

VINO BLANCO

	50Z	80Z	BTL
Santa Carolina 'Antares', Sauv Blanc (Central, Chile)	7	10	32
Val de Vid, Verdejo (Rueda, Spain)	9	13.50	42
Graffigna, Pinot Grigio (San Juan, Argentina)	7.50	11	34
Torres 'Esmeralda', Muscat/Gewurztraminer (Catalunya, Spain)	8.50	12	38

VINO TINTO

Santa Carolina 'Antares', Carmenere (Central, Chile)	7	10	32
Bodegas Munoz, Garnacha (La Mancha, Spain)	8	12	36
Escorihuela 'Circus', Malbec (Mendoza, Argentina)	8.50	12	38
Lopez de Haro, Tempranillo Crianza (Rioja, Spain)	10	15	45

VINO ESPUMOSO

Jaume Serra, Cava Brut Nature (Catalonia, Spain)	50Z 7.50		BTL 34
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PORTO Y JEREZ (20Z)

Taylor Fladgate 10yr Tawny	10
Tio Pepe Fino Sherry	7

CERVEZA

DRAUGHT: Revolving guest tap (20oz Pint) - market price

BOTTLES/CANS:

Modelo Especial Can	6.50
Pacifico Clara	7
Estrella Daura Gluten Free	7.50
Tecate Tall Can	7.50
Alhambra Reserva	7
Dos Equis Ambre	7
Sierra Nevada Pale Ale	7
Negra Modelo	7
Lagunitas IPA	7
Lonetree Cider Can	6.50

REFRESCOS (NON-ALCOHOLIC)

Jarritos Grapefruit Soda	3.50	Jarritos Lime Soda	3.50
Jarritos Pineapple Soda	3.50	Grace Bros Ginger Beer	3.50
Mexican Fanta	3.50	Mexican Coca Cola	3.50
Domestic cans of soda	2.50		

CÓCTELES (20Z)

ALL OUR COCKTAILS ARE PRECISELY MADE WITH FRESH, QUALITY INGREDIENTS & 20Z OF PREMIUM LIQUOR - ALL DOUBLES.

MARGARITA (MEXICO)

Served Tommy's style: Olmeca Altos Blanco, agave syrup, hand pressed lime juice, shaken, on the rocks, half salt rim. 10

- Also available as **jalapeño** or **super habanero**

CAIPIRINHA (BRASIL)

Cachaca 51 stirred w/ smashed lime wedges, cane sugar, over crushed ice. 10

DAIQUIRI (CUBA)

Havana Club 3yr, shaken w/ hand pressed lime juice, cane sugar, served straight up. 10

PISCO SOUR (PERU/CHILE)

Pisco Capel, hand pressed lime juice, cane sugar, egg white, bitters, shaken, over ice. 10

EL DIABLO (MEXICO)

Olmeca Altos Reposado, Creme de Cassis, fresh lime, topped with spicy ginger beer, over ice. 10

MOJITO (CUBA)

Havana Club 3yr, fresh mint, muddled limes & cane sugar, over crushed ice, with a dash soda. 10

PALOMA (MEXICO)

Olmeca Altos Reposado, grapefruit soda, pressed lime, pinch of salt, served tall, over ice. 10

LA BATANGA (MEXICO)

Olmeca Altos Reposado, cola, pressed lime, pinch of salt, served tall, over ice. 10

MEZCAL MULE (MEXICO)

Siete Misterios Doba Yej, fresh lime, spicy ginger beer, tall, over ice 12

CHUPITOS (10Z)

INFIERNO Chilled jalapeño infused tequila with a sangrita chaser. 6
EL TIGRE Ice-cold tequila blanco with a verdita chaser. 6