

DRAFT BEER

Dos XX Ambar, Mexico	5
Pacifico, Mexico	5
Twenty Six Acres Reptar Juice IPA, Concord NC.....	7
Craft Beer of the Moment	AQ

BOTTLED AND CANNED BEER

Corona Extra, Mexico	5
Estrella Jalisco, Mexico	5
Modelo Especial, Mexico	5
Negra Modelo, Mexico	5
Tecate, Mexico	5
Tecate Light, Mexico	5
Shiner Bock, Texas	5
Catawba White Zombie White Ale, Morganton.....	6
NoDa Brewing O.G. Kolsch, Charlotte (16 oz.)	8
Sycamore Brewing Juiciness IPA, Charlotte (16 oz) ..	8
Wicked Weed Coastal Love Hazy IPA, Asheville	6
7 Clans Hop Rooted IPA, Cherokee.....	6
Birdsong Jalapeño Pale Ale, Charlotte (16 oz.)	8
Fullsteam Humidity Pale Ale, Durham	6
Founders Mas Agave Hard Seltzer, Michigan	5
Blake's El Chavo Mango Habañero Cider, Michigan ..	6
Birdsong Mexicali Stout, Charlotte (16 oz.).....	8
Craft Beer of the Moment	AQ

Fanta Orange.....	4	Acqua Panna	4
Mexican Coke.....	4	Jamaica Tea.....	3
Squirt.....	4	Horchata	4
Topo Chico	4	Agua Fresca del Dia..	4

COCKTAILS Y CLASICOS

SLUSHIE DEL DIA	A.Q.
Ask your server or bartender for today's frozen treat.	
HOT HOUSE	12
Lunazul Blanco, cucumber, lime juice, Cava	
RED HEADED STRANGER	12
Deep Eddy Ruby Red vodka, Campari, ruby red grapefruit juice	
LA PALOMA	12
El Jimador Blanco, fresh lime, glass bottle Squirt	
TEQUILA Y TONIC	12
Lunazul Blanco, Fever Tree Mediterranean Tonic, fresh fruit, rosemary	
FRESA FRESCA	11
Strawberry mint agua fresca with your choice of Gosling's Black Seal rum or Jack Daniels whiskey	
MEZCAL MULE	12
Banhez Mezcal, Lunazul Reposado, lime juice, ginger beer, cucumber	
EL BARRIO	18
A barrel-aged tequila Manhattan made with Herradura Anejo, sweet vermouth and Bitterman's Xocolatl Mole bitters	

SANGRIA 9

Red wine, brandy, marinated fruit

WINE VINO SPARKLING

Cava Brut	10/40
Juvé y Camps, "Cinta Púrpura," Penedes NV	
WHITE	
Alvariño/ Loureiro	7/28
Quinta da Aveleda, Vinho Verde 2019	
White Blend.....	8/32
Tarima Blanco by Bodegas Volver, Alicante 2019	
Sauvignon Blanc	10/40
Slingshot, Napa Valley 2019	
Chardonnay.....	11/44
Felino by Viña Cobos, Mendoza 2018	
ROSÉ	
Pinot Noir	9/36
Saurus, Patagonia 2020	
RED	
Pinot Noir	9/36
Tortoise Creek, "Mission Grove," California 2018	
Garnacha/ Syrah	9/36
Bula, Montsant 2019	
Temprenillo	12/48
Torremóron, Ribera del Duero 2018	
Cabernet Sauvignon.....	10/40
Allston Estates, Paso Robles 2017	

MARGARITAS Y MAS

THE O.G.	10
The classic margarita, served on the rocks – short and strong... El Jimador Reposado, Stirrings Triple Sec, fresh lime	
EL FRIO	12
Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime	
TOMMY'S MARGARITA	11
Lunazul Reposado, fresh lime, agave nectar	
BLOOD ORANGE MARGARITA	15
Lunazul Reposado, Solerno Blood Orange liqueur, Ancho Reyes, fresh lime, orange	
HIBISCUS MARGARITA	11
El Jimador Reposado, hibiscus-morita syrup, fresh lime, Pama	
FIVE SPICE MARGARITA	15
El Jimador Añejo, triple sec, passionfruit, lime, Texas Five Spice powder	
THE TEMPEST	10
Tequila, mezcal, triple sec, agave nectar, fresh lime juice, Cowboy Gringo hot sauce...fiesty!	
MATADOR	11
El Jimador Blanco, pineapple, fresh lime, cilantro (Like it spicy? Ask for it <i>El Felix style</i> , with jalapeño!)	