Specialty Drinks

La Traditional: Traditional margarita served with fresh squeezed lime juice, silver tequila & patron citronage
Rocks: 6 Straight up: 9

La Suprema: Reposado tequila, fresh squeezed lime juice & patron citronage
Rocks: 8 Straight up: 11

El Pepino: A cool and spicy drink made with silver tequila, fresh squeezed lime juice, muddled cucumber & patron citronage. Garnished with sliced jalapeno
Rocks: 6 Straight up: 9

Blood Orange: Silver tequila, fresh squeezed lime juice, patron citronage & blood orange juice
Rocks: 7 Straight up: 10

Habanero Watermelon: Sweet and spicy margarita. Fresh muddled watermelon and habanero with silver tequila, fresh squeezed lime juice & patron citronage
Rocks: 7 Straight up: 10

POM-blueberry: Fresh squeezed lime juice, muddled blueberries, silver tequila, POM juice & patron citronage
Rocks: 6 Straight up: 9

Piñarita: Muddled grilled pineapple, fresh squeezed lime juice & reposado tequila
Rocks: 7 Straight up: 10

Prickly Pear: Fresh squeezed lime juice, silver tequila, patron citronage & prickly pear juice
Rocks: 7 Straight up: 10

Ramorita: Fresh muddled strawberries, fresh squeezed lime juice, silver tequila & patron citronage. Garnished with sliced jalapenos
Rocks: 6 Straight up: 9

Mariposa: Reposado tequila, fresh lime juice, patron citronage. Muddled with fresh orange slices & blackberries
Rocks: 10

Vino Rojo

	GLS	BTL
Chianti Clasico Reserva, Tuscany, Italy, 2009	8	30
Malbec, La Posta, Mendoza, Argentina, 2009	8	30
Pinot Noir, Bridlewood, CA, 2011	7	25
Cabernet Sauvignon, Marques de Casa, Chile	7	25
Carmenere, Natura Organic, Chile 2011	7	25
Tempranillo/Syrah blend, 2 Copas, Spain, 2011	7	25
Cotes De Rhone, Griveliere, France, 2011	8	30

Vino Blanco

Vinho Verde, Gateway, Portugal, 2011	7	25
Chardonnay, Bodini, Mendoza Argentina, 2011	8	30
Albarino, Don Olegano, Spain, 2009	8	30
Pinot Grigio, San Angelo, Tuscany, Italy, 2011	7	25
Sauvignon Blanc, Gran Reserva, Italy, 2011	8	30
Presecco, Maschio, Italy, NV	7	25

Cerveza

Draft: XX amber, XX lager, Pacifico, Negra Modelo, Bud Lt. Coors Lt., Smutty Nose (seasonal), Red Hook IPA**… 5**
Bottle: Corona, Corona Lt., Sam (seasonal), Modelo Special, Michelob Ultra, Bud, Miller Lt., Odoul's Amber **… 5**

Tequila Flights

Three – ½ oz. Shots of tequila-silver, reposado&anejo with our house made sangrita.

Herradura: 17
Centenario: 19
Diamante del Cielo: 18
Cabo Wabo: 17
Asombroso: 19
Casa Noble Organic: 28
Milagro: 17
Don Julio: 18
Tres Generations: 17
KAH: 19
El Mayor: 18
Patron: 19
Corzo: 18
Corazon: 18
El Jimador: 17
Cazadores: 15
Avion: 18

Blanco :Unaged (some exceptions on the list)

-Herradura: 45 days aged in american white oak barels, slightly aweet taste, fruity finish. **$8**

-Milagro: Triple destilled in small batches, crisp fresh agave, spicy black pepper finish, **$ 8**

-Gran Centenario: 28 days rested french oak barrels, lime citrus aroma, herbal notes.**$13**

-El Jimador: Crystal clear cooked agave flavor hints of citrusy sweetness. **$ 9**

-Casa Noble Organic: Crystal clear color, unique and superior taste, pefecto blanco. **$ 14**
-Don Julio: Pepper and raw agave flavor, white pepper medium fruit to the palate. **$ 13**
-Patron: Known for his light fresh elegant smoothness, vegetal with citrus & pear finish.**$12**
-Avion: Crisp clear agave pepper, soft smooth with hint of cooked agave finish, **$ 12**
-Cabo wabo: Floral hint, pepper and citrus, pineapple, fruit blossoms and cool fruits finish. **$9**
****chinaco $12, diamante del cielo $ 14, tesoro de don felipe $ 10, corazon $ 12, sauza tres generaciones $9, corzo $13, don eduardo $ 11, el mayor $9, asombroso $ 14, kah $14**

Reposados: Aged Tequila From 2 Months up to One Year

-Herradura: Rested for 11 months, vanilla flavors, dried fruit and cooked agave finish **$10**
-Patron: Aged for 6 months, citrus and honey taste, finishes with floral & vanilla sweeteness **$13**
-El Jimador: 2 months aged in white oak, cooked agave,vanilla &caramel flavor,mexicos #1 teq.**$8**
-Casa Noble Organic: Matured in french oak for 364 days, smooth full body, floral & spicy notes **$18**
-Gran Centenario: Destilled from selected 10yr old agave plants, perfect balance & smoothness **$13**
-Avion: Sweet rosemary, pineapple citrus, grassy with cherry & vanilla, medium finish **$ 16**
-Don Julio: Aged up to 8 mo.inviting aroma of mellow lemon citrus, silky dry nuts fisnish **$11**
-Milagro: Aged up to 6 mo.triple distilled, caramel notes, slight spicy finish **$ 10**
****1800 $12, sauza tres generaciones $13, corazon $13, asombroso $13, cazadores $10, corralejo $11, chinaco $13, corzo $13, el diamante del ceilo $14, el mayor $14, kah $14.**

Anejos: Aged Tequila From 1 Year up to 3 Years

-Herradura: Aged for 2 yrs for unique smoothness,rich vanilla and fruit notes,finish creamy and soft**$14**
-Patron: Aged for 12 mos. in small white oak barrles, vanilla honey and hint of meloncaramel finish **$14**
-El Jimador: Aged for 12 mos.in toatsed white oak barrels, vanilla & oak flavor, cinnamon & caramel finish **$13**
-Gran Centenario: Aged for 18 mos.in toasted american oak barrels, light-bodied with mild agave **$17**
-Casa Noble Organic: Aged fro 2yrs in french white oak barrels,deep golden color exeptional bouquet & body**$26**
-Milagro: Aged for 18mos, in oak triple distilled, caramel coconut toasted oak,caramel,chocolate & banana notes **$13**
-Avion: Aged for 2 yrs, hints of vanilla, caramel, coconut and maple, rich and exqusite finish **$18**
-Don Julio: Aged up to 18 mos.fresh blends of citrus aromas with a rich touch of caramel, bright spicy finish **$12**
****1800 $ 14, cazadores $ 11, chinaco $16, corzo $ 14, don eduardo $12, el mayor $14, corazon $14, sauza tres generacions $10, el diamante del cielo $14, kah $17.**

High End Tequilas:

-Herradura Suprema: Aged for 4 yrs,dark amber color, dalance of cooked agaverich vanilla toasted oak delicate scent of agave,dry wood,vanilla,cinnamon and rose petal,camplex balance of cooked agave,rich vanilla toasted oak and dry fruit,creamy and soft with long after taste **$ 35**
-Gran Centeanrio Leyenda: Aged for 4 yrs in french limousin oak barrels,dark amber color,aromatic favlors of oak,maple roasted almonds, clove and cinnamon finish **$ 36**
-Gran Patron Burdeos: Matured in barrels blended with american and french oak,age 12 mos,then distilled again, then aged in burdeos barrels adding distinct fruity flavors **$ 80**
-Patron Plainum: Worlds finest tequila, triple distilled and aged to perfection,smootheness sipping tequila produced. **$32**
-Don Julio 1942: Aged for a minimum in american white-oak barrels,rich sweet aromas of caramel tuffee, silky smooth character sweet hints of rich vanilla essence **$ 35**
-Cabo Wabo Uno: Matured in charred american white oak barrles fro 58 mos. notes of chocolate caramel and roasted coffee, delivering a long lasting end with smooth finish **$ 29**

- Don Julio Real: Aged fro 18 mos. rich sweeet aromas of carameland tuffee layered with fresh vanilla frangance and hints of red fruits. **$ 49**