



SCOTCH & WHISKEY

Johnnie Walker Blue Label.....	55
Johnnie Walker Black Label.....	14
Macallan 12 yr Double Cask.....	23
The Balvenie 12 yr Doublewood.....	23
Hennessey VS.....	16

RUM

Rum Zacapa 23 yr.....	15
El Dorado 12 yr.....	12

VODKA

Grey Goose.....	12
Ketel One.....	11
Titos.....	11

GIN

The Botanist Islay Dry.....	14
Henricks.....	13
Plymouth.....	13
Tanqueray London Dry.....	12



DRINKS MENU

AGAVE

Agave angustifolia



Agave inaequidens



Agave potatorum



Agave karwinskii



Agave americana oaxacensis



Agave rhodacantha



Agave cupreata



Agave marmorata



Agave salmiana crassispina



Agave durangensis



Agave maximiliana



Agave tequilana



TEQUILA EXTRA AÑEJO

Extra anejo tequila must be aged a minimum of three years in oak rrels. for an aged product, extra anejo (xa) is a relatively new category, only stablised in 2006 as a fourth tequila aging category

Gran patron bordeus.....	105
Casa dragones joven.....	70
Clase azul gold.....	65
Lagrimas de la llorona.....	65
Jose cuervo reserva de la familia.....	45
Don Julio 1942.....	40
Avion 44.....	30
Tequila of the month	MP

OTHER AGAVE SPIRITS

Flor del desierto cascabel pechuga (sotol) ..	20
Rancho tepua (Bacanora).....	15
La venenosa tavernas (Raicilla).....	11
La higuera sedrosanum (Sotol).....	11

BOURBON & WHISKEY

Angels envy.....	16
4 Roses single barrel.....	15
Woodford Reserve.....	14
Buffalo trace.....	13
Crown royal.....	12
Makers mark.....	11
Bulleit bourbon.....	11
Bulleit rye.....	11
Jameson.....	11



TEQUILA AÑEJO

THE WORD, "AÑEJO" MEANS CONNECTED, TO DESCRIBE THE FLAVORS WHICH ARE INFUSED AND DEVELOPED OVER TIME BY RESTING FOR ONE TO THREE YEARS. OF THE THREE PRIMARY GROUPS OF TEQUILAS, THIS GROUP OFTEN HAS THE MOST INTRICATE FLAVOR PROFILE, AND OFTEN THE MOST WOODY FLAVOR.

Clase azul.....	105
Fortaleza.....	25
El tesoro.....	25
Dos armadillos.....	23
Arette artesanal.....	20
Patron cristalino.....	18
Don Julio.....	18
G-4.....	18
Tequila ocho.....	18
7 leguas.....	18
Chinaco.....	17
Casamigos.....	16
Tapatio.....	16
Patron.....	16
Casa noble.....	15
Herradura.....	15
Pasote.....	15
Espolon.....	14
Milagro.....	14
Corralejo.....	14

COCKTAILS

El Diablo.....	15
Jalapeño-infused tequila, St. Germain liqueur, cucumber, fresh lime juice , agave, spicy rim	
Mezcal Old Fashioned.....	15
Mezcal joven, añejo tequila, piloncillo syrup, angostura bitter, citrus zest.	
La Rosa.....	15
Mezcal joven, fresh lemon juice, pomegranate syrup, egg white.	
El Señor.....	14
Tequila blanco, ancho reyes liqueur, fresh lime juice, pineapple juice, agave, spicy rim	
La Medicina.....	14
Mezcal joven, ginger liqueur, fresh lime juice, agave.	
Molino.....	14
Mezcal joven, aperol liqueur, falernum syrup, lime juice.	
Sangrias.....	12
Sangria Red or White, Tequila Secret house seasonal recipe	

MARGARITAS

Mezcal Margarita.....	12
Mezcal joven, orange liqueur, fresh lime juice, worm salt rim	
Margarita Clasica.....	12
Tequila blanco, orange liqueur, fresh lime juice, salt rim	
Fresa Margarita.....	13
Tequila blanco, strawberry pure, agave, fresh lime juice, salt rim.	
Maracuyà Margarita.....	13
Tequila blanco, passion fruit, agave, fresh lime juice, salt rim	
Mango Margarita.....	13
Tequila blanco, mango pure, agave, fresh lime juice, salt rim	
Guayaba Margarita.....	13
Tequila blanco, pink guava pure, agave, fresh lime juice, sea salt rim	



BOTTLED BEER

Victoria.....	6.5
Negra Modelo.....	6.5
Corona Extra.....	6.5
Modelo Especial.....	6.5
Bohemia.....	6.5
Corona Light.....	6.5
Carta blanca.....	6.5
Dos Equis Amber.....	6.5
Dos Equis Lager.....	6.5
Stella.....	6.5
Budlight.....	5.5
Tecate.....	4.5
Non-Alcoholic corona.....	6

DRAFT BEER

Lagunitas IPA.....	8
Alagash White.....	7.5
Duckpin APA.....	7.5
Pacifico.....	6.5
Seasonal beer.....	mp

TEQUILA REPOSADO

TRANSLATING LITERALLY IN ENGLISH TO "RESTED," THIS CATEGORY OF TEQUILA HAS BEEN AGED ANYWHERE FROM 2 MONTHS TO A YEAR. THIS AGING PROCESS OFTEN GIVES MORE OF A WOODY FLAVOR, AND AS IT AGES, VARIOUS OTHER FLAVOR NOTES DEVELOP TO CREATE A MORE INTRICATE FLAVOR PROFILE THAN THE YOUNGER BLANCOS.

Clase Azul.....	40
El Tesoro.....	21
Fortaleza.....	20
Dos Armadillos.....	19
G-4.....	16
Arette artesanal.....	16
Don Julio.....	16
7 Leguas.....	16
Patron.....	15
Casamigos.....	15
Tequila ocho.....	14
Casa Noble.....	14
Chinaco.....	14
Tapatio.....	14
Pasote.....	13
Herradura.....	13
Espolon.....	12
Milagro.....	12
Corralejo.....	12





TEQUILA BLANCO



LIKE ALL OF OUR TEQUILAS, OUR BLANCOS ARE FROM 100% BLUE AGAVE. THIS CATEGORY OF TEQUILA IS AGED FOR LESS THAN TWO MONTHS, OFTEN TIMES UNRESTED ALTOGETHER. THIS CREATES A TEQUILA WITH A CRISP FINISH, WITH LITTLE TO NONE OF THE WOODY FAVOR FOUND IN LONGER-AGED TEQUILAS.

Clase Azul.....	36
Fortaleza.....	18
Dos Armadillos.....	17
El Tesoro.....	16
Don Julio.....	15
Patron.....	14
Casamigos.....	14
G-4.....	14
7 Leguas.....	14
Casa Noble.....	13
Arette artesanal.....	13
Cascahuin.....	13
Chinaco.....	12
Tapatio.....	12
Tequila ocho.....	12
Herradura.....	11
Espolon.....	11
Milagro.....	11
Corralejo.....	11
Pasote.....	11

WINE BY THE GLASS



L.A. cetto	12
Cabernet sauvignon, Valle de Guadalupe, baja California Mexico	
La Linda	13
Malbec, Lujan de cuyo, Mendoza argentina	
Beronia	14
Rioja, La Rioja, Spain	
Veramontes	13
sauvignon blanc, Casa Blanca valley, Aconcagua Chile	
Monte Xanic	13
Chenin colombard, Valle de Guadalupe, Baja California Mexico	
Vionta	14
Albariño, Rias baxias, baxia spain	

WINE BY BOTTLED



Marques de Riscal	75
Rioja reserva, La Rioja, Spain	
Monte Xanic	80
Cabernet sauvignon/merlot, valle de guadalupe, baja california Mexico	
Monte Xanic	80
Cabernet sauvignon, valle de guadalupe, baja california Mexico	
Paoloni	95
Sangiovese grosso, valle de guadalupe, baja california Mexico	
Lomita	95
Red blend, Valle de San Antonio, baja california Mexico	
Monte Xanic	60
Sauvignon blanc, valle de guadalupe, baja california Mexico	
Paoloni	75
Chardonnay, valle de guadalupe, baja california Mexico	
Monte Xanic	60
Granache rose, valle de guadalupe, baja california Mexico	





MEZCALES



THIS TRADITIONAL MEXICAN SPIRIT IS DISTILLED USING THE HEARTS OF THE Maguey plant, which is another cousin of the tequila-producing agave primarily crafted in Oaxaca, Mexico, Mezcal is the single-distilled smoky cousin of tequila

Clase azul san luis potosi.	80
Clase azul cenizo durango.	80
Clase azul guerero.	80
5 sentidos mole poblano.	28
5 sentidos mole negro.	28
5 sentidos madre cuixe.	24
Macurichos espadin conejo.	25
La medida espadin.	18
La medida arroqueño.	26
Neta espadin.	23
Rey campero espadin.	12
El buho espadin.	12
Bañez maguey pechuga.	21
Marca negra ensamble.	25
Bozal borrego sacrificio.	23
Bozal pechuga.	22
Bozal tepeztate.	18
Bozal jabalí reserva.	25
Vago ensamble & barro.	18
Montelobos espadin.	12
Montelobos ensamble.	17
Illegal joven.	12
Illegal reposado.	13
Illegal añejo.	19
Del maguey vida tobala.	28
Del maguey vida puebla.	12
Del maguey vida espadin.	12
Gracias a dios espadin.	12
Gracias a dios reposado.	14
Fidencio espadin.	11
Mina real reposado.	12
Yuu baal espadin.	11

FLIGHTS



OUR TEQUILA AND MEZCAL COLLECTION SHOWCASE THE DIVERSITY OF MEXICO'S HIGHLY CELEBRATED SPIRITS, BOTH OF WHICH OFFER A WONDERFUL AND SURPRISING RANGE OF FLAVORS. AGING IMPARTS DIFFERENT NUANCED FLAVOR PROFILES, AS DO THE HIGHLY GUARDED TECHNIQUES THAT MEXICO'S DISTILLING FAMILIES HAVE USED FOR CENTURIES. OUR FLIGHTS OFFER NUMEROUS WAYS TO EXPERIENCE THE DISTINCT FLAVORS OF TEQUILA AND MEZCAL

MEZCAL FLIGHTS



JOVENES.	25
Rey campero espadin	
Illegal joven	
Montelobos espadin	
ELIXIR.	30
Bozal tepeztate	
Del maguey vida puebla	
Del maguey vida tobala	
ANSESTRAL.	35
Marca negra ensamble	
Vago ensamble	
Cinco sentidos madre cuixe	

TEQUILA FLIGHTS



THE LOWLANDS.	25
Cascahuin blanco	
Casa noble reposado	
Chinaco añejo	
THE HIGHLANDS.	28
G-4 blanco	
El tesoro reposado	
Siete leguas añejo	
LA CALLE.	35
Clase azul plata	
Patron cristalino	
Avion extra añejo	

