

TACO & TEQUILA TUESDAY MENU

TEQUILA FLIGHTS

1.5 OZ TOTAL

1800 CLASSIC FLIGHT | \$15

1800 BLANCO
1800 REPOSADO
1800 ANEJO

1800 PLAYA FLIGHT | \$18

1800 COCONUT TEQUILA
1800 REPOSADO
1800 ANEJO

AMBHAR FLIGHT | \$25

AMBHAR REPOSADO
AMBHAR ANEJO
AMBHAR EXTRA ANEJO

CLASE AZUL FLIGHT | \$70

CLASE AZUL PLATA
CLASE AZUL REPOSADO
CLASE AZUL GOLD

COCKTAILS

CLASSIC MARGARITA | \$13

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 | \$13

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

BLUE MARGARITA | \$14

Blanco Tequila | Blue Curacao | Fresh lime juice | Simple syrup

ITALIAN MARGARITA | \$15

Blanco Tequila | Cointreau | Amaretto | Fresh lime juice | Bitters

MEZCAL-ARITA | \$15

Mezcal | Triple Sec | Fresh lime juice | Orange juice | Simple syrup

COCONUT MARGARITA | \$14

Coconut Tequila | Triple Sec | Fresh lime juice | Simple syrup

MINT CITRUS SMASH | \$16

Blanco Tequila | Agave | Fresh lime juice | Fresh smashed mint & orange | Soda

TEQUILA

1800 BLANCO | \$9

1800 REPOSADO | \$12

1800 ANEJO | \$17

1800 EXTRA ANEJO | \$15

CAFE PATRON | \$10

PATRON SILVER | \$16

SOMBRA MEZCAL | 12

AMBHAR REPOSADO | \$14

LA PINTA POMEGRANATE | \$12

GOYA BLANCO | \$14

CASAMIGOS MEZCAL | \$16

AMBHAR ANEJO | \$16

AMBHAR EXTRA ANEJO | \$24

CLASE AZUL PLATA | \$35

PATRON REPOSADO | \$20

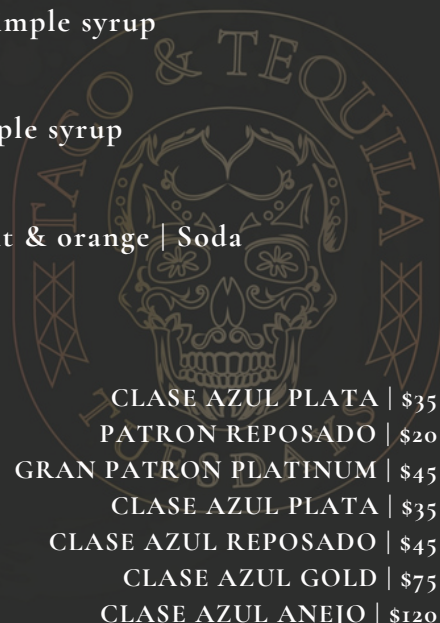
GRAN PATRON PLATINUM | \$45

CLASE AZUL PLATA | \$35

CLASE AZUL REPOSADO | \$45

CLASE AZUL GOLD | \$75

CLASE AZUL ANEJO | \$120



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DIP TRIO | \$11

Crispy tortilla chips with a trio of dips: pico de gallo, salsa verde, and sour cream.

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, MEDIUM HOT OR EXTREME HOT | \$2

DESSERT

CHURROS | \$9

