



TEQUILA SHOTS

ALL TEQUILA IS AVAILABLE MIXED, ROCKS AND UP!

Blanco

Aged for less than 60 days

1800	8
Casamigos	12
Clase Azul	20
Don Julio	14
El Jimador	7.5
El Tesoro	12
Herradura	10
Mala Vida	12
Patrón	12
Teremana	9
Tres Agaves Organic	9
1800 Coconut	8
21 Seeds	10
• Cucumber Jalapeño	
• Grapefruit Hibiscus	
• Valencia Orange	
Tanteo- Jalapeño	10
Yave Mango	10

Joven

Blanco tequila blended with aged tequila

Libelula	7
Clase Azul	50

Reposado

Aged for two months to one year

1800	9
Casamigos	14
Clase Azul	25
Codigo	14
Don Julio	15
El Jimador	8.5
Herradura	11
Mala Vida	13
Padre Azul	16
Patrón	13
Teremana	10
Tres Agaves Organic	10

Mezcal

Agaves are cooked in earthen pits and distilled

Casamigos	14
Sombra	9
Xicaru	9

Añejo

Aged for one year to three years

1800	12
1942	35
Casamigos	15
Don Julio	16
El Jimador	9.5
El Tesoro	14
Herradura	12
Mala Vida	16
Patrón	14
Tres Agaves Organic	11

Extra Añejo

Aged for over three years

Mala Vida	30
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Cristalino

Aged tequila filtered for clarity and smoothness

Gran Coramino	12
Komos	19
Don Julio 70	16

Did you know

Don Julio 1942 is handcrafted in tribute to the year that Don Julio González began his tequila-making journey. **21 Seeds** is made in a female-led distillery and its tequila is infused with the juice of real fruits from Jalisco, Mexico. **Komos** is inspired by Greek wine-making techniques. **Patrón** has 0% additives and is cooked in brick ovens for best agave flavors. **Tres Agaves Organic Añejo** is aged for 18 months in re-purposed Kentucky Bourbon and Tennessee Whiskey barrels. **Xicaru** is the Zapotec word for beautiful. It's grandma's recipe for Mezcal, and is 100% Espadín from Matatlán, Oaxaca. **Gran Coramino** was created when Kevin Hart partnered with 11th Generation Tequilero to craft the perfect Cristalino. **El Jimador** means a type of farmer who harvests agave plants, primarily for the production of tequila, mezcal and other agave spirits. **Libelula** is made from 80% Blanco tequila and 20% Reposado tequila. **Mala Vida** is partially owned by Alex "The Animal" Gonzalez from the pop-rock band, Maná. **Teremana** turns 100% percent of its leftover agave fibers from production into natural compost, which serves as organic fertilizer for its agave fields. **Códigos'** 1530's name honors "Los Códigos," the old world codes and customs that shaped and still live on in Amatitán and the Los Bajos region to this day. **Sombra** is a carbon-neutral company whose sustainable farming practices use remainder agave fibers to build homes.

TEQUILA COCKTAILS

Black Diamond Margarita

Patrón Silver Tequila, Hennessy Cognac, exotic citrus juices, agave nectar. 16/19

Smokey Pineapple Mezcal

Casamigos Mezcal, pineapple juice, agave nectar, fresh lime juice. 16/19

Jalapeño Margarita

Tanteo Jalapeño Tequila, agave nectar, lime. Garnished with fresh jalapeños. 13/16

Dos Patrónes

Patron Silver Tequila, Patron Citronge liqueur, sweet and sour, fresh-squeezed orange juice. 16/19

Mexican Mojito

A Mexican touch on the Mojito. Served with fresh mint and mini bottle of El Jimador Reposado Tequila. 8

Cadillac Margarita

El Jimador Reposado Tequila, triple sec, sweet and sour, side shot of Contreau Noir. 12/15

Spiced Passion

Tanteo Jalapeño Tequila, Chinola Liqueur, sour mix, pineapple juice and coconut water. Garnished with a lime. 13

Jaliscan Mint

Tres Agaves Organic Reposado Tequila, triple sec, sour mix, mint leaves. Garnished with a lime. 11.5

Smoked Pear

El Jimador Reposado Tequila, Xicaru SLV Mezcal and prickly pear with sour mix. Garnished with a lime. 11

El Painkiller

21 Seeds Valencia Orange Tequila, coconut purée, pineapple juice, orange juice, coconut water. Garnished with an orange. 13

Strawberry Basil Margarita

El Jimador Reposado Tequila, St. George Basil, and Strawberry puree and sour mix. Garnished with a lime. 11.5

Penicillin Highball

Xicaru SLV Mezcal, real ginger purée, sour mix, ginger beer. Garnished with a lime. 11.5

Hart Highball

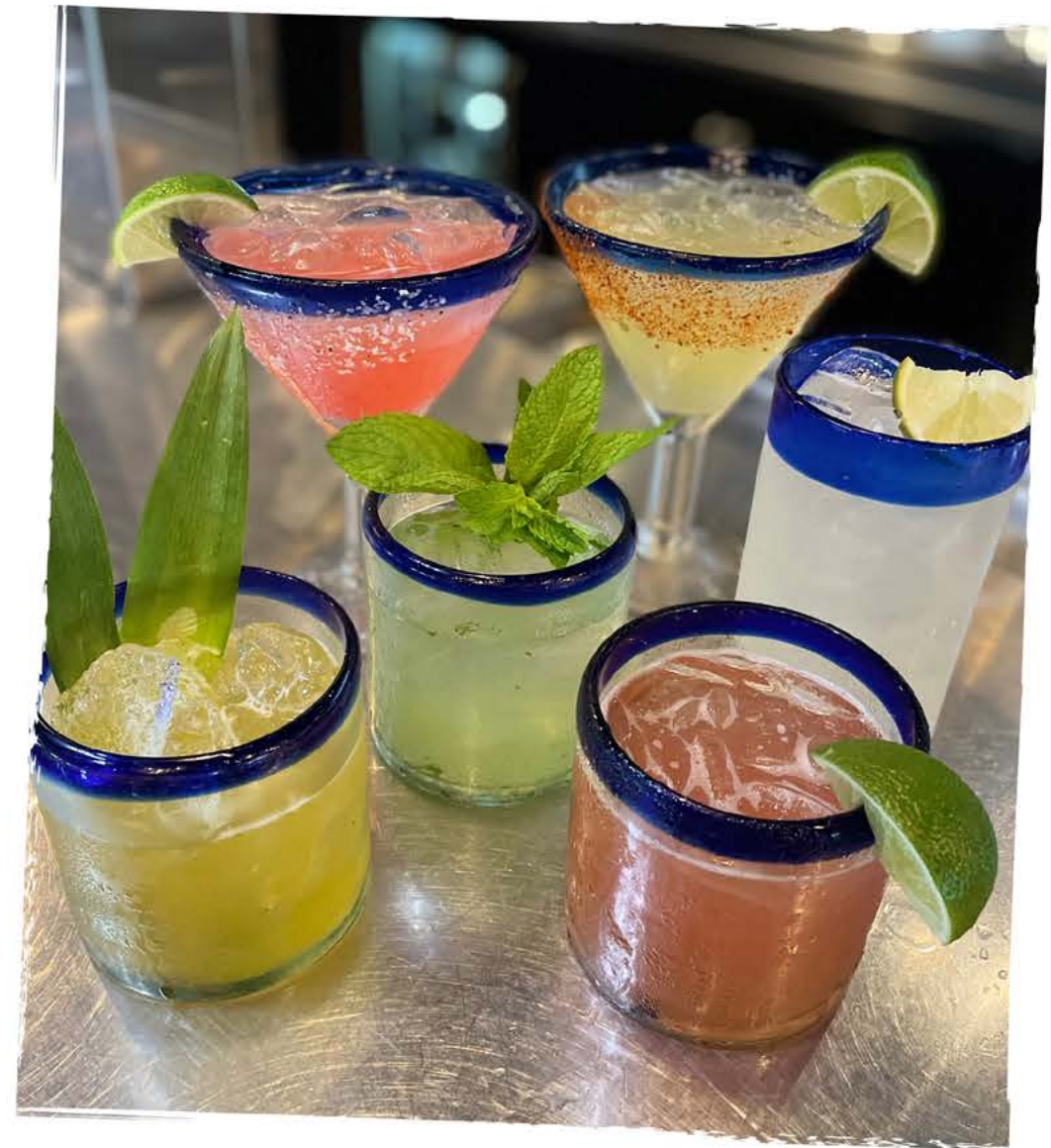
Grand Cormino Cristalino and Cointreau liqueur with lime juice, coconut water and club soda. Garnished with a pineapple leaf. 13

El Dulce

Don Julio Anejo Tequila, Nola coffee liqueur and hazelnut syrup with coconut milk. Garnished with a cherry. 16

El Baja Rita

Yave Mango Tequila, Chinola Liqueur, vanilla syrup, sour mix. Garnished with a pineapple leaf. 14



TEQUILA FLIGHTS

1800 15

Casamigos 20

Cristalino 22

Clase Azul 50

Don Julio 20

Herradura 15

Mala Vida 25

Patrón 18