

# BEER – CERVEZA

## DRAFT BEER

Dos XX Ambar, Mexico .....	5
Pacifico, Mexico .....	5
Gate City Fjord Norwegian Style IPA, Roswell .....	7
Craft Beer of the Moment .....	AQ

## BOTTLED AND CANNED BEER

Corona Extra, Mexico .....	6
Modelo Especial, Mexico .....	5
Tecate Light, Mexico .....	5
Tecate, Mexico .....	5
Dos XX Lager, Mexico .....	6
Negra Modelo, Mexico .....	5
Shiner Bock, Texas .....	6
Creature Comforts Tropicália IPA, Athens (16 oz. can) .....	8
Gate City Lager, Roswell .....	6
Atlanta Hard Cider Seasonal, Marietta .....	7
Athletic Brewing N/A Cerveza Atletica, Connecticut .....	7

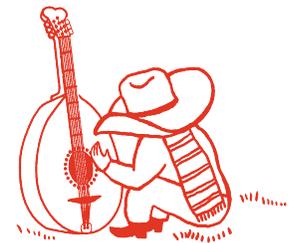
## CHELADA / MICHELADA 6

Dos XX over ice, with fresh lime juice or Bloody Mary mix and salt

# REFRESCANTE

Fanta Orange .....	5
Mexican Coke .....	5
Mexican Sprite .....	5
<i>Make it a Shirley Temple</i> .....	+1
Squirt .....	5
Mountain Valley Spring Water ..	5
Topo Chico Mineral Water .....	5
Agua Fresca del Dia .....	4

*In Texas on a Saturday night  
Everclear is added to the wine sometimes  
Nachos, burritos, and tacos who knows  
How it usually goes, it goes  
Whoooah I love sangria wine*



# W I N E

# VINO

## SPARKLING

Cava Brut .....	9/36
<b>Poema</b> , Penedés NV	
<i>Traditional method sparkling, Granny Smith apple, toasted bread</i>	

## WHITE

Pinot Grigio .....	9/36
<b>Ferrari-Carano</b> , Sonoma County 2022	
<i>Orange blossom, lychee, white peach, crisp</i>	
Chardonnay .....	16/64
<b>Marques de Casa Concha</b> , Valle Central 2021	
<i>Drinks like white Burgundy, pear, white flowers, hazelnut</i>	

## ROSÉ

Mencia .....	10/40
<b>Liquid Geography</b> , Bierzo 2021	
<i>50% of profits for this wine are donated to cancer research. Strawberry, mineral, energetic.</i>	

## RED

Pinot Noir .....	10/40
<b>Cono Sur</b> , Chile 2019	
<i>Organic, sweet wild fruit, cherries, berries, toasty oak</i>	
Cabernet Sauvignon .....	15/60
<b>Raeburn</b> , Sonoma County 2021	
<i>Plum, dark cherry, vanilla. 12 months in French oak.</i>	

# Margaritas y Más

<b>THE O.G.</b> .....	11
The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings triple sec, fresh lime	
<i>Or try it 'top-shelf' with Herradura Ultra</i> .....	18
<b>EL FRIO</b> .....	11
Our house margarita, served frozen with El Jimador Blanco, Stirrings triple sec, fresh lime	
<b>TOMMY'S MARGARITA</b> .....	12
Lunazul Reposado, fresh lime, agave nectar	
<b>GINGER MARGARITA</b> .....	10
El Jimador blanco, fresh lime juice, spicy ginger syrup	
<b>CHOCOLATE MARGARITA</b> .....	15
Corazon reposado, Giffard crème de cocoa, orange juice, lime, coffee beans	
<b>PINK CADILLAC</b> .....	18
Take a cruise in this top-of-the-line beauty! Featuring Don Julio blanco, Grand Marnier, hibiscus, lime	
<b>THE TEMPEST</b> .....	11
Tequila, mezcal, triple sec, fresh lime, agave nectar, Cowboy Gringo hot sauce...feisty!	

# COCKTAILS Y CLÁSICOS

<b>SUGAR SKULL</b> .....	12
El Jimador blanco, lemon juice, Cointreau and a sugar rim, served up	
<b>HOT HOUSE</b> .....	12
Lunazul Silver, lime juice, cucumber, Cava	
<b>UNDER THE VOLCANO</b> .....	12
Mezcal, ruby red grapefruit, lime, Luxardo maraschino, habanero tincture	
<b>THE DAHLIA</b> .....	15
Tanteo Jalapeno tequila, Aperol, crème de cassis, lime, pineapple, morita chile salt	
<b>MATADOR</b> .....	10
El Jimador blanco tequila, pineapple, lime, cilantro <i>(Like it spicy? Ask for it "El Felix style" with jalapeño!)</i>	
<b>THE HIGHWAYMAN</b> .....	13
A Mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
<b>SLUSHIE DEL DIA</b> .....	A.Q.
Ask your server or bartender for today's frozen treat	

## "TEX-MEX COOKBOOK"

by Ford Fry — \$29.99

Tiger T-shirt \$20

Cowboy T-shirt \$20

"Tex-Mex" Hat \$25

Tortilla Warmer \$5

We feature only 100% Blue Weber agave tequilas! All cocktails made with fresh-squeezed juice.

