



DRINK

MENU

MEZCAL

1,5oz/1oz

DEL MAGUEY VIDA

Flavors of: Sweet, citrus notes | Hints of cinnamon | Chocolate & tobacco

\$ 12/9\*

CASAMIGOS

Flavors of: Mango | Mint | Thyme | Light smoke

\$ 16/13\*

VAGO ELOTE

Flavors of: Toasted corn | Honeycomb | Papaya

\$ 13/10\*

400 CONEJOS

Flavors of: Moderate smoke | Fresh & balanced flavor

\$ 11/8\*

BOZAL SACATORO

Flavors of: Sage | Salinity | Fennel

\$ 19/15\*

LOS SIETE MISTERIOS DOBA YEJ

Flavors of: Cooked Orange | Pineapple | Vanilla

\$ 13/10\*

BLANCO

1,5oz/1oz

CASA NOBLE

Flavors of: Roasted red pepper | Dates | Hint of roasted nuts

\$ 12/9\*

ESPOLÓN

Flavors of: Tropical fruit | Pepper | Grilled Pineapple

\$ 11/8\*

PATRÓN SILVER

Flavors of: Allspice | Sweet anise cookies

\$ 13/10\*

CASAMIGOS

Flavors of: Distilled in copper | Filtered in stainless steel | Hints of vanilla

\$ 13/10\*

DON JULIO

Flavors of: Hints of lemon, lime, grapefruit | Pure unaged agave double distilled

\$ 12/9\*

TRES AGAVES

Flavors of: Velvety smooth | 100% rich blue agave

\$ 11/8\*

JAJA

Flavors of: Black pepper | Citrus | Sweet Agave Notes

\$ 10/7\*

CODIGO

Flavors of: Earthy | Minerality | Citrus Sweetness

\$ 12/9\*

CLASE AZUL PLATA

Flavors of: Papayas | Mangos & lemon zest | Notes of brown sugar & black pepper

\$ 22/17\*

CORRALEJO SILVER

Flavors of: Semi-sweet | Slightly floral | Spicy pepper notes

\$ 13/10\*

REPOSADO	1,5oz/1oz
KOMOS REPOSADO ROSA Flavors of: Agave   Butterscotch   Dark Cherries	\$ 17/14*
JAJA Flavors of: Smooth vanilla finish   Small batch triple distilled   Aged 6 months	\$ 11/8*
AVIÓN Flavors of: Sweet olive brine   Savory citrus   Pineapple	\$ 13/10*
CASAMIGOS Flavors of: Hints of caramel   Aged 7 months in American oak casks	\$ 14/11*
CORZO Flavors of: Sweet, creamy aroma   Toasted coconut   Candied lemon peel	\$ 12/9*
CLASE AZUL Flavors of: Rich amber   Toffee   Rested 8 months   Traditional stone ovens for 72 hours	\$ 28/22*
TRES AGAVES REPOSADO Flavors of: Tropical fruit   Spice   Aged for 9 months in whiskey barrels	\$ 12/9*
CORRALEJO Flavors of: Roasted agave with a spiced & fruity finish	\$ 14/11*
CODIGO Flavors of: Bright, sweet agave   Vanilla   Toasted Caramel   Cocoa powder	\$ 14/11*
DON JULIO Flavors of: Citrus   Caramel apple   Stone fruit	\$ 13/10*
CINCORO REPOSADO Flavors of: Caramel   Dried Fruits   Black pepper   White chocolate	\$ 20/16*
MI CAMPO Flavors of: Cooked Agave   French red wine oak barrel aged   Baking spices	\$ 14/11*

AÑEJO	1,5oz/1oz
KOMOS AÑEJO CRISTALINO Flavors of: Caramel   White wine barrel aged   Charcoal filtered	\$ 17/14*
KOMOS EXTRA AÑEJO Flavors of: Orange peel   Toasted nuts   Candied fruit	\$ 45/32*
PATRON Flavors of: Notes of vanilla, raisin, and honey   Rested in oak barrels	\$ 15/12*
TRES AGAVES Flavors of: Vanilla and fruit sweetness   Aged for 18 months in ex bourbon barrels	\$ 13/10*
DON JULIO 1942 Flavors of: Rich caramel and chocolate nose   Roasted agave and rich vanilla finish	\$ 32/26*
CLASE AZUL Flavors of: Notes of baked almonds   Apples   Vanilla and rich caramel	\$ 47/34*
CODIGO EXTRA AÑEJO 1530 Flavors of: Dried fig & cinnamon with sweet spice & caramel   Aged 6 years	\$ 57/37*
HORNITOS BLACK BARREL Flavors of: Double aged in whiskey barrels   Taste of oak, vanilla & pepper	\$ 13/10*
HERRADURA Flavors of: Cooked agave   Toasted oak   Dried fruit	\$ 13/10*
DON JULIO Flavors of: Charred American oak   Double distilled   Aged for 18 months	\$ 15/12*
PATRON EXTRA AÑEJO Flavors of: Oak   Vanilla   Dried fruits	\$ 20/16*

MARGARITAS

All of our Margaritas and Cocktails are made with Freshly Squeezed Juices

ZOCA MARGARITA

Blanco | Agave | Lime | Orange

\$ 12

FAMOUS LAST WORD

Reposado | Limoncello | Agave | Lime

\$ 14

PERFECTO MARGARITA

Patron Silver | Agave | Lime | Grand Marnier

\$ 16

PALOMA AHUMADA

400 Conejos Mezcal | Agave | Lime | Grapefruit | Chipotle Salt Rim

\$ 13

GRANADAS MARGARITA

Blanco | Agave | Fresh Lime | Pomegranate Juice

\$ 13

PEPINO RITA

Cucumber Jalapeño infused Tequila | Agave | Lime | Chipotle Salt Rim

\$ 13

SPICY SANDIA

Blanco | Agave | Lime | Watermelon Jalapeño Puree

\$ 14

HOT HAWAIIAN

Pineapple Habanero infused Mezcal | Agave | Lime | Pineapple Juice

\$ 14

COCKTAILS

START THE FIRE

Codigo Blanco | Raspberry Jalapeño Simple | Cinnamon Sugar Rim

\$ 13

REPOSADO OLD FASHIONED

Corralejo Reposado | Apricot Liqueur | Cherry Herring | Orange Peel | Luxardo Cherry

\$ 14

AÑEJO MANHATTAN

Hornitos Black Barrel | Amaro | Sweet Vermouth | Luxardo Cherry

\$ 15

MEZCAL SOUR

400 Conejos Mezcal | Orange | Lemon | Agave | Egg White | Bruleed Orange Slice

\$ 15

CAFÉ ALEJANDRO

Reposado | Rum | Mexican Coffee | Cinnamon Whipped Cream

\$ 14

CHILE MANGO

Reposado | Ancho Chili Liqueur | Agave | Mango | Orange | Chipotle Salt Rim

\$ 13

BOURBON BUBBLES

Bourbon | Aperol | Honey Simple | Orange | Cava

\$ 13

CERVEZA

CORONA | CORONA PREMIER | ESTRELLA JALISCO | DOS EQUIS | DOS EQUIS AMBER | BUD LIGHT | MICHELOB ULTRA | MILLER LITE | DOGFISH 60 IPA | HEINEKEN 0.0 NA

Ask your server for rotating draft beers and craft can selection- see QR code

VINO

SANGRIA \$ 12

Red or White Wine | Peach Vodka | Ginger Agave | Oranges | Strawberries | Sprite

RED WINE

ANCIANO- TEMPRANILLO

\$ 10/36

IL NIDO - MALBEC

\$ 11/40

SILK & SPICE - RED BLEND

\$ 11/40

SOTTANO - CABERNET SAUVIGNON

\$ 12/44

WHITE WINE

JULIA JAMES - CHARDONNAY

\$ 11/40

BOUSQUET - SAUVIGNON BLANC

\$ 11/40

ANCIANO - ROSE

\$ 10/36

HONORO VERA- BLEND

\$ 10/36

NEBEL - RIESLING

\$ 11/40

RAMON BILBAO - ALBARIÑO

\$ 12/44

SPARKLING

CAMPO VIEJO BRUT CAVA

\$ 12/44

ASK YOUR SERVER ABOUT OUR DAILY FEATURED FLIGHT OR BUILD YOUR OWN!