



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

Monte Alban served with muddled fresh limes, lemons and orange slices. Considered Memo's House Specialty!

MARGARITA DE TAMARINDO

Monte Alban 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 simple syrup. Topped with Ginger Beer.

LA PINA

Lunazul Reposado muddled with fresh pineapple and fresh mint. Mixed with lime juice and agave nectar.

PREMIER PALOMA or CLASSIC PALOMA

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

WATERMELON AGUA FRESCA

This cocktail is a must! Monte Alban tequila muddled with fresh watermelon, lime juice and basil. Tajin rim.

POMARITA

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

EL MANGO

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

LA JEFA

Monte Alban Blanco mixed with muddled blackberries, agave nectar and lime juice. With a small sprig of mint.

MEXI-TINI

Lunazul Blanco mixed with fresh muddled pineapple, cilantro, lime and a hint of jalapeno.

BESO PICANTE

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

LA NARANJA

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

GUAVA-RITA

Monte Alban mixed with fresh guava puree, agave nectar and lime juice. Very refreshing!

M.O.F (Memo's Old Fashioned)

Our version of a smoked old fashioned, Makers Mark and Lunazul Reposado with agave and haberno bitters.

GUAVA LOMA

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

PURAVIDA

Fresh muddled pineapple, organic coconut water, Lunazul tequila, lime juice with a coconut sugared rim.

AGUA DEL RANCHO

Monte Alban blanco , passion fruit and lime juice served in the Topo Chico bottle. Dipped in chamoy and tajin.

JARRITO-RITA

Choice of flavor with Monte Alban and lime. Tajin Rim.





TEQUILA FLIGHTS

Blanco Flight	25	Mixed Flight	35
Repo Flight	27	Mezcal Flight	33
Anejo Flight	30	Premium Flight	64
Cristalino Flight	36	Margarita Fligjht	33

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
Cincoro	13	Cincoro	16	Cincoro	25
Casamigos		Casamigos		Casamigos	
Casa Dragones	16	Casa Drag.	28	Casa Drag.	25
Casa Noble		Casa Noble		Casa Noble	
Cazadores		Cazadores		Cazadores	
Centenario		Centenario		Centenario	
Corralejo		Corralejo		Corralejo	
Clase Azul	16	Clase Azul	22	Clase Azul	45
Don Julio		Don Juilo		Don Julio	
El Tesoro		El Tesoro		El Tesoro	
Espolon		Espolon		Espolon	
1800		1800		1800	
Herradura		Herradura		Herradura	
Maestro Dobel		Maestro Dobel		Maestro Dobel	
Lobos Joven		Gran Malo		MaestroDiamante	
Flecha Azul		La Gritona		Flecha Azul	
Don Fulano		Flecha Azul		Don Fulano	
G4		Don Fulano		Flecha	
Siete Leguas		G4		Siete Leguas	
Tres Agaves		Siete Leguas		Tres Agaves	
Teramana		Tres Agaves		Teremana	
Tequileno		Teremana		Tequileno	
Tequila Ocho		Tequileno		Tequila Ocho	
Tres G's		Tequila Ocho		Tres G's	
818		Tres G's		818	
		818			

ARTISANAL SIPPING TEQUILAS 2oz Pour

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

CASADORES XTRA ANEJO	14	DON JULIO 1942	28
SAN MATIAS XTRA ANEJO	15	AVION 44	30
EL TESORO PARADISO	20	EL DIABILITO ORGANIC 123	30
LOBOS EXTRA ANEJO	25	CASA DRAGONES JOVEN	35
JOSE CUV. RESERVE	25	HERRADURA SUPREMA	55
GRAN CENTINARIO XTRA	25	DON RAMON XTRA ANEJO.	60
TEQUILA OCHOA XTRA ANEJO	25	CINCORO EXTRA ANEJO	250
818 XTRA ANEJO	32	CLASE AZUL ULTRA ANEJO	300

CRISTALINOS

Don Julio 70	San Matias
Herradura Ultra	Casamigos
1800	Centenario Cristalino
Tequileno	Maestro Dobel X
Avion	

BOTTLED BEER

Domestic 4.5	Imported 5
Budweiser Budlight	Corona
Michelob Ultra Coorslight/Coors	Corona Premier
Corona (Non-Alc)	Victoria
	Modelo Especial
	Sol



MEZCAL

What is Mezcal? The "Maguey" (agave plant) grows in many parts of Mexico, though most mezcal is made in the state of Oaxaca. Today, the heart of the maguey plant is 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 a underground pit. This roasting gives mezcal its intense and distinctive smoky flavor. Today Mezcal's popularity is growing more and more. ope you enjoy it as much as we do!!

llegal Joven	12	llegal Repo	13
llegal 7 Anos	18	llegal Anejo	14
Del Maguey Vida	10	Riazuleño	12
Mina Real Blanco	12	Mina Real Repo	13
Clase Azul	40	Dos Hombres	14
Lalocura Tobasiche	15	Lobos	14
Mal Bien Arroqueno	14	Mal Bien Espadin	12
Xicaru Silver	11	Xicaru Reposado	12
Xicaru Mole	13	Casamigos	12

ARTISAN MEZCAL COCKTAILS

Mezcal has distinct strong smoky flavor.

MEZCALITO

Vida mezcal 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 Vida Mezcal, lime juice and agave. Chipotle Salt on rim.

EI OAXACAN

Fresh muddled cucumber, passion fruit, Jamaica, lime and Vida Mexcal . Chiptole salt rim.

BLOODY MEZCAL

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

TAMARINDO CON MEZCAL

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

EL BANDIDO BUENO

Fresh red bell pepper and pineapple muddled with Vida 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
Sea Glass Chardonnay	9	20	38
Angeline Sauvignon Blanc (Sonoma)	8	19	37
Imagery Chardonnay (Ca)	8	19	37
Rickshaw Cabernet (Ca)	9	22	43
Imagery Pinor Noir (Ca)	9	22	43
Leese Fitch Cabernet (Ca)	9	22	43

DRAFT BEER

16oz Glass 6	Imported 7	Michelada 8
(Our very own Las Casuelas Michelada Mix)		
Coors Light	Modelo Especial	Michelob Utra
Corona	Negra Modelo	Mango IPA
Bluemoon	Cali Squeeze	Hazy IPA
Pacifico		2 Rotating Handles
Lagunitas IPA		

