

TEQUILA BLANCO

SAUZA SILVER \$5

100% agave, blended, fresh agave flavor

ESPOLON BLANCO \$6

Double Gold Medal 2011 / 100% blue agave

EL JIMADOR SILVER \$6

Gold Medal 2015 / Weber Blue Agave, very smooth

1800 SILVER \$7

100% Agave, clean smooth taste

CASAMIGOS BLANCO \$8

100% Blue Weber Agave

CORRALEJO BLANCO \$8

smooth, sweet agave

BLUE NECTAR SILVER \$8

intense pepper and spice notes, sweet butterscotch finish

DON JULIO BLANCO \$9

light in style with a hint of citrus

PATRON SILVER \$10

crisp clean flavors of citrus and oak

CASA NOBLE CRYSTAL \$10

smooth yet robust agave flavor

TEQUILA REPOSADO

MAESTRO DOBEL \$8

blended, aged 60 - 120 days

BLUE NECTAR REPOSADO \$9

smooth, with tastes of vanilla and pepper

HORNITOS REPOSADO \$6

sharp pepper, smooth and buttery finish

CABRITO REPOSADO \$6

aged in old American oak barrels

EL JIMADOR REPOSADO \$7

aged in oak barrels, smooth oak and vanilla

ESPOLON REPOSADO \$7

sweet, mild pepper

CORRALEJO REPOSADO \$10

pale straw color, pine needle and green olive with aromas of peppercorn

CASAMIGOS REPOSADO \$9

Double Gold Medal Winner 2014 / short aged in oak barrels

DON JULIO REPOSADO \$10

double distilled, tastes of pear, apple, and lemon

CASA NOBLE REPOSADO \$11

tastes of brown sugar, butterscotch, and black pepper

PATRON REPOSADO \$11

rich in flavor with hints of spice and sweet oak

TEQUILA ANEJO

SAUZA BLACK BARREL \$9

double aged in charred American oak barrels, sweet vanilla, toffee, peppercorn finish

EL JIMADOR ANEJO \$9

Double Gold Medal / tastes of cooked agave, cinnamon, and butter

CASAMIGOS ANEJO \$10

aged for 1 year, tastes of sweet roasted agave

CORRALEJO ANEJO \$12

hints of cocoa, vanilla, peppercorn, and vanilla

PAQUI ANEJO \$12

smooth oak and peppercorn

PATRON ANEJO \$12

tastes of fresh grapefruit, orange, and spearmint

DON JULIO ANEJO \$12

Double Gold Winner / rich smokey oak, agave finish

CASA NOBLE ANEJO \$12

Double Gold Medal / matured in French white oak barrels for 2 years

MARGARITAS

HOUSE MARGARITA \$6

house tequila, triple sec, lime

CORONA-RITA \$8

house tequila, triple sec, lime, 7 oz Corona

ANCHO RITA \$7

ancho chili liqueur, house tequila, agave syrup, lime

AZUL COCO RITA \$7

malibu coconut rum, blue curacao, sauza gold

EL PRESIDENTE \$9

1800 silver, brandy, grand marnier, simple syrup, lime

EL NINO \$8

Cabrito Reposado, cointreau, orange juice, seltzer

GREEN IGUANA \$7

house margarita with melon liqueur

FROZEN DRINKS AND COCKTAILS

PINA COLADA \$6

frozen or on the rocks, pineapple, coconut cream, light rum

STRAWBERRY DAIQUIRI \$6

strawberries, light rum, simple syrup, lime

MOJITO \$7

mint, lime, simple syrup, light rum, seltzer

MEXICAN MULE \$7

Sauza Hornitos, lime, reeds ginger beer

ANCHO BLOODY MARIA \$8

ancho chili liqueur, house mixed spiced tomato, hornitos reposado, lime

BEER

BOTTLE BEER

CORONA \$5

NEGRA MODELO \$5

TECATE \$4

PACIFICO \$6

DOS XX AMBER \$5

BUD LIGHT \$4

MICHELOB ULTRA \$4

ON DRAFT

CORONA LIGHT \$5

DOS XX \$5

CORONITA BUCKET \$10

five 7 oz coronas

WINE

VINHO VERDE 6 / 19

Gazela - Portugal

SAUVIGNON BLANC 7 / 21

Haras Pirque - Chile

ALBARINO 7 / 21

Ramon Bilboa - Spain

MALBEC \$6

Trapiche - Argentina

CABERNET SAUVIGNON 7 / 21

Emiliana - Chile

PINOT NOIR \$7

Mark West - California