

# TEQUILA

PER 2 OUNCE SHOT

AZUÑIA | CASAMIGOS | CASA NOBLE  
CHINACO | DON JULIO | HERRADURA  
PATRÓN | TRES GENERACIONES

BLANCO | REPOSADO | AÑEJO

CAZADORES | MILAGRO | SAUZA HORNITOS

BLANCO | REPOSADO | AÑEJO

TEQUILA 1800 REPOSADO

CASAMIGOS MEZCAL

## PREMIUM

PER 2 OUNCE SHOT

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CLASE AZUL

PLATA | REPOSADO

CASA NOBLE SINGLE BARREL EXTRA AÑEJO

DON JULIO 1942

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# COFFEE

## FERNANDO'S COFFEE

Flaming presentation of brewed coffee with Kahlua, Grand Marnier, rum, and cinnamon, served in a caramelized sugar-rimmed glass and topped with whipped cream

## SPANISH COFFEE

Flaming presentation of brewed coffee with brandy, Tia Maria, and rum, served in a caramelized sugar-rimmed glass and topped with whipped cream

# COCKTAILS

## **ANITA MARGARITA**

Tequila blanco, triple sec, and fresh lime juice on the rocks. Nothing more — no margarita mix, no simple syrup, no nada!

## **HOT & SKINNY**

Tequila blanco and Cointreau, muddled with fresh lime and jalapeños

## **RANCH WATER**

Tequila blanco, Topo Chico, and fresh lime juice, served tall and on the rocks

## **MEXICAN MARTINI**

Tequila blanco, Cointreau, Grand Marnier, fresh lime juice, and a touch of orange juice, shaken and served up

## **POMEGRANATE MARTINI**

Vodka, Clase Azul La Pinta pomegranate liqueur, and fresh lime juice, shaken and served up with a lemon twist

## **MOJITO MEXICANO**

White rum, fresh lime juice, and club soda with muddled fresh mint leaves, lime wedges, and a sprinkle of sugar

## **PALOMA WITH A TWIST**

Tequila blanco, Citrónge orange, grapefruit juice, and a splash of fresh lime juice and ginger ale, garnished with fresh mint

## **MEXICAN MULE**

Tequila blanco, ginger beer, and fresh lime juice with a splash of Clase Azul La Pinta pomegranate liqueur

## **MANGO MARIACHIS**

Tequila reposado, Citrónge lime, mango puree, and fresh lime juice served on the rocks

## **OLD FASHIONED SOMBRERO**

Bourbon, Angostura bitters, and a splash of club soda with muddled cherry, orange, and a hint of simple syrup, served over ice

## **LEMONADA DE LULU**

Gin or vodka, homemade lemonade, and sparkling water, garnished with fresh mint

## **SANGRIA DE LA CASA**

House made recipe with cabernet sauvignon, brandy, juice from fresh oranges and limes, and a touch of simple syrup

## **LA PINTA CAVA ROYALE**

Freixenet Cava Brut Cordon Negro with a splash of Clase Azul La Pinta pomegranate liqueur

## **MICHELADA**

Choice of domestic or imported Mexican beer, fresh lime juice, tomato juice, Tabasco, Worcestershire, and Maggi, served over ice in a salt-rimmed glass

## **CHELADA**

Choice of domestic or imported Mexican beer and fresh lime juice, served over ice in a salt-rimmed glass

# WINE

## VINO BLANCO | WHITE WINE

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### CHARDONNAY | **ERRAZURIZ MAX RESERVA**

Aconcagua Valley, Chile 2017, Rating 92

*Crisp, ripe flavor and structure with an excellent balance of acidity and fruit*

### CHARDONNAY | **LANDMARK SONOMA COUNTY OVERLOOK**

Sonoma Valley, California 2017, Rating 92

*Full-bodied with fresh acidity and rich aromas of Meyer lemon and apple*

### CHARDONNAY | **LAFOND SANTA RITA HILLS, SANTA BARBARA**

Central Coast, California 2016, Rating 92

*Ripe and vibrant aromas of lemon and honeysuckle with nice complexity*

### BOURGOGNE BLANC | **JJ VINCENT**

Burgundy, France 2017, Rating 90

*Well balanced, fresh, and crisp ripe apple flavor with bright minerality*

### PINOT GRIGIO | **ATTEMS**

Friuli-Venezia Giulia, Italy 2018, Rating 91

*Crisp citrus scents with a complex palate and balanced freshness*

### SAUVIGNON BLANC | **STERLING NAPA**

Napa Valley, California 2017, Rating 90

*Lively acidity, clean minerality, and vibrant flavors of grapefruit and citrus*

## ROSÉ | BLUSH WINE

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### CHATEAU D'ESCLANS "WHISPERING ANGEL"

Cotes de Provence, France 2018, Rating 92

*A fresh and clean rose with lots of fruit, balanced acidity, and smooth finish*

# BEER

## DOMESTIC

Budweiser  
Bud Light  
Coors Light

Michelob Ultra  
Miller Lite  
Shiner Bock

Kaliber  
O'Doul's

## IMPORTED

Bohemia  
Carta Blanca  
Corona  
Corona Light

Dos XX Amber  
Dos XX Lager  
Modelo Especial  
Negra Modelo

Pacifico  
Sol  
Tecate  
Victoria

# WINE

## VINO TINTO | RED WINE

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### **CABERNET SAUVIGNON | COLUMBIA WINERY**

Columbia Valley, Washington 2016, Rating 91

*Dark fruit flavors with firm structure, complex layers, and smooth tannins*

### **CABERNET SAUVIGNON | RAYMOND VINEYARDS SOMMELIER SELECTION**

North Coast, California 2016, Rating 89

*Good balance and acidity with flavors of dark cherry, cassis, and blackberry*

### **CABERNET SAUVIGNON | BEAULIEU VINEYARD NAPA**

Napa Valley, California 2016, Rating 92

*Perfectly balanced dark fruit, exceptionally delicious, silky, and elegant*

### **RED BLEND | CASA MADERO 3V**

Valle de Parras, Mexico 2017, No Rating

*Smooth, medium-bodied, and dry blend of Cabernet, Merlot, and Tempranillo*

### **MALBEC | ALAMOS SELECCIÓN**

Mendoza, Argentina 2017, Rating 92

*Rich and concentrated flavors of plum and blackberry and a touch of spicy oak*

### **MALBEC | TERRAZAS DE LOS ANDES RESERVA**

Mendoza, Argentina 2017, Rating 93

*Medium to full-bodied, silky, fine tannins, and an elegant finish of black fruit*

### **PINOT NOIR | LANDMARK SONOMA COUNTY OVERLOOK**

Sonoma Valley, California 2016, Rating 91

*Powerful and well structured with notes of red cherry, raspberry, and gentle oak*

### **PINOT NOIR | HAHN WINERY SANTA LUCIA HIGHLANDS, MONTEREY**

Central Coast, California 2017, Rating 91

*Tart red berry and pomegranate aromas with lively acidity and firm tannins*

### **PINOT NOIR | WILLAMETTE VALLEY VINEYARDS ESTATE**

Willamette Valley, Oregon 2017, Rating 91

*Rich and full-bodied, exceptionally balanced, velvety tannins, and a lingering finish*

## CAVA | SPARKLING WINE

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### **CAVA BRUT | FREIXENET CORDON NEGRO, 187ML**

NV, Catalonia, Spain, Rating 88

*Medium bodied and crisp with a palate of bright apple, pear, and citrus flavors*

### **CAVA BRUT | SEGURA VIUDAS, 750ML**

NV, Catalonia, Spain, Rating 89

*Flavorful notes of lime and pineapple with great acidity and a long finish*

*\*Wine ratings are those that have been given to the particular vintages available at the time the wine menu was printed.*