

TEQUILAS RESTAURANT

CLASSIC COCKTAILS

Tequilas Margarita \$12.00
Tequila blanco, fresh lime juice, orange liqueur & agave

Jalapeño Margarita \$12.00
Jalapeño-infused tequila blanco, fresh lime juice, orange liqueur & agave

El Diablo \$11.00
Tequila reposado, ginger ponche, creme de cassis, cinnamon & fresh lime juice

Oaxacan Old Fashion \$12.00
Tequila reposado, mezcal, demerara syrup & angostura bitters

El Gallo Peligroso \$14.00
Jalapeño-infused tequila blanco, Agave de Cortes Mezcal, Berber Amber Ale & fresh lime juice

RESERVE COCKTAILS

Tequila's Daiquiri \$18.00
Paranubes Oaxacan Rum, Uruapan Charanda, fresh lime juice & sugar cane syrup

Pinky Gonzalez \$23.00
Siembra Valles Reposado, Siembra Valles High-Proof, Orgeat, Clement Creole Shrub & fresh lime juice

La Ultima Palabra de Michoacan \$26.00
Siembra Metl Cenizo, Green Chartreuse, Luxardo Maraschino & fresh lime juice

Tequila's Old Fashioned \$45.00
Siembra Azul "El Pocho" 12 year Extra Añejo, Siembra Valles Ancestral, Angostura bitters & demerara sugar

HOUSE COCKTAILS

Roses Margarita \$13.00
Rose petal-infused tequila blanco, fresh lime juice, elderflower liqueur and rose petals

Short rib \$12.00
Jalapeño-infused tequila blanco, fresh lime juice & pomegranate molasses

Veranito \$13.00
Watermelon-infused vodka, Ancho Reyes, Aperol, & fresh lime juice

Alfa Romero \$13.00
Rowhouse Gin, Green Chartreuse, fresh lemon & rosemary.

Chanoc \$14.00
Cilantro & jalapeño-infused Paranubes Oaxacan rum, guava ponche, fresh pineapple juice, fresh lime juice

La Ingovernable \$14.00
Chipotle-infused Agave de Cortes mezcal, Cocchi Americano, Jamaica & fresh lime juice

Chilango Blues \$14.00
Agave de Cortes mezcal, Green Tea Mizu Shochu, orgeat, matcha, fresh lemon juice & egg white (contains nuts)

El Toro Blanco \$14.00
Laird's Applejack, tequila reposado, Yellow Chartreuse, sweet vermouth & absinthe

TEQUILAS RESTAURANT

DRAFT LIST

Summer Crush (Yards) 5.0%

A wheat beer with a juicy, citrusy finish. Brewed with orange & lime zest

\$7.50

Philadelphia Pale Ale (Yards) 4.6%

Dry-hopped with an abundance of distinctive simcoe hops

\$6.50

Numero Uno Mexican Lager (Flying Dog) 4.9%

Brewed with agave nectar & lime zest. Light colored with a crisp & clean finish.

\$6.00

Batsquatch Hazy IPA (Rogue) 6.7%

This juicy, cloudy IPA features intense tropical & citrusy flavors and aromas

\$7.50

CITY WIDE SPECIAL

Berber Clara Pilsner **\$10.00**
& Casco Viejo Tequila Blanco
Berber Oscura Stout **\$11.00**
& Casco Viejo Tequila Reposado
Berber Ambar Lager **\$12.00**
& Agave de Cortes Mezcal
Day of the Dead IPA **\$15.00**
& Don Mateo Alto Mezcal

BEER BY THE BOTTLE

BERBER Artisan Hand Crafted Beers from Mexico (Brewed in Guadalajara, Jalisco, MX) **\$5.00**

Clara Lager (4.7% abv) refreshing white foamy & creamy, a discreet malt flavor.

Lager Negra (5.5% abv) an amber color with rich, deep caramel flavors and assorted well balanced hops.

Vienna Lager (4.8% abv) a touch of malt and caramelized components, with a nice roasted taste.

Michelada - Berber Clara, Tequila's house recipe, lime, salt & pepper **\$6.00**

WINE

Wine by the Glass **\$10.00**
Choose from cabernet sauvignon, malbec, chardonnay, sauvignon blanc, etc...

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