

## MIXOLOGY BY JUNIOR MERINO

Alma Blanca \$12  
habanero infused siembra valles blanco,  
muddled corn, pineapple & sacred herb

South Of The Rio \$12  
jalapeño infused cachaça, cucumber  
juice, agave nectar & fresh lime juice

"Taste the art, drink with your  
senses." - Junior Merino

## MIXOLOGY BY PHIL WARD

Short Rib \$12  
jalapeño infused siembra valles blanco,  
fresh lime juice & pomegranate molasses

Oaxaca Old Fashion \$12  
siembra azul reposado, el pelotón de la muerte  
mezcal, agave nectar & angostura bitters

"The learning curve for cocktails is one  
balanced drink.... - - Phil Ward

## TEQUILAS STAFF MARGARITAS

Tequilas Margarita \$12  
selected tequila du jour, torres orange liquor,  
agave, fresh lime and rimmed with cactus salt

Margarita Diablo \$12  
siembra azul reposado, crème de cassis, lime,  
orange juice, ginger syrup & canela salt

Margarita Roja \$12  
oro de lidia blanco tequila, crème yvette,  
agave nectar & fresh lime juice, hibiscus salt

Margarita de Champagne \$12  
siembra valles blanco, cointreau, champagne,  
fresh lime, orange juice, agave nectar,  
and rimmed with cactus salt

Roses Margarita \$12  
rose petal infused siembra valles blanco,  
fresh lime juice, st. germain and rose petals

## TEQUILAS STAFF MIXOLOGY

The Brent Celek \$12  
siembra valles blanco, fresh lime juice,  
licor 43 & agave nectar

Lean or Mean \$12  
siembra valles blanco, fresh lime juice,  
torres orange liquor, with or without agave

Shut Up & Drink \$12  
elijah craig bourbon, crème yvette, cane  
sugar, averna, chartreuse & fresh lime juice

Coco Loco \$12  
coconut infused siembra valles blanco,  
canton ginger liquor, pineapple juice  
sugar cane syrup and fresh lime juice

Don't Pisco Me Off \$12  
pisco, benedictine, fresh lemon & lime juice,  
egg white plus simple syrup

Michelada Ahumada \$12  
jalapeño infused siembra valles blanco, el pelotón  
de la muerte mezcal, lime & cane sugar, topped  
with berber beer & rimmed with pasilla salt

Brazilian Punch \$12  
siembra azul reposado, veev, cloves, fresh  
lime, pomegranate, pineapple & orange  
juices, cinnamon and ginger syrup, rimmed  
with açai salt

Colina \$12  
jalapeño infused siembra valles blanco, agave  
nectar, el pelotón de la muerte mezcal, combier,  
lime juice, angostura bitters, with avocado salt

Blueberry Thrill \$12  
siembra valles blanco, champagne, fresh  
lime juice, blueberries, cane sugar, crème de  
cassis, canton ginger & a hibiscus salt rim



*Please! Drink Responsibly!  
Don't Drink And Drive!*

## TEQUILAS SEASONAL OFFERINGS

La Cura \$13  
siembra valles blanco, siembra metl mezcal,  
agave, fresh lemon juice & fresh ginger

Dad's Old Hat \$13  
dad's hat rye whisky, averna citrus liqueur,  
sweet vermouth, angostura bitters and a  
splash of fresh orange juice

El Gallo \$13  
vida mezcal, tamarind, pineapple juice,  
fresh lime juice, torres orange liquor,  
sugar cane syrup and paprika salt rimmed

El Peligroso \$14  
el pelotón de la muerte mezcal, galliano, canton  
ginger liquor, lychee syrup, angostura bitters &  
agave nectar, rimmed with pasilla pepper salt

**Tequila Interchange Project (TIP) is a non-profit organization and consumer advocacy group for agave distilled spirits. Its goal is to place a renewed emphasis on the importance of preserving the great heritage of agave distillation in Mexico. Proceeds from the purchase of the drink below will go towards helping TIP with their efforts.**

Mojito Verde \$14  
siembra valles blanco, cucumber, st. germaine,  
fresh lime juice, basil and agave nectar

"I believe that with each cocktail, a guest should have a memorable experience in which not only do they get to enjoy a great drink, but they also walk away with a new understanding of the art, mixology" - Junior Merino



[www.tequilainterchangeproject.org](http://www.tequilainterchangeproject.org)

## TRANSPARENCY & TRACEABILITY

Tequila is protected by a Denomination of Origin (DO) which is regulated, and thus verified by the CRT (Consejo Regulador del Tequila). Mezcal is overseen by the CRM (Consejo Regulador del Mezcal). These agave spirits from within the protected geographical area must comply with strict regulations to be labeled as 'Tequila' or 'Mezcal'.

One devastating practice that has been reported on is the illegal sourcing of agaves from outside of the designated borders of the DO. To prove the traceability of their products, producers are asked to share information about the methods used for production and/or allow us to track the movement of their agave sources.

As a consumer you can be assured that the drinks we offer contain spirits that are produced through ethical, traceable & transparent practices.

We celebrate and reward tequila & mezcal producers that take part in the "T&T Initiative" by featuring their spirits on these creative in-house cocktails that we are proud to showcase below.

New Fashion \$15  
Vago Elote Mezcal, Averna Caramel Citrus liquor,  
Cloves and Orange Bitters

Gallito Giro \$15  
Siete Leguas Blanco Tequila, Cocchi Americano,  
Canto Ginger Liqueur and Peach Bitters

Smokin' Nelly \$15  
Siembra Metl Cupreata Mezcal, Noilly Prat Vermouth,  
Aperol and Ginger Syrup

Chavo Del Ocho \$15  
Ocho Blanco Tequila, Chartreuse, Ancho Reyes  
Liqueur and a Dash of Orange Bitters

*Proceeds from the sales of these cocktails are donated to the Tequila Interchange Project - focused on preserving the heritage of agave distilled spirits throughout Mexico.*

*Please! Drink Responsibly!  
Don't Drink And Drive!*

RED WINES		RED WINES (cont...)		RED WINES (cont...)		WHITE WINES (cont...)	
<i>SPAIN</i>		<i>CHILE</i>		<i>FRANCE</i>		<i>ITALY</i>	
Nodus, Reserva de Familia, Meritage Valencia, España, 2008	\$42	Folatre, Carmenère, Reserva Curico Valley, Chile, 2014	\$45	La Tarasque, Grenache Côtés Du Rhône, Francia, 2010	\$55	Pagliatura, Vermentino, Fattoria di Magliano, Toscana, Italia 2010	\$70
Rioja Vega, Tempranillo - Garnacha Rioja, España, 2012	\$45	Arauco, Carmenère Maule Valley, Chile, 2011	\$45	Château du Petit Thouars, Cab Franc Loire, Francia, 2009	\$60	Tiamo, Organic Pinot Grigio Veneto, Italia 2013	\$50
Ramón Bilbao, Tempranillo Rioja, España, 2010	\$60	Apatalgua, Carmenère Colchagua, Chile, 2009	\$55	Château Mouton Rothschild, Pauillac Bordeaux, Francia, 1994	\$1,995	<i>ARGENTINA</i>	
Colección Syrah/Tempranillo Valencia España, 2013	\$60	Apaltagua, Gran Reserva, Cabernet Colchagua, Chile, 2012	\$55	Château Mouton Rothschild, Pauillac Bordeaux, Francia, 2001	\$2,250	Amado, Torrentes Mendoza, Argentina, 2013	\$45
Torres Celeste, Crianza, Tempranillo Ribera del Duero, España 2010	\$80	Haras De Pirque, Carmenère Maipo Valley, 2011	\$60	Château Lafite, Rothschild, Pauillac Bordeaux, Francia, 2004	\$2,500	<i>CHILE</i>	
Numanthia, Termes Valdefinjas, España, 2011	\$95	Terrunyo, Carmenère Cachapoal, Chile, 2009	\$140	WHITE WINES		Haras De Pirque, Sauvignon Blanc Maipo Valley, 2010	\$50
<i>ITALY</i>		<i>U.S.A.</i>		<i>SPAIN</i>		<i>CHAMPAGNE</i>	
Barone Fini, Merlot Trentino, Italia, 2011	\$40	Etude, Pinot Noir Santa Barbara, CA, 2012	\$60	Marqués de Riscal, Verdejo Rueda, España, 2011	\$45	<i>FRANCE</i>	
Castello di Gabbiano, Solatio Rosso Toscana, Italia, 2012	\$45	Josh Cellars, Cabernet Sauvignon Sonoma County, California, 2013	\$60	Ramon Bilbao, Valiñas, Albariño Rioja, España, 2011	\$55	Imperial, Moet & Chandon	\$130
Villa Manduria, Primitivo Taranto, Italia, 2013	\$55	Edmeades, Zinfandel Mendocino County, California, 2012	\$65	Colección Chardonnay/Macabeo Valencia España, 2013	\$60	Veuve Cliquot, Yellow Label	\$150
Perenzo, Syrah, Fattoria di Magliano Toscana, Italia 2009	\$185	Jackson Estate, Pinot Noir Anderson Valley, California, 2013	\$70	<i>U.S.A.</i>		Cuvée Dom Perignon, Moët & Chandon,	\$350
<i>ARGENTINA</i>		The Calling, Pinot Noir Russian River, California, 2013	\$70	Arrowood, Chardonnay Sonoma County, California, 2013	\$70	-----	
Yauquen, Malbec Mendoza, Argentina, 2013	\$50	Robert Mondavi, Cabernet Sauv Napa Valley, California, 2011	\$75	Carmel Road, Unoaked Riesling Monterey, California, 2014	\$60	<i>BEER</i>	
Terrazas, Cabernet Sauvignon Mendoza, Argentina, 2009	\$50	Beringer, Quantum Red Napa, California, 2011	\$160	Josh Cellars, Sauvignon Blanc Sonoma, California, 2012	\$45	We offer a variety of craft beers on tap as well as seasonal artisanal local favorites from Victory, Yards, Neshaminy Creek and others.	
Parados, Malbec Mendoza, Argentina, 2013	\$55	<i>AUSTRALIA</i>		Chateau Ste. Michelle, Reisling Columbia Valley, WA, 2012	\$45	<i>WINES BY THE GLASS</i>	
<i>Please! Drink Responsibly! Don't Drink And Drive!</i>		Penfolds, Bin 389, Cabernet / Shiraz Adelaide, Australia 2013	\$120	<i>FRANCE</i>		Our red wine selection rotates between: Cabernet Sauvignon, Merlot, Malbec, Syrah, Tempranillo and Pinot Noir. The whites consist of Pinot Grigio, Sauvignon Blanc, Chardonnay, Torrontes and Reisling.	
				Gros Plant du Pays Nantais, Sur Lie Loire Valley, Francia, 2009	\$60	<i>Don't Drink And Drive!</i>	