



## TEQUILA AND MEZCAL

We're proud to offer a wide variety of Tequila and Mezcal selections. Take a moment to browse through our descriptions and learn about the unique flavor profiles behind each one, as well as our craft offerings made in small distilleries. Our selections are presented by region, which greatly influence the flavors you'll experience. Explore our menu—or ask for a recommendation—and discover your favorite!

### LOS ALTOS (HIGHLANDS)

#### **Siete Leguas Anejo 12**

**Origin:** Atotonilco | **Agave Type:** Tequilana Weber Agave  
**Cooking:** Stone Oven | **Aging:** 24 Months/Ex-Bourbon Barrels  
**Tasting Notes:** Candy apple, spiced oak and bittersweet orange, with a very smoky finish

#### **Milagro "Select Barrel Reserve" Reposado 12**

**Origin:** Tepatitlan | **Agave Type:** Blue Weber Agave  
**Cooking:** Brick Oven | **Aging:** 10 Months/French Oak Barrels  
**Tasting Notes:** Vanilla, caramel, agave and earth, with a smooth spiced finish

#### **La Latilla 2015 Ocho Tequila Blanco 12**

**Origin:** Arandas | **Agave Type:** Varies Annually, Single Estate Harvest  
**Cooking:** Stone Oven | **Aging:** Unaged  
**Tasting Notes:** Earth, agave and floral notes, with a rounded finish

#### **Chamucos Reposado Especial 10**

**Origin:** Mazamitla | **Agave Type:** Blue Agave  
**Cooking:** Brick Oven | **Aging:** 7 Months/White Oak Barrels  
**Tasting Notes:** Smoked agave and spiced fruit, with a spiced vanilla finish

#### **Don Julio 1942 Anejo 23**

**Origin:** Atotonilco El Alto | **Agave Type:** 7+ Year Blue Agave  
**Cooking:** Brick Oven | **Aging:** 30 Months/Ex-Bourbon Barrel  
**Tasting Notes:** Butterscotch, vanilla, oak and pepper, with a smooth oak agave finish

---

### JALISCO MEXICO (TEQUILA VALLEY LOWLANDS)

#### **Fortaleza Reposado Tequila 12**

**Origin:** Tequila | **Agave Type:** Tequilana Weber Blue Agave  
**Cooking:** Brick Oven | **Aging:** 6–9 Months/Oak Barrels  
**Tasting Notes:** Agave, vanilla and spiced smoke, with a subtle anise finish

#### **Azunia Blanco Tequila 10**

**Origin:** Amatitan | **Agave Type:** Weber Blue Agave  
**Cooking:** Clay | **Aging:** Unaged  
**Tasting Notes:** Floral notes, agave and lemon pepper, with a long clean finish

#### **Partida Anejo Tequila 12**

**Origin:** Amatitan | **Agave Type:** Blue Agave  
**Cooking:** Stainless Steel Autoclave | **Aging:** Advanced 18 Months  
**Tasting Notes:** Floral honey, smoked butter, caramel and citrus, with a vanilla finish

#### **Herradura Ultra Anejo Tequila 12**

**Origin:** Amatitan | **Agave Type:** Blue Agave  
**Cooking:** Clay | **Aging:** 48 Months/Oak Barrels  
**Tasting Notes:** Smoked vanilla, sweet agave and caramel flavor, with an extremely smooth finish

---

### SINGLE VILLAGE SELECTION MEZCAL

#### **El Jologorio, Barril 22**

**Origin:** Santiago Matatlan, Oaxaca  
**Agave Type:** Barril  
**Cooking:** Volcanic Rock  
**Tasting Notes:** Fresh herbs, smoked spices, citrus and apple, with a smooth earthy finish

#### **Del Maguey, Chichicapa 15**

**Origin:** San Balthazar Chichicapa, Oaxaca  
**Agave Type:** Angustifolia Haw  
**Cooking:** Mesquite/Oak  
**Tasting Notes:** Complex citrus, mint and intense smoke, with a long smooth finish

#### **Del Maguey, San Jose Rio Minas 18**

**Origin:** San Jose Rio Minas, Oaxaca  
**Agave Type:** Angustifolia Haw  
**Cooking:** Oak/Tepehuaje  
**Tasting Notes:** Tropical fruit, pepper and smoked eucalyptus, with a refreshing finish



## COCKTAILS

Our cocktails are carefully crafted with exceptional spirits, fresh-squeezed juices and fruit purées to offer superior flavor and freshness. Our goal is to use locally sourced ingredients whenever possible, allowing you to experience regional flavors with every sip. Enjoy!

### MARGARITAS

#### **Classic 11.95**

Cuervo Tradicional Blanco, Combiere, agave syrup and lime juice in a salt-rimmed glass

#### **Spicy 11.95**

Cuervo Tradicional Blanco, Ancho Reyes liqueur, prickly pear syrup, simple syrup, lime juice and sliced jalapeño in a cayenne chili, salt-rimmed glass

#### **Savory 11.95**

Cuervo Tradicional Blanco, Combiere, sliced green pepper, cilantro, agave syrup and lime juice

#### **Fruity 11.95**

Cuervo Tradicional Blanco, passion fruit syrup, mango syrup, orange juice and lime juice

#### **Citrusy 12.95**

Cuervo Tradicional Reposado, Giffard Pamplemousse liqueur, Combiere, pineapple syrup and lime juice

#### **Floral 11.95**

Cuervo Tradicional Blanco, St-Germain liqueur, lychee syrup, hibiscus syrup and lime juice

### SANGRIA

Available over ice or frozen; served in a 16oz margarita glass.

#### **White Sangria 8.95**

Crisp white wine, lychee purée, passion fruit syrup, lemon juice and pineapple juice

#### **Red Sangria 8.95**

Red wine, hibiscus syrup, passion fruit syrup, mango syrup, orange juice and lemon juice

### SIGNATURE COCKTAILS

#### **Rum-Spiked Horchata 8.95**

House Horchata and Myers Dark Rum, garnished with grated cinnamon

#### **Sparkling Mezcal 12.95**

Vida Del Maguey Mezcal, Villa Sandi Prosecco, lychee syrup and lime juice

#### **Tomatillo Mary 12.95**

St. George Green Chili Cilantro Vodka, house-roasted tomatillo mix, Cholula and lemon juice

#### **Mezcal Michelada 12.95**

Vida Del Maguey Mezcal, house Michelada base, tomato juice, lime juice and Four Peaks Sunbru Kölsch in a salt-rimmed glass

#### **Spicy Cilantro Moscow Mule 12.95**

Tito's Handmade Vodka, fire-roasted jalapeño, ginger beer and fresh cilantro

#### **Tres Amigos 12.95**

Three Amigos Tequila, Tres Leches and coffee liqueur, garnished with grated cinnamon

### WINES

#### **House (glass)**

Canyon Road Pinot Grigio, Modesto, CA 7  
Canyon Road Chardonnay, Modesto, CA 7  
Canyon Road Merlot, Modesto, CA 7  
Canyon Road Cabernet Sauvignon, Modesto, CA 7

#### **Red (glass/bottle)**

Estancia Pinot Noir, Monterey, CA 13/55  
Columbia Crest Merlot, Paterson, WA 12/50  
William Hill Central Coast Cabernet Sauvignon, Napa, CA 12/50

#### **Red on Draft (glass)**

A to Z Wineworks Pinot Noir, Willamette, OR 13  
Matchbook Tempranillo, Dunnigan Hills, CA 11  
Recuerdo Malbec, Argentina 13

#### **White (glass/bottle)**

Beringer White Zinfandel 8/35  
Kendall-Jackson Vintner's Reserve Chardonnay 13/55  
Chateau Ste. Michelle Riesling 9/40  
Pine Ridge Chenin Blanc - Viognier, Napa, CA 13/55  
Terlato Family Vineyards Pinot Grigio, Italy 14/65  
Meiomi Rosé, San Francisco, CA 14/65  
Villa Sandi Prosecco, Veneto, Italy 18 Split Bottle

### BEERS

#### **Bottles**

Bud Light 5 | Budweiser 5 | Coors Light 5 | Miller Lite 5 | Angry Orchard Crisp Apple Cider 6  
Blue Moon 6 | Corona 6 | Corona Light 6 | Dos Equis Amber 6 | Dos Equis Lager 6  
Goose Island Seasonal 6 | Heineken 6 | Leinenkugel Seasonal 6 | Modelo 6 | Modelo Especial 6  
Model Negro 6 | Sam Adams Boston Lager 6 | Stella Artois 6 | Left Hand Milk Stout Nitro 7  
Sonoran White Chocolate Ale 7

#### **Cans**

Papago Orange Blossom 6 | SanTan Mr. Pineapple 6 | SanTan Sunbru Kölsch 6