

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

	50Z	BTL
Jaume Serra, Cristalino Brut (Catalonia, Spain)	7 ⁵⁰	34

PORTO Y JEREZ (20Z)

Taylor Fladgate 10yr Tawny	10
Tio Pepe Fino Sherry	7

CERVEZA

DRAUGHT: Main St. Pilsner (16oz) - 6

CANS:

Main St. IPA	6 ⁵⁰
Main St. Pale Ale	6 ⁵⁰
Modelo Especial	6 ⁵⁰
Tecate Tall Boy	7 ⁵⁰
Lonetree Cider	6 ⁵⁰

BOTTLES:

Pacifico Clara	7
Estrella Daura Gluten Free	7 ⁵⁰
Alhambra Reserva	7
Dos Equis Ambre	7
Negra Modelo	7

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. 10

EL DIABLO (MEXICO)

Olmeca Altos Reposado, Creme de Cassis, fresh lime, topped with spicy ginger beer, tall, 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)

Sombra Mezcal, 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