



Margaritas

Fresh Margarita \$15.95

Libelula Tequila, agave nectar, Combier Liqueur, fresh lime juice. Shaken and served dirty with salt.

Spicy Margarita \$15.95

100% Agave Tequila, agave nectar, orange liquor, fresh lime juice, and Ancho Reyes Verde. Shaken and served dirty with salt.

Tamarin Margarita \$15.95

100% Agave Tequila, agave nectar, orange liquor, fresh lime juice, and tamarind nectar. Shaken and served dirty with salt.

Pomegranate Margarita \$15.95

100% Agave Tequila, agave nectar, orange liquor, fresh lime juice, and pomegranate juice. Shaken and served dirty with salt.

Mezcal Margarita \$15.95

Banhez Espadín Joven Mezcal, agave nectar, orange liquor, and fresh lemon juice. Shaken and served dirty with charcoal salt.

Mezcal Spicy Margarita \$15.95

Banhez Espadín Joven Mezcal, agave nectar, orange liquor, fresh lemon juice, and Ancho Reyes Verde. Shaken and served dirty with charcoal salt.

Mezcal Tamarind Margarita \$15.95

Banhez Espadín Joven Mezcal, agave nectar, orange liquor, fresh lemon juice, and tamarind nectar. Shaken and served dirty with charcoal salt.

Mezcal Pomegranate Margarita \$15.95

Banhez Espadín Joven Mezcal, agave nectar, orange liquor, fresh lemon juice, and pomegranate juice. Shaken and served dirty with charcoal salt.

Jamaica Margarita \$15.95

100% blue agave premium tequila, orange liquor, guava juice, fresh lime, and Hibiscus nectar. Shaken & served in a Jarrito.

Tamarind Mezcal Margarita \$15.95

Banhez Espadín Joven mezcal, agave nectar, orange liquor, fresh lemon juice, and tamarind nectar. Shaken & served on the rocks with Tajín.

Corn Charcoal Margarita \$15.95

100% agave tequila, agave nectar, orange liquor, fresh lime juice shaken & served on the rocks.

Aperol Margarita \$15.95

Mezcal Apaluz Joven, Aperol, lime juice, orange juice, and agave nectar. Shaken & served on the rocks with sugar on the rim.

Queen's Margarita \$20.95

Casamigos Añejo tequila, organic honey, Grand Mariner, fresh lime juice, shaken & served neat.

La Francesa \$15.95

Amaras Verde Mezcal, St. Germain liqueur, hibiscus nectar, lemon juice, fresh grapefruit juice, and Agave honey. Shaken & served on the rock.

Margarita Sangrita \$15.95

Amaras Verde Mezcal, Combier Liqueur, orange juice, hibiscus nectar, Agave honey, and topped with red wine. Shaken and on the rocks.

Rose Margarita \$15.95

Libelula Tequila, Grand Marnier, fresh lemon juice, prickly pear juice, and agave nectar topped with Burt Rose. Shaken and served in crushed ice.

Prickly Pear Margarita \$15.95

Lucy Pistolas Mezcal, orange liquor, fresh lemon juice, prickly pear juice, and agave nectar. Shaken and served dirty with Tajín and charcoal salt.

Reminder: Each reservation has a limited time per table due to capacity. For parties of six or more people, we'll add a 20% tip to your bill. Thanks!



Micheladas

Cocktails

- Sangría Roja** \$14.95
Red wine, pomegranate juice, and cognac, served with fresh fruit.
- Paloma** \$15.95
100% Agave Tequila, squirt & fresh lime juice served on the rocks with salt.
- Tamarind Paloma** \$15.95
Lemon juice, tamarind nectar, squirt, and Mezcal served on the rocks with Tajín.
- Spicy Hibiscus Paloma** \$15.95
100% Agave Tequila, Ancho Reyes Verde, Hibiscus nectar, squirt, fresh lime juice, & grapefruit juice. Served on the rocks with hibiscus salt.
- Agua de Ranchero** \$15.95
Lime juice, agave honey, 100% Agave Tequila, and Topo Chico on the rocks with salt.
- Mi Azul** \$15.95
Lime juice, orange juice, tequila, triple sec, blue curaçao, and squirt on the rocks with Tajín.
- Cafe Agave** \$15.95
Shot of espresso, Cantera Negra Agave spirit, Banhez Espadín Joven, and Liquor 43.
- Batanga** \$14.95
Mexican Coke, Libélula Tequila, and fresh lime juice.
- Agave Old Fashioned** \$15.95
José Cuervo Añejo, Unión Espadín Joven Mezcal, Mole Bitters y Angostura.
- A Hibiscus Agave Old Fashioned** \$15.95
José Cuervo Añejo, Unión Espadín Joven Mezcal, Hibiscus nectar, and Angostura.
- Disaronno Agave Old Fashioned** \$15.95
Union Espadín Joven Mezcal, Disaronno, and Mole Bitters.

La #1 \$14.95
Beer glass with Clamato, fresh lime juice, chile piquin, Tabasco, and Worcestershire.

La #2 \$14.95
Beer glass with tamarind, fresh lime juice, Clamato, Tabasco, and Worcestershire.

La #3 \$14.95
Beer glass with V8, fresh lime juice, chile piquin, Tabasco, and Worcestershire.

La #4 \$15.95
Beer glass with Negra Modelo, Clamato, fresh lime juice, Tajín Clásico, Tabasco, and Worcestershire, and a shot of Banhez Espadín Joven mezcal.

Dessert Drinks

Carajillo \$14.95
Liquor 43 shaken with espresso coffee served on the rocks.

Carajillo con Rumchata \$14.95
Liquor 43, Rumchata, Horchata, and shaken with a shot of espresso, served on the rocks.

La Blanca \$15.95
Rumchata with Baileys on the rocks.

Cafe Agave \$15.95
Shot of espresso, Cantera Negra Agave spirit, Banhez Espadín Joven, and Liquor 43.

Chocolate Abuelita CD \$13.95
Hot Mexican chocolate

Cervezas

Negra Modelo \$5.95
Dark Vienna style, hints of caramel and dark chocolate love, and a smooth finish.

Pacifico Lager \$5.95
Brilliant gold filled with some light grains and a dash of hop, floral, and spicy taste.

Estrella Jalisco \$5.95
A 100-year-old Mexican beer. Estrella is a 4.5% ABV gold pilsner with a light, crisp flavor and no aftertaste.



Wine

	Glass	Bottle
Linaje Garsea Rueda	\$12.95	\$32.95
The nose is lemon-forward; the palate features peach and pear. The lovely nose shows yellow and tropical fruit, apple, candied lemon, and lychee. Refreshing, fruity, and balanced with a slight citrus finish.		
Nadal, 'Edicio Especial' Corpinnat Brut	\$18.95	\$34.95
This special edition Corpinnat from the 2016 vintage is composed of 57% Parellada and 43% Macabeo, and it was aged on its lees for nearly eight years before being disgorged in May 2024.		
Tinto Astil Toro	\$15.95	\$35.95
Tempranillo grapes, full-bodied and rich, offer an intense, fruity flavor profile with hints of blackberry, cassis, and occasionally coffee or licorice.		

Mocktails

Prickly Pear Margarita	\$15.95
Ritual Zero-Proof Agave, Lyre's Orange Sec, fresh lemon juice, prickly pear juice, and agave nectar. Shaken and served dirty with Tajín and charcoal salt.	
Fresh Margarita	\$15.95
Ritual Zero-Proof Agave, agave nectar, Lyre's Orange Sec, fresh lime juice. Shaken and served dirty with salt.	
Sunny Margarita	\$15.95
Ritual Zero-Proof Agave, agave nectar, Lyre's Orange Sec, lemonade, and orange juice. Shaken and served dirty with salt.	
Tamarin Margarita	\$15.95
Ritual Zero-Proof Agave, agave nectar, Lyre's Orange Sec, fresh lime juice, and tamarind nectar. Shaken and served dirty with salt.	
Pomegranate Margarita	\$14.95
Ritual Zero-Proof Agave, agave nectar, Lyre's Orange Sec, fresh lime juice, and pomegranate juice. Shaken and served dirty with salt.	

Corn Charcoal Margarita \$14.95
Ritual Zero-Proof Agave, agave nectar, Lyre's Orange Sec, fresh lime juice shaken & served on the rocks.

Paloma \$13.95
Ritual Zero-Proof Agave, served with fresh lime juice and a squeeze of lime, on the rocks with a dash of salt.

Tamarind Paloma \$13.95
Lemon juice, tamarind nectar, squirt, and Ritual Zero-Proof Agave served on the rocks with Tajín.

Agua de Ranchero \$13.95
Lime juice, agave honey, Ritual Zero-Proof Agave, and Topo Chico on the rocks with a salt rim.

Batanga \$13.95
Mexican Coke, Ritual Zero-Proof Agave, and fresh lime juice.

Sangría Señorial \$14.95
Sangria Señorial grapes, lemon essence, cane sugar, and pomegranate juice, served with fresh fruit.

Mockmicheladas

De #1	\$14.95
Beer glass with Corona Non Alcoholic, Clamato, fresh lime juice, chile piquin, Tabasco, and Worcestershire.	
De #2	\$14.95
Beer glass with Corona Non Alcoholic, tamarind, fresh lime juice, Clamato, Tabasco, and Worcestershire.	
De #3	\$14.95
Beer glass with Corona Non Alcoholic, V8, fresh lime juice, chile piquin, Tabasco, and Worcestershire.	
De #4	\$15.95
Beer glass with Corona Non Alcoholic, Clamato, fresh lime juice, Tajín Clásico, Tabasco, and Worcestershire, and a shot of Ritual Zero-Proof Agave.	

Non-Alcohol Cervezas

Corona Non Alcoholic \$5.95
Non-alcoholic offers the crisp and balanced taste of your favorite Mexican Lager in a non-alcoholic brew. Simply add a lime wedge and enjoy anytime.



Agave Flights

Banhez Flight	\$57.95
Insolito Flight	\$47.95
Del Maguye Vida Flight	\$37.95

Tequilas

Aguasol Silver	\$23.95
Aguasol Silver	\$26.95
Adictivo Reposado Charcoal	\$38.95
Adictivo 5th Anniversary Doble Reposado	\$44.95
Casamigos Silver	\$13.95
Cenote Añejo	\$23.95
Clase Azul Reposado	\$53.95
Insolito Blanco	\$14.95
Insolito Reposado	\$16.95
Insolito Añejo	\$18.95
Ocho Silver	\$16.95
Ocho Reposado	\$20.95
El Tequileño Cristalino	\$21.95
El Tequileño Reposado Gran Reserva	\$19.95
Tres Generaciones Silver	\$14.95
Tres Generaciones Reposado	\$15.95
Tres Generaciones Añejo	\$16.95
Tres Generaciones Añejo Cristalino	\$23.95
La Gritona Resposado	\$17.95
LALO Silver	\$19.95
José Cuervo Reserva Familia Reposado	\$30.95
Pintoresco Extra Anejo	\$46.95
Komos Añejo Cristalino Tequila	\$43.95
Pintoresco Extra Anejo	\$46.95
Gran Centenario Cristalino	\$35.95
Ana Maria Tequila Rose	\$12.95

Mezcals

Amaras Joven Espadín	\$13.95
Amaras Verde Espadín	\$10.95
Banhez Ensemble	\$13.95
Banhez Tepeztate	\$28.95
Banhez Pechuga	\$21.95
Bozal Cuishe	\$21.95
Bozal Ensemble Espadín	\$16.95
Del Maguye Vide	\$13.95
Del Maguye Chicicapa	\$25.95
Lucy Pistolas Joven	\$12.95
Los Amantes Reposado	\$24.95
Lobos 1707 Espadin	\$20.95
Mal Bien Espadin	\$10.95
Sombra Joven	\$12.95
Sombra Reposé	\$22.95
Vago Elote	\$17.95
Villasuso Joven	\$16.95

Other Agaves

Bacanora Aguamiel	\$16.95
Sotol Puntagave	\$14.95

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