

TEQUILA

Tequila is made by distilling the fermented juice of agave plants. It is descended from pulque, a favorite alcoholic drink of Aztecs and other Indian tribes. Agave (taken from the Greek, meaning magnificent), a pre-historic plant, is a spicy leafed member of the LILY family. It is not a cactus.

By Mexican law, tequila is produced from blue agave only, one of Mexico's hundreds of varieties of agave. Mezcal, on the other hand, can be made from other species of agave. Tequila is a specific type of mezcal. All tequila is mezcal, but not all mezcal is tequila. Tequila is produced in specifically designated regions of Mexico, most notably Jalisco. The more elaborate bottled tequila sometime contains a "worm", a caterpillar like bug that bores into the plant. The survival of its body, intact, is said to be a sign of the spirit's high alcohol content and the consumption of the worm and enhancement of manliness.

MIXTO - Colorless tequilas that are matured for only a few weeks. Others may be colored and softened on the palate, with a caramel or almond essence.

SILVER OR BLANCO - Colorless tequilas that are matured for only a few weeks.

REPOSADO - Matured in oak casks, often from Kentucky bourbon distillers, up to 6 months.

AÑEJO - Matured in oak casks, often from Kentucky bourbon distillers, for at least a year.

EXTRA AÑEJO - Matured in oak casks, often from Kentucky bourbon distillers, for at least 3 years and occasionally 8-10 years.

MARGARITAS

All Flavors Available

Strawberry, Peach, Raspberry, Pina Colada, Mango 16oz \$8.75
For \$1.50 ea. add: Patrón Citrónge, Grand Marnier, Cointreau, Chambord, Midori, blue curacao, DiSaronno Amaretto

El Rodeo Swirl

Available in Peach, Raspberry, Mango, Lime;
or try mixing 2 flavors • 16oz \$8.75

LEVEL 1

Pepe Lopez, Old Mexico Silver, Old Mexico Gold,
Tarantula, Azul, Sauza Blanco,
Jose Cuervo Silver, El Toro, Tijuana
Shot \$4.50 • 16oz \$7.75

LEVEL 2

Sauza Gold, Sauza 100 Anos Reposado,
El Jimador Reposado, Sauza 100 Anos Verde,
Sauza Conmemorativo, Jose Cuervo Gold,
Jose Cuervo Tradicional, Monte Alban Mezcal
Shot \$5.25 • 16oz \$8.25

LEVEL 3

Espolòn Blanco, 1800 Silver, Hornitos Plata,
Milagro Silver, Cazadores Blanco
Shot \$5.75 • 16oz \$9.50

MARGARITAS

LEVEL 4

Mi Campo Blanco, Mi Campo Reposado, Corazón de Agave Blanco, El Tesoro Platinum, Cazadores Reposado, Espolòn Reposado, 1800 Reposado, Hornitos Reposado

Shot \$6.25 • 16oz \$9.75

LEVEL 5

Herradura Silver, Corazon de Agave Añejo, Tres Generaciones Plata, Milagro Reposado, Espolòn Añejo, Don Eduardo Silver, 1800 Añejo, Casa Noble Crystal, Cenote Reposado, Viva Mexico Silver, Tanteo Jalapeño

Shot \$8.50 • 16oz \$10.75

LEVEL 6

Casa Noble Reposado, Corzo Silver, Avion Silver, Casa Noble Añejo, Cabo Wabo Blanco, Don Julio Blanco, Chinaco Silver, Corralejo Silver, Herradura Reposado, Corralejo Reposado, Tres Generaciones Reposado, Don Eduardo Añejo, Gran Centenario Añejo, Milagro Añejo, Casamigos Blanco, Patrón Añejo, Patrón Silver

Shot \$9.25 • 16oz \$11.75

LEVEL 7

Herradura Añejo, Avion Reposado, Cabo Wabo Reposado, Corzo Reposado, Don Julio Reposado, Patrón Reposado, Milagro Select Silver, Tres Generaciones Añejo, Casamigos Reposado, Casa Noble Reposado

Shot \$9.95 • 16oz \$12.75

LEVEL 8

Cabo Wabo Añejo, Patrón Añejo, Corzo Añejo, Avion Añejo, Don Julio Añejo, Cabo Wabo Añejo, Milagro Select Reposado

Shot \$10.25 • 16oz \$13.25

LEVEL 9

Jose Cuervo Reserva, Don Julio 1942 Añejo, Don Julio 70, Roca Patrón Añejo, Roca Patrón Reposado, Avion 44 Extra Añejo

Shot \$18.50 • 16oz \$24.50

LEVEL 10

Gran Patrón Platinum

Shot \$40 • 16oz \$46.25

LEVEL 11

Herradura Seleccion Suprema

Shot \$45 • 16oz \$50.25

LEVEL 12

Gran Patrón Burdeos

Shot \$65 • 16oz \$72.50

SPECIALTY MARGARITAS

El Rodeo-Rita

Herradura Silver Tequila & Chambord \$12

Pineapple-Basil Margarita

Cenote Reposado Tequila, basil, pineapple juice, triple sec, lime, House margarita mix \$13

Organic Margarita

Casa Noble Reposado Tequila, Licor 43 \$14

Blood Orange Margarita

Espolòn Reposado Tequila, Grand Marnier, Blood Orange puree \$12

Big Blue

Viva Mexico Blanco Tequila & blue curacao \$12

El Diablo Margarita

Tanteo Jalapeño Tequila, agave nectar, lime \$12.25

Italian Margarita

Cenote Reposado Tequila, DiSaronno Amaretto \$11.50

Pineapple Cinnamon Rita

Casa Noble Tequila, Jack Daniel's Fire Whiskey, pineapple juice, agave nectar, a splash of club soda \$13.75

Corona-Rita

Mi Campo Blanco Tequila & Corona \$13

Cadillac Margarita

Casa Noble Reposado Tequila & Grand Marnier \$13.50

St-Rita

Patrón Silver Tequila & St-Germain \$13

Berry-Rita

Mi Campo Blanco Tequila, cranberry juice & Chambord \$12

Skinny Margarita

El Jimador Tequila, triple sec, lime juice & club soda \$11.50

Pineapple Coconut

1800 Coconut Tequila & pineapple juice \$11.50

Perfect Margarita

Patrón Silver Tequila, triple sec & cranberry juice \$13

SPECIALTY DRINKS

Rodeo Mule

Stoli Ohranj Vodka, Patrón Citrónge,
ginger beer \$9.50

Drunken Smurf

Mi Campo Reposado Tequila, blue curacao,
lime juice & Sprite, served up \$9.75

Tequila Meets Mojito

Espolòn Tequila, muddled mint & lime,
simple syrup & club soda \$9.50

Coco Beach

Bacardi Rock Coconut, cranberry juice & OJ \$7.99

Blueberi Lemonade

Stoli Blueberi Vodka, House lemonade \$9

Eye Opener

El Jimador Tequila, Bacardi Pineapple Fusion,
OJ & grenadine \$9

Alabama Slammer

SoCo 80, Sloe Gin, amaretto, OJ & sour mix \$9.50

Bellatini

Stoli Razberi Vodka, triple sec, lime juice,
cranberry juice & pineapple juice \$10.99

Sunrise Spritzer

Deep Eddy Ruby Red Grapefruit Vodka, splash of OJ,
lime & club soda with grenadine \$9.50

Paloma

El Jimador Tequila & Squirt \$9

Spicy Jalisco Mule

Ghost Tequila, jalapeño juice,
ginger beer, lime \$9.75

Agave Manhattan

Casa Noble Añejo Tequila, Licor 43,
slice of orange \$13

Mexican Mule

Herradura Silver Tequila, ginger beer, splash of
Chambord \$9.50

Jack Apple Mule

Jack Daniel's Tennessee Apple Whiskey,
ginger beer, lime \$9

WINE SELECTIONS

White

Ruffino Lumina Pinot Grigio • IT \$7.50

R. Mondavi Private Selection Chardonnay • CA \$8.50

Pacific Rim Sweet Riesling • WA \$8.50

Red

Cono Sur Pinot Noir • CL \$7.50

Benziger Cabernet Sauvignon • CA \$9

Seven Deadly Zins Zinfandel • CA \$9

House Wine

Woodbridge by Robert Mondavi • \$7.50

White Zinfandel • Chardonnay • Merlot
Cabernet Sauvignon

Homemade Sangria

Glass \$8.50

1/2 Liter \$12

Liter \$24

AFTER DINNER DRINKS

Italian Coffee

DiSaronno Amaretto, milk & fresh coffee \$7

Mexican Coffee

RumChata & fresh coffee \$7

Espresso

Stoli Vanil Vodka, Patrón XO Cafe
& Baileys \$7

Nutty Mexican

Frangelico, Patrón XO Cafe \$7

BEER SELECTIONS

Mexican \$4.50

Corona • Corona Light
Dos Equis Lager • Dos Equis Amber • Modelo Especial
Negra Modelo • Pacifico • Sol • Tecate

Domestic \$3.75

Budweiser • Bud Light • Bud Light Lime • Coors Light
Michelob Light • Michelob Ultra • Miller Genuine Draft
Miller Light • Rolling Rock • Sam Adams Light

Imported \$4.50

Amstel Light • Becks • Becks N/A
Guinness • Heineken • Heineken Light
Newcastle • Stella Artois

Draft 16oz \$3.75 • 23oz \$5.50

Budweiser • Bud Light

Premium Draft 16oz \$4.25 • 23oz \$6.50

Blue Moon • Dos Equis Amber • Dos Equis Lager
Harpoon IPA • Negra Modelo • Pacifico • 603 Seasonal
Sam Seasonal • Sam Lager • Shock Top

DESSERTS

Churros

Fried twisted dough topped with sugar,
cinnamon & honey \$4.75

Triple Chocolate Truffle

A rich chocolate pastry cream sandwiched between
two decadent layers of chocolate cake,
with semi-sweet chocolate frosting,
garnished with select Georgia pecans \$5.75

Flan

Vanilla custard \$4.50

Fried Ice Cream

Vanilla ice cream in a corn flake crust \$5.75

Xango

Fried cheesecake chimichanga
topped with caramel & raspberry \$5.75

New York Style Cheesecake

\$5.75