



**'LOS CABALLITOS'**  
-CANTINA-



**DRINK MENU**





## CÓCTELES ESPECIALES

**OSCURO Y TEMPESTUOSA**  
(dark and stormy) 8  
gosling's, ginger beer, lime

**SENCHA FLORA ROSA** (pink flower) 9  
hendrick's gin, green tea,  
hibiscus, lemon

**PALOMA FRESCA** (fresh paloma) 9  
el mayor reposado, agave  
fresh squeezed grapefruit, lime, soda

**LOBO AHUMADO** (the smokey wolf) 14  
mezcal, cynar, lemon, agave

**DULCE SUR** (sweet south) 10  
jim beam, grandmarnier,  
raspberry, bitters

**SANGRIA**  
glass 7 pitcher 32

## CÓCTELES DE A MAÑANA

**CANTINA MIMOSA** 8.50  
sparkling wine, fresh fruit purée  
choose from:  
guava, blood orange, passion fruit  
mango, strawberry, pineapple, pink grapefruit

**EL NÚMERO SIETE**  
glass 8 pitcher 36  
pimms no. 1, tequila, ginger beer, cucumber

**BRUNCH PUNCH**  
glass 7 pitcher 32  
light rum, blood orange,  
chambord, pineapple

**CANTINA BLOODY MARY**  
glass 7 pitcher 32  
garlic, serrano, and epazote infused vodka,  
chili rim, celery

**BLOODY MARIA**  
glass 6 pitcher 27  
regular or jalapeño tequila, chili rim. celery

**BEBIDAS**  
limonada 3  
coca-cola en botella 3  
jarritos refrescos mexicanos 3  
choose from:  
lime, tutifruit, grapefruit, mandarin, tamarind  
café la colombe 3

# TEQUILA

The traditional way to drink tequila is to use a tall, narrow shot glass called a caballito ('little horse'). The caballito, with its narrow base and wider mouth, is said to be modeled after the original bull's horn from which tequila was drunk. The bottom was cut flat so it could rest on a table. ¡Salud!



## BLANCOS

Direct from the still, Blanco (white) or Plata (silver) tequilas are fresh and true to the nose and taste of the agave plant from which tequila is made. This tequila is at its most pure and simple state, and therefore the best category to select from in the blending of a margarita.

ArteNOM Seleccion 1580 11  
Casa Noble 10  
Casamigos 11  
Cazadores 6  
Chinaco 10  
Corralejo 8  
Don Julio 12  
El Gran Jubileo 11  
El Jimador 6  
El Mayor 8  
El Tesoro 10  
Espolòn 7  
Fortaleza 11  
Gran Centenario 9  
Herradura 10  
Partida 12  
Patron 12  
Sauza Hornitos 6  
Siembra Valles 10  
Siete Leguas 12

## REPOSADOS

Reposado (rested) tequilas that have been aged from two months to a year in oak casks which impart their mellowed taste, pleasing bouquet, and pale color. This is where the better tequilas start and the tastes become richer and more complex.

ArteNOM Seleccion 1414 13  
Asombroso La Rosa 13  
Casa Noble 13  
Casamigos 12  
Cazadores 7  
Chinaco 14  
Corralejo 8  
Don Julio 13  
El Mayor 9  
El Tesoro 11  
Espolòn 7  
Fortaleza 12  
Herradura 11  
Maestro Dobel 12  
Sauza Hornitos 6  
Siembra Valles 11  
Siete Leguas 13  
Tapatio 9  
Tres Agaves 10

## AÑEJOS

Añejo (aged) tequilas are aged in wooden barrels for a minimum of one year and sometimes as long as five. The influence of the oak is more pronounced than in Reposados. Añejos become dark and woody and develop their unique flavor which occurs over time through the porous wood.

ArteNOM Seleccion 1146 16  
Casamigos 13  
Casa Noble 16  
Chinaco 15  
Corralejo 13  
Don Julio 14  
Espolòn 9  
El Mayor 10  
El Tesoro 11  
Fortaleza 19  
Herradura 11  
Partida 16  
Sauza Hornitos 8  
Siembra Azul 11  
Siete Leguas 14  
Tapatio 10  
Tres Generaciones 10

## TEQUILAS RESERVAS

Espolòn X 18 \* Siembra Azul 10 year Reposado 14 \* Claze Azul Reposado 18  
Herradura Coleccion de la Casa, Reserva 2014, Scotch Cask Finish 17  
Don Julio 1942 22 \* El Tesoro Paradiso 22 \* Casa Dragones 40

# TEQUILA FLIGHTS

## INTRODUCTION TO TEQUILA 13

This flight gives you the opportunity to compare the three different styles of a tequila: a young Blanco, a mellowed Reposado, and an aged Añejo.

El Gran Jubileo Blanco  
Corralejo Reposado \* Hornitos Añejo

## DIRECT TO BOTTLE VS. SUAVE 19

In this flight, an attempt to determine the true essence of the agave plant, you are treated to four different Blancos: two tequilas that are bottled right after distillation and two Suaves that are given around a month to idle in oak.

Siembra Valles \* Espolon  
Herradura \* Gran Centenario

## LIQUID SMOKE 18

Recommended for a lover of the distinctively peaty single malt scotches of Islay, this flight puts forward three tequilas that harken back to the assertive smoky flavors of tequila's mezcal forbears. Not for the weak of heart!

Casa Noble Crystal  
El Tesoro Reposado \* El Mayor Añejo

## ONE PRODUCER, THREE TEQUILAS

These vertical flights allow you to experience all three styles of tequila: Blanco, Reposado, Añejo through the vision and technique of a single producer.

Hornitos 12 \* Fortaleza 17 \* Espolon 11  
El Mayor 15 \* El Tesoro 16 Don Julio 16 \*

## REBS VS. FROGS 25

This flight consists of four Añejos, our finest sipping tequilas whose rich, woody flavors and amber color are attributed to their time spent in oak barrels. But whose oak? The first two Añejos have matured in bourbon barrels from Kentucky (the aforementioned Rebs) while the latter two aged in white French oak.

Don Julio \* Tres Generaciones \* Casa Noble  
ArteNOM Seleccion 1146

## HIGHLAND vs. LOWLAND 22

Terroir in Jalisco? This flight of four Reposados takes into account the role geography plays in influencing tequila. Compare tequilas from the highlands, described as having more "refined" characteristics, with those of the lowlands, known generally for more wood and earthy flavors.

Casamigos \* Espolon  
Siembra Valles \* Corralejo

## INTRODUCTION TO MEZCAL 23

Terroir in Oaxaca? This flight gives you the opportunity to compare Del Maguey mezcals from villages with different climates and growing conditions: the narrow, hot valley of San Luis del Rio; the tropical, Hawaii-like environs of Santo Domingo Albarradas; and the broad valley of both desert and semi-tropics, Chichicapa.

Santo Domingo Albarradas  
San Luis del Rio \* Chichicapa

# MEZCALS

Though often mistaken for a psychotropic or disregarded as tequila's harsher, smoky sister, authentic mezcal can also offer the taste of 100% agave and perhaps a truer sense of place. Made by individual family producers in tiny remoted villages scattered throughout the state Oaxaca, these are fine, rare unblended mezcals.

Del Maguey Mezcal Vida 9 \* Del Maguey Crema de Mezcal 10  
Del Maguey Mezcal San Luis del Rio 13  
Del Maguey Mezcal Santo Domingo Albarradas 13  
Del Maguey Mezcal Chichicapa 13 \* Del Maguey Mezcal Minero 15  
Del Maguey Mezcal Tobala 22  
Illegal Joven 12 \* Marca Negra Espadin 13  
Vago Elote 13 \* Yuu Baal Espadin 8  
Siembra Metl Cupreata 11



# MARGARITAS

## CLASSIC

rocks 6 up 6 frozen 6.50 pitcher 26 frozen pitcher 28

## FLAVORS

blood orange, strawberry, passion fruit,  
mango, pineapple, guava, cucumber

rocks 7.50 up 7.50 frozen 8 pitcher 33 frozen pitcher 35

## MARGARITAS ESPECIALES

### VERANO ADENTRO (endless summer)

glass 8.5 pitcher 36

tequila, combier, cucumber, jalapeño

### EL DORADO (the golden one)

glass 8.5 pitcher 36

tequila, grand marnier, pineapple

### LA APASIONADA (the passionate one)

glass 10 pitcher 41

tequila, cointreau, passion fruit, habanero

### CADILLAC

glass 8.5 pitcher 36

tequila, cointreau, guava

# VINOS

## ESPUMOSO

BLANC DE BLANCS Pol, Loire Valley, France

glass 8 bottle 32

## BLANCO

SAUVIGNON BLANC Terranoble, Central Valley, Chile

CHARDONNAY Santa Rita 120, Central Valley, Chile

glass 7 bottle 28

glass 8 bottle 32

## TINTO

TEMPRANILLO Radio Boca, Valencia, Spain

MALBEC El Portillo, Uco Valley, Argentina

glass 8 bottle 32

glass 9 bottle 36