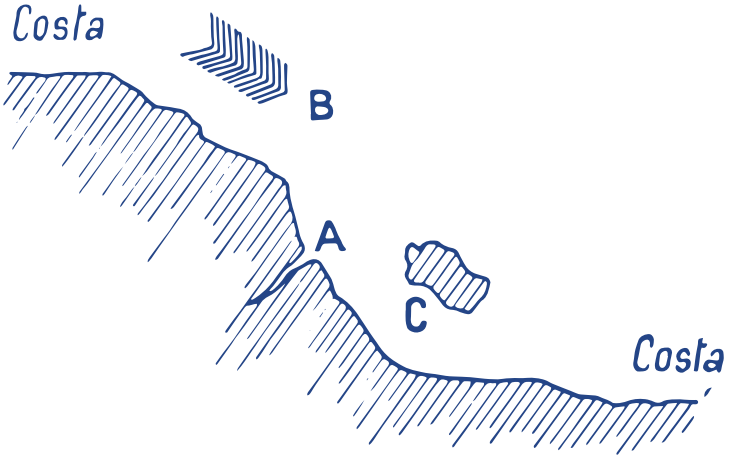
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# HAPPY HOUR ESPECIALES

**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 **$12**

## BEBIDAS

**25% OFF BOTTLES OF WINE***
**$10 SIGNATURE MARGARITAS**

**CLASSICA** tequila blanco, high proof tequila, cointreau, lime
**SOMBRA** mezcal, tequila blanco, pomegranate, amaro, port, lime
**TROPICAL** tequila reposado, passionfruit, pineapple, lime, angostura bitters
**VERDE** tequila blanco, mezcal, cucumber, tomatillo, cilantro, poblano, lime

## 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 élixir végétal, tonic 16

**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

**TROPICAL** tequila reposado, passionfruit, pineapple, lime, angostura bitters 16

**SOMBRA** mezcal, tequila blanco, pomegranate, amaro, port, lime 16

**VERDE** tequila blanco, mezcal, cucumber, tomatillo, cilantro, poblano, lime 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**

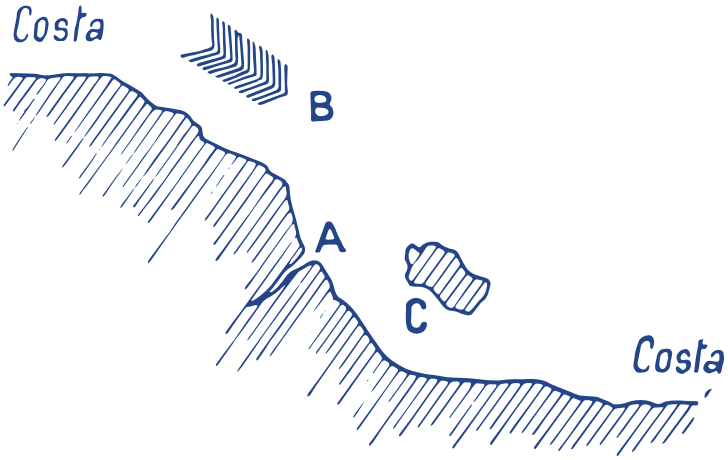
**MODELO ESPECIAL** pilsner, Mexico, 4.7%

**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%


Costa
B
A
C
Costa

# 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 philisophies 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

Spritzy, 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 |
| Chavost | brut nature, blanc d'assemblage, NV, Vallée de la Marne | 135 |
| Famille Moussé | 'Eugene' extra brut, meunier, pinot noir, NV, Vallée 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-Valdobbiadenne Prosecco Superiore | 13 / 52 |
| Fabio Gea | 'Falavòsca' nebbiolo, 2018 Piedmont, Italy | 231 |
| 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

| | | |
|---|---|---|
| Vicara | 'Domino' grignolino, 2024, Piedmonte, Italy | 16 / 64 |
| Cruse Wine Co. | 'Rancho Chimiles' valdiguié, Napa Valley, California | 95 |
| Cinque Campi | red lambrusco, 2023, Emilia Romagna, Italy | 77 |
| Laurent Bernard | rosé de saignee, 2012, Champagne, France | 227 |

# Rosé

## CRISP + CLEAN

| | | |
|---|---|---|
| Lahu | hondarrabi beltza, hondarrabi zuri, 2024, Getariako Txakolina, Spain | 16 / 64 |
| Wildmakers | 'Brisas' cinsault, muscat of alexandria, 2021, Itata Valley, Chile | 52 |
| Chateau Vannières | mourvèdre, grenache, cinsault, 2024, Bandol, Provence, France | 77 |
| 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 |
| 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

| | | |
|---|---|---|
| Sylvain Pataille | 'Fleur de Pinot' pinot noir, pinot gris, 2022, Marsannay, Burgundy, France | 205* |
| 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 |
| Formiche | ansonica, 2023, Costa Dell'Argentario, Tuscany | 90 |
| Les Vignes d'Olivier | 'Deferlante' white blend, 2024, Languedoc, France | 79 |

## 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

| | | |
|---|---|---|
| Radikon | 'Slatnik' chardonnay, 2022, Friuli-Venezia Giulia, Italy | 113 |

# White

## LIGHT + BRIGHT

| | | |
|---|---|---|
| Quinta do Ermizio | loureiro, trajadura, 2024, Vinho Verde, Portugal | 50 |
| Font-Mars | picpoul, 2024, Languedoc-Roussillon, France | 46 |
| Lady of the Sunshine | 'Chene Vineyard' chardonnay, 2023, California | 109 |
| Domaine du Gringet | 'La Bergerie' gringet, 2022, Savoie, France | 105 |

## MINERAL + SALINE

| | | |
|---|---|---|
| Mylonas | assyrtiko, 2023, Keratea, Greece | 15 / 60 |
| Luigi Maffini | 'Kratos' fiano, 2023, Campania, Italy | 19 / 76 |
| Emrich-Schönleber | 'Mineral' riesling, 2024, Nahe, Germany | 87 |
| Michel Brégeon | melon de bourgogne, 2023, Muscadet-Sèvre-et-Maine, France | 60 |
| 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 |
| A Tribute to Grace | grenache blanc, 2023, Santa Barbara, California | 96 |
| 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 |
| Michel Brégeon | 'La Molette' melon de bourgogne, 2020, Muscadet Sevre-et-Maine Clisson Cru, France | 84 |

## HERBACEOUS + AROMATIC

| | | |
|---|---|---|
| Athlétes Du Vin | sauvignon blanc, 2023, Loire Valley, France | 16 / 64 |
| Serge Laloue | 'Cuvée Silex' sauvignon blanc, 2023, Sancerre, France | 84 |
| Valentin Zusslin | 'Clos Liebenberg Monopole' riesling, 2020, Alsace, France | 150 |
| Nanclares y Prieto | 'Dandelion' albariño, 2024, Rías Baixas, Spain | 74 |
| 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 |
| Mosse | chenin blanc, 2024, Loire Valley, France | 77 |
| Domaine de la Cras | 'Coteaux de Dijon' chardonnay, 2023, Burgundy, France | 90 |
| Robert-Denogent | 'Climat' chardonnay, 2021, Pouilly Fuissé, France | 150 |
| 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 |

# Red

**FRESH + BRIGHT**

| | | |
|---|---|---|
| Bloodroot | pinot noir, 2022, Sonoma Coast, California | 15 / 60 |
| Els Perles | 'Jarrita' listán negro, listán blanco, moscatel alexandria, 2023, Tenerife, Canary Islands | 89 |
| 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 |
| Guy Breton | 'Marylou' gamay, 2024, Beaujolais, France | 78 |
| 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 Brüjau' rossese, ormeasco, granaccia, 2023, Liguria, Italy | 81 |
| Matassa | 'El Carner' grenache gris, macabeu, 2024, Languedoc-Roussillon, France | 114 |
| Littorai | 'Les Larmes' pinot noir, 2023, Anderson Valley, California | 175 |
| 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

| | | |
|---|---|---|
| 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 |
| Le Puy | 'Emilien' merlot and cabernet blend, 2022, Bordeaux, France | 141 |
| 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 Bermejos | malvasía volcánica, Lanzarote, Canary Islands<br>*papaya, apple, roasted nuts, jasmine* | 20 |
| Caruso & Minni | 'Tagòs' grillo, 2019, Sicily, Italy<br>*pineapple, apricot, honey, cinnamon* | 22 |
| Chateau d'Arche | grand cru, semillon, sauvignon blanc, 2019, Bordeaux, France<br>*almond, orange peel, candied fruits* | 20 |

# Zero Proof

| | | |
|---|---|---|
| Oddbird | sparkling, chardonnay, colombard, NV Languedoc-Roussillon | 58 |
| Oddbird | red, grenache, syrah, mourvèdre, Languedoc-Roussillon | 58 |
| Unified Ferments | fermented tea, 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 artesenal 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** | *bold, complex, well-rounded* | | |
| Cinco Sentidos | Sierra Negra | Alberto Martínez | 20 |
| FaneKantsini | Coyote | Sosima Olivera | 25 |
| Macurichos | Arroqueño | Rafael Martínez | 26 |
| NETA | Pulque Chino | Caledonio Aquino | 34 |
| Real Minero | Arroqueño | Edgar Angeles | 30 |
| **Angustifolia** | *sweet agave, smoke, citrus* | | |
| Burrito Fiestero | Castilla | Juan Manuel Conde | 20 |
| Chacolo | Lineño Suerte Batch Selection | Macario Partida | 29 |
| Rey Campero | Espadín | Vicente Sánchez | 9 |
| **Convallis** | *tropical fruit, ripe melon, rich* | | |
| Rey Campero | Jabalí | Vicente Sánchez | 19 |
| **Cupreata** | *dark fruit, chocolate, spice* | | |
| Aguerrido | Papalote | Tomás Gutiérrez | 20 |
| Mal Bien | Papalote | Tomás y Emiliano Gutiérrez | 17 |
| Pal'alma | Penca Ancha | María Perez | 16 |
| **Karwinskii** | *herbaceous, vegetal, tannic* | | |
| Lalocura | San Martinero | Eduardo Ángeles | 30 |
| Lalocura | Tobasiche de Monte | Eduardo Ángeles | 26 |

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

| | | | |
|---|---|---|---|
| **Marmorata** | *earthy, green, pyrazinic* | | |
| NETA | Tepextate | Tomás García | 34 |
| **Potatorum** | *tropical, aromatic, complex* | | |
| FaneKantsini | Chato | Sosima Olivera | 25 |
| Pal'alma | Papalometl | Asunción Matilde | 18 |
| Rey Campero | Tobalá | Vicente Sánchez | 19 |
| **Rhodacantha** | *smoky, herbaceous, oily* | | |
| NETA | Mexicanito-Penca Larga- Jabalí | Heriberto García | 35 |
| Real Minero | Cuero-Cuishe-Coyota | Edgar Angeles | 29 |
| Rey Campero | Mexicano | Vicente Sánchez | 15 |
| **Salmiana** | *jalapeño, green bellpepper* | | |
| La Campanilla del Palmar | Chino-Cuerno | María Martínez | 30 |
| **Tequilana** | *white pepper, citrus, sweet herbs* | | |
| NETA | Tequilana | Wilfrido García | 34 |
| **Unclassified** | *varied* | | |
| FaneKantsini | Pelon Verde | Sosima Olivera | 24 |
| Real Minero | De Carne | Edgar Angeles | 38 |
| **Raicilla** | *sour fruit, brine, cotija* | | |
| La Venenosa | Costa de Jalisco | Alberto Hernandez | 16 |
| La Venenosa | Sierra Volcanes | Arturo Campos | 16 |
| La Venenosa | Sierra del Tigre | Luis Contreras | 21 |
| **Sotol** | *grass, root vegetable, wet stone* | | |
| Sotol Parejo | Cedrosanum | Bienvenido Fernández | 14 |
| Sotol Parejo | Wheeleri | Bienvenido Fernández | 15 |
| **Bacanora y Lechuguilla** | *varied* | | |
| 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 |
| G4 | Jesús Maria, Jalisco • 40% • Felipe Camarena | 14 |
| Siete Leguas | Atotonilco El Alto, Jalisco • 40% • Arturo Valle-Salcedo 18 months | 12 |

## EXTRA AÑEJO

| | | |
|---|---|---|
| Jose Cuervo | 'Reserva de La Famila' • 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

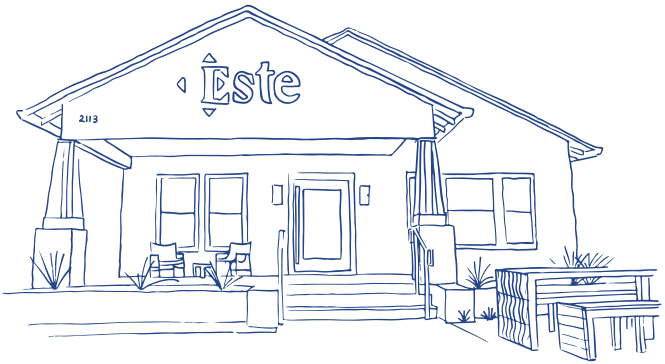
High West Double Rye 14
Rittenhouse 14
Russel's 6 Year 20
Sazerac 14

## 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


Este
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