

THE BEST LOCAL DRAFT BEER

 \$5 Beers On Taco Tuesday

LAGERS & PILSNERS

- 1. **Mexicanita** House Mexican Lager, Del Cielo, Martinez, 5.0% ABV **\$8**
- 2. **El Campeon** Mexican Lager, King Cong, Sacramento, 5.0% ABV **\$8.5**
- 3. **Luna De Miel** Mexican Amber Lager, Urban Roots, Sacramento, 5.3% ABV **\$8.5**
- 4. **OPB People's Beer** American Lager, Oak Park Brewing, Sacramento, 5.0% ABV **\$8.5**
- 5. **Dust Bowl Pilsner** German Pilsner, Dust Bowl, Turlock, 5.0% ABV **\$8.5**
- 6. **Snap Shot** American Lager, Morgan Territory, Tracy, 4.8% ABV **\$8.5**
- 7. **Bee Line Blonde** Blonde Ale, Track 7, Sacramento, 4.2% ABV **\$8.5**
- 8. **Death & Taxes** Black Lager, Moonlight, Santa Rosa, 5.0% ABV **\$8.5**

PALE ALES & IPAS

- 9. **Penske Files** West Coast Pale Ale, Faction, Alameda, 5.8% ABV **\$8.5**
- 10. **Pillow Line** Hazy Pale Ale, South Lake Brewing, Tahoe, 5.8% ABV **\$8.5**
- 11. **Constrictor** West Coast IPA, Burning Barrel, Rancho Cordova, 6.4% ABV **\$8.5**
- 12. **Made In Sac** West Coast IPA, Device, Sacramento, 6.2% ABV **\$8.5**
- 13. **Haze-A-Tron** Hazy IPA, Original Pattern, Oakland, 6.8% ABV **\$8.5**
- 14. **Right Right** Hazy IPA, Urban Roots Sacramento, 6.5% ABV **\$8.5**
- 15. **Don Laco** House Hazy IPA, Del Cielo, Martinez, 7.0% ABV **\$8**
- 16. **Double Tap** West Coast Double IPA, Berryessa, Winters, 8.7% ABV **\$9**
- 17. **La Xingona** Double IPA Fruited W/Guava, King Cong, Livermore, 9.0% ABV **\$9**

PORTER & STOUTS

- 18. **Donner Party** American Porter, Fifty Fifty, Truckee, 7.2% ABV **\$8.5**
- 19. **Chocolate Oatmeal Stout** Stout w/ Chocolate & Oatmeal, Jackrabbit, Sacramento, 5.5% ABV **\$8.5**

BELGIANS & WHEAT ALES

- 20. **Bavarian Wheat Ale** Hefeweizen, Sudwerk, Sacramento, 5.0% ABV **\$8.5**
- 21. **Pepperwood Signature Saison** Saison, Cuver, Santa Rosa, 6.0% ABV **\$8.5**
- 22. **Biere Blance** Belgian Witbier, Monk's Cellar, Sacramento, 4.7% ABV **\$8.5**

SOUR BEERS

- 23. **Delicious Visions** Sour W/ Raspberry, Peach & Strawberry, Burning Barrel, Rancho Cordova, 5.0% ABV **\$8.5**
- 24. **Cherry Bender** Kettle Sour W/Cherry, Hibiscus & Clove, Bike Dog, Sacramento, 8.2% ABV **\$9.5**
- 25. **Guava Dreams** Latin Inspired Sour W/ Guava, Del Cielo, Martinez, 4.8% ABV **\$8.5**

GF BEERS - CIDERS - HARD KOMBUCHA

- 26. **Calrose Crisp*** Gluten Free Rice Lager, Otherwise, San Carlos, 5.0% ABV **\$8.5**
- 27. **Boocha Colada*** Hard Coconut & Key Lime Komucha, Gold Vibe, Green Valley, 6.0% ABV **\$8.5**
- 28. **Bone Dry*** Hard Apple Cider, Two Rivers, Sacramento, 6.9% ABV **\$8.5**
- 29. **Candlelight & Roses*** Hard Blackberry + Cherry Cider, Nitty's, Sacramento, 6.9% ABV **\$8.5**
- 30. **Get Crooked PPC*** Seltzer W/ Pineapple, Passionfruit, & Guava, Crooked, Sacramento, Grass Valley 6.0% ABV **\$8.5**

NON ALCOHOLIC

NA Beer-ish, 12 oz Can Non Alcoholic Lager, Oak Park Brewing, Sacramento <0.5% **\$7**

BEER FLIGHTS

House Flight : 5 different styles of 5oz pours selected by our staff **\$20**

Custom Flight: 5 different styles of 5oz pours of your choice. Ask the server for a flight card **\$25**

SEASONAL COCKTAILS

W1: house tequila or mezcal, blood orange, blanc vermouth, sage, lime \$ 16

w2: house tequila or mezcal, tamarindo, lime, cinnamon, orange, rosemary \$ 16

w3: house tequila or mezcal, spiced pear, lime ginger beer, spices, bitters \$16

w4: house tequila or mezcal, jalapeno, cranberry, lime cilantro \$15

w5: Gin or Vodka, Chai, date, orange, lemon \$16

NON ALCOHOLIC COCKTAILS

w5: Seed lip spirit, pomegranate, lemon, seltzer, sage \$12

NON ALCOHOLIC DRINKS

Agua Fresca of the Day \$ 5

Sparkling Mineral Water \$ 4

Hop water (Oakland United) \$4

Ice tea \$5 Lemonade \$5

Mexican Coke, Diet Coke, Sprite, Jarritos \$ 5

Wise kombucha \$8

Flavors: Passion Peach, Lavender, Hibiscus

Coffee Pot \$6 / Café de Olla Pot \$6

Hot Chocolate (La Abuelita) \$6

NA BEER, Dad Pants, 12 oz, Pilsner, Barrel

Brothers \$6.5

TEQUILA

DON LITO TEQUILA	Blanco \$ 8 / \$5 
CASAMIGOS	Blanco \$15, Reposado \$16, Añejo \$17, Cristalino \$ 18
CENTENARIO	Plata \$9, Reposado \$10, Cristalino \$21
CLASE AZUL	Plata \$35, Reposado \$38
DON FULANO	Blanco \$12, Reposado \$ 14, Añejo \$ 19
DON JULIO	Blanco \$14, Reposado \$ 15, Añejo \$16, 1942 \$42, Cristalino 70 \$19
DON JULIO ROSADO	Reposado \$ 27
DON RAMON	Blanco \$8, Reposado \$8, Añejo \$11, Cristalino \$12
EI TEQUILEÑO	Blanco \$8, Reposado \$8, Añejo \$18
GRAN ORENDAIN	Blanco \$9, Reposado \$11, Añejo \$ 15
GRAND MAYAN	Silver \$16, Reposado \$19, Extra Añejo \$ 26
GRAN CORAMINO	Cristalino \$14
HERRADURA	Añejo \$ 32, Cristalino \$14
LALO TEQUILA	Blanco \$11
MAESTRO DOBEL	Cristalino \$13
MIJENTA	Blanco \$13, Reposado \$ 16, Añejo \$33
RESERVA DE LA FAMILIA	Platino \$15, Reposado \$19, Añejo \$26, Extra Añejo \$43
TEQUILA OCHO	Plata \$12, Reposado \$ 14, Añejo \$17, Extra Añejo \$ 45
TRES GENERACIONES	Blanco \$9, Reposado \$ 10, Añejo \$15
1800 MILENIO	Cristalino \$ 13, Extra Añejo \$47

TEQUILA FLIGHTS

HOUSE COCKTAILS


MARGARITA: house tequila, lime, agave. \$14 / \$8 

Flavors: spicy kiwi, guava, spiced apple add +\$2

CADILLAC MARGARITA: tequila Centenario reposado, lime, agave, grand marnier bottle \$19

MEZCALRITA: house mezcal, orange liqueur, agave, lime, orange \$15

PALOMA: house tequila or mezcal, grapefruit, lime, grapefruit liqueur, agave, sparkling water \$15

SANGRIA ROJA: House red wine, raspberry syrup, vodka, peach liqueur, lime, topped with fruit \$14 / \$8 

MICHELADAS: Mexicanita draft beer, lime, michelada mix.

Flavors: Traditional, Tamarindo \$9 / \$5 

Michelitro \$14

WINE

WHITE

 Limited Lot 2020, Chardonnay \$7 GLS / \$20 BTL


 99 Vines Pinot Grigio \$7 GLS / \$20 BTL


Nola Grace, Sauvignon Blanc \$9 GLS / \$33 BTL

Blue Quail, Chardonnay \$10 GLS / \$35 BTL

Mimosa \$8

RED


 HW: Limited Lot 2020, Pinot \$7 GLS / \$20 BTL

 HW: Limited Lot, Cabernet \$7 GLS / \$20 BTL

A+D North Coast 2019, Cabernet \$9 GLS / \$33 BTL

Limited Lot, Zinfandel 2020 \$11 GLS / \$38 BTL

MEZCAL

HOUSE MEZCAL	Benesin Blanco \$8 / \$5 
ALIPUS	Blanco \$16
AMATECO	Ensamble \$ 25
AMARAS	Verde \$ 9, Cupeatra \$ 15, Espadin \$12
BENESIN	San Juan del Rio \$ 13
EL JOLGORIO	Cuishe \$ 28, Tobala \$34
LA LUNA	Espadincillo \$13, Chino \$24
LOS JAVIS	Espadin \$9
LOS OCOTALES	Espadin \$13, Ensamble \$17, Cirial \$21
MARCA NEGRA	Ensamble \$17, Espadin \$16, Tobala \$30
QUIEREME MUCHO	Cuishe \$27, Espadin \$ 17, Tobala \$ 25
S. MEZCALERO	Espadin \$10, Tobala \$21, Tepeztate \$20
TRES TIEMPOS	Bicuixe \$25, Ensamble \$ 30, Tepaztate \$33
VAGO	Elote \$13, Espadin \$12
XICARU	Silver \$9, Reposado \$12, Pechuga mole \$14

MEZCAL FLIGHTS

4 DIFFERENT POURS OF 1oz SHOTS,
SELECTED BY OUR STAFF

MEZCAL \$40

TEQUILA \$ 35