



BEBIDAS

WILD-RITA roasted pineapple & jalapeño infused tequila, hand pressed lime juice, agave nectar	11.00
PRICKLIEST PEAR MARGARITA Ambhar tequila, prickly pear juice, VeeV acai, lime juice	11.00
BLOOD ORANGE MARGARITA tequila, orange blood orange liqueur, fresh lime juice, simple syrup	11.00
EL FLAMENCO frozen rita de casa, sangria roja, lemon-lime paleta	12.00
AVOCADO MARGARITA roasted pineapple and jalapeño infused tequila, agave nectar, Hass avocado	12.00
RITAS De CASA Texas classic, rocks or frozen	8.00
TOPTIER MARGARITA Ambhar reposado tequila, Grand Marnier, lime juice, port wine float	13.00
SANGRIA ROJA red wine, agave nectar, seasonal fruit	7.00
BURRO DE JALISCO tequila, lime juice, ginger syrup, ginger beer	10.00
LA BURACHA cucumber vodka, St Germain, muddled cucumbers, lemon juice	10.00
JALISCO SOUR Maker's Mark, mango & habanero purée, lemon juice	9.00
MICHELADA chef's housemade sangrita with Dos XX lager draft beer	7.00

PITCHERS

WILD-RITA roasted pineapple & jalapeño infused tequila, hand pressed lime juice, agave nectar	35.00
RITAS De CASA Texas classic on the rocks	25.00
SANGRIA ROJA red wine, agave nectar, seasonal fruit	25.00

VINO BLANCO

	glass	bottle
VIETTI MOSCATO DI ASTI, ITALY NV	9.00	35.00
OYSTER BAY SAUVIGNON BLANC, NEW ZEALAND 2015	9.00	36.00
TORRES DE CASTA ROSE, SPAIN 2015	8.00	29.00
RIFF PINOT GRIGIO, ALTO ADAIGE-ITALY 2015	7.00	27.00
CONO SUR CHARDONNAY, CHILE 2015	5.00	22.00

VINO ROJO

	glass	bottle
NIELSEN BY BYRON PINOT NOIR, CALIFORNIA 2014	10.00	40.00
TORRES ALTOS IBERICOS TEMPRANILLO, SPAIN 2013	9.00	29.00
VILLA POZI NERO D'AVOLA, SICILY 2014	6.00	23.00
EL PORTILLO MALBEC, ARGENTINA 2015	8.00	31.00
CONO SUR CABERNET SAUVIGNON, CHILE 2015	5.00	22.00

LA CERVEZA

IMPORTS Modelo Especial, Corona, Corona Light, Tecate, Pacifico, Bohemia, Victoria, Stella Artois, Blue Moon, Shiner	6.00
DOMESTICS Bud Light, Miller Light, Coors Light, Michelob Ultra	5.00

• Draft availability varies, ask your server for details

Wild Hour
Every Day 3pm - 7pm
Friday - Saturday 10pm - Close

TEQUILA

BLANCO

Blanco tequilas, also known as silver or plata, embody the natural flavors of the blue agave plant as well as the flavor of the Mexican soil. Many distillers of tequila judge each other based on their blancos.

AMBHAR lime, pineapple	13.00
AVIÓN bouquet of black pepper, pineapple, lemons	16.00
CASA NOBLE organic, almost creamy, hints of fruit	14.00
DON JULIO lemongrass, grapefruit, black pepper	15.00
DULCEVIDA organic, pleasant citrus, spicy	11.00
HERRADURA tangerine nose, distinctive clay finish	12.00
HORNITOS floral, citrusy	10.00
MILAGRO crisp and fresh agave forward	10.00
PARTIDA clean, herbal, refreshing	14.00
PATRON fresh agave, citrus hints	17.00
REPUBLIC OF TEXAS light hints of pear and spice	14.00
SAUZA TRES GENERACIONES smooth, pepper, smoke, floral	15.00

REPOSADO

Reposado, meaning rested, refers to a tequila that is aged anywhere from 2 months to a year in oak. They embody a harmony between the character of the agave itself and the wood they are aged in.

AMBHAR floral, oak	15.00
AVIÓN cherry, peach and pear	16.00
CASA NOBLE organic, light agave, pepper	21.00
CAZADORES bold, some caramel, orange	10.00
CORAZÓN vanilla cinnamon	13.00
DON JULIO flinty with a long finish	16.00
DULCEVIDA citrus, fruit flavor notes	17.00
EL JIMADOR cooked agave, vanilla, caramel	8.00
HERRADURA vanilla, sweet butter	14.00
HORNITOS balanced apple, herbal notes	10.00
MILAGRO barrel mellow honey, vanilla, spice	11.00
PARTIDA smooth sweet caramel	15.00
PATRON smooth citrus, honey	19.00
REPUBLIC OF TEXAS buttery agave, caramel, citrus	16.00

AÑEJO

Añejo refers to tequila that is aged for at least one year and up to three years. These tequilas are characterized by their darker color and smoothness with smoky, woody notes and lots of vanilla.

AMBHAR floral with hints of asparagus, lemon	17.00
AVIÓN vanilla, caramel, coconut maple	19.00
CASA NOBLE organic, almost creamy, hints of fruit	23.00
CAZADORES sweet, peppery finish	13.00
DON JULIO cinnamon, pepper, brown sugar	18.00
DULCEVIDA spicy with a hint of white pepper	18.00
HERRADURA fresh sage	19.00
HORNITOS sweet vanilla, hazelnut, dried fruit	10.00
MILAGRO pepper, spice, citrus, very elegant	19.00
PARTIDA smooth aged caramel	18.00
PATRON pepper, strong agave, hints of oak	20.00
REPUBLIC OF TEXAS complex flavors and textures	19.00
SAUZA TRES GENERACIONES honey, balanced finish	16.00

MEZCAL

Mezcal is the general term for any spirit made from the agave plant. All tequilas are mezcals but not all mezcals are tequilas. In recent years incredible single village mezcals made from the Espadín agave plant have made it over the border, mostly from the Oaxaca region of Mexico. The most significant characteristic of these mezcals is the almost single malt-esque smokiness, which results from baking the agave in underground pits.

DEL MAGUEY VIDA briny, banana, burnt sandalwood	22.00
ILEGAL JOVEN white pepper, anise, green apple, light smoke	12.00
LOS NAHAULES REPOSADO elegant, smoked honey, white pepper	17.00
MONTELOBOS JOVEN tropical, chocolate and smoke finish	13.00
SOMBRA BLANCO big mesquite, grass and citrus	14.00

TEQUILA FLIGHTS

AMBHAR Your choice of any three Ambhar tequilas	28.00
MILAGRO Your choice of any three Milagro tequilas	24.00

POSTRES

CHURROS MEXICANOS spiced chocolate, margarita caramel	8.00
CUATRO LECHE tres leches, coconut milk, candied pepita	8.00
FLAN NAPOLITANO crispy quinoa, Mexican vanilla, fresh strawberry compote	8.00