

BEER & WINE

TAP BEERS

7

Negra Modelo | Dos Equis Amber |
Pacífico Lager | Lagunitas IPA

BOTTLED BEER

6.5

Corona | Modelo Oro | Modelo Especial |
Bohemia Clara | Dos Equis Lager | Coors
Light | Heineken 0.0 N/A

BOTTLED CRAFT BEER & SELTZER

7.5

Ballast Point Sculpin IPA | Firestone 805
Blonde Ale | Cali Squeeze Blood Orange
Hefeweizen | Brewery X Huckleberry Seltzer

WHITE WINE

GLASS/BOTTLE

CAVA, PERE VENTURA, SPAIN

12 / 40

RIESLING, BEX, CENTRAL COAST, CALIFORNIA

10 / 35

PINOT GRIGIO, BARONE FINI, ITALY

11 / 39

SAUVIGNON BLANC, NOBILO,
MARLBOROUGH, NEW ZEALAND

12 / 42

CHARDONNAY, STERLING VINTNERS
COLLECTION, CALIFORNIA

13 / 46

CHARDONNAY, KENWOOD YALUPA, SONOMA

14 / 49

RED WINE

GLASS/BOTTLE

PINOT NOIR, BOGLE, CALIFORNIA

10 / 35

TEMPRANILLO, MONTANA, SPAIN

14 / 49

MALBEC, LLAMA "OLD VINE", ARGENTINA

13 / 46

ZINFANDEL, JOEL GOTT, CENTRAL COAST

11 / 39

MERLOT, CASILLERO DEL DIABLO, CHILE

11 / 39

CABERNET, ANGELINE WHITE LABEL,
CALIFORNIA

12 / 42

CABERNET, BOGLE, CALIFORNIA

10 / 35

TEQUILA &

MEZCAL FLIGHTS

GRAN CENTENARIO TEQUILA

20

BLANCO

Aromas of lime, citrus and pear, an herbal note with a spicy pepper hint balanced with an agave aroma and underlying earthy tone

REPOSADO

Hint of caramel and fresh herbal notes, smooth but offers a burst of spicy cinnamon and pepper, vibrant orange peel and thyme flavor

ANJEO

Smoky, smooth, and weighty, reminiscent of a pecan with cinnamon and caramel

CORRALEJO TEQUILA

25

BLANCO

Highly smooth with a fresh citrus zing that finishes with warm spice and a hint of cocoa

REPOSADO

Complex and smoky with hints of cinnamon, nutmeg, dark chocolate, and vanilla

ANJEO

Notes of orange spice and red pepper with milk chocolate and vanilla for a smooth finish

CASAMIGOS TEQUILA

28

BLANCO

Hints of citrus, sweet agave. Fruit forward, vanilla and grapefruit notes

REPOSADO

Aroma of caramel and hints of cocoa, spicy oak, touch of sweet agave

ANJEO

Soft caramel, vanilla notes, balance of blue agave, hints of spice and barrel oak

BOZAL MEZCAL

32

ESPADIN BARRIL MEXICANO

Nose of roast maguey, with vanilla and pear, a creamy almond, apple, coffee, pineapple palate and a long sweet smoky orange finish

TOBASICHE

Nose of fruit aromatics, honey, vanilla and roasted agave; palate offers ginger, cinnamon, burnt sandalwood, with a long, soft finish

CUISCHE

Light nose with lots of tropical fruit on the tongue, spicy and woody with a dry finish

TEQUILA, MEZCAL AND SOTOL

**OUR LIST FEATURES OVER 60 PREMIUM
100% BLUE AGAVE TEQUILA**

1800, 400 CONEJOS MEZCAL, ARETTE, ASOMBROSO,
ASOMBROSO LA ROSA, CASAMIGOS, CAZADORES,
CLASE AZUL, CORRALEJO, DON FULANO, DON JULIO,
DON JULIO 1942, EL TESORO, EL TEQUILENO,
EL TEQUILENO CRISTALINO, FORTALEZZA, GRAN CENTENARIO,
GRAN CENTENARIO CRISTALINO, HERRADURA,
HERRADURA SELECCION SUPREMA, ILLEGAL ANEJO - MEZCAL,
ILLEGAL JOVAN - MEZCAL, ILLEGAL REPOSADO - MEZCAL,
LALO, MADRE MEZCAL ESAMBLE, MADRE MEZCAL ESPADIN,
MAESTRO DOBEL, PATRON, SAUZA HORNITOS, SIETE LEGUAS,
SOTOL POR SIEMPRE, TRES GENERACIONES,
TROMBA, TROMBA EXTRA ANEJO

TEQUILA FLIGHTS

Ask Your Server For Today's

Featured Selections and Price List

HOMEMADE BEVERAGES

MANGO OR HIBISCUS LEMONADE	6
FRESH-SQUEEZED LEMONADE	5
HIBISCUS ICED TEA	5

VIRGIN COCKTAILS

CLASSIC MARGARITA	7
Fresh lemon and lime juices, organic agave nectar	
MANGO MARGARITA	7
Fresh lemon and lime juices, organic agave nectar, mango puree	
STRAWBERRY MARGARITA	7
Fresh lemon and lime juices, organic agave nectar, strawberries	
MOJITO (NOT FROZEN)	7
Fresh lime and muddled mint, sugar cane, splash of soda	