

HOUSE COCKTAIL

The Sour \$6

Served in a mason jar & topped with a lemon meringue.

Fresh lemon juice, & organic cane sugar simple syrup
over ice with your choice of 1 ¼ oz of

vodka, gin, rum, rye, bourbon, brandy, sake (2oz), soju (2oz),
tequila, pisco, or cachaca.

COCKTAILS

Margarita \$8

Orange zest infused Gold Tequila,
agave nectar, fresh lime

Cosno

Cranberry infused tequila, cointreau, fresh lime

Tequila Colada \$8

Reposado Tequila, fresh pineapple, coconut milk,
lime, ancho pepper

Paloma \$6

Mezcal, fresh grapefruit juice, soda

Brazilbra \$6

Cachaca, Cola, lime, fernet-branca bitters

Guadalupe \$9

aka Tequila Manhattan

Anejo tequila, red vermouth, sake cherries

Breakfast of Champs \$7

Bacon infused bourbon, beer simple syrup,
oj, egg meringue

BLOODY INTERPRETATIONS

Available non-alcoholic

Moj-Caesar

screech rum & mojo mix (garlic, parsley, lime) \$7

Bloody Gaucho

cachaca & chimichurri \$7

K-Town Mary

soju and kimchi puree \$7

TEQUILA / MEZCAL 1 ¼ OZ

Agave 101

blanco (also known as *white*, *silver* or *plata*) is bottled soon after distillation.

Its smooth, fresh flavor has an herbaceous, peppery quality

joven abocado (also called *gold*) is a tequila blanco with flavoring and coloring added; it doesn't have to be aged

reposado must be aged at least 2 months but can be aged for up to a year in oak

anejo is aged for at least 1 year (and often 2 to 3 years). The smooth, elegant and complex flavor of the best añejos is often compared to that of fine cognacs

mezcal like tequila, mezcal is produced from the agave plant but, whereas tequila must be made from the blue agave and produced from plants grown only in a specified area, mezcal may be produced from any of several species and can be made anywhere in Mexico.

Mezcal

Jaral De Berrio Blanco \$5

Aromas of olive, mown hay, pear and mild alcohol. Very light on the tongue, it opens with a vague creamy sweetness and unfamiliar grassy flavours.

Tequila

Sauza Blanco \$5

Clear. Cane stalk, yeasty, fig, and grainy alcohol aromas. A round entry leads to a dryish, glycerous medium body of pastry dough, roasted peppers, dried fruits, and mild spices.

Finishes with a hot, sweet brown spice, slate, and white pepper fade

100% Blue Agave

Cabo Wabo Anejo \$13

Bright straw colour; intense spicy, floral aromas with smoke and herbal notes; full bodied with spicy flavours and a long, clean finish.

Herradura Reposado \$9

Medium amber colour; very peppery nose, spice flavour, wood aged for a relatively mellow finish, interesting finish.

Olmecca -Gold Supremo \$5

Pale gold color. Key lime pie and caramel aromas. A silky entry lead to a dryish light-to-medium body of coconut cream and key lime pie flavors .

Cazadores Reposado \$6

Very pale straw color.

Medium intense cinnamon, lemon peel, bread pudding, and fig aromas.

Milagro Silver \$6

Rather neutral aromas of candied ginger, pineapple leaves, black pepper and mineral aromas. A soft round entry leads to a delicate lightly sweet medium-bodied palate of powdered sugar, mashed raisins, honeyed toast, and pepper.

Amate Silver \$7

Interesting aromas of roasted hazelnuts, baked figs, cheese rind and gun flint. A soft, supple entry leads to a dry, glycerous medium body of grilled peppers, cream, singed herbs, and white pepper.

Finishes dryly with a wet stone, green peppercorn, and cream fade.

1800 Anejo \$8.50

Copper amber color. Woody, perfumed wood spice, roasted nuts, burnt caramel, and sandalwood aromas follow through to the palate cola nut, dusty, and toffee flavors and a peppery spice finish

Los Arango Reposado \$7

Pale golden straw color this tequila has a nose of caramel, roasted agave, jasmine soap, and peppery spice. A smooth delicate entry leads to a dryish medium-bodied palate with toasty, brown spice, honey, and exotic peppercorn flavors

El Jimador Reposado \$5

golden color and balanced flavor of cooked agave and hints of vanilla and caramel. Smooth and mellow

