

BEER

TEQUILAS RESTAURANT BEER SELECTIONS

Traditional Mexican breweries have been acquired by large transnationals whose practices and ethical standards we cannot vouch for. As an alternative, we offer a selection of craft and mostly local beers chosen to pair perfectly with our culinary program.

¡Salud!

- Yards - Philadelphia Pale Ale (4.6% abv) \$6.50
a Philadelphia favorite. dry-hopped with an abundance of distinctive simcoe hops, this straw-colored pale ale is more drinkable than bitter, more aromatic than aggressive.
- Allagash - White (5.10% abv) \$7.50
spiced with a special blend of coriander and Curaçao orange peel, White upholds the Belgian tradition of beers that are both complex, refreshing and slightly cloudy. though it's brewed in Maine, the recipe sticks to its Belgian roots.
- Número Uno - Lager (4.9% abv) \$6
this Mexican-style lager is fruity, with lime and citrus notes up front.
- El Pistolero - Lager (5.0% abv) \$6
a Vienna-style lager fermented with a yeast strain sourced from a famous brewery in Mexico. amber in color, taste of caramel, lime and grains, aromas of malt and toasted bread.
- Sly Fox - IPA (6.2% abv) \$7.95
brewed with pale and crystal malts, bold and slightly spicy. prominently bitter taste with pine and citrus, a bit herbal, finishes with evergreen and caramel.

Berber, Artisan Hand Crafted Beers from Mexico (Brewed in Guadalajara, Jalisco, MX)

- Clara Lager (4.7% abv) \$6
refreshing white foamy and creamy, with a discreet malt flavor.
- Viena Lager (4.8% abv) \$6
a touch of malt and caramelized components, with a nice roasted taste.

Ask your server about our rotating seasonal selection.