

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,
combiér, 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

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.

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