

COCTELES

MICHELADA

AUTHENTIC MEXICAN BEER COCKTAIL

Modelo Especial, Sangrita Americano and fresh lime.

*ADD AN OUNCE OF HORNITOS PLATA FOR \$4

OUR COCTELES ARE ALWAYS AT LEAST A 20Z POUR.

AGUA FRESCA DE LA CASA 11

Silk Road Alchemist Brew Coconut syrup, guava and lime juice, Hornitos blanco and Ancho Reyes liqueur.

#34 FERNANDOS 11

Avocado, lime and cilantro infused agave syrup with El Jimador Reposado and Peloton de la Muerte Mezcal.

AGAVERO SOUR 10

Agavero liqueur, lemon juice & egg whites.

ROSITA 12

Espolon Reposado, Cinzano Dry and Rosso & Campari.

PANCHO VILLA 10

Americano Sangrita, Walter's Clamato, vodka or El Jimador blanco tequila ... try this with Peloton de la Muerte mezcal add \$4

OAXACAN FLYER 12 *(Created by the late and great Brendan Brewster)*

Violette and lemon juice, Luxardo Maraschino and Peloton de la Muerte Mezcal, 2016.

ARROZ CON LECHE OLD FASHION 13

Vanilla and Mexican cinnamon infused agave syrup, bittered sling plum, root beer bitters and Hornitos Black Barrel tequila.

FROZEN

LA PALOMA 10

Fresh grapefruit and lime juice whipped smooth and frozen with Sauza Hornitos Reposado.

HORCHATA 10

Rice and almond milks blended and frozen with Mexican cinnamon syrup and Sauza Hornitos Black Barrel tequila... try this with Peloton de la Muerte mezcal add \$4

TOMMY'S MARGARITA

Created in the early 1990's by Julio Bermejo, now head of Tommy's restaurant, San Francisco, the pinnacle of the agave movement for 50 years.

100% AGAVE TEQUILA, AGAVE SYRUP & LIME JUICE.

CHOOSE YOUR TEQUILA

**\$2 OFF
ON TUESDAYS**

HORNITOS, <i>plata or reposado</i>	10
EL JIMADOR, <i>blanco or reposado</i>	10
CORRALEJO, <i>blanco or reposado</i>	15
ESPOLON, <i>blanco or reposado</i>	13
PATRON, <i>blanco or reposado</i>	18
PELTON de la MUERTE	14
ALTOS, <i>blanco or reposado</i>	13
DON JULIO, <i>blanco or reposado</i>	18

HAPPY HOURS ESPECIALS

2PM - 6PM AND LATE NIGHT

MODELO ESPECIAL	5
CERVEZA NEGRA	5
FROZEN LA PALOMA	8
HOUSE RED & WHITE	6
HOUSE PROSECCO	6

SANGRIA ROSSO

Cointreau, Cassis, Torres 5 year and fresh juice with fruit and red wine.

GLASS 10 PITCHER 25

SUBJECT TO TAX

VINO

SPARKLING AND ROSE

Montelvini Prosecco (ON TAP) 8
Marichal Rose 8/11/38

RED 5/9/BTL
Hester Creek, Cabernet Merlot 8/11/38
Volcanic Hills, Gamay 8/11/38
Torres, 5G 8/11/38

WHITE 5/9/BTL
Ogio, Pinot Grigio 8/11/38
Howling Bluff, Sauvignon Blanc 9/13/43
Cassini Viognier 8/11/38

SIDRES

BC FRUITS

Broken Ladder (Apple or Pear) 8

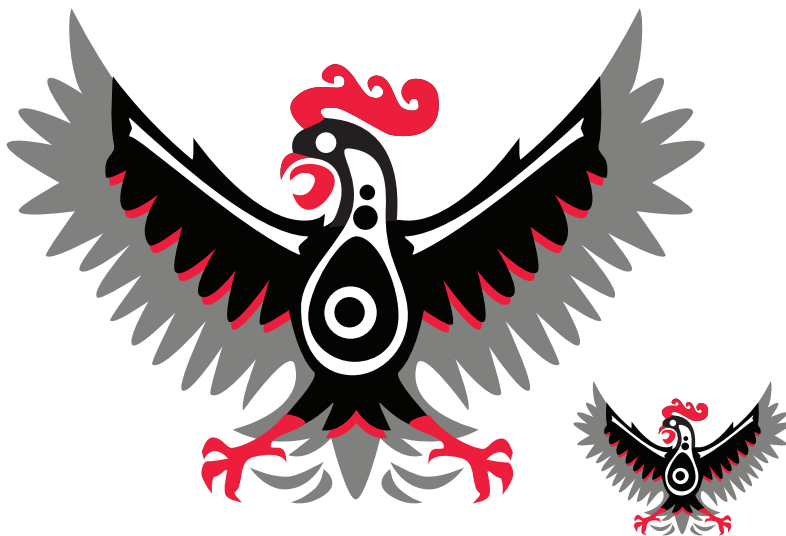
CERVEZA

DRAUGHT 16oz

Cafe Mexico Lager 6.5
Driftwood Fat Tug IPA 6.5
Bad Tattoo Los Muertos Negra 6.5

BOTTLED

Corona 6.5 (Coronita 4)
Modelo Especial 6.5
Pacifico 6.5



NON ALCOHOLIC

FROZEN HORCHATA \$6 AGUA FRESCA \$5

SAN PELLEGRINO WATER \$3

AZTEC HOT CHOCOLATE \$6

COFFEE / TEA \$3 SODA POP \$3

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