



PALOMA

TACO & TEQUILA

COCKTAILS

***These Drinks can be made NA \$6

PALOMA *** \$9
Mi Campo Reposado Tequila, Fresh lime, grapefruit juice and soda, salted rim.

CLASSIC RITA ***\$9
Mi Campo Reposado Tequila, orange liqueur, fresh lime, salted rim.

INFUSED MARGARITAS AND PALOMAS \$11
Mi Campo Reposado Tequila infused with fresh fruit. Ask about current flavors.

SMOKIN' MARGARITA \$13
Xicala Añejo Mezcal, orange liqueur, fresh lime, salted rim.

MI MARGARITA \$12
Mijenta Blanco Tequila, orange liqueur, fresh lime, salted rim.

FGY (FORD'S GIN YEAH) \$8
Scrappy's Orange Bitters, Giffard's Apricot Liqueur, Ford's Gin, fresh lime, Tonic and club soda.

MAMITAS \$9
A refreshing blend of Milagro Silver Tequila, splash of fresh lime, and club soda. Add a flavor for \$1 (Strawberry, Raspberry, Mango, Passion Fruit, Peach, Pineapple).

SPICY MEXICAN OLD FASHIONED ***\$10
Muddled orange, cherry, and a fresh jalapeño slice, Bittercube's Chipotle Cacao Bitters, pineapple-jalapeño infused Mi Campo Reposado Tequila, sour soda.

MEZCAL MARTINI \$13
Illegal Mezcal, Chateau Aloe Liqueur, pineapple juice, fresh lime, partial Tajín rim.

THE G SPOT \$14
A refreshing blend of Aperol Liqueur, Maschio Prosecco, Nikka Gin, garnished with fresh orange.

UPTOWN LEMONADE *** \$9
44 North Huckleberry Vodka, muddled lemon, Two Brothers Lemonade, splash of club soda.

MANGONADA ***\$10
Corralejo Blanco Tequila blended with mango purée, poured in a Chamoy drizzled Tajín rimmed glass. The perfect pairing of sweet, savory and a little bit spicy!

MANGO MAMBA ***\$9
Fresh banana, fresh orange juice, mango purée, and Smirnoff Orange blended until smooth.

PALOMA PIÑA COLADA ***\$8.5
This delicious classic will take you right back to that beach you dream of!

PASSION FRUIT & ALOE MARGARITA \$10
Casadores Reposado Tequila, Chateau Aloe Liqueur, passion fruit purée, coconut water, fresh Lime, partial Tajín rim.

THE VENDITTO \$13
Mr Black Cold Brew Coffee Liqueur, Cantera Negra Cafe and 360 Vanilla Vodka shaken to perfection, served straight up.

COCONUT WATERMELON SOUR \$9
Western Son Watermelon Vodka, coconut water, fresh lime, partial Tajín rim.

APEROL MARGARITA \$14
Hussong's Silver Tequila, Grand Marnier, Aperol, fresh lime, salted rim

GARDEN BLOODY \$12
Vodka infused with all fresh vegetables garnished with house pickled veggies and cheese
Sub regular Tito's Handmade Vodka (upon request)

LOW DOWN AND DIRTY MARTINI \$14
House infused vodka and olive juice shaken to perfection garnished with house made pickled vegetables.

1035 MULE \$10
El Jimador Tequila Blanco, fresh lime, Two Brother's Ginger Beer

BUBBA MULE \$10
Tito's Handmade Vodka, fresh lime, Two Brothers Ginger Beer

JUST PEACHY MULE \$10
Jameson Irish Whiskey, peach Purée, fresh lime, Two Brother's Ginger Beer

HUCKLEBERRY MULE \$10
44 North Huckleberry vodka, fresh lime, Two Brothers Ginger Beer

SUNSHINE MIMOSA \$10
Les Allies sparkling brut and fresh orange juice (substitute Ruby red grapefruit upon request)

ERNESTO \$10
Casadores Reposado Tequila, Honey Syrup, fresh lime, Apricot liqueur, Angostura Bitters, grapefruit soda. (Sub sour soda for the grapefruit)

LOO DOG STRAIGHT UP \$14
Illegal Joven Mezcal, Carpano Antica Sweet Vermouth, Massenez Cherry Liqueur, and fresh orange juice garnished with an orange peel.

YOUR OWN TEQUILA TASTING \$TBD
Price based on shot price listed.
All shots are a 1oz pour and you pick your shots. (pick 2-3 types per board)
Add Infused Tequila Tasting board - \$20 All three infused tequilas served as a shot chilled.

MICHELADA \$8
Corona, fresh lime, house made bloody mary mix, chili salt rim, served over ice.

SIPPIN' SANGARIA \$9, \$33 PITCHER
A refreshing blend of brandy, triple sec, fresh orange and pineapple juice, white or red wine, and a splash of sweet, sour and club soda.

MIDNIGHT MOJITO ***\$10
Blackberries, lime, lemon, mint and fresh lime juice muddled and shaken with Bacardí Limón, club soda, and sweet and sour soda.

CLASSIC MOJITO ***\$9
Muddled fresh lime and mint shaken with rum, sweet and club soda. Remove the blurb suggesting the classic under Tropical Mojito.

TROPICAL MOJITO ***\$10
Muddles fresh pineapple, mint, lemon, and lime topped with Bacardí Limon Rum, sweet, sour, and club soda

NON ALCOHOLIC BEVERAGES

- JARRITOS MEXICAN SODAS..... \$4
Ask for our current flavors!
- TOPO CHICO MINERAL WATER \$4
- TWO BROTHERS SODA \$4
Ask for flavors!
- JAMAICA \$4
(Hibiscus Tea slightly sweetend)
- ORANGE JUICE..... \$4
- RUBY RED GRAPEFRUIT JUICE \$4
- PINEAPPLE JUICE \$4
- CERVEZA ATHLETICA..... \$5
- ROOTBEER..... \$4
- AQUA FRESCA..... \$5
Fresh Strawberries and Pineapple blended with water and a few cubes. A refreshing energy burst!

MARGARITA PITCHERS

Served Ice On The Side

- CLASSIC MARGARITA OR PALOMA** \$38
Mi Campo Reposado Tequila, Triple Sec, house-made fresh lime
- HOUSE INFUSED PITCHER** \$43
Infused Mi Campo Reposado Tequila, Triple Sec, house-made fresh lime
- MIJENTA BLANCO PITCHER** \$53
Mijenta Blanco Tequila, Triple Sec, house-made fresh lime
- MIJENTA REPOSADO PITCHER** \$55
Mijenta Reposado Tequila, Triple Sec, house-made fresh lime

BOTTLED BEER

Ask for it "dressed" for beer salt and lime added
 BUCKETS AVAILABLE (CHOICE OF 4 BEERS)
 MEXICAN BUCKET \$16 CRAFT BUCKET \$21

BELL'S TWO HEARTED.....	\$6
COORS LIGHT.....	\$5
CORONA EXTRA.....	\$5
CORONA LIGHT.....	\$5
CORONITAS.....	\$3
DOS EQUIS AMBER.....	\$5
ESTRELLA.....	\$5
LONG DRINK.....	\$7
A refreshing citrus soda with a premium liqueur kick. Gin with natural flavors added.	
MILLER HIGH LIFE.....	\$5
MILLER LITE.....	\$5
MODELO ESPECIAL.....	\$5.5
MODELO NEGRA.....	\$5.5
MONTUCKY COLD SNACK.....	\$5
NÜTRL ORANGE.....	\$6
OASIS LEMON FADER THC SELTZER.....	\$7
(10mg Delta 9, 0% ABV, GF, VG)	
<i>Must be 18 to drink to this product</i>	
PACÍFICO.....	\$5
SPOTTED COW.....	\$6
SOL.....	\$5
TECATE.....	\$4.5
THIRD SPACE HAPPY PLACE TALL BOY.....	\$7
TOPO CHICO STRAWBERRY HARD SELTZER.....	\$6
VICTORIA.....	\$5
YOUNG BLOOD ROTATING SOUR.....	\$7

DAILY SPECIALS

HAPPY HOUR MONDAY - FRIDAY
4PM - 6PM

MONDAY - Happy Hour all day and night (\$7 classic Margaritas, Palomas, or Mojito)
TUESDAY - "Tini" Tuesday \$7 (Lemon Drop, Cosmo, Key Lime Pie, Dirty Dirty)
WEDNESDAY - Wino Wednesday (\$10 off all bottles of wine)
THURSDAY - Taquito Thursday (chefs choice of Taquito Appetizer)
FRIDAY - \$7/\$25 Sangria & \$7 Micheladas during brunch only
SATURDAY - \$7/\$25 Sangria & \$7 Micheladas during brunch only
SUNDAY - Sangria Sunday (\$7 Red or White Sangria)

TEQUILA

Azulejos Añejo	\$17.5	Don Julio 70	\$9.5
Azulejos Blanco	\$9.25	Don Julio Añejo	\$11
Azulejos Reposado	\$10.75	Don Julio Blanco	\$8
Califino Añejo	\$7.75	Don Julio Reposado	\$10
Califino Blanco	\$5.25	El Bandido Yankee	
Califino Reposado	\$6	Blanco	\$7 shot price
Cantera Anjeo	\$7.50	Reposado	\$8 shot price
Cantera Cafe	\$7	El Jimador Blanco	\$6
Cantera Extra Añejo	\$13	El Jimador Reposado	\$7
Cantera Reposado	\$6.75	El Nivel Blanco	\$8
Cantera Silver	\$6	El Nivel Reposado	\$9
Casa Del Sol Añejo Reserve	\$22	Fortaleza Blanco	\$6
Casa Del Sol Blanco	\$7.5	Gran Coramino Añejo	\$13
Casa Del Sol Reposado	\$8.5	Gran Coramino Reposado	\$8
Cazadores Añejo	\$8	Herradura Añejo	\$10
Cazadores Reposado	\$7	Herradura Blanco	\$8
Casamigos Añejo	\$12	Herradura Reposado	\$9
Casamigos Blanco	\$8	Hussong's Añejo	\$8
Casamigos Reposado	\$9	Hussong's Reposado	\$6.5
Cenote Blanco	\$7	Hussong's Silver	\$6
Chinaco Blanco	\$5.5	Insolito Añejo	\$8.5
Chinaco Reposado	\$7	Insolito Blanco	\$6
Cincoro Blanco	\$7	Insolito Reposado	\$7
Cincoro Reposado	\$15	Mi Campo Reposado	\$6
Clasa Azul Reposado	\$30	Mijenta Añejo	\$20
Corralejo Blanco	\$8	Mijenta Blanco	\$7
Corralejo Reposado	\$8.5	Mijenta Reposado	\$9
Corzo Añejo	\$8.5	Milagro Silver	\$6
Corzo Reposado	\$7	Milagro Reposado	\$7
Corzo Silver	\$6.5	Patrón Añejo	\$9
Don Julio 1942	\$30	Patrón Reposado	\$8
		Patrón Silver	\$7
		Riazul Añejo	\$11
		Riazul Plata	\$7
		Riazul Reposado	\$8
		Siete Leguas Añejo	\$8
		Siete Leguas Blanco	\$6.25
		Siete Leguas Reposado	\$7

MEZCAL

Convite Essential Joven		Xicala Mezcal	\$9
100% Agave	\$8	Xicaru Añejo Mezcal	\$9
Convite Una'	\$8	Xicaru Silver Mezcal	\$6
Illegal Mezcal	\$7		
Monte Alban Mezcal	\$5		

WHISKEY

Chattanooga Bourbon Whiskey 91 Proof		Chattanooga Bourbon Whiskey Rye 99 Proof	
Chattanooga Bourbon Whiskey Cask 111 Proof		Jameson Irish Maker's Mark	
		Tullamore D.E.W	

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Ford's	Nikka Coffey
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VODKA

360 Sorrento Lemon	Western Son Watermelon
Ketel One®	44 North Huckleberry
Smirnoff Orange	360 Vanilla Vodka
Tito's Handmade	

RUM

Bacardí Limón

LIQUEURS

Aperol	Grand Marnier
Chateau Aloe	Massenez Cherry
Giffard Apricot	Mr Black Cold Brew

WINE

CAMPUGET VIOGNIER	\$49	WALKING FOOL RED BLEND	\$56
It exhales a bouquet of honeysuckle, apricot-orange marmalade and tropical fruits. On the palate the balance and roundness are very pleasant. It is medium bodied, generously fruity but structured, as it owes its freshness and precision to the happy acidity.		Blend of Zinfandel and Petite Sirah is a silky red with an earthy bouquet of wood, cigar box and sweet spice. The palate is lively with juicy raspberry and tart cranberry over meaty, espresso notes.	

GLASS POUR

FRANCOIS LABET PINOT NOIR	\$49	CAPOSALDO PINOT GRIGIO	\$9/33
Due to the high-altitude vineyard and rocky soils, its personality is equal parts French Pinot Noir (dark cherry, inky, floral), Mediterranean (spicy, earthy), and even Alpine (refreshing, tangy, and medium bodied).		(Dry, crisp, vibrant texture with delicate aromas of white fruit, flowers and almonds)	
GIESEN UNCHARTED SAUVIGNON BLANC	\$52	HONORO VERA ROSÉ	\$8/28
Enjoy the lively crispness, balanced by richness from the barrel fermented component. Flavors of grilled pineapple with a mineral edge and subtle tomato stalk on the finish.		A Rosé of Tempranillo & Syrah, fresh, clean and bursting with flavors of strawberry, cherry, watermelon and herb.	
KRACHER GRUNER VELTLINER	\$42	LES ALLIES SPARKLING BRUT	\$8/28
Bright green-yellow in color. Complex and focused: yellow apple, quince, and kefir lime on the nose. Its rich on the palate, fresh from the focused acid, and has quite a long finish.		Crafted with precision and finesse, this sparkling wine offers a refined bouquet of crisp green apple, citrus zest, and delicate floral notes. The palate is alive with vibrant bubbles and refreshing flavors of citrus, pear, and hints of toast. It has a well balanced acidity and a dry, clean finish.	
MIONETTO VALDOBBIADENE	\$49	MASCHIO BRUT PROSECCO	\$12 SPLIT ONLY (ITALY)
This elegant sparkling wine is a distinctive luminous straw yellow color with a long-tasting bead of pin-point bubbles. Its rich bouquet recalls stone fruit, honey, and acacia blossoms with notes of golden apple and pear on the palate and hints of almond on the finish.		A fruity & floral sparkling with notes of orange blossom, peach, and almond.	
WENTE CHARLES WETMORE CABERNET	\$56	MATUA SAUVIGNON BLANC	\$9/32
Wetmore Vineyard Cabernet Sauvignon is spot on with its varietal focus, structure, and richness. The wine leads with classic aromas of black cherry and cassis, with a creamy oakiness showcasing roasted cocoa nibs. These aromatics are followed by a good volume of fruity depth with layerings of blueberry, espresso bean, and a hint of anise lingering into the finish.		Met with lemony, citrus notes and a hint of vibrant passionfruit and basil. The palate is fresh and vibrant with concentrated blackcurrant leaf and a hint of classic cut-grass and green melon.	
		SANTA MARINA PINOT GRIGIO	\$7/26
		Light-bodied with delicate pear & citrus aromas and a crisp, dry finish.	
		SANTA MARINA RED BLEND	\$7/26
		A fruit forward blend that is soft, with a smooth texture, finishing with ripe fruit and baking spice notes.	