

WINE SPOT

TEQUILA

1800 BLANCO | \$7
1800 REPOSADO | \$10
1800 ANEJO | \$12
CAFE PATRON | \$9
PATRON SILVER | \$16
SOMBRA MEZCAL | 12
AMBHAR REPOSADO | \$12
LA PINTA POMEGRANATE | \$12

TOP SHELF TEQUILA

CASAMIGOS MEZCAL | \$16
GOYA BLANCO | \$14
AMBHAR ANEJO | \$16
AMBHAR EXTRA ANEJO | \$24
PATRON REPOSADO | \$20
GRAN PATRON PLATINUM | \$45
CLASE AZUL REPOSADO | \$45
CLASE AZUL GOLD | \$75

COCKTAILS

CLASSIC MARGARITA | \$12

Silver tequila | Orange liqueur | Agave | Lime juice

SPICY MARGARITA | \$13

Silver tequila | Lime juice | Spicy syrup

TOP SHELF MARGARITA | \$21

Premium silver tequila | Premium orange liqueur | Agave | Lime juice

PALOMA | \$12

Silver tequila | Lime juice | Ruby grapefruit | Soda

POMEGRANATE MARGARITA | \$16

Pomegranate tequila | Agave | Lime juice

DEVIL'S MARGARITA | \$15

Silver tequila | Agave | Lime juice | Topped with red wine

WORM SALT MEZCALITA | \$18

Agave worm salt rim | Mezcal | Orange juice | Lime juice | Orange bitters

PINEAPPLE & JALAPENO SMASHED MARGARITA | \$16

Fresh muddled pineapple and jalapeno | Silver tequila | Orange liqueur | Lime Juice | Pineapple juice

LIME & BASIL MARGARITA | \$15

Fresh muddled lime & basil | Mezcal | Lime juice | Agave | Chipotle salted rim

TEQUILA ESPRESSO MARTINI | \$15

Coffee tequila | Espresso Baileys

SHOOTERS

T&T TRIO | \$15

Take lick, shoot, suck to the next level

TASHA'S TASTY TEQUILA | \$17

Ambhar anejo served with orange and cinnamon



CORONA | \$8

NEGRA MODELO | \$9

WINE SPOT

MEXICAN POUTINE | \$13

Crispy french fries topped with pico de gallo, queso fresco, and salsa verde on medium hot sauce.

BEEF OR CHICKEN QUESADILLA | \$16

Grilled to a crispy outside with your choice of beef or chicken. Layers of refried beans, pico de gallo and a mix of queso fresco and manchego cheese. Served with a side of salsa verde and crème fraîche.

TACOS | 3 FOR \$21

EACH ADDITIONAL TACO \$7

SMOKIE TENDERLOIN TACO

Chipotle rubbed beef tenderloin on top of a tex mex kale slaw. Topped with pico de gallo and manchego cheese.

BATTERED SHRIMP TACO

Pacific white shrimp battered and fried with kale slaw and topped with pico de gallo and crème fraîche.

GARLIC CHICKEN TACO

Chicken tenders marinated in garlic and taco seasoning on a bed of kale slaw, topped with queso fresco and pico de gallo.

SIDE SAUCES

MILD SALSA VERDE | \$2

MEDIUM HOT SAUCE | \$2

EXTREME HOT SAUCE | \$2

