

COCKTAILS

Our cocktails are handcrafted with only the finest ingredients. We use raw organic agave nectar, house made simple syrups, rum infusions and freshly hand squeezed seasonal fruits and juices. This creates an amazing balance of sweet and tart to compliment our unique beverages. Our Cocktails are seasonal.

	<u>glass</u>	<u>pitcher</u>
MARGARITA DE LA CASA Reposado tequila, fresh lime & organic agave nectar	7	24
MANGO-MINT MARGARITA Reposado tequila, fresh mango, lime juice, mint syrup	9	32
CLEMENTINE CAIPIRINHA Cabana cachaça, crushed Clementine Mandarins limes and sugar	8	28
POMELO PALOMA Jimador blanco tequila, fresh pomelo, lime juice, Squirt	9	32
THE DONAJÍ Mezcal, lime juice, lemon juice, orange juice, organic agave nectar	10	36
CHICA FRESA Fresh strawberries, Bacardi Rum apple, fresh mint	8	28

Tequila and Mezcal pours are 1.5 ounces

	<u>shot</u>	<u>margarita</u>
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MEZCAL

Mezcal has a spicy, fruity and smoky nose with a high note of citrus. It is smooth and warming to the palate, with a clean finish.

Blanco

Centro Valle de Oaxaca

Los Danzantes, Santiago Matatlan 14 17

Istmo de Tehuantepec

Sombra, San Luis Del Rio 8 10

Reposado

Centro Valle de Oaxaca

Los Danzantes, Santiago Matatlan 16 19

TEQUILA BLANCO

This style is often referred to as "White" or "Silver." It is produced and bottled immediately after the second distillation. In some rare cases, *blanco* may age up to sixty days. They are clean and natural; yet show majestic and complex aromas, which emphasize the earthy characters of the regions they come from.

Valley of Tequila

1800, La Laja 8 10

Antiguo de Herradura, Amatitán 8 10

El Jimador, Amatitan 8 9

Los Altos

Patron Atotonilco 10 12

TEQUILA REPOSADO

This smooth style is ideal for the occasional tequila drinker. "Reposado" means, "Rested" and refers to the required aging in giant wooden tanks from two months up to almost one year. You'll enjoy the way the wood softens the tequila without sacrificing the intense, fresh Blanco flavors.

Valley of Tequila

1800, La Laja 9 11

Antiguo de Herradura, Amatitán 9 11

El Jimador, Amatitan 8 9

Los Altos

Cazadores, Arandas 9 12

TEQUILA AÑEJO

Considered to be the most subtle and sophisticated style, Añejo's are the ultimate in hand crafted tequilas, requiring at least a year of aging in small toasted oak barrels. The result of this process is a rich flavor, dark color and powerful elegance.

Valley of Tequila

1800, La Laja 9 11

Antiguo de Herradura, Amatitán 7 8

Los Altos

Don Julio Atotonilco 11 14

TEQUILA FLIGHT

For those of you who aren't sure what tequila style is right for you, we recommend a tequila flight. This flight offers a one-ounce sample of three wonderful tequilas, all produced by one of the top tequila distillers, Herradura!

Antiguo de Herradura **Blanco, Reposado and Añejo** 12

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