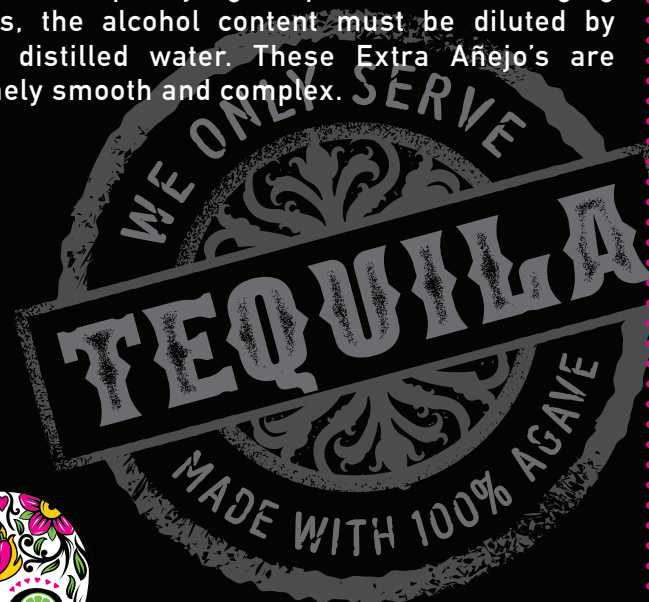
A Reposado Tequila is the first stage of "rested and aged". The Tequila is aged in wood barrels or storage tanks between 2 months and 11 months. The spirit takes on a golden hue and the taste becomes a good balance between the Agave and wood flavors. Many different types of wood barrels are used for aging, with the most common being American or French oak.

## AÑEJO (extra aged)

After aging for at least one year, Tequila can then be classified as an "Añejo". The distillers are required to age Añejo Tequila in barrels that do not exceed 600 liters. This aging process darkens the Tequila to an Amber colour, and the flavour can become smoother, richer, and more complex. These are wonderful sipping tequilas.

## EXTRA AÑEJO (ultra aged)

A new classification added in the summer of 2006, labeling any Tequila aged more than 3 years, an "Extra Añejo". Following the same rule as an "Añejo", the distillers must age the spirit in barrels or containers with a maximum capacity of 600 liters. With this extended amount of aging, the Tequila becomes much darker, more of a Mahogany color, and is so rich that it becomes difficult to distinguish it from other quality aged spirits. After the aging process, the alcohol content must be diluted by adding distilled water. These Extra Añejo's are extremely smooth and complex.



All menu prices are exclusive of taxes & gratuity.

## BLANCO

1800 SILVER.....	7
ESPOLÓN BLANCO .....	7
CASAMIGOS BLANCO .....	9
AZUÑA BLANCO .....	11
PATRON SILVER .....	12
DON JULIO BLANCO .....	14

## REPOSADO

1800 REPOSADO .....	7
CAZADORES REPOSADO .....	7
ESPOLÓN REPOSADO .....	7
HORNITOS REPOSADO .....	7
CASAMIGOS REPOSADO.....	11
HUSSONG'S REPOSADO .....	11
HERRADURA REPOSADO .....	12
DON JULIO REPOSADO .....	14

## AÑEJO

CORAZON AÑEJO .....	11
CAZADORES AÑEJO .....	12
CAZADORES EXTRA AÑEJO .....	13
HERRADURA AÑEJO .....	14
DON JULIO AÑEJO .....	16
PATRON AÑEJO .....	16

## ESPECIAL

PATRON MANGO CITRÓNGE .....	7
HORNITOS BLACK BARREL.....	8
PATRON CAFÉ XO .....	8
SOMBRA - ARTESANAL MESCAL.....	12
MEXICALIA MEZCAL .....	12
BOZAL ENSEMBLE MEZCAL.....	13

## TEQUILA FLIGHTS

TIER UNO - Choose any 3 tequilas from: 1800 silver, 1800 reposado, Espolon blanco, Espolon reposado, Patron Mango Citrónge, Patron XO, Cazadores reposado, Hornitos reposado, Hornitos black barrel .....	19
TIER DOS - Choose any 3 tequilas from: Azunia blanco, Casamigos blanco, Don Julio blanco, Patron silver, Casamigos reposado, Herradura reposado, Corazon añejo, Cazadores extra añejo, Sombra mezcal .....	29
TIER TRES - Choose any 3 tequilas from: Don Julio blanco, Don Julio reposado, Cazadores añejo, Don Julio añejo, Herradura añejo, Patron añejo, Bozal mezcal .....	39

# LAS BEBIDAS

## DRINKS

### VINO TINTO RED WINE

	5OZ	8OZ	BOT
JACOBS CREEK SHIRAZ .....	8	12	39
GRAN SELLO TEMPRANILLO .....	8	12	39
TRIVENTO MALBEC .....			39
GAUCHO MALBEC .....			46
PELLEE ISLAND PINOT NOIR .....			46
CUVÉE JEAN PAUL GRENACHE BLEND .....			42
MAGGIO CABERNET SAUVIGNON .....			46
CAMPO RESERVA TEMPRANILLO .....			49
LURTON EL ALBAR TEMPRANILLO .....			46

### VINO BLANCO WHITE WINE

	5OZ	8OZ	BOT
QUINTA DE AVELADA ALBARIÑO .....	8	12	38
PIEDRA NEGRA ALTA PINOT GRIGIO .....	8	12	39
STONELEIGH SAUVIGNON BLANC .....			46
QUINTA DE AVES MUSCAT & SAUVIGNON BLANC .....			49
MAGGIO CHARDONNAY .....			46
CUVÉE JEAN PAUL .....			42
PELEE ISLAND LOLA PINOT GRIGIO .....			46

### VINO ESPUMOSO SPARKLING WINE

JACOBS CREEK CHARDONNAY PINOT NOIR .....	42
FREIXENET SPARKLING ROSE .....	65

### CERVEZA BEER

DOMESTIC BOTTLE .....	7
DOMESTIC DRAUGHT .....	9
IMPORTED BOTTLE .....	7
IMPORTED DRAUGHT .....	9
IMPORTED CIDER .....	8



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# CÓCTELES COCKTAILS

**MARGARITA CLÁSICA** - Tequila, triple sec, fresh squeezed lime juice and 100% agave syrup.  
Glass 2oz. .... 11    Jug 12oz. .... 57  
Make it a Mezcalarita glass for an extra .... 5

**MARGARITA POMELO** - Your classic margarita with a grapefruit twist.  
Glass 2oz. .... 11    Jug 12oz. .... 57

**MARGARITA JALAPIÑA** - A sweet and spicy take on your classic margarita, made with our own jalapeño, cilantro and pineapple syrup. 2oz. .... 13

**FRENCH TOAST MARGARITA** - Classic margarita with French toast simple syrup and a cinnamon toast crunch rim. 2oz. .... 13

**STRAWBERRY RHUBARB MARGARITA** - Newfoundland Rhubarb paired with fresh strawberries, finished with grapefruit, lime & agave. A margarita for those looking for something on the sweeter side. 2oz. .... 13

**BLUEBERRY ELDERFLOWER MARGARITA** - Fresh blueberries, house made blueberry syrup, Tequila and St. Germain Elderflower liqueur adds a sweet but elegantly balanced play on your classic margarita. 2oz. .... 13

**WINTER MOJITO** - Rum soaked drunken cranberries, muddled together with rosemary & lime, Then shaken with dark & white rum, cranberry juice & topped with soda. .... 13

**FRIDAY NIGHT YOGA** - Muddled ginger & sage, beet purée & beet tea syrup, tequila & triple sec with egg white .... 14

**DESNUDO Y FAMOSO** - A tribute to Naked & Famous, (Death & Co. NYC) but with a splash of grapefruit. This cocktail is made with equal parts Green Chartreuse, Aperol, tequila, lime and grapefruit. Finished with a mezcal mist. 2.5oz. .... 14

**MEZCAL MULE** - We've taken your classic Moscow Mule (muddled ginger, fresh limes, domain de canton ginger liqueur & soda) added 100% agave syrup & Sombra mezcal for a hint of smokiness to bring you south of the border. .... 16

**MEZCALARITA** - Classic margarita with mezcal .... 16

**PALOMA** - Grapefruit tea syrup, grapefruit juice, tequila, grapefruit liqueur, grapefruit radler top.  
Glass 2oz. .... 13    Jug 12oz. .... 59

**TEQUILA (OR WISKEY) SOUR** - Your choice of Tequila or whiskey (we recommend tequila, duh) shaken with lime, grapefruit juice, 100% agave syrup & egg white, to leave a perfect white canvas for something extra creative. .... 14

**TEQUILA CAESARS** - Cilantro & salt rim, tequila and our house made Sangrita mix. .... 12

**HOT APPLE CIDER** - Our special house made recipe.  
Virgin ..... 7    with spiced rum .... 13

### TIROS DE CASA HOUSE SHOTS

**RAIL SPIRITS** .....

**PREMIUM SPIRITS** .....

**JAW LOCKED DROP SHOT** - A twist on a jager bomb, moose head radler with a tequila shot! .....

**SANGRITA** - Mexico's favourite tequila chaser, house made tomato base chaser/ neutralizer. Use this great refreshing chaser to sip after some tequila! .....