

VINO BLANCO

	50Z	80Z	BTL
HOUSE: Santa Carolina 'Antares', Sauv Blanc (Central, Chile)	6.50	9.50	32
Val de Vid, Verdejo (Rueda, Spain)	9	13.50	40
Graffigna, Pinot Grigio (San Juan, Argentina)	7.50	11	34
Torres 'Esmeralda', Muscat/Gewurztraminer (Catalunya, Spain)	8	12	36
Casa del Bosque, Sauvignon Blanc (Casablanca, Chile)	-	-	38
Burgans, Albarino (Rias Baixas, Spain)	-	-	42
Carmen Reserva, Viognier (Curico, Chile)	-	-	34
Susana Balbo, Torrontes (Salta, Argentina)	-	-	38
Marques de Casa Concha, Chardonnay (Limari, Chile)	-	-	42

VINO ROSATO

Marques de Caceres, Rioja Rosado (Rioja, Spain)	-	-	38
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VINO TINTO

HOUSE: Santa Carolina 'Antares', Carmenere (Central, Chile)	6.50	9.50	32
Bodegas Munoz, Garnacha (La Mancha, Spain)	7.50	11	34
Escorihuela 'Circus', Malbec (Mendoza, Argentina)	8	12	36
Lopez de Haro, Tempranillo Crianza (Rioja, Spain)	9.50	14	42
DFJ 'Portada', Indigenous Varietals (Estremadura, Portugal)	-	-	36
Norton Reserva, Cabernet Sauvignon (Mendoza, Argentina)	-	-	46
Vina Koyle, Carmenere (Colchagua, Chile)	-	-	42
La Cetto, Zinfandel (Baja, Mexico)	-	-	38
Ben Marco, Malbec (Mendoza, Argentina)	-	-	48
Lomas del Valle, Pinot Noir (Casablanca, Chile)	-	-	34
Clos de Los Siete, Malbec/Cabernet/Syrah (Mendoza, Argentina)	-	-	60

VINO ESPUMOSO

	GL	BTL
Jaume Serra, Cava Brut Nature (Catalonia, Spain)	7	34
Terra Andino, Moscato (Sao Francisco, Brasil)	-	32

PORTO Y JEREZ (20Z)

Taylor Fladgate 10yr Tawny - 9	Tio Pepe Fino Sherry - 6
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GERVEZA

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

BOTTLES/CANS:

Pacifico Clara (Mexico)	6.5	Estrella Daura Gluten Free (Spain)	7.5
Tecate (Mexico) 473ml	7.5	Alhambra Reserva (Spain)	6.5
Dos Equis Ambre (Mexico)	6.5	Sierra Nevada Pale Ale (California)	6.5
Negra Modelo (Mexico)	6.5	Lagunitas IPA (California)	7
Lonetree Cider (BC)	6		

COCTELES (20Z)

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

MARGARITA (MEXICO)

Olmecca Altos Blanco, Cointreau, hand pressed lime juice, shaken, on the rocks. 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, straight up. 9

PISCO SOUR (PERU/CHILE)

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

EL DIABLO (MEXICO)

Olmecca 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)

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

LA BATANGA (MEXICO)

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

CUBA LIBRE (CUBA)

Havana Club 3yr, fresh lime and cola, on the rocks. 9

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

REFRESCOS (NON-ALCOHOLIC)

Jarritos Grapefruit Soda	3.5	Jarritos Lime Soda	3.5
Jarritos Pineapple Soda	3.5	Grace Bros Ginger Beer	3.5
Mexican Fanta	3.5	Mexican Coca Cola	3.5
Domestic cans of soda	2.5		

MANGO & VERDITA FRESCA

mango purée, housemade verdita, orange juice, ginger beer - 6

FRESH FRUIT FRAPPE

Ask your server - 5