

TEQUILA

BLANCO

Aged zero to two months.

Zesty citrus and herbal agave aromas, notes of mint, pepper, and vanilla, crisp finish.

Azunia	\$12
Cabo Wabo	\$13
Casa Noble	\$13
Casamigos	\$13
Cazadores	\$12
Chamucos Especial	\$13
Clase Azul Plata	\$23
Don Fulano	\$14
Don Julio	\$13
El Jimador	\$10
Espolon	\$10
Fortaleza	\$14
Ixa	\$12
Jose Cuervo Tradicional	\$9
Milagro Select Barrel Reserve	\$14
Patron	\$12
Peligroso	\$9
Roca Patron Silver	\$23
Suerte	\$12

REPOSADO

Aged two months to less than one year.

Rich citrus, caramel, and cinnamon notes with sweet agave, oak, and peppery flavors.

Azunia	\$14
Cabo Wabo	\$14
Casa Noble	\$17
Casamigos	\$15
Cazadores	\$13
Chamucos Especial	\$16
Clase Azul	\$27
Don Fulano	\$16
El Jimador	\$13
Don Julio	\$16
Fortaleza	\$19
Ixa	\$14
Milagro Select Barrel Reserve	\$17
Patron	\$14
Peligroso	\$10
Roca Patron Reposado	\$26
Suerte	\$14

ANEJO

Aged one year to less than three years.

Notes of cinnamon and hazelnut, smooth and full-bodied with tastes of citrus, wood, chocolate, vanilla, and a hint of pepper.

Azunia	\$17
Azunia 2 Yr	\$24
Cabo Wabo	\$18
Casa Noble	\$18
Casamigos	\$18
Cazadores	\$16
Chamucos	\$18
Clase Azul	\$40
Don Fulano	\$20
El Jimador	\$17
Don Julio	\$18
Don Julio 1942	\$39
Fortaleza	\$25
Ixa	\$18
Milagro Select Barrel Reserve	\$28
Patron	\$17
Peligroso	\$13
Roca Patron Anejo	\$29
Suerte	\$18

EXTRA ANEJO

Aged more than three years. Majestic and mature, aromas of citrus, vanilla, and caramel with nutmeg and maple flavors.

Don Fulano Imperial	\$38
Don Julio Real	\$70
Gran Patron Piedra	\$75

MEZCAL

Complex and earthy characteristics, smokiness, hints of chocolate, mint, honey, and cinnamon, smooth finish.

Del Maguey Chichicapa	\$20
Del Maguey VIDA	\$12
Kimo Sabe Joven	\$13
Xicaru	\$13

TEQUILA FLIGHTS

Flights consist of three 1/2 oz. samples of different tequila. Ask your server or bartender for available flights.

Tequila B.A.R. Flight	\$25
Azunia Blanco, Fortaleza Reposado, and Don Fulano Añejo	
Tahona Flight	\$25
Fortaleza Blanco, Roca Patron Reposado and Suerte Añejo	

FIRST CLASS FLIGHTS

Our favorite top-of-the-line tequila brands.

Azunia	\$20
Cabo Wabo	\$16
Casamigos	\$20
Clase Azul	\$40
Don Fulano	\$22
Fortaleza	\$28
Ixa	\$22
Milagro Reserve Single Barrel	\$33
Patron	\$17
Roca Patron	\$36

BEER

\$8 DRAFT

Belching Beaver Peanut Butter Stout	5.3% ABV
Dos XX Lager	4.3% ABV
Manos de Calaca Guladon	6.5% ABV
Mother Earth Cali' Creamin' Ale	5.2% ABV
Pizza Port Chronicle Amber Ale	4.95% ABV
Saint Archer Blonde Ale	4.8% ABV
Sierra Nevada Seasonal	
Stone IPA	6.9% ABV

\$7 IMPORT & DOMESTIC

Bud Light	16 oz.
Budweiser	16 oz.
Coors Light	16 oz.
Corona Light	12 oz.
Heineken	12 oz.
Michelob Ultra	16 oz.
Miller Lite	16 oz.
Modelo	12 oz.
Stella	12 oz.
Tecate	12 oz.

\$8 LOCAL CRAFT BEER

Ballast Point Sculpin IPA	
St. Archer White Ale or Pale Ale	
Coronado Brewing Co. Orange Ave. Wit or Pale Ale	

Available in buckets!

Craft 5 for \$38 Import, Domestic, or Wine 5 for \$33

WINE

glass / bottle

WHITE

J. Lohr Bay Mist, Riesling, Monterey County, California
\$9 / \$34

Pighin, Pinot Grigio, Friuli-Venezia, Italy
\$11 / \$42

Monte Xanic, Sauvignon Blanc, Guadalupe Valley, Baja Mexico
\$12 / \$46

Groth, Sauvignon Blanc, Napa Valley, California
\$60

Kendall Jackson, Chardonnay, Sonoma County, California
\$10 / \$38

RED

Acacia, Pinot Noir, Napa Valley, California
\$12 / \$46

Provenance Vineyards, Merlot, Napa Valley, California
\$13 / \$50

Alamos, Malbec, Mendoza, Argentina
\$11 / \$42

Avalon, Cabernet, Napa Valley, California
\$10 / \$38

Justin, Cabernet, Paso Robles, California
\$14 / \$54

Paoloni, Sangiovese Grosso, Brunello De Guadalupe, Mexico
\$14 / \$54

Hacienda La Lomita Pagano, Grenache, Guadalupe Valley, Baja California
\$52

Chappellet, Bordeaux Blend, Mountain Cuvée
\$60

CHAMPS & SPARKLING

Segura Viudas Aria Estate, Brut Cava, Catalonia, Spain
\$10 / \$38

Moët & Chandon, Impérial Brut Champagne, Épernay, France
\$65

Veuve Clicquot Yellow Label, Brut Champagne, Reims, France
\$85

Dom Pérignon, Champagne, Champagne, France
\$270

CANNED WINE

Infinite Monkey Theorem, White or Red Blend, Denver, Colorado
\$8