

BAR Menu

TYPES OF TEQUILA

100% AGAVE TEQUILA

100% Agave tequila means that the tequila is made only from the Blue Agave plant sugars grown in the specified Tequila region in Mexico. It is government regulated to ensure purity and must be bottled in Mexico. If it is not 100% Agave, the alcohol can legally be up to 49% from non-Agave sugars and still be called Tequila. This usually means that it has cane sugar for fermentation. In general, 100% means better quality flavor, taste and smoothness.

BLANCO or PLATA (White or Silver)

Aged less than 60 days and is often bottled right after distillation. Usually is more robust and peppery sharp than the others.

REPOSADO (Rested)

Aged from 2 months to a year in oak casks or barrels. The taste becomes richer and more complex. It is the most popular type of Tequila in Mexico. The aging also makes it smoother than the blancos.

ANEJO (Aged)

Añejos are typically aged between 1 and 3 years. They are darker in color, more complex in flavor and smoother than reposado tequilas. American whiskey barrels, french oak casks, or cognac barrels, are commonly used to age this tequila.

EXTRA ANEJO (Ultra aged)

This is the newest classification of tequila. Aged for a minimum of 3 years. Extra anejo tequilas are extremely smooth and complex. It becomes darker with more of a Mahogany color, and is so rich that it becomes difficult to distinguish it from other quality aged spirits.

TEQUILA 101

- Tequila is made from the Blue Agave plant which is a member of the lily family.
- Agave takes 7-10 years to mature.
- After harvesting, the Agave is cooked and then it's juices are extracted.
- The juices are mixed with water and fermented, then it is distilled.
- The final product is Tequila, which is either stored in oak barrels for aging (Reposados or Anejos) or bottled (Blanco).
- Reposado Tequila is aged for 2-12 months.
- Anejo Tequila is aged for 1 -3 years
- Extra Anejo Tequila aged for a minimum of 3 years.
- 100% Agave Tequila is made entirely from Agave Sugars.
- Gold or Mixto Tequila is made from a minimum of 51% Agave sugars and 49% of other sugars, usually cane or corn. (this is the cause of all those terrible headaches.)
- Now you know a bit of Tequila knowledge: ask for a shot of 100% Agave Tequila!



BAR Menu

ARTISAN TEQUILA COCKTAILS

All drinks are served on the rocks.

MEMO'S PERFECTA

Altos Blanco served with muddled fresh limes, lemons and orange slices. This one is considered Memo's House Specialty!

MARGARITA DE TAMARINDO

Califino Reposado mixed in our homemade tamarindo syrup, lime juice and a dash of chipotle powder.

MEXICAN MULE (Our version of the Moscow mule)

Monte Alban Blanco Tequila with pure strawberry puree, lime juice and a dash of simple syrup. Topped with Ginger Beer. Served on the rocks in a Copper Mug.

LA PINA

Camarena Reposado muddled with fresh pineapple and fresh mint. Mixed with lime juice with a splash of agave nectar.

PREMIER PALOMA or CLASSIC PALOMA

Pre paloma mixed with fresh grapefruit, agave and Monte Alban or enjoy our classic paloma with tequila, lime and squirt.

WATERMELON AGUA FRESCA

This one is so refreshing, it's a must! Altos tequila muddled with fresh watermelon, lime juice and basil. Tajin chile on rim.

POMARITA

Monte Ablan Blanco mixed with pomegranate juice, and lime juice. Garnished with a lime wheel.

EL MANGO

Camarena Reposado mixed with mango puree, chamoy, agave nectar and lime juice.

LA JEFA

Califino Blanco mixed with muddled blackberries, agave nectar and lime juice. With a small sprig of mint. Another House favorite!

MEXI-TINI

Camarena silver mixed with fresh muddled pineapple, cilantro, lime and a hint of jalapeno.

BESO PICANTE

Califino Blanco mixed with fresh muddled cucumbers and jalapeños and a hint of lime juice.

LA NARANJA

Altos Silver mixed with fresh blood orange puree, agave nectar and lime juice. Topped with Tajin rim.

GUAVA-RITA

Espolon silver mixed with fresh guava puree, agave nectar and lime juice. Very refreshing!

EL FRUITERO

Monte Alban Blanco muddled with fresh jicama, mango puree, cucumber and lime with a hint of agave.

GUAVA LOMA

Made with Monte Alban, guava puree, lime, squirt with Tajin rim.

PURA VIDA

Made with fresh muddled pineapple, organic coconut water, Monte Alban tequila, lime juice with a coconut sugared rim.



TEQUILA FLIGHTS

Blanco Flight	23	Mixed Flight	33
Repo Flight	25	Mezcal Flight	30
Anejo Flight	27	Premium Flight	60

All drinks are prepared fresh, please allow ample time. You will not be disappointed! Salud!

ARTISANAL TEQUILAS

BLANCOS 9	REPOSADOS 10	ANEJOS 12
Arte Nom 1123	Arte Nom 1414	Arte Nom 1146
Califino	Califino	Califino
Cincoro 12	Cincoro 16	Cincoro 25
Camarena	Camarena	Camarena
Casamigos	Casamigos	Casamigos
Casa Noble	Casa Noble	Casa Noble
Cazadores	Cazadores	Cazadores
Centenario	Centenario	Centenario
Corralejo	Corralejo	Corralejo
Clase Azul 13	Clase Azul 22	Clase Azul 45
Don Julio	Don Juilo	Don Ramon
Don Ramon	Don Ramon	Don Julio
El Tesoro	El Tesoro	El Tesoro
Espolon	Espolon	Espolon
Frida	Frida	Frida 15
Fortaleza	Fortaleza	Fortaleza
1800	1800	1800
Herradura	Herradura	Herradura
Patron	Patron	Herra Legend 15
Patron Roca 11	Patron Roca 13	Patron
Riazul	Riazul	Patron Roca 14
Siete Leguas	Siete Leguas	Riazul
Tres Agaves	Tres Agaves	Siete Leguas
Teramana	Teramana	Tres Agaves
Tequila Ocho	Tequila Ocho	Teramana
Tres G's	Tres G's	Tequila Ocho
818	818	Tres G's

ARTISANAL SIPPING TEQUILAS 2oz Pour

Forget the lime, skip the ice, savor it like fine wine!

CASADORES XTRA ANEJO	13	CASA DRAGONES ANEJO	25
JOSE CUV. PLATINO	13	GRAN CENTINARIO XTRA	25
PATRON XTRA ANEJO	13	DON JULIO 1942	28
SAN MATIAS XTRA ANEJO	15	AVION 44	30
CALFINO XTRA ANEJO	15	GRAN PATRON PIEDRA	35
CASA DRAGONES SILVER	15	CASA DRAGONES JOVEN	35
PATRON PLATINUM	15	HERRADURA SUPREMA	55
EL TESORO PARADISO	20	DON JULIO REAL ANEJO	65
LOBOS EXTRA ANEJO	25	PATRON BURDEOS ANEJO	70
RIZAUL XTRA ANEJO	25	CINCORO EXTRA ANEJO	250
JOSE CUV. RESERVE	25	CLASE AZUL ULTRA ANEJO	300

CRISTALINOS 15

Casadores	San Matias
Herradura Ultra	Don Julio 70
1800 Cristalino	Jose Cuv. Cristalino

BOTTLED BEER

Domestic 4.5

Budweiser	Budlight
Coors Light	Michelob Ultra
Heinekin (Non-Alc)	

Imported 5

Corona
Corona Premier
Corona Light
Modelo Especial
Sol



MEZCAL

What is Mezcal? The "Maguey" (a form of agave plant) grows in many parts of Mexico, though most mezcal is made in the state of Oaxaca. Today, mezcal is still made from the heart of the maguey plant, called the "piña", much the same way it was 200 years ago. Traditionally, mezcal is handcrafted by small-scale producers. A village can contain dozens of production houses, called fábricas or palenques, each using methods that have been passed down from generation to generation. One of the main differences is las piñas are cooked for about 3 days, often in pit ovens. This underground roasting gives mezcal its intense and distinctive smoky flavor. Today Mezcal's popularity is growing more and more. Hope you enjoy it as much as we do!

Sombra	10	Del Maguey Vida	10
llegal Joven	10	llegal Repo	11
El Silencio	10	llegal Anejo	12
Casamigos	11	Riazuleño	11
Mina Real Blanco	12	Mina Real Repo	13
Mina Monte Cupreata	13	Mina Monte Ensamble	14
Clase Azul	40	Dos Hombres	14

ARTISAN MEZCAL COCKTAILS

Mezcal has distinct strong smoky flavor.

MEZCALITO

llegal mixed with fresh muddled oranges, agave nectar, lime juice and orange juice. This is one of our House favorites!

EI BANDIDO MALO

Fresh red bell pepper and serrano chile muddled with Sombra Mezcal, lime juice and agave. Chipotle Salt on rim.

EI NOPAL

Del Maguey Vida Mezcal and Altos Tequila mixed with prickly pear puree, agave and lime juice.

BLOODY MEZCAL

Sombra mixed in our famous "Las Casuelas Michelada Mix". Garnished with pickled carrots, onions and olives.

TAMARINDO CON MEZCAL

llegal mixed in our homemade tamarindo syrup, lime juice and chipotle salt on rim.

EL BANDIDO BUENO

Fresh red bell pepper and pineapple muddled with El Silencio Mezcal, lime juice and agave. Chipotle Salt on rim.

WINE ON TAP

Why wine on Tap? Wine on tap provides a superior level of consistency, while eliminating the oxidative condition found in open bottles. Always a fresh pour!

	Gls.	Half Decanter	Full Decanter
Chloe Chardonnay (Sonoma)	9	20	38
Angeline Sauvignon Blanc (Sonoma)	8	19	37
Imagery Chardonnay (Ca)	8	19	37
Louis M. Martini Cabernet (Ca)	9	22	43
Simple Life Pinot Noir (Ca)	9	22	43
Notes Cabernet (Sonoma)	9	22	43

BOTTLED WINES

Mirassou Moscato (Ca)	6	Btl	21
Edna Valley Pinot Grigio	7	Btl	26
William Hill Chardonnay	8	Btl	29

DRAFT BEER

16oz Glass 6 Imported 7 Michelada 8

(Our very own Las Casuelas Michelada Mix)

Coors Light	Modelo Especial	Michelob Ultra
Budlight	Negra Modelo	Mango IPA
Corona	Estrella	Hazy IPA
Bluemoon	805	Rotating IPA Handle
Pacifico		

