

# Happy Hour

**MON-FRI 12PM-6PM**

## **\$5 MARGARITA CLASSICO**

Casazul Tequila, Lime, Agave, Salt Rim

## **\$10 BARTENDERS SPECIAL**

**\$1 OFF ALL BEERS**

**\$2 OFF GLASSES OF WINE**

## **\$9 MULES**

Lime, Simple. Fever Tree Premium Ginger

Beer, and choice of:

Casazul Tequila

400 Conejos Espadin Mezcal

Barsol Quebranta Pisco

Singani63

## **\$9 ...Y COCA COLA**

Choice of:

Bacardi Superior Rum

Jose Cuervo Tradicional Plata

Soul Cachaça

Fernet-Branca

Viejo Tonel Italia Pisco

## **\$6 GUACAMOLE**

## **\$6 NACHOS**

Pickled Jalapeños, Cotija Cheese, Pico de Gallo, Guajillo Crema / Veg

## **\$7 SOPE**

Refried Beans, Cotija Cheese,  
Chimichurri Slaw and choice of:

Pork

Chicken

Vegetarian

## **\$4 MINI CHIPS & SALSA**

Chips and Choice of One:

Roasted Red

Tomatillo Green

Pico de Gallo

Refried Bean Dip

## **\$7 MINI COCONUT CEVICHE**

Fresh Coconut, Apples, Cucumber, Mango Red Onion, Fresno Chile, Radish,  
Cilantro, Coconut Milk, Lime

## **\$10 MINI COCTEL**

Tiger Shrimp, White Shrimp, Baby Shrimp, Avocado, Red Onion, Cucumber,  
Pico de Gallo, Cilantro, Seasoned Tomato Sauce

## **\$5 CARMALIZED PLATAIN EMPANADA**

Platain, Cinnamon, Sugar, Dulce de Leche, Walnuts, Whipped Cream

# Mezcla

## House Cocktails

<b>MEZCLA MARGARITA</b>	<b>13</b>	<b>SPICY MARGARITA</b>	<b>14</b>
Octavio Reposado Tequila, Agavero Orange, House Sour, Lime, Agave, Citrus Sugar Salt Rim		Choice of: Tanteo Chipotle, Jalapeño, or Habanero infused Tequila, Lime, Agave, Tajin Rim	
<b>AGITADA</b>	<b>14</b>	<b>ROOTINI</b>	<b>16</b>
Soul Cachaça, 1800 Coconut Tequila, Coconut Creme Rum, Passionfruit, Lime		La Venanosa Tabernas Raicilla, Dry Vermouth, House Orange Bitters	
<b>GUADALAJARA SOUR</b>	<b>15</b>	<b>SPOONING LEADS TO...</b>	<b>16</b>
Gran Centenario Añejo Tequila, Lime, Agave, Egg White, House Sangria float		Los Magos Sotol, Casazul Tequila, Lime, Pineapple, Simple	
<b>GUAYABA PICANTE</b>	<b>16</b>	<b>SANGRIA</b>	<b>12</b>
Casazul Silver Tequila, Poblano infused 400 Conejos Espadín Mezcal, Guava, Lime, Mint, Smoked Chili Bitters, Tajin Sugar Salt Rim		Malbec, Pisco, Agavero, Allspice Dram, OJ, Lime, House Sour	
<b>QUIMERA</b>	<b>17</b>	<b>CLERICO</b>	<b>12</b>
Crevente Espadín Mezcal, Agave, House Orange Bitters		Chardonnay, Pineapple Liqueur, Pineapple, Guava, Lime, House Sour	

## Classic Cocktails

<b>MARGARITA CLASSICO</b>	<b>10</b>	<b>PISCO SOUR</b>	<b>14</b>
Casazul Tequila, Lime, Agave, Salt Rim		Barsol Quebranta Pisco, Lime, Simple, Egg White, Angostura Bitters	
<b>PALOMA</b>	<b>11</b>	<b>SINGANI SOUR</b>	<b>14</b>
Jose Cuervo Tradicional Plata, Lime, Simple, Fever-Tree Sparkling Pink Grapefruit <i>Sub 400 Conejos Espadín Mezcal</i>		Singani63, Lemon, Simple, Egg White, Angostura Bitters	
<b>MOJITO</b>	<b>11</b>	<b>CAIPIRINHA</b>	<b>11</b>
Cihuatán Jade 4 Year Rum, Lime, Simple, Mint, Fever-Tree Premium Club Soda		Soul Cachaça, Lime, Sugar <i>Sub Germana Aged Cachaça</i>	<b>12</b>
<b>DAIQURI</b>	<b>11</b>		
Panama Pacific 3 Year Rum, Lime, Simple			

## Cerveza

Sol Lager (Mexico)	<b>6</b>	Victoria Lager (Mexico)	<b>8</b>
Corona Premier (Mexico)	<b>7</b>	Modelo Especial Lager (Mexico)	<b>8</b>
Bohemia Pilsner (Mexico)	<b>8</b>	Modelo Negra Malted Lager (Mexico)	<b>8</b>
Indio Lager (Mexico)	<b>8</b>	Great Basin Cerveza Chilbeso (NV)	<b>9</b>
Cristal Lager (Peru)	<b>8</b>	Dogfish Head Citrus Squall Double Ale (DE)	<b>9</b>
Cusquena Malt Lager (Peru)	<b>8</b>	Mauai Brewing Pineapple Mana Wheat (HI)	<b>9</b>
Baja Brewing Escorpion Negra (Mexico):	<b>9</b>	TopoChico Strawberry Guava Hard Seltzer	<b>7</b>
Baja Brewing Por Favor IPA (Mexico):	<b>9</b>	Corona N/A	<b>7</b>

Make it a Michelada for \$3 more  
20% grat is added to parties 6 or more

# AGAVES

## BLANCO

CASAZUL PREMIUM	8
JOSE CUERVO TRADICIONAL PLATA	9
CASAZUL SILVER	13
SIEMPRE PLATA	14
MAESTRO DOBEL SILVER	14
123 ORGANIC BLANCO	16
CALIROSA ROSA BLANCO	16
TELSON BLANCO	18
KAH BLANCO	19
SIEMPRE VIVO	30

## REPOSADO

JOSE CUERVO TRADICIONAL	10
OCTOVIO	12
CORRALEJO	15
SIEMPRE	16
MAESTRO DOBEL	18
123 ORGANIC	19
CALIROSA	19
TELSON	20
KAH	22
CASA DEL SOL	23
KOMOS ROSA REPOSADO	30

## AÑEJO

JOSE CUERVO TRADICIONAL	12
GRAN CENTENARIO	13
1800	18
TELSON	22
SIEMPRE	22
123 ORGANIC	23
CASAZUL	23
CALIROSA AÑEJO	24
KAH	25
EL TESORO	26

## EXTRA AÑEJO

CASAZUL	32
KAH	36
LOBOS	43
MANDALA	48
JOSE CUERVO FAMILIA DE RESERVA	50
CASA DEL SOL RESERVA	60
123 ORGANIC DIABLITO	72

## CRISTALINO

JOSE CUERVO TRADICIONAL	12
MAESTRO DOBEL DIAMANTE	18
1800	20
GRAN CENTENARIO	25
MAESTRO DOBEL 50	39
CASAZUL ULTRA DU BLANC	41

## FLAVORED

MAKERS & FINDERS INFUSED JOSE	10
1800 COCONUT	10
TANTEO CHIPOTLE	15
TANTEO JALAPEÑO	15
TANTEO HABANERO	15
ROOSTER ROJO PINEAPPLE AÑEJO	16
MAESTRO DOBEL HUMITO	17
MAESTRO DOBEL PAVITO	19

## MEZCAL

400 CONEJOS ESPADIN	9
POBLANO INFUSED 400 CONEJOS	10
400 CONEJOS TOBALA	12
400 CONEJOS CUISHE	12
DERRUMBES SAN LUIS POTOSI	15
ALIPUS SANTA ANA DEL RIO	16
ALIPUS ST BALTAZAR	16
CREYENTE	16
ILEGAL MEZCAL REPOSADO	16
DERRUMBES ZACATECAS	21
MAL BIEN ALTO	22
DERRUMBES DURANGO	25
BOZAL TOBALA	33
ILEGAL MEZCAL AÑEJO	36
PLUMA NEGRA TEPEZTATE	38
FINDENCIO MADRICUISHE	45

## RAICILLA

LA VENENOSA TABERNAS	17
LA VENENOSA COSTA	30
LA VENENOSA SIERRA DEL TIGRE	43

*All spirit pours are 2 oz  
Make it a Margarita for \$3 more  
20% grat is added to parties 6 or more*

# AGAVES CON'T SUGAR CANES

## BACANORA

314 HUELLAS PLATA	16
PASCOLA RESERVA	21
RANCHO TEPUA LECHUGUILLA	40

## SOTOL\*

SOTOL POR SIEMPRE	13
LOS MAGOS	14

*\*Formerly an agave, reclassified as a succulent*

## GRAPES

## PISCO

BAR SOL QUEBRANTA	11
VIEJO TONAL ITALIA	12
VIÑAS DE ORO ACHOLADO	14

## SINGANI

SINGANI63	11
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## WINE

BY THE GLASS:

VIRGIN ORGANIC MALBEC (AR)	10/40
WAPISA PINOR NOIR (AR)	12/48
ALBAMAR CHARDONNAY (CHILE)	10/40
BABICH SAUVIGNON BLANC (NZ)	11/44
VEUVE CLICQUOT	125

SPLITS:

STELLA ROSA BLACK LUX	20
HEADSNAPPER PROSECCO	15
CHANDON (ARGENTINA)	23
JP CHENET ROSÉ	15
BOTTEGA ROSÉ GOLD	20
JP CHENET SAUVIGNON BLANC	15

## RUM

PANAMA PACIFIC 3 YEAR	8
CIHUATÁN JADE 4 YEAR	9
SHIPWRECK COCONUT CREME	10
CIHUATÁN INDIGO 8 YEAR	11
CIHUATÁN NAHUAL 11-14 YEAR	25
JOEL RICHARD 25 YEAR	39

## CACHAÇA

SOUL	10
GERMANA CAETANO AGED	11
AVUÃ AMBURANA	17
AVUÃ BÁLSAMO	18

## OTHERS

## LIQUEURS

AGWA DE BOLIVIA HERBAL	12
HUANA GUANABANA	13
KALANI COCONUT	13
XTA HONEY	14
XTABENTUN HONEY & ANISETTE	14

## TRAKAL

TRAKAL	12
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## OTHER SPIRITS

ANTAGONIC GIN (PERU)	10
FERNET-BRANCA	11
TITOS VODKA	9
BOMBAY SAPPHIRE GIN	11
GENTLEMAN JACK WHISKEY	11
GREY GOOSE VODKA	14
MACALLAN SINGLE MALT SCOTCH	26

## SIN ALCOHOL

Jarritos Assorted Flavors	5
TopoChico	5
Mexican Coke	7
Fever Tree Assorted Flavors	8

*All spirit pours are 2 oz*

*20% grat is added to parties of 6 or more*

# FLIGHTS

Please allow extra time for the flights to be assembled

## MEZCLA MAGUEY 25

Casazul Silver, 314 Huellas Bacanora, La Venenosa Tabernas, 400 Conejos Espadín

## MEZCLA TEQUILA 20

Telson Blanco (Highland), Maestro Dobel Silver (Lowland), Siempre Plata (Blend)

## MEZCLA MEZCAL 27

Alipus St. Baltazar, Bozal Tobala, Mal Bien Alto

<b>SIEMPRE</b>	<b>20</b>
Plata, Reposado, Añejo	
<b>1,2,3 ORGANIC</b>	<b>55</b>
Blanco, Reposado, Añejo, Diablito	
<b>JOSE CUERVO TRADICIONAL</b>	<b>16</b>
Plata, Reposado, Añejo, Cristalino	
<b>KAH</b>	<b>42</b>
Blanco, Reposado, Añejo, Extra Añejo	
<b>TANTEO</b>	<b>21</b>
Chipotle, Jalapeño, Habanero Infused Tequilas	
<b>AHUMADO</b>	<b>16</b>
Maestro Dobel Humito, 400 Conejos Espadín, Creyente	
<b>400 CONEJOS</b>	<b>12</b>
Espadín, Tobala, Cuishe	
<b>DERRUMBES MEZCAL</b>	<b>23</b>
San Luis Potosí, Zacatecas, Durango	
<b>CRISTALINO PRIMERO</b>	<b>20</b>
Jose Cuervo Tradicional, Maestro Dobel Diamante, 1800	
<b>CRISTALINO ULTRA</b>	<b>42</b>
Casazul Ultra du Blanc, Dobel 50, Gran Centenario	
<b>UVAS (PISCO &amp; SINGANI)</b>	<b>18</b>
Barsol Quebranta, Viejo Tonel Italia, Viñas de Oro Acholado, Singani63	
<b>CACHAÇA</b>	<b>20</b>
Soul, Germana Caetano, Avuã Amburana, Avuã Bálsamo	
<b>EXOTICO</b>	<b>30</b>
Trakal, Agwa de Bolivia, Illegal Mezcal Añejo, Sotol Por Siempre	
<b>DOLCE</b>	<b>20</b>
Xta, Huana, Kalani, Xtabentun	

All spirit pours are .75 oz  
20% grat is added to parties of 6 or more

# TERMS TO KNOW

**Tequila:** A spirit made from the Blue Weber Agave. It must be produced in one for 5 different regions in Mexico, but the majority comes from Jalisco.

**Pina:** The core of the agave after the leaves have been removed. It resembles a pineapple.

**Blanco/Plata/Silver:** Unaged usually, but can be aged less than 2 months.

**Reposado:** "Rested." Can be aged in oak barrels from 2-12 months. Mellows the flavor slightly.

**Añejo:** "Old." Aged 1-3 years in oak barrels. More dominant oak flavors.

**Extra Añejo:** "Extra Old." Aged 3 or more years in oak barrels. Similar profile to aged whiskeys. New style tequila as of 1995.

**Cristalino:** "Crystalline." An aged tequila that has been charcoal filtered to remove the color and harsh notes from the barrel. New style as of 2003.

**Mezcal:** An agave spirit that must come from one of 10 regions in Mexico. It must be 100% agave and can come from around 50 types of agaves. Piñas are roasted, typically giving the spirit a smokey flavor.

**Raicilla:** "Little root." An agave spirit from Jalisco. Spirits made from piñas were heavily taxed, so locals lied and said it was made from the root, giving it its name. Funky, dominant flavors.

**Bacanora:** A spirit made from the Agave Pacifica in the state of Sonora. Banned by the Sonoran government for almost 100 years, it became known as Mexican Moonshine.

**Pisco:** A grape brandy from one of 5 regions in Peru (also can come from Chile). Must be distilled once from wine and un-aged.

**Singani:** Bolivia's version of Pisco. Made from the Muscat of Alexandria grape, grown above 5,250 ft.

**Rum:** A spirit from anywhere made from sugarcane molasses or juice.

**Cachaça:** A spirit from Brazil made only of fresh sugarcane juice.

**Sotol:** A spirit made from the desert spoon succulent. Earthy, vegetal palate.