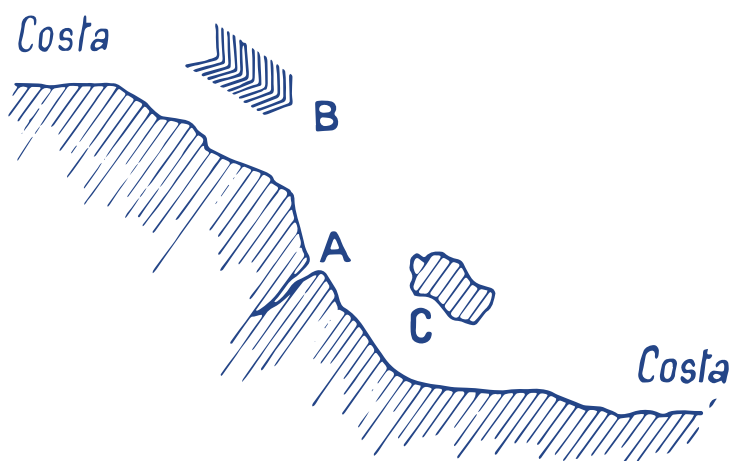


◀ Êste



HAPPY HOUR ESPECIALES

Monday – Thursday 5pm–6pm

Friday – Sunday 12pm–5pm

COMIDA

\$.50 OFF OYSTERS

\$15 OFF SEAFOOD PLATTERS

\$25 OFF SEAFOOD TOWERS

GUACAMOLE sesame macha verde, tostadas **\$9**

CEVICHITO market fish, avocado,
carrot-pepper salpicón, chile oil **\$10**

FISH TACOS masa battered swordfish, shredded cabbage,
habanero-piquín hot sauce, salsa mexicana **\$8 ea**

SMOKED TUNA CRISPY TACOS potato, jalapeño and fresno salsas,
cabbage slaw **\$8 ea**

BEBIDAS

25% OFF BOTTLES OF WINE*

\$10 SIGNATURE MARGARITAS

CLASSICA tequila blanco, high proof tequila, cointreau, lime

SALADITO tequila blanco, tamarind, ancho chile, apricot, lime

SOMBRA mezcal, tequila blanco, pomegranate, amaro, port, lime

TROPICAL tequila reposado, passionfruit, pineapple, lime,
angostura bitters

VINO Y VINYL

Tuesday all night long!

50% off bottles of wine*

*excludes select bottles

Cocktails

NUESTRA PALOMA

tequila blanco, grapefruit juice,
grapefruit cordial, grapefruit
soda, salt 17

GARDEN G&T

gin, basil, lime aperitif,
chartreuse elixir vegetal,
tonic 17

HOJA EN BLANCO*

gin, pisco, melon,
aloe, lemon, egg white,
hoja santa 17

BLUE TANG CLAN

mezcal, overproof rum, coconut,
pineapple, lime, serrano,
blue spirulina 17

DEL MAR-TINI

navy strength gin,
blanc vermouth,
muscadet, kombu 17

OLMEC OLD FASHIONED

tequila reposado, mezcal,
elote liqueur, chipotle,
cacao bitters 17

GUAVAMENTE (NON-ALCOHOLIC)

guava, aperitif syrup, vanilla,
lime, sparkling water 12

Preparadas

NON-ALCOHOLIC AVAILABLE

CHELADA Mexican lager,

lime, salt 8

CUBANA Mexican lager, petróleo,

lime, salt 9

MICHELADA Mexican lager,

sangrita, petróleo,
lime, salt 10

Signature Margaritas

CLÁSICA tequila blanco,

high proof tequila, cointreau,
lime, salt 16

SALADITO tequila blanco,

tamarind, ancho chile, apricot,
lime 16

SOMBRA mezcal, tequila blanco,

pomegranate, amaro, port,
lime 16

TROPICAL tequila reposado,

passionfruit, pineapple, lime,
angostura 16

Cervezas

DRAFT 8

HOLD OUT “DOMINGUITOS”

Mexican-style lager,
Austin, TX, 4.4%

HOLD OUT “NOCTURNA”

Mexican-style amber,
Austin, TX, 4.8%

MEANWHILE BREWING “SECRET

BEACH” West Coast IPA,
Austin, TX, 6.2%

VISTA “DARK SKIES”

Black Pilsner, Austin, TX, 4.9%

PACKAGED 6

MODELO ESPECIAL pilsner, Mexico,
4.7%

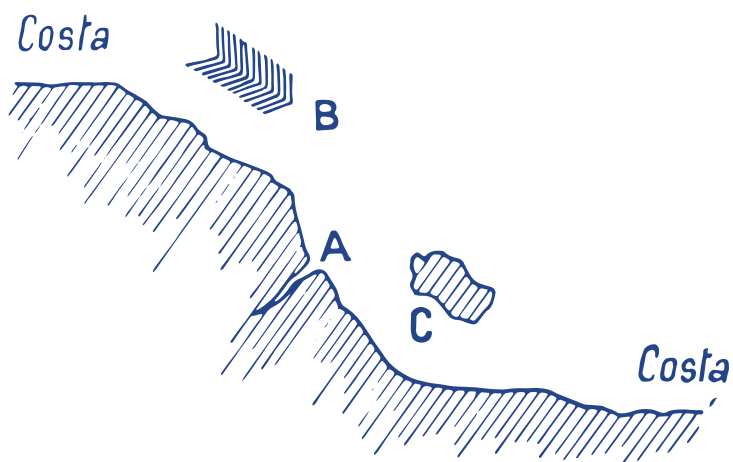
MODELO NEGRA dark lager, Mexico,
5.4%

PACIFICO pilsner, Mexico, 4.7%

VICTORIA Vienna lager, Mexico,
4.2%

ATHLETIC BREWING non-alcoholic

golden ale, Milford, Connecticut,
0.5%



Wine List

Our wine list draws inspiration from the coastal regions of the world as well as wines typically known as classic seafood pairings.

Each bottle has been thoughtfully curated to pair throughout your entire meal.

Salud!

FEATURED BOTTLES:

From Sea to Sip

This month we're exploring the perfect pairing of oysters and wine—where the saline imprint of the sea meets the minerality of the soil, and merroir and terroir together reveal the distinct character of their origin. Turn the page to learn more.

Featured wines are highlighted in orange throughout the list!

From Sea to Sip

Why oysters and wine make the perfect pairing

This feature celebrates wines shaped by land that sing with flavors from the sea. We invite you to discover how glass and shell speak the same language.

Both oyster farming and wine making are an expression of nature interpreted through human hand. The philosophies and practices of the farmer combined with the impact of the land or sea in which they farm are all factors in the flavor and quality of the final product. Whether you're a wine lover, an oyster fanatic, or just curious-this is your invitation to learn and taste how beautifully they come together.



MERROIR:

the distinct flavors imparted by the tides, salinity, & seabed in which oysters are grown.

How to eat an oyster

Similar to wines oysters can be described and compared using standard categories. Here some of the things to look & taste for in each category.

- **Appearance:** color, opacity, meat-to-shell ratio
- **Aromas:** clean, brackish, algal, oceanic
- **Taste:** salty, sweet, umami, sour, bitter
- **Flavor:** minerals, seaweed, vegetal, fruity, earthy, savory, botanical
- **Mouthfeel:** meaty, firm, silky, buttery, soft

They are what they eat...

Oysters are filter feeders and their taste directly reflects the qualities of the water they live in

Water Type:

Ocean-grown oysters soak up the salt – think briny, bold, and bright.

Estuary oysters come from more balanced waters, giving them a milder, often sweeter profile.

Water Temperature:

In cold waters, oysters grow slowly, developing firm, plump meat and strong, deeply cupped shells—like nature's armor for flavor.

In warmer seas, oysters grow quickly, resulting in softer textures, mild flavor, and fragile shells that open with ease



Algae & Phytoplankton:

Oysters eat what's in the water—and what's in the water ends up on your palate. That's why an East Coast oyster tastes wildly different from one grown on the Pacific.

Pacific oysters are often buttery, with notes of melon and cucumber. East Coast oysters lean brinier, with hints of seaweed and minerality.

Different coasts, different vibes—and totally different flavor profiles.

Pairing wine with oysters isn't just tradition—it's chemistry. Bright, crisp, high-acid wines bring out the best in briny bites. The goal? To match the oyster's freshness with wines that are just as zippy, mineral-driven, and full of life.

Classic Pairings

Classic for a reason here are the wines that never miss!

Champagne



The bubbles scrub the palate between bites, while acidity cuts through creamy textures. Champagne is aged on the lees (spent yeast cells) which contributes a complimentary umami or savory note often found in oysters.

Muscadet



A dry white wine from France's Loire Valley, it's a classic and highly recommended pairing for oysters. Its crisp acidity and subtle minerality beautifully complement the briny and fresh flavors of oysters

Chablis



Chardonnay with no oak, no butter, just super clean, crisp vibes. It's got bright lemony acidity and a stony, almost salty finish that makes oysters taste even fresher. Like a splash of cold water in the best way.

Sancerre



Elegant and refreshing, Sancerre offers bright citrus, green apple, and subtle herbal notes. Its crisp acidity and clean finish make it a natural pairing for oysters, enhancing their brininess without overpowering their delicate flavor.

Discovery Pairings

Discover a new experience with wines you might not expect – but absolutely should try with oysters.

Jura Chardonnay



Textured and earthy, Jura Chardonnay is a bit more adventurous. Often aged with a touch of oxidation, it brings flavors like toasted nuts, green apple, and subtle spice. Its savory edge and firm acidity make it a great match for richer oysters, adding depth without overwhelming them.

Txakoli



Spritzzy, citrusy, and super refreshing. Its slight effervescence and electric acidity are perfect with ultra-briny oysters. It's a regional favorite in northern Spain, often enjoyed seaside with a plate of shellfish.

Riesling



Bright and expressive, Riesling can range from dry to just a touch off-dry, with notes of lime, green apple, and sometimes a hint of petrol. Its high acidity and slight sweetness (if present) make it especially good with oysters that have strong salinity or more pronounced, savory flavors.

Grüner Veltliner



Fresh, zesty, and just a little bit peppery, Grüner Veltliner is all about energy and texture. You'll find notes of lime, green herbs, and sometimes snap pea or white pepper. Its crisp acidity and slight bitterness on the finish make it a great match for oysters with vegetal or mineral notes.

Sparkling

CHAMPAGNE

Elise Dechannes	‘Absolue Grès’ pinot noir, 2018, Aube	232
Pertois Moriset	‘L’Assemblage’ chardonnay, pinot noir, NV, Le Mesnil-sur-Oger, Côte des Blancs	152
Thomas de Marne	‘Goustan’ pinot noir, NV, Côte des Bar	219
Clandestin	‘Austral’ brut nature, pinot noir, 2022, Côte des Bar	228
Laherte Freres	brut nature, chardonnay, NV, Montagne de Reims	160
Emmanuel Brochet	‘Le Mont Benoit’ extra brut, pinot noir, pinot meunier, chardonnay, NV, Montagne de Reims	265
Famille Mousseé	‘Eugene’ extra brut, meunier, pinot noir, NV, Vallee de la Marne	177
Benoît Déhu	‘La Rue des Noyers’ pinot meunier, brut nature, NV, Vallee de la Marne	235
Vouette et Sorbée	‘Blanc d’Argile’ chardonnay, brut nature, NV, Côte des Bar	*294
Vouette et Sorbée	‘Fidele’ pinot noir, brut nature, NV, Côte des Bar	*235



Each of the champagnes above serve as excellent pairings with our oysters.

During this month's feature, buy any champagne bottle above and get a half dozen oysters as a gift from us.*

*excludes Tuesdays

NOT CHAMPAGNE

Domus Picta	glera, 2020, Conegliano-Valdobbiadene Prosecco Superiore	13 / 52
Maloof	'L'Eau Epicee' riesling, gewürztraminer, 2023, Willamette Valley, Oregon	75
Fabio Gea	'Falavòsca' nebbiolo, 2018 Piedmont, Italy	231
Fangareggi	'Biancospino' chardonnay, sauvignon blanc, NV, Emilia-Romagna, Italy	80
Immich Batterieberg	'Jour Fixe' riesling, NV, Mosel, Germany	129
Parigot	'Origines' crémant de bourgogne, brut, pinot noir, chardonnay, aligoté, Burgundy, France	81
Scythian Wine Co	palomino, 2023, Cucamonga Valley, California	103

THESE ARE PINK

Gaspard	'Bulles' pineau d'aunis, NV, Loire Valley, France	17 / 68
Christophe Mignon	rosé d'assemblage, NV, Champagne, France	181
Los Bermejós	'Espumoso Rosado Brut Nature', listan negro, 2023, Lanzarote, Canary Islands	109
Laurent Bernard	rosé de saignée, 2012, Champagne, France	227

Rosé

CRISP + CLEAN

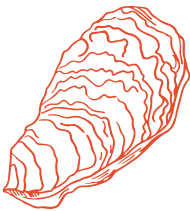
Wildmakers	‘Brisas’ cinsault, muscat of alexandria, 2021, Itata Valley, Chile	13 / 52
Paul Prieur	‘Rosé Perpétuel’ pinot noir, NV, Sancerre, France	98
Bodega Gaintza	‘Bixigu’ hondarribi beltza, hondarrabi zuri, 2023 Getariako Txakolina	52

FRUITY + JUICY

Lady of the Sunshine	pinot noir, sauvignon blanc, 2024, San Luis Obispo, California	90
Arnot-Roberts	touriga nacional, trincadeira, 2024, North Coast, California	70
Barrigón	garnacha, 2022, Queretaro, Mexico	123
Brij	grenache, 2024, San Luis Obispo, California	82
Hirsch Vineyards	pinot noir, 2021, Sonoma Coast, California	136

BOLD & TEXTURED

Agricola Caprera	‘Le Vasche’, cerasuolo d’ Abruzzo, montepulciano, 2022, Abruzzo, Italy	70
------------------	---	----



Skin Contact White

JUST A TOUCH

Jean-Yves Peron	'I Vicini' cortese, 2022, Savoie, France	103
Dominio de las Abejas	'Naranja' sauvignon blanc, marsanne, chardonnay, colombard, 2022, Ojos Negro, Baja California, Mexico	105
Scar of the Sea	'Lopez Vineyard' palomino, 2024, Cucamonga Valley, California	93
Christian Tschida	'Himmel auf Erden II' 'Maischevergoren' muscats blend, chenin blanc, 2023, Burgenland, Austria	92

AROMATIC

Dario Serrentino	'Cala' catarratto, 2023, Sicily, Italy	13 / 52
La Grange de l'Oncle Charles	'Mille Lieux sur Peaux' field blend, 2023, Alsace, France	87
Vigneto Altura	ansonaco, 2022, Isola del Giglio, Italy	148
Azienda Agricola Serraghia	'Bianco' zibibbo, 2022, Pantelleria, Italy	214
Matassa	'Cuvée Marguerite' muscat petit grains, macabeo, 2022, Roussillon, France	*105

STRUCTURED + COMPLEX

Fognano	malvasia, 2021, Emilia-Romagna, Italy	74
Radikon	'Slatnik' chardonnay, 2022, Friuli-Venezia Giulia, Italy	113

White

LIGHT + BRIGHT

Lady of the Sunshine	‘Chene Vineyard’ chardonnay, 2023, California	109
Balea	hondarrabi zuri, hondarrabi beltza, 2023, Getariko, Txakolina	63
Formiche	ansonica, 2023, Costa Dell’Argentario, Tuscany	90
Brij	grüner veltliner, 2024, San Luis Obispo, California	84

MINERAL + SALINE

Mylonas	assyrtiko, 2023, Keratea, Greece	15 / 60
Luigi Maffini	‘Kratos’ fiano, 2023, Campania, Italy	19 / 76
Michel Brégeon	melon de bourgogne, 2023, Muscadet-Sèvre-et-Maine, France	60
Henry Natter	sauvignon blanc, 2023, Sancerre, France	90
Sylvie Augereau	‘Pulpes’ chenin blanc, 2021, Loire Valley, France	127
Littorai	‘Thierot Vineyard’ chardonnay, 2022, Sonoma, California	*252
Sylvain Pataille	‘Champ Forey’ aligoté, 2022, Burgundy, France	223
Jeremy Arnaud	‘La Grande Chaume’ 1er cru, chardonnay, 2021, Chablis, France	*245
Luneau Papin	‘L D’Or’ melon de bourgogne, 2022, Muscadet-Sèvre-et-Maine France	84
Domaine Servin	‘Les Pargues’ chardonnay, 2023, Chablis, France	88

HERBACEOUS + AROMATIC

Athlètes Du Vin	sauvignon blanc, 2023, Loire Valley, France	16 / 64
Valentin Zusslin	'Clos Liebenberg Monopole' riesling, 2020, Alsace, France	150
Christian Tschida	'Himmel auf Erden' grüner veltliner, furmint, sauvignon blanc, 2023, Burgenland, Austria	89
Lightsome	grenache blanc, vermentino, 2024, Hill Country, Texas	75
Hiyu Tzum	'Ashlar' riesling blend, 2022, Columbia Gorge, Oregon	220
Maria & Sepp Muster	'Opok' sauvignon blanc, 2023, Styria, Austria	89
Ostertag	'A L'Orient d'Eden' gewürztraminer, Alsace, France	*139

TEXTURED + FULL

Usonia	riesling, 2022, Finger Lakes, New York	82
Domaine de la Cras	'Coteaux de Dijon' chardonnay, 2023, Burgundy, France	90
Benoit Courault	'Empreinte' chenin blanc, 2023, Anjou, France	116
Robert-Denogent	'La Croix Vieilles Vignes' chardonnay, 2022 Pouilly Fuissé, France	160
Louis Chenu	'Les Saucours' chardonnay, pinot blanc, 2023, Savigny-lès-Beaune, France	105
Ostertag	'Muenchberg Grand Cru', riesling, 2019, Alsace, France	*185
Vignerons Les Matheny	chardonnay, 2020, Arbois, Jura, France	96
Domaine du Gringet	'La Bergerie' gringet, 2022, Savoie, France	105

Red

FRESH + BRIGHT

Bloodroot	pinot noir, 2022, Sonoma Coast, California	15 / 60
Hiyu Tzum	'Sean Nos' pink negramoll, listan negro, palomino, mission 2023, Columbia Valley, Oregon	175
Les Grandes Vignes**	pineau d'aunis, 2022, Anjou, France	99
Justin Dutraive	'La Madone' gamay, 2023, Fleurie, Beaujolais, France	142
Hiyu Tzum	'Eriu' grenache, 2023, Columbia Valley, Oregon	220
Jeremy Quastana	'Melissa Lavaysse' gamay, 2023, Loire Valley, France	79
Claudio Vio	'Runcu Brűjau' rossese, ormeasco, granaccia, 2023, Liguria, Italy	81
Littorai	'Les Larmes' pinot noir, 2023, Anderson Valley, California	175
Cati Ribot	'Son Llebre' callet, 2023, Mallorca, Spain	88
Envinate	'Misturado de Abeleda, red & white blend, 2023, Ribeira Sacra, Galicia, Spain	100
Remi Poujol **	"Vieilles Vignes" carignan, 2021, Languedoc, France	85
Sylvain Pataille	'En Clemengeots' pinot noir, 2022, Burgundy, France	232
Domaine la Calmette	'Butte Rouge' malbec, 2020, Cahors, France	162

WE LOVE THESE PARTICULAR BOTTLES WITH A LITTLE CHILL!

BUT ASK YOUR SERVER TO HAVE ANY BOTTLE LIGHTLY CHILLED FOR YOU!

RIPE + JUICY

Madson Wines	'Kessler Haak' syrah, 2023, Santa Rita Hills, California	19 / 76
Lightsome	sangiovese, 2024, Hill Country, Texas	83
Radikon	'RS22' merlot, pignolo, 2022, Friuli-Venezia Giulia, Italy	111
Limited Addition	'Eola Springs' trousseau, 2023, Willamette Valley, Oregon	103
Matthieu Barret	'Pas Cale' pinot noir, 2023, Cornas, France	127
Teutonic Wine Co	'Alsea Vineyard' pinot noir, 2016, Willamette Valley, Oregon	115
Charles Lachaux	'La Petit Charmotte' pinot noir, 2023, Nuit St Georges, Burgundy, France	*565

RICH + RUSTIC

Girolamo Russo	'A'Rina' nerello mascalese, nerello cappuccio, 2022 Etna, Sicily, Italy	103
Antoine Sanzay	'Les Poyeux' cabernet franc, 2021, Saumur Champigny, France	150
Fabio Gea	'Palma' barbera d'Alba superiore, 2020	183
Frank Cornelissen	'Perpetuum' nerello mascalese, Sicily, Italy	*223
Camille Giroud	'Les Chaillots' pinot noir, 2020, Ladoix, Burgundy, France	157
Louis Chenu Père & Filles	'Hauts-Jarrons' premier cru, pinot noir, 2022 Savigny-les-Beaune	145
LeLarge-Pugeout	'Coteaux Champenois' pinot meunier, 2015, Montagne de Reims, France	166
La Porte Saint Jean	'Les Pouches' cabernet franc, 2022, Loire Valley, France	170

Dessert Wines

Los Bermejós	malvasía volcánica, Lanzarote, Canary Islands <i>papaya, apple, roasted nuts, jasmine</i>	20
Caruso & Minni	'Tagòs' grillo, 2019, Sicily, Italy <i>pineapple, apricot, honey, cinnamon</i>	22
Alta Marfa	'Maderized' tempranillo, 2020, Texas <i>toasted hazelnut, citrus peel, woodsmoke</i>	19
Chateau d'Arche	grand cru, semillon, sauvignon blanc, 2019, Bordeaux, France <i>almond, orange peel, candied fruits</i>	20

Zero Proof

Oddbird	<i>sparkling</i> , chardonnay, colombard, NV Languedoc-Roussillon	58
Oddbird	<i>red</i> , grenache, syrah, mourvèdre, Languedoc-Roussillon	58
Unified Ferments	<i>fermented tea</i> , jasmine green, Brooklyn, NY (>0.5% ABV)	49



Spirit List

Mezcal y Destilados

Each label on our list is a hand-selected representation of the places and cultures producing them. These ancestral and artesanal bottlings are grouped according to their Latin-derived species name as a means to help navigate the diverse flavor profiles intrinsic to each agave.

Americana	<i>bold, complex, well-rounded</i>		
Cinco Sentidos	Sierra Negra	Alberto Martínez	20
FaneKantsini	Coyote	Sosima Olivera	25
Macurichos	Arroqueño	Rafael Martínez	26
Mal Bien	Arroqueño	Felipe y Ageo Cortes	18
Real Minero	Arroqueño	Edgar Angeles	30
Angustifolia	<i>sweet agave, smoke, citrus</i>		
Burrito Fiestero	Castilla	Juan Manuel Conde	20
Chacolo	Lineño Suerte Batch Selection	Macario Partida	29
Rey Campero	Espadín	Vicente Sánchez	9
Convallis	<i>tropical fruit, ripe melon, rich</i>		
Rey Campero	Jabalí	Vicente Sánchez	19
Cupreata	<i>dark fruit, chocolate, spice</i>		
Aguerrido	Papalote	Tomás Gutiérrez	20
Mal Bien	Papalote	Tomás y Emiliano Gutiérrez	17
Pal'alma	Penca Ancha	María Perez	16
Karwinskii	<i>herbaceous, vegetal, tannic</i>		
Cinco Sentidos	Cuishe	Eleuterio Perez	18
Lalocura	San Martinero	Eduardo Ángeles	30
Lalocura	Tobasiche de Monte	Eduardo Ángeles	26
Mal Bien	Madrecuishe	Victor Ramos	18

Interested in a flight? Let your server know!
Recieve 25% off a flight of 3 or more!

Marmorata	<i>earthy, green, pyrazinic</i>		
Macurichos	Tepeztate	Rosalino Martínez	23
Potatorium	<i>tropical, aromatic, complex</i>		
FaneKantsini	Chato	Sosima Olivera	25
Pal'alma	Papalometl	Asunción Matilde	18
Rey Campero	Tobalá	Vicente Sánchez	19
Rhodacantha	<i>smoky, herbaceous, oily</i>		
NETA	Mexicanito-Penca Larga- Jabalí	Heriberto García	35
Real Minero	Cuero-Cuishe-Coyota	Edgar Angeles	29
Rey Campero	Mexicano	Vicente Sánchez	15
Salmiana	<i>jalapeño, green bellpepper</i>		
La Campanilla del Palmar	Chino-Cuerno	María Martínez	30
Unclassified	<i>varied</i>		
FaneKantsini	Pelon Verde	Sosima Olivera	24
Real Minero	De Carne	Edgar Angeles	38
Pechuga/ Destilado Con	<i>varied</i>		
Mezcalosfera	Espadín con cempasúchil y mandarina	José Cortés	15
Raicilla	<i>sour fruit, brine, cotija</i>		
La Venenosa	Costa de Jalisco	Alberto Hernandez	16
La Venenosa	Sierra Volcanes	Arturo Campos	16
La Venenosa	Sierra del Tigre	Luis Contreras	21
Sotol	<i>grass, root vegetable, wet stone</i>		
Sotol Parejo	Cedrosanum	Bienvenido Fernández	14
Sotol Parejo	Wheeleri	Bienvenido Fernández	15
Bacanora y Lechuguilla	<i>varied</i>		
Pal'alma	Lechuguilla Bovicornuta	Fidel Lagarda	18

Tequila

BLANCO

Aguasol	El Arenal, Jalisco • 40% • Salvador Rosales Torres	9
Arette	‘Suave’ • Tequila, Jalisco • 40% • Eduardo y Jaime Orendain	9
Cascahuín	‘High Proof’ • El Arenal, Jalisco • 48% • Salvador Rosales Torres	14
Cascahuín	‘Tahona’ • El Arenal, Jalisco • 40% • Salvador Rosales Torres	15
Don Fulano	Tequila, Jalisco • 40% • Enrique Fonseca	9
El Tesoro	Arandas, Jalisco • 40% • Carlos Camarena	9
Fortaleza	Tequila, Jalisco • 40% • Guillermo Sauza	16
G4	Jesús Maria, Jalisco • 40% • Felipe Camarena	9
Lalo	Arandas, Jalisco • 40%	9
Patrón	Atotonilco, Jalisco • 40% • David Rodriguez	9
Siembra	‘Aniversario’ Joven • Rancho Huasimas, Jalisco • 40% Salvador Rosales Torres	23
Siete Leguas	Atotonilco El Alto, Jalisco • 40% • Arturo Valle-Salcedo	9

REPOSADO

Don Fulano	Tequila, Jalisco • 40% • Enrique Fonseca • 8-11 months	11
El Tesoro	Arandas, Jalisco • 40% • Carlos Camarena • 4-6 months	10
Fortaleza	Tequila, Jalisco • 40% • Guillermo Sauza • 6-9 months	18
G4	Jesús Maria, Jalisco • 40% • Felipe Camarena • 6 months	10
Siembra	‘Alteño’ • 40% • Arandas, Jalisco • Carlos Camarena • 6 months	14
Siete Leguas	Atotonilco El Alto, Jalisco • 40% • Arturo Valle-Salcedo • 8 mo	10

AÑEJO

Arette	‘Suave’ • Tequila, Jalisco • 40% • Eduardo y Jaime Orendain 18 months	15
Don Fulano	Tequila, Jalisco • 40% • Enrique Fonseca • 3 years	15
El Tesoro	Arandas, Jalisco • 40% • Carlos Camarena • 2-3 years	14
Siete Leguas	Atotonilco El Alto, Jalisco • 40% • Arturo Valle-Salcedo 18 months	12

EXTRA AÑEJO

Jose Cuervo	‘Reserva de La Familia’ • Tequila, Jalisco • 40% • Alex Coronado • 3+ years	30
Tears of Llorona	Tequila, Jalisco • 42% • Enrique Fonseca • 5 years	33

Gin

Beefeater 14
Botanist 14
Ford's 13
Gin Mare 15
Hayman's Navy Strength 14
Hendrick's 14
Monkey 47 22
Plymouth 14
Tanqueray 14
Xoriguer Mahon 14

Vodka

Belvedere 14
Chopin 14
Grey Goose 14
Haku 14
Ketel One 14
Tito's 14

Rum

Alambique Serrano Añejo 20
Alambique Serrano 'Cartier 30' 20
Bacardi 8 Year 14
El Dorado 12 Year 14
Hamilton Jamaican Black 14
Plantation OFTD 14
Probitas 14
Paranubes 14
Uruapan Charandas 14
Uruapan Fortaleza Cask 14
Ron Barrilito 3 Star 15
Santa Teresa 1796 17
Smith & Cross Navy Strength 14
Wray & Nephew 14

Brandy

Pierre Ferrand 1840 Cognac 15
Pisco Caravedo Quebranta 13

Bourbon y Más

Buffalo Trace 14
Eagle Rare 10 Year 18
Four Roses Single Barrel 18
Heaven Hill Bottled-in-bond 7 Year 17
Henry McKenna 10 Year 20
Makers Mark 14
Russell's Reserve 10 Year 17

Rye

High West Double Rye 14
Rittenhouse 14
Russell's 6 Year 20
Sazerac 14

World Whiskey

Balvenie 12 Year 30
Highland Park 12 Year 20
Laphroaig 10 Year 18
Redbreast 12 Year 25
Yamazaki 12 Year 40

Liqueurs, Amari

Aperol 13
Averna 13
Branca Menta 13
Braulio 14
Campari 13
Cynar 13
Fernet Branca 13
Grand Marnier 13
Green Chartreuse 22
Yellow Chartreuse 22
Lazzaroni amaretto 13
Licor 43 13
Mr. Black Coffee Liqueur 13
Montenegro 13
Nonino 17
Suze 13

