



## TEQUILA

Tequila is made by distilling the fermented juice of agave plants. It is descended from pulque, a favorite alcoholic drink of Aztecs and other Indian tribes. Agave (taken from the Greek meaning magnificent), a pre-historic plant, is a spicy leafed member of the LILY family. It is not a cactus! By Mexican law, tequila is produced from blue agave only, one of Mexico's hundreds of varieties of agave.

Mezcal on the other hand, can be made from other species of agave. Tequila is a specific type of mezcal. All tequila is mezcal, but not all mezcal is tequila. Tequila is produced in specifically, designated regions of Mexico, most notably Jalisco. The more elaborate bottled tequila sometime contains a "worm", a caterpillar-like bug that's bores into the plant. The survival of its body, intact, is said to be a sign of the spirit's high alcohol content.

### Silver or Blanco

Colorless tequilas that are matured for only a few weeks

### Reposado

Matured in oak casks, often from Kentucky bourbon distillers for up to 6 months

### Añejo

Matured in oak casks, often from Kentucky bourbon distillers, for at least a year

### Extra Añejo

Matured in oak casks, often from Kentucky bourbon distillers, for at least 3 years and occasionally 8-10 years

# LEVELS

## Level 1

Your choice of our House Silver or Gold Tequila,  
**Shot \$5.50 Margarita \$8.50**

## Level 2

El Jimador Blanco or Repo., Jose Cuervo Silver,  
Sauza Silver or Gold, Tarantula Azul  
**Shot \$6.25 Margarita \$9.25**

## Level 3

Jose Cuervo Gold or Traditional, Siete Leguas  
Blanco, Sauza Signature Blue Silver or Repo,  
Monte Alban  
**Shot \$7.50 Margarita \$10.25**

## Level 4

El Jimador Anejo, Hornitos Black Barrel, Hornitos  
Plata or Repo., Sauza 901 Silver, Siete Leguas  
Repo.  
**Shot \$8.75 Margarita \$11**

## Level 5

Cabo Wabo Blanco, Casa Noble Crystal, Corralejo  
Silver or Repo., Cazadores Blanco or Repo.,  
Espolon Blanco or Repo., Hornitos Anejo, Los  
Vecinos Mezcal Espadin, Mi Campo Blanco or  
Repo., Maestro Dobel Silver or Repo, Milagro  
Silver, Siete Leguas Anejo, 1800 Silver, Repo,  
Xicaru Mezcal  
**Shot \$9.25 Margarita \$11.75**

## Level 6

Avion Silver, Casa Noble Joven or Repo., Cenote  
Blanco, Don Eduardo Silver or Repo., El Tesoro  
Platinum, Gran Centenario Silver or Repo.,  
Herradura Silver, Milagro, Repo, Tanteo Jalapeno,  
1800 coconut, Tres Generations Plata  
**Shot \$9.75 Margarita \$13**

**Flavors Available:** Strawberry, Peach, Raspberry, Mango, Watermelon, Guava, Passion Fruit, Tamarindo, fresh lime, jalapenos, per \$1.50 each.

**Upgrade:** Patrón Citrónge, Grand Marnier, Cointreau, Chambord, Midori, Blue Curacao, Disaronno Amaretto • Add one for \$2.00 each.

## Level 7

Casamigos Blanco, Casamigos Mezcal, Cabo Wabo  
Repo., Cazadores Anejo, Cenote Repo., Corralejo  
Anejo, Corralejo 99,000 Horas, Corzo Silver or  
Repo, Don Eduardo Anejo, Don Julio Blanco, El  
Tesoro Repo, Espolon Anejo, Herradura Repo.,  
Milagro Anejo, Patron Silver, Tres Generations  
Repo., 1800 Anejo  
**Shot \$10.75 Margarita \$14.25**

## Level 8

Avion Reposado, Cabo Wabo Anejo, Casa Noble  
Anejo, Casamigos Repo., Cenote Anejo, Corzo  
Anejo, Don Julio Repo, El Tesoro Anejo, Herradura  
Anejo, Herradura Ultra, Mexcalero Mezcal, Patron  
Repo., Roca Patron Silver, Tres Generations Anejo  
**Shot \$11.75 Margarita \$14.75**

## Level 9

Avion Anejo, Casa Noble Single Barrel, Casamigos  
Anejo, Don Julio Anejo, Espolon Extra Anejo,  
Herradura Coleccion de la Casa (Cognac Finish,  
Scotch Finish) Patron Anejo, Roca Patron Repo.  
**Shot \$13.25 Margarita \$16**

## Level 10

Corralejo 1821, Don Julio 1942 Anejo, Jose Cuervo  
Reserva, Gran Patron Platinum, Gran Patron  
Smokey, Patron Estate Release, Patron Extra  
Anejo, Pierde Almas Pechuga Mezcal, Roca Patron  
Anejo  
**Shot \$22.50 Margarita \$27.50**

## Level 11

Gran Patron Piedra, Herradura Seleccion Supreme  
**Shot \$45.00 Margarita \$49.50**

## Level 12

Gran Patron Burdeos Anejo  
**Shot \$65.00 Margarita \$69.50**

# SPECIALTY MARGARITAS

## **Big Blue \$14**

Tequila, Blue Curacao, Triple Sec, lime juice, our signature margarita mix

## **Pineapple Coconut Margarita \$14.75**

1800 Coconut Tequila, Pineapple Juice, Pina Colada nectar, Triple Sec and orange liquor, lime juice

## **El Diablo Margarita \$14**

Tanteo Jalapeño Tequila & Fresh Jalapeño, Triple Sec, orange liquor, lime juice, our signature margarita mix

## **Corona-Rita \$14.75**

Hornitos Reposado Tequila, Triple Sec and orange liquor, lime juice, our signature margarita mix, An Ice Cold Corona

## **Berry Rita \$14**

Hornitos Silver Tequila, Cranberry Juice with a Chambord Float, Triple Sec, lime juice

## **Skinny Margarita \$14.75**

Casa Noble Silver Tequila, Cointreau, Fresh Lime juice & a Splash of Club Soda, Agave Nectar

## **Blashed Margarita \$ 14.25**

Hornitos Silver Tequila, Triple Sec, Orange Liquor, Lime Juice, Strawberry & Guava Nectar

## **Pom Margarita \$14**

El Tesoro Tequila, Pomagrane liquor, Triple Sec, Lime Juice

## **Perfect Margarita \$14.75**

Patrón Silver Tequila, Triple Sec, orange liquor, Cranberry Juice, lime juice

## **Mariachi Margarita \$14.50**

Mi Campo Reposado, Home make Tamarindo Nectar, Lime Juice, Triple sec, orange liquor

## **Spicy Cucumberita \$14.25**

Tanteo Jalapeño Tequila, Triple Sec, Orange Liquor Fresh Cucumber and Jalapeno & Lime Juice our signature margarita mix

## **Mezca Rita \$14.25**

Los Vecinos Espadin Mezcal, Pineapple Juice, Agave Nectar, Fresh Lime juice, Triple Sec, Orange Liquor,

## **La Diablita \$14.50**

Xicaru Mezcal, Cointreau, Triple Sec, Fresh Jalapeno, lime juice & a Splash Of Mango Nectar

## **Broken Heart \$ 14.75**

Hornitos Reposado Tequila, St Elder Flower, Fresh Lime Juice, Patron Citrónge, Muddled Raspberries & Grapes

**All Margaritas are (16oz) Served on the rocks, up or frozen**

# Signature Cocktails

## **Tequila Sunrise \$10**

El Jimador Blanco Tequila, Orange Juice, Granadine

## **Ultimate Paloma \$11.95**

Herradura Silver Tequila, Squirt, Fresh Lime Juice, Fresh Orange Juice, Sea Salt

## **Dirty Martini \$11**

Grey Goose Vodka, Dry Vermouth & Olive Juice (Add Jalapenos **\$1.50**)

## **Hurricane \$10**

Bacardi Pineapple Fusion, Bacardi Oakheart, Disaronno Amaretto, Oj, Pineapple Juice & Grenadine

## **Classic Mojito \$10**

Bacardi Superior, Muddled Mint, Fresh Lime Juice, Simple Syrup & Club Soda (Add Flavor **\$1.50**)

## **Mexican Mojito \$12**

Patrón Silver Tequila, Muddled Mint, Sugar, Fresh Lime Juice, Topped With Club Soda

## **Loco Coco Mojito \$11.75**

1800 Coconut Tequila, Muddled Mint, Fresh Lime Juice, Club Soda, Pineapple Juice, Coconut Nectar

## **Coco Beach \$8.99**

Bacardi Coconut, Cranberry Juice & Oj

## **Bikini-Tini \$9.75**

Deep Eddy Gluten Free Vodka, Bacardi Coconut, Pineapple Juice & Oj

## **Alabama Slammer \$9.50**

Effen Black Cherry Vodka, Dekuyper Sloe Gin, Disaronno Amaretto, Oj & Sour Mix

## **Long Island Iced Tea \$10.50**

Gold Tequila, Dry Gin, Vodka, Rum, Triple Sec, Coke, Sour Mix

## **Mango Fusion \$8.99**

Bacardi Mango Fusion, Dekuyper Triple Sec, Sprite & Oj

## **Berry Lemonade \$9.50**

Stoli Razberi, Chambord, Club Soda & Lemonade

## **Bellatini \$10.99**

Stoli Razberi, Dekuyper Triple Sec, Lime Juice, Cranberry Juice & Pineapple Juice

## **El Toro \$12.50**

Red Bull & Hennessy

# Beer

## **Mexican \$4.75**

Bohemia - Corona - Corona Light - Corona Familia - Corona Premier  
Dos Equis Lager - Dos Equis Amber - Modelo Especial - Negra Modelo - Pacifico - Sol - Tecate -  
Victoria

## **Domestic \$4.25**

Bud - Bud Light - Bud Light Lime - Coors Light - Michelob Ultra – Miller Lite  
Sam Adam's Lager - Sam Adam's Light

## **Imported \$5.00**

Amstel Light – Heineken – Heineken Light - Heineken 0.0 - Newcastle Brown Ale Stella Artois -  
Guinness

## **Draft 16oz \$4.25 - 23oz \$6.50**

Bud Light

## **Premium Draft 16oz \$5.50 - 23oz \$7.50**

603 White Peaks IPA - Blue Moon - Corona Premier - Dos Equis Amber - Dos Equis Lager  
Harpoon IPA – Modelo Especial - Negra Modelo - Pacifico - Sam Adams Seasonal Switchback Ale

## **Michelada (Beer Cocktail) 23oz \$9.25**

Beer, Tomato Juice, Lime, Spicy Sauce & Special Homemade Bloody Mary Mix

# Wine

## **Woodbridge by Robert Mondavi \$8.50**

Pinot Grigio - White Zinfandel - Sauvignon Blanc - Chardonnay Pinot Noir - Merlot -  
Cabernet Sauvignon

# Specialty Wines

**Chloe Pinot Grigio, Italy \$9.50**

**Bluefeld Riesling, Germany \$9.50**

**Kim Crawford Sauvignon Blanc, New Zealand \$10**

**St. Francis Chardonnay, California \$9.50**

**Rebanada De Vida Rose, Spain \$8.50**

**Meiomi Pinot Noir, California \$12**

**Crios Malbec, Argentina \$9.50**

**Pendulum Cabernet Sauvignon, Washington \$10.**

**Red or White Sangria Glass \$ 9.75 - ½ Liter \$17 - 1Liter \$32**

# After Dinner Drinks

## **Italian Coffee \$6.75**

Disaronno Amaretto, Coffee & Milk

## **Mexican Coffee \$8**

El Jimador Blanco Tequila, Kapali, Feeny's Irish Cream, Coffee & Whipped Cream

## **Café Coco \$7**

Bacardi Coconut, Amarula Cream Liqueur & Coffee

## **Espresso Tini \$9**

Rumchata, Patrón XO Cafe & Coffee

## **Strawberry Blonde \$9**

Tequila Rose Strawberry Cream, Dekuyper Triple Sec, Dekuyper Crème De Banana & Bacardi Oakheart

# Desserts

## **Churros \$5.99**

Fried Twisted Dough Topped With Sugar, Cinnamon & Honey

## **Flan \$6.99**

Vanilla Custard

## **Fried Ice Cream \$6.99**

Vanilla Ice Cream In A Corn Flaked Crust

## **Xango \$6.99**

Fried Cheesecake Chimichanga Topped With Caramel & Raspberry

## **Triple Chocolate Truffle \$6.99**

A Rich Chocolate Pastry Cream, Sandwiched Between Two Decadent Layers of Chocolate Frosting,

## **Apple Cinnamon Fried Ice Cream \$7.50**

Vanilla Ice Cream covered in a layer of Dried Apple & Caramel and Sugar Cinnamon