



OUR WORLD FAMOUS MARGARITAS

All margaritas are made to order by certified mixologists, nothing premade. All drinks served hand-shaken over rocks, except where indicated. House margaritas are crafted in small batches, following the original Garduño's recipe.

GARDUÑO'S HOUSE MARGARITA \$8

On the Rocks or Frozen

Upcharge for Purees: Prickly Pear, Blood Orange, Strawberry or Mango \$1

SPECIALTY MARGARITAS

UPSIDE DOWN MARGARITA \$11

Garduño's House Frozen Margarita with an upside down Coronita.

SILVER COIN MARGARITA \$13

Classic citrus margarita with Patrón Silver, Patrón Citronge Orange, fresh-pressed lime and agave nectar.

PRICKLY PEAR MARGARITA \$14

Patrón Silver, Cointreau, prickly pear puree, fresh-pressed lime and agave nectar.

COCONUT MARGARITA \$13

One of our most popular margaritas, made with Cazadores tequila! Served in a honey and toasted coconut rimmed glass. Served frozen and blended smooth.

ZIA MARGARITA \$14

Espolon Reposado Tequila, passion fruit liqueur, pineapple, fresh-pressed lime and a salted red-chile glass.

SMOKEY MANGO MARGARITA \$13

Del Maguey Vida, Citronge Mango, mango puree, a cilantro-serrano simple syrup with fresh-pressed lime, and a tajin rim.

OLSON MARGARITA \$13

Patrón Heritage Select Double Barrel Reposado, Citronge Lime, muddled lime and agave nectar.

SUNSET GOLD MARGARITA \$12

Hornitos Reposado, peach liqueur, fresh-pressed lemon with a Chambord drop.

HIBISCUS MARGARITA \$14

Hibiscus infused Espolon Silver, Bella Paire Pear Liqueur, fresh-pressed lemon juice, agave nectar and a dehydrated orange wheel. Served chilled without ice.

BLOOD ORANGE MARGARITA \$13

Patron Heritage Select Barrel Reposado, Solerno Liqueur, blood orange puree, fresh-pressed lime and agave nectar.

CUCUMBER JALAPEÑO MARGARITA \$14

Herradura Silver, muddled cucumber and jalapeno, liqueur, fresh-pressed lime and agave nectar.

STRAWBERRY BASIL MARGARITA \$14

Casa Noble Crystal, muddled strawberries, basil, Patron Citronge Lime, fresh-pressed lemon and agave nectar.

WATERMELON PINEAPPLE MARGARITA \$13

Azunia Reposado, pineapple liqueur, housemade watermelon simple syrup, fresh-pressed lemon juice with a sugar and tajin rim.

GINGER PEACH THYME MARGARITA \$14

Corzo Anejo, peach preserves, fresh thyme, domaine de canton ginger liqueur, fresh-pressed lemon juice and agave nectar.

THE DON \$25

Don Julio 70th, fresh-pressed lime, agave nectar with a float of the Grand Marnier 'Cuvee du Centenaire' Liqueur.

WINE

SPARKLING

Domaine Ste Michelle Brut	GLASS	\$9
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WHITE

Sycamore Lane Chardonnay	\$8
Sycamore Lane Pinot Grigio	\$7
Villa Pozzi Moscato	\$8

RED

Sycamore Lane Cabernet Sauvignon	\$8
Sycamore Lane Merlot	\$7
Sycamore Lane Pinot Noir	\$8

BEER

DRAFT \$5

XX Amber	
XX Lager	
Negra Modelo	
Modelo Especial	
Pacifico	
Tecate	
Bud Light	
Budweiser	
Michelob Ultra	
Coronita (7oz)	\$3.50
Tecate (16oz)	\$5

BOTTLE & CAN

\$4.50
XX Lager
Bohemia
Carta Blanca
Corona
Modelo Especial
Victoria
Bud Light
Budweiser
Coors Light

LOCAL DRAFT \$5.50

Marble Cerveza
Sandia Watermelon Cider
Santa Fe Pepe Loco

AGAVE SPIRITS

Agave Based Spirits have a long and rich history. Most popularly known is Tequila, but its roots reach back into pre-Hispanic times. Natives fermented sap from the local maguey plants (in the agave family) into a beer-like drink called pulque.

Just like Champagne or Cognac, Tequila can only be made in specific regions in Mexico using 100% Blue Weber Agave. The state of Jalisco is best known for this product as it includes the town for which the alcohol is named - Tequila. Volcanic soil in these areas make it perfect for growing agave regardless of highland versus lowland distinctions.

SILVER

Aka: Blanco, Crystal, Joven, Plata, Platinum, Unaged, White

Clear in color and aged 60 days or less. Gives the Drinker the Rawest Taste Of Agave And Notably Grassy And Peppery Flavors That Is Distinctly Tequila.

1800 \$9	Chamucos \$9	Deleon \$12	Hornitos \$9	Siete Leguas \$10
Azunia \$10	Chinaco \$11	Don Julio \$10	Paqui \$11	Tres Agaves \$7
Casamigos \$10	Clase Azul \$18	Dulce Vida \$9	Patron \$10	Tres Generaciones \$10
Casa Noble \$11	Corralejo \$8	El Tesoro \$10	Roca Patron \$13	
Cazadores \$8	Corzo \$9	Espolon \$9	Sauza 901 \$9	
Centinela \$10	Dano's \$10	Herradura \$10	Semental \$10	

REPOSADO

Aka: Aged, Rested

Golden Hue In Color, Aged In Casks No Less Than A Few Months Up To A Year. Gives The Drinker Citrus, Tropical, Floral, Oak Or Vanilla Flavor Notes Depending On The Brand And Maturation.

1800 \$10	Clase Azul \$22	El Tesoro \$11	Hornitos \$10	Partida \$10
Avion \$12	Corralejo \$9	Espolon \$9	La Pinta	Roca Patron \$13
Azunia \$11	Corzo \$10	Paqui \$12	Pomegranate \$9	Sauza \$9
Casamigos \$12	Dano's \$11	Gran Centenario	Maestro Dobel \$11	Semental \$11
Cazadores \$9	Deleon \$14	Roseangel \$13	Olmeca Altos \$9	Siete Leguas \$12
Chamucos \$10	Don Julio \$12	Herradura Heritage	*Patron Heritage	Tres Agaves \$9
Chinaco \$12	Dulce Vida \$10	Select Dbl Brl \$11	Select Dbl Brl \$12	

ANEJO

Aka: Extra Aged, Vintage

Amber In Color, Aged In Casks For A Minimum Of One Year. This Extra Aging Adds A Smooth And Silky Finish That The Drinker Can Enjoy. Flavor Profiles Expected With This Classification Include: Caramel, Toffee, Citrus, Pepper, Vanilla, And So On Depending On The Cask Used.

1800 \$11	Centinela \$12	Don Julio \$14	Hornitos Black Barrel \$9	Patron \$14
Avion \$13	Chamucos \$11	Dulce Vida \$11	Maestro Dobel \$12	Roca Patron \$13
Azunia \$12	Chinaco \$13	El Tesoro \$12	Milagro \$12	Siete Leguas \$14
Casamigos \$14	Corzo \$12	Herradura Ultra \$14	Paqui \$13	Tres Agaves \$10
Casa Noble \$14	Dano's \$12	Hornitos \$10	Partida \$11	Tres Generaciones \$12

SPECIALTY TEQUILA

Also known as: Premium, Limited Editions, Extra Anejo, Barrel, Aged, Additionally Distilled

Coloring varies among these, but all deliver rich and lasting finishes. All of the flavoring seen in typical anejos are magnified in these wonderful selections.

CHINACO NEGRO EXTRA ANEJO \$55

DON JULIO 70TH \$15

DON JULIO 1942 \$30

DON JULIO REAL \$70

HERRADURA SELECCION SUPREMA \$80

JOSE CUERVO RESERVA DE FAMILIA PLATINO \$45

GRAN PATRON BURDEOS \$90

GRAN PATRON PLATINUM \$45

GRAN PATRON PIEDRAS \$70

GRAN PATRON SMOKY \$50

PATRON 7 ANOS \$74

PATRON 10 ANOS \$85

TEQUILA FLIGHTS

TRICOLOR \$17

Deleon Platinum, Cazadores Reposado, Milagro Anejo

TRISABOR \$22

Azunia Blanco, Gran Centenario Roseangel, Corzo Anejo

* HERITAGE BARREL SELECT PROGRAM:

These barrels have been specifically picked out by our team to ensure a unique spirit flavor profile that won't be found anywhere but here. Try it on its own or in one of our specialty margaritas.

SOTOL

Cousins to Mezcal and Tequila, this is also an Agave based spirit. The name is not only the name of the spirit but the plant as well. The use of wild Agave makes this spirit organic and showcases a lighter flavor profile overall.

HACIENDA DE CHIHUAHUA

PLATA \$7

REPOSADO \$8

ANEJO \$9

MEZCAL

Aptly derived from the Nahuatl word Mexcalu, meaning "oven-cooked Agave". These Agave varieties are cooked underground, giving it that iconic smoky identity.

CASAMIGOS \$16

DEL MAGUEY CHICHICAPA \$14

DEL MAGUEY VIDA \$10

DELIRIO DE OAXACA JOVEN \$12