

Margaritas

THE MAD MEX® MARGARITA

ORIGINAL RECIPE | 12 oz \$7, 16 oz \$9, Big Azz 22 oz \$11

Our legendary house margarita. Choose on-the-rocks or frozen.

FROZEN FRUITY | ADD 50¢

Tart and frosty, made from actual fruit. Salted rim optional.

- Apple Cider
- Black Cherry
- Mango
- Strawberry
- Sangria Blur

MAGNÍFICAS MARGARITAS

Premium tequilas combined with fresh squeezed juices. Salt or sugar on the rim optional, served up or on-the-rocks.

THE PATRÓN PERFECT | \$13

Barrel-aged Patrón Reposado hand selected by Mad Mex®, Combier Liqueur d'Orange and fresh citrus.

THE ULTIMATE | \$13

Hornitos Reposado, Combier, Grand Marnier, fresh citrus.

DON JULIO V.I.P. | \$13

Don Julio Blanco, Grand Marnier, fresh citrus and a floater of Don Julio Añejo.

SPICY JALAPEÑO MARGARITA | \$13

Maestro Dobel Diamante, thinly sliced fresh jalapeño peppers, Combier, fresh citrus.

MAD MEX® CRANBERRY | \$12

Sage-infused cranberry puree, Espolón Blanco, triple sec and fresh squeezed lime. Garnished with fresh cranberries and sage.

RUBY RED MARGARITA | \$13

Fresh squeezed red grapefruit juice with Corralejo Blanco, lime and Combier Pamplemousse Rose.

CUSTOM BUILT | ?

Tell us your dream margarita, and we'll make it happen. Our talented mixmasters are ready to guide you step-by-step.

Craft Cocktails

APPLE CIDER MULE | \$12

Tito's Handmade Vodka, apple cider pureé, ginger beer and fresh lime.

SMALL BATCH SANGRIA | \$7

House-made over fresh fruit on ice with Tempranillo, pomegranate and orange juice, blackberry brandy and Grand Marnier. Share a carafe: \$18.

El Vino

Glass \$7

SCOTT FAMILY ESTATE CHARDONNAY

Monterey, California

PREDATOR CABERNET SAUVIGNON

California

LOBSTER REEF SAUVIGNON BLANC

Marlborough, New Zealand

CONQUISTA MALBEC

Mendoza, Argentina

ADD A FLOATER | \$2

Top any drink with an inverted lime boat of Grand Marnier or Don Julio Añejo.

Tequila

served neat in a rocks glass

100% BLUE AGAVE TEQUILAS

BLANCO

Clear and unaged, the true flavor of the blue agave takes center stage. Some are peppery, some sweet with citrus and herbs.

Avión Silver | \$8

Cabo Wabo Blanco | \$8

Casa Noble Crystal | \$8

Casamigos Blanco | \$10

Chamucos Blanco | \$9

Corralejo Blanco | \$7

Don Julio Blanco | \$8

El Mayor Blanco | \$8

El Tesoro Platinum | \$8

Espolón Blanco | \$7

Herradura Silver | \$8

Hornitos Plata | \$6

Maestro Dobel Silver | \$8

Olmecca Altos Plata | \$8

Patrón Silver | \$8

Sauza Tres Generaciones

Plata | \$7

Siembra Azul Blanco | \$7

REPOSADO

Rested 3-12 months in barrels balances the bold agave with oak.

1800 | \$6

Avión | \$9

Cabo Wabo | \$9

Casa Noble | \$10

Casamigos | \$11

Cazadores | \$7

Chamucos | \$10

Corralejo | \$8

Don Julio | \$9

El Mayor | \$9

El Tesoro | \$9

Espolón | \$8

Herradura | \$9

Hornitos | \$7

Jose Cuervo

Traditional | \$6

Maestro Dobel | \$9

Olmecca Altos | \$9

Patrón | \$9

Sauza Tres

Generaciones | \$8

AÑEJO

Barrel aging 1-3 years or more imparts a deep amber color and a smooth complexity. Tastes of chocolate, dried fruit, tobacco.

Avión | \$10

Cabo Wabo | \$10

Casamigos | \$12

Cazadores | \$9

Chamucos | \$11

Corralejo | \$9

Don Julio | \$10

El Mayor | \$10

Espolón | \$8

El Tesoro | \$10

Herradura | \$10

Hornitos Black

Barrel | \$8

Maestro Dobel | \$10

Patrón | \$10

Sauza Tres

Generaciones | \$9

Siembra Azul | \$9

CRISTALINO

The complexity and character of an añejo with the crisp, bright notes of a blanco.

Maestro Dobel Diamante | \$10

Volcán | \$10

SUPER PREMIUM

Casa Noble Añejo | \$14

Clase Azul Reposado | \$17

Don Julio 1942 Añejo | \$19

Don Julio Real Añejo | \$46

El Tesoro Paradiso | \$20

Gran Patrón | \$31

Jose Cuervo de la Familia | \$26

JOVEN MEZCAL

Bañez Mezcal Artesanal | \$8

Casamigos Mezcal | \$10

Creyente Mezcal Joven | \$9

Ilegal Joven Mezcal | \$10

MIXTOS

Jose Cuervo Gold | \$5

Sauza Conmemorativo | \$5

TEQUILA FLIGHTS

Three 1 oz shots to taste and compare, served in a skate.

ONE DISTILLERY, THREE STYLES | \$12

Choose any distillery in the Añejo section (except Cazadores or Siembra Azul) and you'll get their Añejo, Reposado and Blanco.

ONE STYLE, THREE DISTILLERIES | \$12

Choose Blanco, Reposado or Añejo, and sample one each from Avión, Patrón and Don Julio.

CUERVO GOLD ALL 'ROUND | \$10

Three shots of Jose Cuervo's classic mixto. Salt and lime, too.

Bourbons

2 oz pour

Angel's Envy | \$10

Basil Hayden's | \$10

Buffalo Trace | \$8

Bulleit | \$8

Elijah Craig 12 Year | \$8

Four Roses | \$8

Jefferson's Small Batch | \$9

Knob Creek | \$9

Maker's Mark | \$8

RYE

Bulleit Rye | \$8

High West Double Rye | \$10

Templeton Rye | \$9

BOURBON FLIGHT | \$12

Choose any three bourbons. Served in 1 oz pours

Happy Hora

WEEKDAYS 4:30-6:30

Half Off Drafts & Wings*

*except boneless

\$8 Big Azz Margaritas

\$4 12oz | \$6 16oz

House Margaritas

