

SPIRITS

Vodka

Bluebird Citrus	15
Crystal Head Agave Vodka	20
Ketel One	13
Stateside	13
Tito's	13

Gin

Beefeater	13
Bluecoat	14
Ford's	13
Gracias a Dios	21
Gracias a Dios Oaxaca Recipe	17
Hendrick's	15

Rum

Bacardi Superior	12
Banks 7 yr	17
Bluebird Sugarcane	15
Camazotz Oaxacan Rum	17
Charanda Uruapan	12
Ron Zacapa 23 yr	18

Bourbon

Basil Hayden	17
Bluebird Four Grain	19
Chicken Cock Kentucky Straight Bourbon	22
Maker's Mark	15
Maker's Mark	
Starr Private Select 2023	20
Wild Turkey	12

Rye

Chicken Cock Kentucky Straight Rye	22
Dad's Hat	15
Old Overholt Bonded	13
Russell's 6yr	16

Whiskey

Paddy's Irish Whiskey	12
Sierra Norte Single Barrel Black Corn	20
Sierra Norte Single Barrel Yellow Corn	19
Sierra Norte Single Barrel Purple Corn	21

Scotch

Arberg	26
Balvenie 12	22
Monkey Shoulder	16

Amaro

Averna	15
Fernet Branca	15
Vigo	15

Cordials

Agavero Orange	15
Ancho Reyes Chile	14
Ancho Reyes Verde	15
Aperol	14
Campari	15
Casa d'Aristi Huana	15
Copa De Oro	11
Kahlua	11
Green Chartreuse	21
Yellow Chartreuse	21
Lazzaroni Amaretto	13
Luxardo Maraschino	15
Pajarote Clave and Cardamaro	14
Pajarote Jengibre	14
Pajarote Ponche Tamarindo	14
St. Germaine	15
Vieux Carré, Absinthe Supérieure	21

Vermouth

Carpano Classico	12
Lustau Blanco	12
Lustau Rosé	12

Cognac

Remy Martin VSOP	21
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MARGARITAS

Glass / Pitcher

The Mango One **14G / 52P**
FROZEN. tequila, triple sec, chili salt, kinda spicy

Classic **12G / 44P**
tequila, fresh lime, agave

Strawberry **13G / 48P**
tequila, fresh lime, agave

Prickly Pear **13G / 48P**
tequila, fresh lime, agave

MEZCAL (CONTINUED)

PECHUGA

Harvest celebration mezcals which are given a third distillation to infuse the spirit with fruits, herbs, spices, and even meat.

Del Maguey **32** **Montelobos** **25**
Gracias a Dios **24**

TEPEXTATE

Fidencio **25** **Erstwhile** **24**

RAICILLA

A specific style of mezcal from western Jalisco which is not recognized under the mezcal denomination. They often use wild or semi-wild agave varieties with traditional distilling practices.

La Venenosa 'Etnica' Maguey Masparillo' **35**
La Venenosa 'Saierra Occidental de Jalisco' **38**
La Venenosa 'Tabernas' **17**

SOTOL

NOT made from agave. Weird. Distilled from the "desert spoon"

La Higuera Cedrosanum **20** **La Higuera Wheeleri** **15**
La Higuera Leiophyllum **19**

MEZCAL

SOME BACANORA, RAICILLA & SOTOL, TOO

Historically, all agave spirits were known as mezcal (including Tequila). That changed in 1994 when Mezcal formally became its own Denomination of Origin. Mezcal can be made from almost 40 different species of agave and is certified in 10 states: Oaxaca, Guerrero, Michoacán, Puebla, Zacatecas, Guanajuato, San Luis Potosí, Tamaulipas, Durango and most recently Sinaloa! Most Mezcals are made by cooking the agave with wood and while some Mezcals are smokey, many others are not. Almost all mezcal is traditionally unaged, or "joven." The following spirits (Mezcal, Bacanora, Raicilla, and Sotol) are organized by the different plants from which they are made.

ESPADÍN

Catedral de mi Padre	14	Montelobos.....	17
Del Que Toma el Cardenal	17	Real Minero.....	24
Erstwhile	21	Vago Elote.....	20
Fidencio Clásico.....	20	Verde Amarás	15
Illegal Joven.....	16		

TOBALÁ & CENZIO

TOBALÁ	CENZIO
Del Que Toma el Cardenal 22	Derrumbes Durango..... 22
Fósforo..... 25	

OTHER SINGLE MAGUEY

Erstwhile - Madre Cuishe.....	25	Noble Coyote - Coyote.....	24
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ENSAMBLES

Agua Mágica.....	22	Fósforo Tobaalá Penca	27
Alipús	35	Vago	24
Banhez	15	Viejo Indecente.....	21

COCKTAILS

It's All Guavy Baby 14
casco viejo blanco, campari, guava, strawberry, lime, strawberry salt

Prickly Hickly 14
banhez mezcal, prickly pear, tiki-chili hibiscus, lime

Our Daily Veg 15
amarás mezcal verde, ancho reyes verde, green juice, lemon, veggies

Vodka Ranch Water 14
tito's, mineragua sparkling water, lime juice, it's just a vodka soda...
we won't tell

Cockfight 16
wild turkey bourbon, tamarind, demerera, lime, mezcal rinse

Glitter Bombed 15
gold-glittered vodka, ginger liqueur, pineapple, west indies spice,
buzz button electric dust

Piña Vibes..... 14
bacardi spiced rum, coconut, and an umbrella

My-My Chamoy-Moy 12
sour rosé ale, sweet & tangy chamoy, lime salt, peach ring

El Emenohh! 10
a michelada...do it!

The Espresso One 15
corazón blanco, copa de oro, café

Bloody Maria..... 14
mi campo tequila, house made spicy tomato mix, lime

BEERS

Draft

Sacred Vice Brewing Special Enough..... 7

3.6% Local ~ Ale

Neshaminy Creek Brewing El Emeno..... 7

4.5% Local ~ Mexican Style Lager

Evil Genius Stacy's Mom..... 8

7.5 % Our Neighbors! ~ Citra IPA

Modelo Negra..... 7

5.4% Mexico ~ Munich Dunkel Style Lager

Wyndridge Cider Co. Pineapple - Mango..... 7

6% Local ~ Cider

Bottles & Cans

Tecate Original..... 5

12oz (4.6%) Mexico ~ Pale Lager

Corona Extra..... 7

12oz (4.6%) Mexico ~ Pale Lager

Neshaminy Creek Brewing El Emeno..... 7

12oz (4.5%) Local ~ Mexican Style Lager

Crooked Stave Sour Rosé..... 9

12oz (4%) Colorado ~ Sour Ale

Surfside Green Tea..... 10

12oz (4.5%) Local ~ Stateside Vodka with Green Tea

Stateside Vodka Soda Orange..... 10

12oz (4.5%) Local ~ Stateside Vodka with Sparkling Water

Best Day Brewing Electro Lime..... 7

12oz California ~ Non-Alcoholic Mexican Style Lager

TEQUILA

Tequila is produced in the states of Jalisco, Guanajuato, Michoacán, Nayarit, and Tamaulipas. It is made from the BLUE WEBER agave plant, native to these regions. The production process starts by harvesting the mature agave plants and removing their spiky leaves. The core (known as the piña) is then roasted, crushed, fermented, and distilled. The final product is a flavorful spirit which showcases the distinctive characteristics of the region in which it was crafted. It may or may not be aged in oak barrels. Aging time in the barrel is denoted by:

BLANCO

0-60 days

REPOSADO

2 months-364 days

AÑEJO

1-3 years

EXTRA AÑEJO

3+ years

JALISCO - LOS ALTOS

These tequilas are made in high elevations, averaging 7,500 feet above sea level. The high clay soil or Tierra Roja is also rich in iron which gives the agave plant a higher-stress growing environment. These growing conditions result in sweeter, fruitier with more floral tequila with herbal notes.

Corazón	El Tesoro	Milagro Barrel Select
Blanco 12	Blanco 19	Blanco 21
Casco Viejo	Reposado 22	Reposado 21
Blanco 12	Reposado	Añejo 22
Casamigos	Starr Barrel 22	
Blanco 20	Paradiso	Ocho
Reposado 21	Extra Añejo 25	Plata 20
Añejo 22	Añejo 25	Reposado 20
Cazadores	Espolón	Olmecca Altos
Blanco 14	Blanco 15	Blanco 14
Reposado 15	Reposado 16	Reposado 14
Añejo 19	Añejo 18	Añejo 15
Clase Azul	Gran Patrón	Oro De Lidia
Reposado 40	Brudeos Añejo. 98	Añejo 23
Añejo 105	Piedra	Patrón
Gold 60	Extra Añejo 78	Silver..... 21
Don Julio 1942	Lalo	Reposado LMNO
Reposado 38	Blanco 20	Select Barrel... 22
	Mi Campo	Añejo 23
	Blanco 14	
	Reposado 15	

JALISCO - EL VALLE

These tequilas are made in lower elevations in the valleys of Jalisco. The mineral rich soil or Volcán de Tequila comes from an inactive volcano. This gives the agaves plenty of nutrient rich soil to grow from. These growing conditions result in tequila that is earthier and more peppery with vegetal and stone notes.

Casa Noble	Herradura Suprema	Tequila 123
Blanco 21	Extra Añejo 72	Blanco 22
Reposado 22	Siembra Valles	Reposado 23
Añejo 22	Blanco 22	Añejo 24

GUANAJUATO

Similar to the Jalisco highlands, the agaves in this region are grown in rocky and mineral rich soil. Cool temperatures and high altitude cause these agaves to mature slowly giving the tequila sweet and fruity notes with long finishes.

	Corralejo	
Blanco 14	Reposado 15	Añejo 16

WINE

BY THE BOTTLE

Rosé

Tempranillo Rosé Blend ~ Adobe Guadalupe 'Uriel' **97**

Valle de Guadalupe, Mexico 2018

Mourvèdre Rosé ~ La Clarine Farm 'Rosé Alors!' **79**

Sierra Foothills, California 2019

Pinot Noir ~ Day Wines 'Lemonade' **70**

Willamette Valley, Oregon 2021

Red

Equal Parts Grenache + Mourvèdre + Merlot + Malbec ~ Bruma 'Plan B' **95**

Valle de Guadalupe, Mexico 2018

Sangiovese + Cabernet ~ Casa Magoni **89**

Valle de Guadalupe, Mexico 2020

Tempranillo Blend ~ Aldo César Palafox 'Pionero - Cosecha Selecta' **82**

Baja California, Mexico 2018

BEVERAGES

Our Morning Veg **6**

green juice, lemon, pickled carrot

Chili-Hibiscus Tea Cooler **6**

tiki-chili hibiscus tea, lemon, sparkling water

Virgin Margarita **6**

add any fresh fruit juice or puree to your margarita +1

St. Agrestis Phony Mezcal Negroni **11**

100ml Brooklyn ~ Non-Alcoholic Cocktail

Lemonade **4**

Iced Tea **6**

Soda *Coke, Diet Coke, Sprite, Ginger Ale, Tonic* **4**

Mexican Coke **5**

United Sodas of America *Young Mango, Strawberry Basil* **5**

Mineragua **5**

Jarritos *Lime, Grapefruit, Pineapple, Mandarin* **4**

COFFEE

Drip Coffee 5

Cold Brew 5.5

Espresso 5.5

Macchiato 5.5

Cappuccino 6

Latte 6

TEAS

Tea Turmeric Ginger 4.5

Organic Breakfast 4.5

Masala Chai 4.5

Tropical Green 4.5

WINE

BY THE GLASS

Sparkling

Brut Cava ~ Chic..... **13/50**
Catalonia, Spain

Pinot Noir ~ Sparkling Rose – Val de Mer **15/69**
Chablis, France NV

White

Sauvignon Blanc ~ Adaras Lluvia **14/60**
Alamasa, Spain 2023

Albarino ~ Abadia De San Campio **15/69**
D.O. Rias Baixas, Spain 2021

Loureiro ~ J Portugal Ramos **12/55**
Vinho Verde, Portugal 2022

Rosé

Listán ~ Negro Rosado **16/73**
Los Bermejos - Canary Islands, Spain 2021

Monastrell ~ Rosé – Zillamina **16/69**
Valencia, Spain 2022

Red

Malbec ~ Altos Las Hormigas **14**
Mendoza, Argentina 2020

Pinot Noir ~ Comtesse Marion **14/60**
Languedoc-Roussillon, France 2020

Red + White Grapes ~ Bojo do Luar ‘Deu Bode’ (Chilled) **13/59**
Vinho Verde, Portugal 2020

WINE

BY THE BOTTLE

White

Grüner Veltliner + Vidal Blanc ~ Old Westminster Winery **70**
‘Blinded by the Light’ Maryland 2019

Pinot Gris Blend ~ Rootdown ‘Es Okay’ **69**
Mendocino County, California 2020

Moscatel Blend ~ Louis-Antoine Luyt..... **79**
‘Gorda Blanca - Cuvée Benoît’ Bio-Bío, Chile 2017

Sauvignon Blanc ~ Casa Jipi **66**
Valle de San Vicente, Mexico 2020

Sauvignon Blanc ~ Bodegas Henri Lurton **95**
Valle de Guadalupe, Mexico 2017

Sauvignon Blanc ~ Parceleros **55**
Casablanca, Chile 2021

Albariño ~ Thee and Thou **76**
Sierra Foothills, California 2019

Viognier + Fiano ~ Casa Magoni ‘Manaz’ **76**
Valle de Guadalupe, Mexico 2018

Chardonnay ~ Santos Brujos ‘Viñas del Sol’ **87**
Valle de Guadalupe, Mexico 2017

Chardonnay ~ Bruma ‘Plan B’ **93**
Valle de Guadalupe, Mexico 2019

Chenin Blanc + Chardonnay ~ Aldo César Palafox ‘Pionero’ **90**
Baja California, Mexico 2018

Chenin Blanc ~ Bodegas Henri Lurton **88**
Valle de Guadalupe, Mexico 2019