

SPIRITS

Vodka

Crystal Head Agave Vodka	20
Ketel One	14
Stateside	13
Tito's	13
Wheatley	13

Gin

Beefeater	13
Bluecoat	14
Ford's	13
Gracias a Dios	21
Gracias a Dios Oaxaca Recipe	22
Hendrick's	16

Rum

Bacardi Superior	12
Banks 7 yr	17
Bluebird Sugarcane	15
Camazotz Oaxacan Rum	18
Charanda Uruapan	12
Ron Zacapa 23 yr	20

Bourbon

Basil Hayden	18
Bluebird Four Grain	21
Chicken Cock Kentucky	
Straight Bourbon	24
Maker's Mark	15
Maker's Mark	
Starr Private Select 2023	24
Wild Turkey	12

Rye

Chicken Cock Kentucky	
Straight Rye	22
Dad's Hat	15
Old Overholt Bonded	13
Russell's 6yr	17

Whiskey

Paddy's Irish Whiskey	12
Sierra Norte Single Barrel	
Black Corn	21
Sierra Norte Single Barrel	
Purple Corn	22

Scotch

Arberg	26
Balvenie 12	24
Monkey Shoulder	16

Amaro

Averna	17
Fernet Branca	17
Vigo	15

Cordials

Ancho Reyes Chile	14
Ancho Reyes Verde	15
Aperol	14
Baileys	12
Campari	16
Casa d'Aristi Huana	15
Copa De Oro	11
Disaronno Amaretto	15
Kahlua	13
Green Chartreuse	21
Yellow Chartreuse	24
Luxardo Maraschino	18
Pajarote Clave and Cardamaro	14
Pajarote Jengibre	14
Pajarote Ponche Tamarindo	14
St. Germaine	15
Vieux Carré, Absinthe Supérieure	21

Vermouth

Carpano Classico	12
LoFi Dry	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.

Banhez Pavo **24** **Gracias a Dios** **25**
Del Maguey **33** **Montelobos** **28**

TEPEXTATE

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

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 'Sierra Occidental de Jalisco' **38**
La Venenosa 'Tabernas' **18**

SOTOL

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

La Higuera Cedrosanum **20** **La Higuera Wheeleri** **17**
La Higuera Leiophyllum **20**

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 Mezcal is made by cooking the agave with wood and while some Mezcal is 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	Illegal Joven.....	17
Clase Azul San Luis Potosi	72	Montelobos.....	18
Del Que Toma el Cardenal	17	Real Minero.....	24
Erstwhile	21	Vago Elote.....	22
Fidencio Clásico.....	20	Verde Amarás	16

TOBALÁ & CENZIO

TOBALÁ	CENZIO
Del Que Toma el Cardenal 24	Derrumbes Durango..... 24
Fósforo..... 25	

OTHER SINGLE MAGUEY

Erstwhile - Madre Cuishe.....	28	Noble Coyote - Coyote.....	25
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ENSAMBLES

Agua Mágica.....	24	Fósforo Tobaalá Penca	27
Alipús	35	Vago	25
Bañez	15	Viejo Indecente.....	21

COCKTAILS

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

Tiki Bull..... 16
wheatley vodka, red bull yellow edition (tropical), tiki-chili hibiscus, pineapple, lime

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
el emeno lager, 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. Cranberry 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

Two Robbers Spirits Cara Cara Orange..... 10

12oz (4.5%) Local ~ French Winter Wheat Vodka with Sparkling Water

Two Robbers Spirits Sweet Gold Pineapple..... 10

12oz (4.5%) Local ~ French Winter Wheat 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
Blanco 12

Casco Viejo
Blanco 12

Casamigos
Blanco 20
Reposado 21
Añejo 22

Cazadores
Blanco 14
Añejo 18

Clase Azul
Reposado 40
Añejo 105
Gold 60

Don Julio 1942
Reposado 38

El Tesoro
Blanco 22
Reposado 23

El Tesoro, cont.
Paradiso
Extra Añejo 28
Añejo 25

Espolón
Blanco 15
Reposado 16
Añejo 18

Gran Patrón
Brudeos Añejo. 98
Piedra
Extra Añejo 78

Lalo
Blanco 20

Mi Campo
Blanco 14
Reposado 15

Mijenta
Blanco 20
Reposado 22

Milagro Barrel Select
Blanco 22
Reposado 24
Añejo 22

Ocho
Plata 20
Reposado 20

Olmecca Altos
Blanco 14
Reposado 14
Añejo 15

Oro De Lidia
Añejo 23

Patrón
Silver..... 21
Reposado LMNO
Select Barrel... 22
Añejo 23

Zumbador
Blanco 15
Reposado 16

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
Blanco 21
Reposado 22
Añejo 22

Herradura Suprema
Extra Añejo 72

Hornitos
Plata 13
Reposado 15

Siembra Valles
Blanco 24

Tequila 123
Blanco 24
Reposado 25
Añejo 25

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 16

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 **95**
Bruma 'Plan B'
Valle de Guadalupe, Mexico 2018

Mencia ~ Guímaro Tinto **92**
Ribeira Sacra, Galicia, Spain 2024

Malbec de Sed ~ Canopus **83**
Uco Valley, Mendoza, Argentina 2024

Tempranillo and Garnacha ~ Bodegas Akutai **80**
Rioja Cosecha, Spain 2023

Starr Pinot Noir ~ Brooks Wines **85**
Willamette Valley, Oregon 2022

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 purée to your margarita +1

St. Agrestis Phony Mezcal Negroni..... **11**
 100ml Brooklyn ~ Non-Alcoholic Cocktail

Red Bull**6**
 energy drink, sugarfree, yellow edition (tropical)

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

Mexican Coke.....**5**

United Soda *Sour Blueberry, Blackberry Jam*.....**6**

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

COFFEE

Drip Coffee 4
 Cold Brew 5.5
 Espresso 4
 Double Espresso 5
 Macchiato 5.5
 Cappuccino 5.5
 Latte 5.5

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 2024

Albarino ~ Abadia De San Campio **15/69**
D.O. Rias Baixas, Spain 2023

Rosé

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

Rosé ~ Monastrell Zillamina..... **16/69**
Valencia, Spain 2024

Red

Malbec ~ Altos Las Hormigas..... **14**
Mendoza, Argentina 2023

Pinot Noir ~ Comtesse Marion **14/60**
Languedoc-Roussillon, France 2024

WINE

BY THE BOTTLE

White

Agusti Torello Mata ~ Xic Xarel-lo **62**
Penedès, Spain 2024

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-Bio, Chile 2017

Sauvignon Blanc ~ Casa Jipi **66**
Valle de San Vicente, Mexico 2021

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

Viognier + Fiano ~ Casa Magoni ‘Manaz’ **76**
Valle de Guadalupe, Mexico 2020

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

Chardonnay ~ Bruma ‘Plan B’ **93**
Valle de Guadalupe, Mexico 2020

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

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