



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

Old Mexico Silver, Old Mexico Gold, Tarantula, Azul, Sauza Blanco, Jose Cuervo Silver

Shot \$4.50 Margarita \$7.50

Level 2

Sauza Gold, El Jimador Reposado, Sauza Conmemorativo, Exotico Blanco, Jose Cuervo Gold, Jose Cuervo Tradicional, Monte Alban

Mezcal **Shot \$5.25 Margarita \$7.95**

Level 3

Espolòn Blanco, 1800 Silver, 1800 Coconut, Hornitos Plata, Milagro Silver, Cazadores Blanco, De Le Muerte Mezcal

Shot \$5.75 Margarita \$8.95

Level 4

Corazón de Agave Blanco, Cazadores Reposado, Espolòn Reposado, 1800 Reposado, Hornitos Reposado

Shot \$6.25 Margarita \$9.50

Level 5

Herradura Silver, Casa Noble Crystal, Tres Generaciones Plata, Milagro Reposado, Corazón de Agave Añejo, 1800 Añejo, Tanteo Jalapeño

Shot \$8.50 Margarita \$10.25

Level 6

Patrón Silver, Avion Silver, Cabo Wabo Blanco, Don Julio Blanco, Corralejo Blanco, Herradura Reposado, Corralejo Reposado, Tres Generaciones Reposado, Gran Centenario Añejo, Milagro Añejo, Casamigos Blanco

Shot \$9.25 Margarita \$11.25

Level 7

Herradura Añejo, Avion Reposado, Cabo Wabo Reposado, Don Julio Reposado, Patrón Reposado, Tres Generaciones Añejo, Casamigos Reposado, El Tesoro Reposado, Illegal Mezcal

Shot \$9.95 Margarita \$12.25

Level 8

Patrón Añejo, Corzo Añejo, Avion Añejo, Don Julio Añejo, Cabo Wabo Añejo, Casamigos Añejo, El Tesoro Añejo, Casamigos Mezcal

Shot \$10.25 Margarita \$12.95

Level 9

Jose Cuervo Reserva, Don Julio 1942 Añejo

Shot \$25.50 Margarita \$27.50

Level 10

Gran Patrón Platinum

Shot \$40 Margarita \$45.25

Level 11

Herradura Seleccion Suprema

Shot \$45 Margarita \$49.50

Level 12

Patrón Burdeos

Shot \$65 Margarita \$69.50

Margaritas (16oz)

Served on the rocks, up or frozen

Flavors Available: Strawberry, Peach, Raspberry, Tamarindo, Pina Colada & Mango
One flavor add \$1 • Two flavors add \$2

Add: Patrón Citrónge (Orange, Pineapple, Lime), Grand Marnier, Cointreau, Chambord, Midori, Fresh Lime, Blue Curacao, DiSaronno Amaretto • Add one for \$1.50

El Rodeo Swirl Margarita

\$8.50

Specialty Margaritas

Pom Margarita \$13

Patrón Silver Tequila, pomegranate juice, triple sec & lime juice

Pineapple Coconut Margarita \$11

1800 Coconut Tequila & pineapple juice

Spicy Mango Marg \$13

Casamigos Blanco, muddled Jalepeño, mango juice, lime juice, Tajin sweet pepper & lime rim

Ultimate Patron Margarita \$13.25

Patrón Reposado, Patrón Citrónge, lime juice, agave

Berry Rita \$11

Hornitos Plata Tequila & cranberry juice with a Chambord float

Skinny Margarita \$11

Cazadores Blanco Tequila, triple sec, fresh lime juice & club soda

Razz-Rita \$12

Exotico Blanco & Chambord

Mexican Mimosa \$14

Exotico Blanco, sour mix, Orange Juice & side car of Martini & Rossi Prosecco

El Diablo Margarita \$13

Tanteo Jalepeño Tequila & Fresh jalepeño

Sangrita \$13

Exotico Blanco, sour, OJ & Sidecar of Riunite Lambrusco

Cadillac Margarita \$14

Casamigos Reposado Tequila, Grand Marnier & sour mix

Perfect Margarita \$13

Patrón Silver, Triple Sec, cranberry juice

Corona-Rita \$13

Exotico Blanco & an ice cold Corona

Drunken Smurf \$11

Hornitos Reposado, Blue curacao, sour

Signature Cocktails

Paloma \$8

Exotico Tequila & Squirt (lemon-lime soda)

Ultimate Paloma \$11.95

Patrón Silver Tequila & Squirt (lemon-lime soda)

Smoked Pineapple \$12

Sombra Mezcal, Patrón Citrónge Pineapple, lime juice, pineapple juice, Tajin Sweet pepper & Lime rim

Hurricane \$10.25

Cruzan Pineapple, BACARDÍ OakHeart, DiSaronno Amaretto, OJ, pineapple juice & grenadine

Classic or Mango Mojito \$9

BACARDÍ Superior or Cruzan Mango, muddled mint, lime, simple syrup & club soda

Mexican Mojito \$11.50

Patrón Silver Tequila, muddled mint, sugar & lime, topped with club soda

Loco Coco Mojito \$9

1800 Coconut Tequila, muddled mint, lime, club soda & pineapple juice

Coco Beach \$8.5

Cruzan Coconut, cranberry juice & OJ

Bikini-Tini \$9

ABSOLUT Vodka, MALIBU, pineapple juice & OJ

LPR \$8.75

BACARDÍ OakHeart, MALIBU, peach schnapps, cranberry & pineapple juices

Mango Fusion \$8

Cruzan Mango, triple sec, Sprite & OJ

Berry Lemonade \$8.50

Stoli Razberi, Chambord & club soda with lemonade

Pomegranate Cosmo \$11

EFFEN Blood orange, PAMA Liqueur, lime juice

Beer

Mexican \$4.50

Corona - Corona Light - Corona Familiar - Corona Premier
Dos Equis Lager - Dos Equis Amber - Modelo Especial
Negra Modelo - Pacifico - Tecate

Domestic \$3.75

Bud - Bud Light - Bud light lime - Coors Light
Michelob Ultra - Rolling Rock - Sam Light

Imported \$5

Amstel Light - Becks - Becks NA - Heineken
Heineken Light - Newcastle Brown Ale - Stella Artois

Draft 16oz \$4 - 23 oz \$6

Bud - Bud Light

Premium Draft 16oz \$4.50 - 23oz \$6.50

Dos Equis Amber - Harpoon IPA - Negra Modelo - Pacifico
Sam Adams Seasonal - Switchback Ale - Shock Top - Smuttynose IPA

Wine

Woodbridge by Robert Mondavi \$6

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

Specialty Wines

The Dreaming Tree Chardonnay, California \$8
Clos du Bois Pinot Noir, California \$8
Tapiche Malbec, Argentina \$7.50

Red Sangria

Glass \$ 8.50

After Dinner Drinks

Monte Cristo Coffee \$8

Patrón Citrónge Orange Liqueur, KAHLÚA, Coffee

Mexican Coffee \$8

Exotico Blanco, KAHLÚA, Baileys™ The Original Irish Cream Liqueur, coffee & whipped cream

Espresso Tini \$10

RumChata & Patrón XO Café

Salted Karamel Tini \$9

Stoli Salted Karamel & RumChata

Desserts

Churros \$4.75

Fried twisted dough topped with sugar, cinnamon & honey

Flan \$4.50

Vanilla custard

Fried Ice Cream \$5.75

Vanilla ice cream in a corn flaked crust

Xango \$5.75

Fried cheesecake chimichanga topped with caramel

Triple Chocolate Truffle \$5.75

A rich chocolate pastry cream, sandwiched between two decadent layers of chocolate frosting, garnished with Georgia pecans

New York Style Cheesecake \$5.75