

COCKTAILS

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|---|----|
| Grand Margarita | 16 |
| Grand Marnier, Tamarindo Infused Tequila, Orange Liqueur Fresh Lime Juice, Agave Nectar, Served Over Ice Ask for the Spicy, Mango, or Strawberry Version! | |
| Sonoran Heat | 14 |
| Infused Cucumber Tequila, Infused Jalapeno Tequila Fresh Lime Juice, Agave Nectar, Orange Liqueur, Served Over Ice | |
| Cucumber Fresca | 14 |
| Orange Vodka, Elderflower, Fresh Cucumber, Fresh Lime Agave Nectar, Soda, Served Over Ice | |
| El Carlotini | 13 |
| Malibu Coconut Rum, Cruzan Mango Rum, Pineapple Juice, Fresh Orange Juice, Shaken And Served Up Ask for it Spicy.... | |
| Cherries In Fashion | 15 |
| Cherry Infused Makers Mark Bourbon, Dash of Bitters, Orange Peel , Served Over One Large Cube | |
| Salud! Paloma | 14 |
| Blanco Tequila, Fresh Lime Juice, and Squirt® Soda | |
| Salud! Sangria | 14 |
| Our Mixology Teams' Rotating Sangria with Freshly Squeezed Juices and Seasonal Ingredients | |
| Tia's Old Fashion | 16 |
| House Bourbon, Lillet Blanc, House-Made Honey Syrup, A Dash of Bitters, Two Dash's of Ancho Reyes Liqueur. Garnished with a Flower for Tia. Served Over One Large Cube. | |
| Xochiquetzal (So-chee-ket-sal) 'Precious Feather Flower' | 15 |
| Del Maguey Vida Mezcal, Elderflower, Fresh Lemon Juice, Simple Syrup Garnished with a Precious Flower. | |
| Nubes de Ginebra (New-bays day hen-ay-bruh) | 14 |
| Tanqueray Gin, Elderflower, Fresh Lemon Juice, Simple Syrup, Soda Water. Garnished with Lemon, Served Over Ice. | |
| The Chocolate Distiller | 18 |
| Angel's Envy Bourbon, Kahlua, Simple Syrup, Dash of Chocolate Bitters. Served Over One Large Cube, Coffee Bean Garnish | |
| Gin & Gin Mule (Non-Alcoholic) | 12 |
| Lyre's Non-Alcoholic Dry London Spirit, Fresh Lime Juice, Simple Syrup, Ginger Ale, Mint, Lime Garnish. | |

ON TAP

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|------------------------|-------------------|
| Domestic/Import | 16oz 9.5 |
| Modelo Especial | Michelob Ultra |
| Local | 16oz 9.5 |
| Barrio Grapefruit IPA | 1730 Lager |
| Dragoon IPA | Barrio Blonde |

BEER

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|------------------------|--------------------|-----------------|
| Domestic Beers | 12oz 8.5 | |
| Budweiser | Michelob Ultra | Bud Light |
| Miller Light | Coors Light | Heineken 0.0 |
| Import/Cervezas | 12oz 9 | |
| Corona | Corona Light | Tecate |
| Pacifico | Modelo Negra | Dos XX Lager |
| Specialty | 9 | |
| Heineken | Angry Orchard | Sam Adams |
| Sierra Nevada | Sam Adams Seasonal | Dragoon Pilsner |
| Stone IPA | Bass Ale | Blue Moon |
| Truly | New Castle | Kiltlifter |
| Whiteclaw | Guinness | |

Sparkling GLS BTL

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| Schramsberg, Brut, California | 15 | 56 |
| La Perlina, Moscato, Italy | 11 | 44 |
| Rustico Nino Franco, Prosecco, Italy | 13 | 48 |

Whites and Rose

| | | |
|---|----|----|
| Pighin, Pinot Grigio, Friuli | 11 | 42 |
| Dr. Konstantin Frank, Riesling, Finger Lakes, USA | 12 | 45 |
| Kim Crawford, Sauv Blanc, Marlborough, NZ | 14 | 54 |
| Sonoma Cutrer, Chardonnay Russian River | 15 | 55 |
| Conundrum, White Blend, California | 11 | 44 |
| Gassier, Rose, France | 13 | 48 |

Reds

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|---|----|----|
| Chemistry, Pinot Noir, Willamette Valley | 11 | 42 |
| Hahn SLH, Pinot Noir, Santa Lucia Highlands | 14 | 54 |
| Spellbound, Merlot, California | 12 | 44 |
| Catena, Malbec, Mendoza, Argentina | 14 | 54 |
| Estancia, Cabernet Sauvignon, Paso Robles | 12 | 48 |
| Justin, Cabernet Sauvignon, Paso Robles | 23 | 81 |
| Ridge "Three Valleys", Zinfandel, Sonoma | 15 | 56 |
| The Prisoner, Zinfandel, Napa | 23 | 81 |
| Conundrum, Red Blend, California | 11 | 42 |

Sparkling

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|---------------------------|-----|
| Moet & Chandon, Champagne | 133 |
| Veuve Clicquot, Champagne | 181 |
| Perrier-Jouët, Champagne | 100 |

Whites

| | |
|---|----|
| Pighin, Pinot Grigio, Italy | 42 |
| Chasing Venus, Sauvignon Blanc, Marlborough | 40 |
| Matanzas Creek, Sauvignon Blanc, Sonoma | 45 |
| Patient Cottat, Sancerre, France | 60 |
| Coppola Director's Cut, Chardonnay, Napa | 52 |
| Cakebread, Chardonnay, Napa | 95 |
| Grgich Hills Blue Beret, Chardonnay, Napa | 84 |
| Sebastiani, Chardonnay, Sonoma | 39 |

Reds

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| Hangtime, Pinot Noir, CA | 39 |
| Eola Hills La Creole Reserve, Pinot Noir, Oregon | 48 |
| Matanzas Creek, Merlot, Sonoma | 70 |
| Heritage, Cabernet Sauvignon, Napa | 74 |
| Caymus, Cabernet Sauvignon, Napa | 200 |
| Stone Street Estate, Cabernet Sauvignon, Alexander | 80 |
| Mitolo Jester, Shiraz, McLaren Vale, Australia | 48 |
| Dos Cabezas, Red Blend, Arizona | 48 |
| Jordan, Cabernet Sauvignon, Alexander Valley | 99 |

WINE

BOTTLE LIST

INSPIRED PLATES

Chicken Wings 17

Buffalo Sauce or Tamarind Whiskey Sauce
Pickled Vegetables, Bleu Cheese Dressing

Chicken Tinga Quesadilla 16

Mexican Cheese Blend, Sour Cream,
Guacamole, Pico de Gallo

Elote Tamal 12

Tempura-fried corn tamal, butter sweet corn,
chipotle mayo, cotija cheese, cilantro Lime

Caesar Salad V, *GF 12

Romaine, Parmesan, Garlic Croutons
Add Chicken 7 Add Chile Crusted Tuna 9

Nachos 14

Black Beans, Pico de Gallo, Black Olives,
jalapeños, onions
Add Chicken 7 Add Birria 7

Al Pastor Pork Belly Flat Bread 15

Al Pastor Achiote Pork Belly, Chili Guajillo Pineapple,
Chihuahua Cheese, Pickled Red Onions

Angus Burger* 17

Double-Stacked 4oz Angus Beef Patties, Lettuce, Tomato,
Smoked Bacon Onion Jam, Brioche Bun, Fries

Tacos 18

Corn Tortillas, Apple Slaw, Salsa
Braised Beef Birria Cilantro Crema
Chicken Tinga Pineapple Salsa
Crispy White Fish Chipotle Aioli
Calabacitas V
Roasted Squash, Zucchini, Red Onion,
Cherry Tomatoes, Queso Fresco, Mole Negra

LIGHT EATS

Chips & Salsa V 10

Add Guacamole 5

Piquillo Pepper Hummus V 12

Crudité

Mesquite Baked Pretzel 11

Spicy Cheese Sauce

Crispy Brussel Sprouts 12

Roasted Chorizo, Pecan, Cotija Agridolce Agave Vinaigrette

Carnitas Chilorio Empanada 13

Spicy Braised Pork, Crema Roja, Queso Fresco

DESSERTS

Cheese Cake 9

Pomegranate Seeds

Churros 9

Prickly Pear Syrup & Chocolate Sauce

**Pima County Food Code requires us to inform you that undercooked eggs, meat, and fish may increase your risk of food borne illness*

*V-Vegetarian, GF-Gluten Friendly, *GF-can be prepared GF
Please see your server with any dietary restrictions*

18% Gratuity Added to Parties of 6+



Salud