

# Tequila & Mezcal Flights

<b><u>Bandera Flight</u></b>	10
Sangrita, Tequila, fresh lime	
<b><u>Margarita Flight</u></b>	25
Cucumber, watermelon, pomegranate, Gardez, mango	
<b><u>Los Javis Mezcal</u></b>	15
Espadin Joven / Reposado / Tobala	
<b><u>Gin &amp; Tonic Fly</u></b>	25
Cucumber, pamplemousse, peach, rosemary and blackberry	

## Margaritas

*\*Add an extra shot of El Señor de los Cielos for 5*

<b><u>Gardez Margarita</u></b>	13
Mango-pineapple-serrano infused Tequila, Organic agave, fresh lemon, tajin, garnished w/ fresh fruit, tajin rim. Voted people's choice	
<b><u>Classic Rocks Margarita</u></b>	12
Señor de los Cielos, w/ fresh lime, organic agave, fresh lemon & orange, Tajin rim	
<b><u>Smokey Margarita</u></b>	12
Los Javis Mezcal, fresh lime, organic agave, Tajin rim *Your choice of lime, tamarindo or cucumber	
<b><u>Spicy Ducky</u></b>	13
Serrano infused Tequila, fresh lime, organic agave, watermelon, Tajin rim	
<b><u>House Special Margarita</u></b>	13
Cucumber, mango, tamarindo, pomegranate, strawberry or watermelon	
<b><u>Skinny Margarita</u></b>	13
Señor de los Cielos, fresh lime, organic agave, soda water	
<b><u>Strawberry Serrano Margarita</u></b>	13
Serrano infused Tequila, fresh lime, organic agave, fresh lemon & orange w/ muddled strawberry	
<b><u>Cadillac</u></b>	15
Señor de los Cielos, fresh lime, organic agave, fresh lemon & orange w/ a side shot Grand Marnier	
<b><u>El Peligroso</u></b>	16
Don Julio Reposado combined w/ Blue Curacao, fresh lime, organic agave. Served w/ Tajin rim & orange slice	
<b><u>Mia's Margarita</u></b>	13
Mango-Pineapple-Serrano infused Tequila, organic agave, watermelon juice, fresh lemon, Tajin, garnished w/ fresh fruit, and tajin rim	
<b><u>Margarita Flight</u></b>	25
Cucumber, watermelon, pomegranate, Gardez, mango	
<b><u>Avocado Margarita</u></b>	15
Muddled Avocado, fresh lime, organic agave, combined w/ Herradura Reposado & Cointreau. Served w/ a Tajin rim & garnished w/ micro cilantro	



# BAR MENU

## #Mas Chingon

<b><u>La Tusa</u></b>	16
Gold sugar rimmed Martini glass with cotton candy, gin, St. Germain, simple syrup, lemon juice and champagne	
<b><u>Royalty Sangria</u></b>	10
Spiced Rum, Red Wine, orange, pineapple, cinnamon & our secret ingredient	
<b><u>El Guapo</u></b>	12
Serrano infused Tequila, simple syrup, fresh lime, Ancho Reyes Liqueur, muddled cucumber & serrano, Tajin rim	
<b><u>Carajillo</u></b>	12
Liquor 43, Rum, espresso shot & our secret ingredient garnished with a rosemary sprig	
<b><u>Craft Paloma</u></b>	12
Señor de los Cielos, Giffards Pamplemousse, fresh lime, grapefruit juice, organic agave, and a splash of bubbles. Served w/ a salted rim.	
<b><u>Chingon Michelada Beer</u></b>	12
Clamato, secret sauce, mexican candy stick & your choice of Mr. Tempo Negra or Mr. Tempo Clara	
<b><u>Miche Mango</u></b>	12
Fresh lime, mango puree, house-made mexican candy w/ your choice of Mr. Tempo Negra or Clara Beer. Served w/ a Tajin rim & tamarindo stick	
<b><u>Strawberry Michelada Beer</u></b>	12
Fresh lime, strawberry puree, house-made mexican candy w/ your choice of Mr. Tempo Negra or Clara Beer. Served w/ a Tajin rim & tamarindo stick	
<b><u>Tamarindo Michelada Beer</u></b>	12
Fresh lime, tamarindo puree, house-made mexican candy w/ your choice of Mr. Tempo Negra or Clara Beer. Served w/ a Tajin rim & tamarindo stick	
<b><u>Mojito</u></b>	11
Rum, fresh lime, mint, simple syrup, bitters, soda water	
<b><u>Piña Para la Niña</u></b>	12
Serrano infused Tequila, organic agave, fresh lime, Ancho Reyes Liqueur, pineapple, Tajin rim	
<b><u>Bandera Flight</u></b>	10
Sangrita, Tequila, fresh lime	
<b><u>Dealer's Choice</u></b>	13
Leave it to our bartender to surprise you w/ something unique & delicious	

## Shots

Watermelon	8
Cucumber	8
Mexican Lollipop	8







# No Mames Martini

Perfectly blended w/ real fruits

- Mango Habanero** 14
- Mango** 14

## Signature Cocktails

- Gianni** 14  
Tito's Vodka, Licor 43, Blue Curacao, Orgeat liquor, fresh lime & simple syrup, garnished with dragon fruit
- La Reina** 12  
Flor de Caña Rum, Watermelon purée, creme de cacao, simple syrup & fresh lemon, garnished with dragon fruit and queen crown
- Valió Verde** 12  
Rum, fresh lime, melon liqueur and simple syrup, garnished with mint bouquet and dehydrated lime wheel
- The God Father** 15  
Serrano infused tequila, Blue Curacao, fresh lime and agave, served with a Tajin rim, garnished with dehydrated pineapple and serrano slices
- Maniaco** 12  
Señor de los Cielos, fresh lime, simple syrup, Los Javis Mezcal, Ancho Reyes Chile Liqueur, and a pinch of malt salt
- OC Mule** 12  
Ketel One Oranje Vodka, fresh lime, orange bitters, Ginger puree
- Mr. Tempo Mule** 12  
Señor de los Cielos, fresh lime, Ginger puree, angostura bitters
- Inferno** 12  
Habanero infused Vodka, fresh lime, pomegranate, pineapple & simple syrup. Served w/ a sugar rim
- Basil Gimlet** 12  
Hendrick's Gin, fresh lime, simple syrup, Luxardo Maraschino, fresh basil
- Una Lady** 12  
Empress Gin, fresh lime, simple syrup, w/ muddled mint & cucumber, topped w/ tonic water
- Whiskey Smash** 12  
Whiskey, fresh lime, simple syrup, mint, peychaud's bitters
- The Giorgio** 12  
Ketel One Oranje Vodka, fresh lime, simple syrup, orange bitters w/ muddled rosemary & cucumbers
- Mula Mezcalera** 12  
Los Javis Mezcal, fresh lime, Ginger puree, angostura bitters
- Luis Mule** 12  
Tito's Vodka, fresh lime, Ginger puree
- Mandilon** 12  
A blend of Old Forester, Licor 43 & orange bitters. Garnished w/ a cinnamon coated orange slice

## Classic Cocktails

- Old Fashioned** 12  
Old Forester Bourbon, Amaro, maple syrup, orange, angostura bitters, and peychaud's bitters w/ orange peel
- Mas Chingon Old Fashioned** 14  
Bulleit Rye, Knob Creek Whiskey, peychaud's & angostura bitters and secret ingredient
- Table-side Hickory Smoked Old Fashioned** 16  
Hickory Smoked Old Forester Bourbon, Amaro, maple syrup, orange, peychaud's bitters & angostura bitters w/ orange peel  
Upgrade to your favorite Whiskey \$\$
- Oaxaca Old Fashioned** 12  
Señor de los Cielos, Los Javis Mezcal, organic agave, orange & peychaud's bitters w/ orange & lemon peel
- Whiskey Sour** 12  
Whiskey, fresh lemon, simple syrup, egg whites, angostura bitters
- Mezcal Negroni** 14  
A Mexican twist on a Negroni made w/ Los Javis Mezcal Reposado, Antica formula & Peychaud's aperitivo. Garnished w/ an orange peel
- Mai Tai** 15  
Enjoy our torched Mai Tai, a mix of light rum, fresh lime, pineapple juice, orange juice, and Orgeat syrup. Garnished off w/ Brugal 1888, and garnished w/ a mint bouquet, cherries, orange slice, and a 151 fire bowl

## Draft Beer

- Modelo Especial** 5
- Modelo Negra** 5

## Bottled Beer

- Mr. Tempo Clara** 5
  - Mr. Tempo Negra** 5
  - Corona Familiar** 5
  - Corona Light** 5
  - XX Lager** 5
  - Estrella Jalisco** 5
  - Victoria** 5
  - Bohemia** 5
  - Michelob Ultra** 4
  - Bud Light** 4
  - Pacifico** 5
  - Coronado Orange** 6
  - Lagunitas** 6
  - Stone Ripper** 6
  - Stone IPA** 7
  - Pizza Port Chronic** 7
  - Stiegl Grapefruit Radler** 6
  - Colibre MPA** 6
  - Bucket** 25
- ( 6 Beers not Craft Beers)

