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 spiny leaved 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.

TEQUILA

MARGARITAS

All Flavors Available
Strawberry, Peach, Raspberry, Pina Colada, Mango 16oz $8.75
For $1.50 ea. add: Patrón Citróenge, 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
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, Centeno 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 Añejo, 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 Selección 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