

DRINKS/BEBIDAS

MARGARITAS

\$13.95 / \$38.95 PITCHER

FUNNER 'RITA

CaliFino Añejo Tequila, Fresh Lemon & Lime Sour & Apricot Brandy Float with a Salt Rim

GREEN MANGO 'RITA

Milagro Reposado Tequila, Blue Curacao, Mango Purée & Fresh Lemon & Lime Sour with a House Spice Mix Rim

BLACKBERRY-JALAPEÑO 'RITA

Ghost Tequila, Blackberry Purée & Fresh Lemon & Lime Sour with a House Spice Mix Rim

BLOOD ORANGE 'RITA

Milagro Reposado Tequila, Blood Orange Purée & Fresh Lemon & Lime Sour with a House Spice Mix Rim

WINES

FREAKSHOW CABERNET SAUVIGNON \$13

Ripe Blackberries & Hazelnut Flavors with Hints of Baking Spice

FREAKSHOW CHARDONNAY \$13

Lemon Zest & Crème Brûlée Flavors with Hints of Vanilla

DRINKS

\$3.25

Pepsi	Root Beer
Diet Pepsi	Lemonade
Mountain Dew®	Brisk® Raspberry Tea
Sierra Mist®	Unsweetened Iced Tea

WATERMELON 'RITA

Milagro Reposado Tequila, Watermelon Liqueur & Fresh Lemon & Lime Sour with a House Spice Mix Rim

PASSION 'RITA

CaliFino Blanco Tequila, Passion Fruit Purée & Fresh Lemon & Lime Sour with a House Spice Mix Rim

SKINNY 'RITA

CaliFino Blanco Tequila, Agave Nectar, Soda Water, Peach Bitters & Fresh Lime Juice

CADILLAC 'RITA

Milagro Reposado Tequila, Fresh Lemon & Lime Sour & Grand Marnier Float with a Salt Rim

'RITA-NATOR \$25.95

44oz Margarita Served with House Blanco Tequila. Keep the 'rita-nator Cup & Return for \$16.95 Refills



BEER

DRAFT

Rincon Reservation Road Brewery \$8 (Ask Your Server for Selections)
Dos Equis® Lager \$8
Blue Moon® \$8
Coors Light \$7
Pacifico \$8

BOTTLE \$8

Corona®
Corona Light
Modelo Especial
Modelo Negra
Dos Equis Ambar
Stone IPA



TEQUILA/MEZCAL

1800 COCONUT TEQUILA \$8

Soft & Tropical with Sweet Agave

1800 REPOSADO \$8

Balanced with Sweet Prune & Roasted Pepper

AVIÓN RESERVA 44 \$30

Rich, Full-Bodied with Delicate Hints of Mango, Vanilla & Trés Leches Cake

BOZAL ENSAMBLE \$7

Slightly Smoky with Herbal Undertones

CALIFINO AÑEJO \$9

Baked Agave & Toasted Almond

CALIFINO EXTRA AÑEJO \$15

Thick, Warm & Silky with Notes of Wood, Caramel, Mince Pie, Cocoa & Humidor

CALIFINO REPOSADO \$7

Notes of Brown Butter, Tostones & Brittle Toffee

CALIFINO SILVER \$7

Hints of Vanilla, Herbs & Sweet Lime Citrus Taste

CASA NOBLE BLANCO \$9

Honey, Buttery-Sweet Cooked Agave & a Hint of Citrus

CASA NOBLE REPOSADO \$9

Smooth, Sensuous & Full-Bodied

CASAMIGOS AÑEJO \$13

Perfect Balance of Sweetness from The Blue Weber Agaves Layered with Hints Of Spice & Barrel Oak

CASAMIGOS BLANCO \$10

Fruit Forward With Notes of Vanilla & Grapefruit

CASAMIGOS REPOSADO \$11

Caramel with Hints of Cocoa

CLASE AZUL GOLD EXTRA AÑEJO \$60

Ginger, Cocoa & Dark Chocolate

CLASE AZUL REPOSADO \$30

Agave Notes of Earth & Vanilla with Hints of Tropical Fruit & Honey

CORRALEJO REPOSADO \$8

Sweet Vanilla, Honey, Spice & Hints of Oak

DEL MAGUEY CHICHICAPA \$14

Deep & Sweet with Hints of Citrus

DEL MAGUEY SAN PABLO AMEYALTEPEC \$30

Citrus Notes with a Creamy Texture

DEL MAGUEY VIDA \$8

Bright with Hints of Ginger, Cinnamon, Burnt Sandalwood, Banana & Tangerine

DOBEL DIAMANTE REPOSADO \$8

Caramel, Honey & Maple with Nutty & Vanilla Notes

DON JULIO 70TH AÑEJO \$14

Lingering Hints of Oak Followed by a Clean, Warm Finish

DON JULIO AÑEJO 1942 \$30

Toasted Wood & Vanilla

DON JULIO AÑEJO \$11

Full-Bodied & Complex with Hints of Cooked Agave, Wild Honey & Oak-Infused Butterscotch

DON JULIO BLANCO \$9

Crisp Agave Flavor & Hints of Citrus

DON JULIO REPOSADO \$10

Tequila is Golden Amber in Color & Offers a Rich, Smooth Finish

EL JOLGORIO MADRECUISHE \$30

Rich, Earthy & a Hint of Smokiness

FIDENCIO ENSAMBLE \$18

Natural Hints of Legumes, Fresh Wood & Flint

FIDENCIO UNICO \$9

Flavors Ranging from Smokey to Notes of Ripe Fruit

FORTALEZA AÑEJO \$15

Butterscotch, Caramel, Toffee, Citrus & Hazelnuts

FORTALEZA BLANCO \$9

Citrus, Cooked Agave, Vanilla, Basil, Olive & Lime

FORTALEZA REPOSADO \$10

Cooked Agave, Citrus, Vanilla, Apple, Earth & Cinnamon

GHOST TEQUILA \$7

Smooth, Clean & Fresh Taste

GRAN CENTENARIO AÑEJO \$9

A Touch of Vanilla & Apple

HERRADURA AÑEJO \$10

Sweet Vanilla & Oak Compliment Pepper on the Backend

HERRADURA REPOSADO \$9

Light Oak & Agave Along with Vanilla & a Slight Earthy Flavor

HERRADURA SILVER \$8

Earthy Tones with Hints of Toasted Wood & Vanilla

ILEGAL MEZCAL REPOSADO \$10

Butterscotch & Caramel with Soft Wood Smoke, Cedar, Pipe Tobacco, Agave & Dried Herbs

JOSE CUERVO RESERVA DE LA FAMILIA \$35

Sweet Wood Spices, Vanilla & Agave with Dried Herbs

KAH EXTRA AÑEJO \$30

Smooth Pepper & Smoky Wood Flavors

KAH BLANCO \$11

Great Earthy Notes

KAH REPOSADO \$13

Hints of Caramel

MIEL DE TIERRA SALMIANA \$14

Clean Flavors & Undertones of Spice

MILAGRO REPOSADO \$7

Sweet Wood Spices, Vanilla, Agave & Dried Herbs

PATRÓN BURDEOS \$75

Vanilla, Dried Fruit & a Sharp Taste of Oak

PATRÓN SILVER \$10

Dark Sugar, Hints of Butterscotch, Nutmeg, Cedar & Pepper

SCORPION AÑEJO \$14

Dry & Sweet with Hints of Lime, Leather, Smoke & Mint

SIETE LEGUAS BLANCO \$10

Sweet Notes Of Wood, Caramel & Vanilla

SIETE LEGUAS REPOSADO \$11

Cooked Sweet Agave, Oak, Light Vanilla & Caramel

TRES GENERACIONES AÑEJO \$9

Starts with Brown Sugar, Fades Soft Oak & Clean Agave

VOLCAN SILVER \$8

Citrus, Fine Herbs & Tropical Fruit

YUU BAAL AÑEJO \$10

Natural Taste with a Hint of Smoked Wood

YUU BAAL REPOSADO \$9

Smooth with a Hint of Light Caramel Flavor

YUU BAAL TEPEZTATE \$10

Herbal Notes of Sweetness & Nobility to Taste

'RITAS FLIGHTS

DON JULIO FLIGHT \$40

Don Julio 1942, Añejo 70th Anniversary & Reposado

EL BLANCO FLIGHT \$30

Patrón Silver, Casa Noble Blanco & Don Julio Blanco

EL JEFE TEQUILA FLIGHT \$65

Clase Azul Reposado, Jose Cuervo Reserva De La Familia Extra Añejo & Herradura Legend

MAGICAL MEZCAL FLIGHT \$40

Scorpion Añejo, Yuu Baal & Del Maguey