



DRINK LIST

PRIVATE PARTIES // CATERING // OWNER & EXECUTIVE CHEF: ZACK HIRT // A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

MARGARITAS

Made with Olmeca Reposado Blue Weber Agave Tequila

FLAVORS.....GLASS/CARAFE

Classic.....	8/18
Mango.....	9/20
Spicy Mango.....	9/20
Jalapeño Cilantro.....	9/20
Strawberry.....	9/20
Cranberry.....	9/20

MARAGRITA FLIGHT15

Choose Three, 8 Oz Flavors from Above and Rims From Below

RIMS

Sea Salt, Turbinado Sugar, Salt/Sugar, Citrus Zest,
Cinnamon-Sugar, Chili Salt & Smoked Salt

SPECIALTY MARGARITAS

BLOOD ORANGE.....11/28

Exotico reposado, solerno blood orange liqueur, blood orange juice, citrus

SPICY POMEGRANATE11/28

Spicy tequila, pama liqueur, pomegranate juice and house made citrus mix

APPLE PIE MARGARITA11/28

Apple cinnamon pear infused tequila, ginger liqueur and house made citrus with a cinnamon sugar rim

CHAI TEA MARGARITA.....11/28

Chai tea infused tequila, chai tea simple syrup and house made citrus with a sugar salt rim

SKINNY NUEVO 13/32

Avion Select Barrel, grand marnier, agave nectar, citrus, lime zest

NUEVO-RITA 13/32

Herradura Silver tequila, lime juice, agave nectar, topped with soda and orange zest

COCKTAILS

THE BLACK WIDOW..... 8.50

Titos vodka, Elderflower liqueur, lemon juice, simple syrup, topped with blackberry cider

FORGET THE DAY 9

Bulliet Bourbon, Rothmans apricot liqueur, housemade coffee-pistachio syrup, cold brew coffee, chocolate bitters

BLACK WALNUT OLD FASHIONED.....11

Hornitos Black Barrel tequila, Nocino Liqueur, walnut bitters

JAMAICAN MULE..... 9

Smith and Cross sailor proof rum, Allspice dram, fresh lime, ginger beer

THE REMEDY 9

Evan Williams 100 proof bonded whiskey, Grand Mariner, fresh orange, orange bitters hot water

PEAR HOT TODDY 9.50

Ophir gin, pear puree, rosemary clove simple and hot water

CHARRED PINEAPPLE CAIPIRINHA 8

- Barrel aged cachaca, agave nectar, charred pineapple puree and fresh limes

NON-ALCOHOLIC BEVERAGES

JARRITOS (MEXICAN SODA):

LIME, MANGO, MANDARIN, STRAWBERRY, GRAPEFRUIT 3

MEXICAN COKE: MADE WITH CANE SUGAR..... 3

BOTTLED WATER: SAN PELLEGRINO, FIJI 3

ESPRESSO 3

DOUBLE ESPRESSO 5

CAPPUCCINO 4



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DRAFT BEER

THIRSTY DOG PERRO NUEVO	5
PACIFICO	5
DOS EQUIS AMBER	5
DOG FISH HEAD FLESH AND BLOOD	6
MARKET GARDEN PROGRESS PILSNER	5
BOULEVARD UNFILTERED WHEAT	6
GREAT LAKES DORTMUNDER	5
FATHEADS SEASONAL	MKT
PLATFORM SEASONAL	MKT
ROTATING CIDER	6
LEFT HAND MILK STOUT	6
BRECKENRIDGE VANILLA PORTER	5

CRAFT BEER

BLUE MOON	4
STELLA	4
ACE PEAR CIDER	6
BELL'S TWO HEARTED	6
STONE DELICIOUS	6
DOGFISH HEAD 60 MINUTE IPA	6
CLOWN SHOES CHOCOLATE SOMBRERO	7
KENTUCKY BOURBON ALE	7
ABITA PURPLE HAZE	6
FOUNDERS BREAKFAST STOUT	7
VICTORY GOLDEN MONKEY	7
RHINEGEIST BUBBLES	5

MEXICAN BOTTLED BEER

BOHEMIA.....	5	MODELA ESPECIAL	5
CARTA BLANCA.....	5	NEGRA MODELO	5
CORONA	5	SOL	5
CORONA LIGHT	5	TECATE	5
DOS EQUIS LAGER	5	VICTORIA	5

WHITE & LIGHT WINE BY THE GLASS

COL DORATO PROSECCO NV (VENETO, ITALY)	10
COLLI EUGANEI PINOT GRIGIO 2017 (VENETO, ITALY).....	9
GRAYSON CELLARS CHARDONNAY 2016 (CALIFORNIA)	9
ERRAZURIZ MAX RESERVA SAUVIGNON BLANC 2017 (Aconcagua Costa, Chile).....	10
HONORO VERA ROSE 2017 (JUMILLA, SPAIN)	8
AREYNA TORRONTES 2017 (SALTA, ARGENTINA)	9
FRISK RIESLING 2017 (VICTORIA, AUSTRALIA)	8
INNOCENT BYSTANDER PINK MOSCATO NV, 275ML (VICTORIA, AUSTRALIA)	9

RED WINE BY THE GLASS

ANTICHI GIOCHI "VOULET" MALVASIA DI CASORZO D'ASTI (SEMI-SWEET) 2017 (PIEDMONT, ITALY).....	9
SUN & MOON CELLARS PINOT NOIR 2016 (LANGUEDOC-ROUSSILLON, FRANCE).....	10
EVOLUCIÓ BLAUFRÄNKISCH 2016 (BURGENLAND, AUSTRIA).....	8
VINA BORGIA GARNACHA 2016 (CAMPO DE BORJA, SPAIN).....	9
ERRAZURIZ MAX RESERVA CABERNET SAUVIGNON 2015 (Aconcagua Valley, Chile).....	11
LA POSTA "FAZZIO" MALBEC 2016 (MENDOZA, ARGENTINA).....	10
VOLVER SINGLE VINEYARD TEMPRANILLO 2015 (LA MANCHA, SPAIN).....	10
GHOSTRUNNER UNGRAFTED RED 2016 (LODI, CALIFORNIA)	11



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WHITE WINE BY THE BOTTLE

DOMAINE COLLIN "CUVEE TRADITION" CREMANT DE LIMOUX BRUT NV (LANGUEDOC, FRANCE)	40
LANGLOIS-CHATEAU CREMANT DE LOIRE BRUT ROSE NV (LOIRE VALLEY, FRANCE)	50
CHAMPAGNE COLLET "ART DECO" BRUT NV (CHAMPAGNE, FRANCE)	60
AYALA Brut Majeur NV (CHAMPAGNE, FRANCE)	65
TXOMIN ETXANIZ TXAKOLI 2016 (GETARIA, BASQUE, SPAIN)	50
TOMMASI "LE ROSSE" SINGLE VINEYARD PINOT GRIGIO 2017 (VENEZIE, ITALY)	40
PONZI PINOT GRIS 2016 (WILLAMETTE VALLEY, OREGON)	40
CHANSON VIRE-CLESSE 2015 (MACONNAIS, BURGUNDY, FRANCE)	45
RED CAR SONOMA COAST CHARDONNAY 2013 (SONOMA, CALIFORNIA)	65
GREGORY GRAHAM "SANGIACOMO VINEYARD" CHARDONNAY 2015 (CARNEROS, CALIFORNIA)	60
ROLLY GASSMANN PINOT BLANC 2014 (ALSACE, FRANCE)	40
BERNARD FOUQUET "CUVEE DE SILEX" VOUVRAY 2017 (LOIRE, FRANCE)	40
D'ARENBERG "THE HERMIT CRAB" (VIOGNIER/MARSANNE) 2016 (MCLAREN VALE, AUSTRALIA)	40
DOG POINT VINEYARD SAUVIGNON BLANC 2017 (MARLBOROUGH, NEW ZEALAND)	50
JOH. JOS. PRÜM GRAACHER HIMMELREICH KABINETT RIESLING 2016 (MOSEL, GERMANY)	55
DOMAINE ALBERT MANN "TRADITION" GEWÜRZTRAMINER 2016 (ALSACE, FRANCE)	60
E. GUIGAL CONDRIEU 2015 (RHONE VALLEY, FRANCE)	85

RED WINE BY THE BOTTLE

PONZI "TAVOLA" PINOT NOIR 2016 (WILLAMETTE VALLEY, OREGON)	50
MELVILLE ESTATE SANTA RITA HILLS PINOT NOIR 2014 (SANTA RITA HILLS, CALIFORNIA)	70
PATRICIA GREEN CELLARS "ESTATE OLD VINE" PINOT NOIR 2016 (WILLAMETTE VALLEY, OREGON)	75
ELK COVE "LA BOHEME" PINOT NOIR 2015 (WILLAMETTE VALLEY, OREGON)	80
DESCENDIENTES DE JOSE PALACIOS "PETALOS" 2015 (BIERZO, SPAIN)	45
E. GUIGAL CHATEAUNEUF-DU-PAPE 2013 (CHATEAUNEUF-DU-PAPE, RHONE VALLEY, FRANCE)	80
WOODWARD CANYON COLUMBIA VALLEY MERLOT 2014 (COLUMBIA VALLEY, WASHINGTON)	75
SEABISCUIT RANCH SUPERFECTA (MERITAGE) 2013 (MENDOCINO COUNTY, CALIFORNIA)	55
HIGHWAY12 CABERNET SAUVIGNON 2015 (SONOMA, CALIFORNIA)	40
CHATEAU MONTELENA NAPA VALLEY CABERNET SAUVIGNON 2015 (NAPA VALLEY, CALIFORNIA)	90
ROBERT SINSEY VINEYARDS "SLD" CABERNET SAUVIGNON 2012 (NAPA VALLEY, CALIFORNIA)	150
MENDEL MALBEC 2015 (MENDOZA, ARGENTINA)	50
DECERO "THE OWL & THE DUST DEVIL" (MALBEC BLEND) 2015 (MENDOZA, ARGENTINA)	65
ELYSE "YORK CREEK VINEYARD" PETITE SIRAH 2012 (NAPA VALLEY, CALIFORNIA)	75
TRENTADUE "LA STORIA" ZINFANDEL 2015 (ALEXANDER VALLEY, CALIFORNIA)	55
D'ARENBERG "THE DEAD ARM" SHIRAZ 2014 (MCLAREN VALE, AUSTRALIA)	100
ALMIREZ TINTA DE TORO 2011 (TORO, SPAIN)	50
EL NIDO (CABERNET/MONASTRELL) 2015 (JUMILLA, SPAIN)	195



HAPPY HOUR // M-F • 4PM -6PM // BAR AREA ONLY

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\$6 SELECT MARGARITAS

CLASSIC, STRAWBERRY, SPICY MANGO, MANGO, JALAPEÑO CILANTRO & CRANBERRY

\$2 OFF DRAUGHT BEERS

THIRSTY DOG PERRO NUEVO, PACIFICO, DOS EQUIS AMBER, DOG FISH HEAD FLESH AND BLOOD, MARKET GARDEN PROGRESS PILSNER, BOULEVARD UNFILTERED WHEAT, GREAT LAKES DORTMUNDER, ROTATING CIDER, LEFT HAND MILK STOUT, BRECKENRIDGE VANILLA PORTER.

\$6 WINE POURS

INCLUDES ALL RED AND WHITE WINES AVAILABLE BY THE GLASS.

GUACS & APPETIZERS

2.95 HOUSE GUAC 5.9 REGULAR

3.45 HABANERO JELLY GUAC..... 6.9 REGULAR

3.45 APPLE, BACON, AND COTIJA GUAC 6.9 REGULAR

3.45 EDAMAME, SOJA FRITA, AND NORI GUAC..... 6.9 REGULAR

QUESO FUNDIDO 7.9 REGULAR

3.95 House Cheese Blend, Pickled Jalapeno, House Tortilla Chips

▶ **ADD CHORIZO OR CHICKEN..... 3**

5.45 SALSA TRIO 9.9 REGULAR

House, Verde, Caliente (Individual Salsa Available Upon Request)

4.90 PLANTAIN FRITTERS..... 7.9 REGULAR

Served with Chipotle Agave Syrup

9.90 CAMARONES..... 12.9 REGULAR

Tequila Roasted Shrimp, Tomato, Caramelized Onions

SEASONAL SPECIALS

7.90 MERGUEZ EMPANADAS 10.9 REGULAR

Merguez Ground Lamb, Dried Currants, Queso Fresco, Harissa Crema

9.90 TOMATILLO CALAMARI 12.9 REGULAR

Fried Calamari, Tomatillo Brown Butter, Carrot Chips, Citrus Aioli