

## cocktails

\$10 each

### House Margarita

Blanco Tequila, Triple Sec, Agave, Lime Juice

### Paloma

Blanco Tequila, Lime, Grapefruit Jarritos

### Mezcalero Tranquilo

Mezcal Gin, Grapefruit, Agave, Lime, Guava Jarritos

### Lifes a Beach

Mezcal, Blanco Tequila, Luxardo Maraschino, Ancho Reyes Chili Liqueur, Passionfruit, Pineapple, Lime

### Michelada

Tecate, House Michelada Mix, Tajin

### Oaxacan Old Fashioned

Reposado Tequila, Mezcal, Agave, Blood Orange Bitters

### Slightly Toasted Old Fashioned

Bourbon, Demerara Syrup, Bitters

### Rotating Frozen Tails \$8

Check with us to see whats spinning

### Rotating Tails

Every week we dig deep and make something delicious

## Margaritas by the Pitcher

The favourite House Marg, by the Jug

\$36hh, \$60regular

## beer

Draught

*Glass*

Como Se Dice Lager V.II \$5

Hand Brewed by Asadito & Emperical Brewing

Modelo Negra Dark Lager \$5

## Lil Buddy Bomba

Tecate, House Tajin, Lime,

Cholula Hot Sauce

Crack it, Chug it, Bomba with friends!

\$5ea

## Packaged

*Single 6 Pack*

**Mexican Lagers**  
**Pacifico** \$6 \$30  
**Presidente** \$5 \$25  
**Tecate** \$5 \$25  
**Modelo Especial 16oz** \$6 \$30  
**Victoria** \$6 \$30  
**Sol** \$5 \$25

**American Lagers**  
**Miller Lite** \$5 \$25  
**Lone Star** \$5 \$25

**Boozy Soda**  
**White Claw** \$7 \$36  
 - Black Cherry  
 - Ruby Grapefruit

**Wheat**  
**3 Floyds, Gumballhead** \$8 \$48  
**Goose Island, 312** \$7 \$36  
**Marz, Jungle Boogie** \$9 \$54

**Sours**  
**Whiner Le Tub** \$7 \$36

**Apples**  
**Wolfer Rose Cider** \$10 \$54  
**Vandermill Hard Apple** \$7 \$36

**Hops**  
**Founders Centennial IPA** \$7 \$36  
**Goose Island, Lost Palate** \$5 \$25  
 - Mango, Cinnamon

**Juicy Hops**  
**M43, Old Nation Brewing** \$10 \$60  
**Collective Arts, IPA #15** \$10 \$60  
**Marz, Cryo flayer, 3DH** \$10 \$60  
 - Hazy Double IPA  
**Marz, Hazestrum** \$10 \$60  
 - Nordic Double IPA

**Dessert Beer**  
**Caramelized Chocolate** \$9 \$54  
**Churro Baltic Porter**  
**Maplewood, Fat Pug** \$7 \$42  
**Milk Stout**  
**Revolution Deths Tar** \$20  
**B.A. Imperial Oatmeal Stout**

## wine

**Pinot Noir**  
**Montoya** \$10 \$40  
 Monterey, CA

**Malbec**  
**Reunion** \$10 \$40  
 Mendoza, Argentina

**Cabernet**  
**Buena Vista** \$12 \$48  
 North Coast 2016

**Sauvignon Blanc**  
**Le Grand Caillou** \$10 \$40  
 Sancerre, France

**Chardonnay**  
**Bernier** \$10 \$40  
 Atlantic Coast, France

**Rose**  
**La Vie En Rose** \$10 \$40  
 South West France

**Bubbles**  
**Poema Cava** \$10 \$40  
 Penedes, Spain

## happy hour(s)

\$6 house margarita

\$4 draft beers

12pm-2pm & 4-6pm

tuesday - friday

## tequila tuesdays

50% off all tequila & mezcal all day

neat & rocks pours only

## thirsty thursdays

\$8 palomas & \$4 mexican lagers all day

## fiesta fridays

\$6 house margaritas

# ASADITO

tacos & tequila

## agave

Tequila

|                      | <i>Age</i>           | <i>1oz</i> | <i>2oz</i> |
|----------------------|----------------------|------------|------------|
| <b>Casamigos</b>     | Blanco               | \$7        | \$14       |
|                      | Reposado             | \$8        | \$16       |
|                      | Anejo                | \$9        | \$18       |
| <b>Casa Dragones</b> | Blanco               | \$11       | \$22       |
| <b>Cincoro</b>       | Blanco               | \$11       | \$22       |
| <b>Codigo</b>        | Blanco               | \$6        | \$12       |
|                      | Reposado             | \$8        | \$16       |
|                      | Rose                 | \$8        | \$16       |
|                      | Anejo                | \$8        | \$16       |
| <b>Corazon</b>       | Blanco               | \$5        | \$10       |
|                      | Reposado             | \$6        | \$12       |
|                      | “Old 22”             | \$9        | \$18       |
| <b>Clase Azul</b>    | Blanco               | \$10       | \$20       |
|                      | Reposado             | \$12       | \$24       |
| <b>Don Fulano</b>    | Blanco               | \$6        | \$12       |
|                      | Reposado             | \$7        | \$14       |
|                      | Anejo                | \$9        | \$18       |
|                      | Fuerte, 100pf        | \$7        | \$14       |
| <b>Don Julio</b>     | Blanco               | \$7        | \$14       |
|                      | “70”                 | \$7        | \$14       |
|                      | Reposado             | \$8        | \$16       |
|                      | 1942, Extra Anejo    | \$14       | \$28       |
| <b>El Velo</b>       | Blanco               | \$5        | \$10       |
| <b>El Tesoro</b>     | Blanco               | \$7        | \$14       |
|                      | Reposado             | \$8        | \$16       |
|                      | Anejo                | \$9        | \$18       |
| <b>Espolon</b>       | Blanco               | \$5        | \$10       |
|                      | Reposado             | \$6        | \$12       |
|                      | Anejo                | \$6        | \$12       |
| <b>Fortaleza</b>     | Blanco               | \$7        | \$14       |
|                      | Reposado             | \$9        | \$18       |
|                      | Anejo                | \$10       | \$20       |
|                      | Still Strength, 92pf | \$9        | \$18       |
| <b>Hornitos</b>      | Blanco               | \$5        | \$10       |
|                      | Reposado             | \$6        | \$12       |
|                      | “Black Barrel”       | \$7        | \$14       |
|                      | House Aged Repo      | \$6        | \$12       |
| <b>Maestro Dobel</b> | Blanco               | \$5        | \$10       |
|                      | Reposado             | \$6        | \$12       |
|                      | Anejo                | \$7        | \$14       |
|                      | “Diamante”           | \$7        | \$14       |
| <b>Milagro</b>       | Silver               | \$5        | \$10       |
| <b>Ocho</b>          | Blanco               | \$5        | \$10       |
|                      | Reposado             | \$8        | \$16       |
|                      | Anejo                | \$9        | \$18       |
| <b>Partida</b>       | Blanco               | \$6        | \$12       |
|                      | Reposado             | \$7        | \$14       |

## dictionary

**Tequila** Spirit distilled from 100% blue agave, from one of the 5 Tequila producing states in Mexico.

**Blanco** Agave spirit aged less than 3 months

**Reposado** Agave spirit aged 3 months to 1 year

**Anejo** Agave spirit aged 1 year to 3 years

**Extra Ajeno** Agave spirit aged 3+ years.

**Rose** Finished in Cabernet Barrels

**“Old 22”** Finished in Van Winkle 22yr Barrels

**“70”** Anejo, charcoal filtered to make clear

**“Diamante”** Aged & charcoal filtered to make clear

**“Black Barrel”** Anejo Finished in Bourbon Barrels

## agave

Mezcal

|                               | <i>Age</i>          | <i>1oz</i> | <i>2oz</i> |
|-------------------------------|---------------------|------------|------------|
| <b>5 Sentidos</b>             | Jobali              | \$11       | \$22       |
| <b>Banhez</b>                 | Espadin + Barril    | \$5        | \$10       |
|                               | Arroqueno           | \$10       | \$20       |
|                               | Pechuga             | \$9        | \$18       |
|                               | Cuishe              | \$9        | \$18       |
|                               | Tepezate            | \$9        | \$18       |
|                               | Tobala              | \$9        | \$18       |
| <b>Creyente</b>               | Joven               | \$9        | \$18       |
| <b>Cruz</b>                   | Espadin             | \$6        | \$12       |
| <b>De Fuego</b>               | Espadin + Tobala    | \$7        | \$14       |
|                               | Tepezate            | \$11       | \$22       |
|                               | Tobala              | \$11       | \$22       |
|                               | Jabali              | \$12       | \$24       |
| <b>Fidencio</b>               | Joven               | \$6        | \$12       |
| <b>Jolgorio</b>               | Mexicano            | \$12       | \$24       |
|                               | Pechuga             | \$15       | \$30       |
|                               | Tepezate            | \$12       | \$24       |
| <b>Lalocura</b>               | Espadin             | \$14       | \$28       |
|                               | Tobala              | \$14       | \$28       |
|                               | Tobasiche           | \$14       | \$28       |
| <b>Los Vecinos</b>            | Espadin             | \$5        | \$10       |
|                               | Tobala              | \$15       | \$30       |
|                               | Ensamble            | \$6        | \$12       |
| <b>El Buho</b>                | Espadin             | \$5        | \$10       |
|                               | Espadin + Cuishe    | \$9        | \$18       |
|                               | Espadin + Tobala    | \$9        | \$18       |
|                               | Mango Pechuga       | \$10       | \$20       |
| <b>Mezcalosfera</b>           | Cacao               | \$15       | \$30       |
|                               | Cornmeal            | \$11       | \$22       |
|                               | Mango y Habanero    | \$15       | \$30       |
| <b>Noble Coyote</b>           | Espadin             | \$6        | \$12       |
|                               | Capon               | \$7        | \$14       |
|                               | Coyote              | \$12       | \$24       |
|                               | Tobala              | \$10       | \$20       |
|                               | Jabali              | \$12       | \$24       |
| <b>Real Minero</b>            | Espadin             | \$11       | \$22       |
|                               | Espadin + Largo     | \$11       | \$22       |
|                               | Pechuga             | \$17       | \$34       |
| <b>Rey Campero</b>            | Espadin             | \$6        | \$12       |
|                               | Jobali              | \$11       | \$22       |
|                               | Madre Cuishe        | \$11       | \$22       |
|                               | Cuishe              | \$9        | \$18       |
| <b>La Herencia de Sánchez</b> | Pechuga             | \$10       | \$20       |
|                               | Pechuga Fruta       | \$10       | \$20       |
| <b>Vago</b>                   | Espadin             | \$7        | \$14       |
|                               | Elote               | \$7        | \$14       |
|                               | Tepezate + Aquilino | \$10       | \$20       |
| <b>Por Siempre</b>            | Sotol               | \$6        | \$12       |
| <b>Clande</b>                 | Sotol, Joven        | \$9        | \$18       |
|                               | Lechuga Batopilla   | \$9        | \$18       |

## dictionary

**Mezcal** Spirit distilled from 100 % pit roasted agave, from one of 7 producing states in Mexico

**Sotol** Spirit distilled from The Desert Spoon Plant, wildly harvested from the region of Chihuahua

**Espadin** 6-10yrs old, similar to Blue Agave

**Pechuga** Celebratory agave, commonly distilled with cooked protein, fruit & herbs.

**Tobala** 12-18yrs old, Typically wild harvested, fruity & complex

**Jobali** 16-18yrs old, Tropical, Citrus, & Pepper.

**Tepezate** 25+yrs, Grapefruit, Orange, Mineral

**Cuishe** 8-10yrs old, Floral, Bananas, Cinnamon

**Arroqueno** 15-30yrs old, Citrus, Vanilla

**Joven** Unaged to Young spirit