



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
STRAWBERRY HABANERO MARGARITA Avion Silver Tequila, Habanero Syrup and Strawberry Puree	13.00
EL FLAMENCO frozen rita de casa, sangria roja, lemon-lime paleta	12.00
EL MEZCALERO Gracias a Dios Mezcal, gin, dry vermouth, ginger mint syrup, lime, candied ginger	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
TOP TIER 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
ECHO BAY SAUVIGNON BLANC, NEW ZEALAND 2016	9.00	36.00
TORRES DE CASTA ROSE, SPAIN 2015	8.00	29.00
RUFFINO 'LUMINA' PINOT GRIGIO, ALTO ADAIGE-ITALY 2015	7.00	27.00
WOODBRIDGE CHARDONNAY, CHILE 2016	5.00	22.00

VINO ROJO

	glass	bottle
COMPLICATED PINOT NOIR, CALIFORNIA 2015	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
WOODBRIDGE CABERNET SAUVIGNON, CHILE 2016	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 9pm - 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	10.00
AVION bouquet of black pepper, pineapple, lemons	12.00
CASA NOBLE organic, almost creamy, hints of fruit	12.00
DON JULIO lemmon, grapefruit, black pepper	12.00
DULCEVIDA organic, pleasant citrus, spicy	9.00
HERRADURA tangerine nose, distinctive clay finish	8.00
HORNITOS floral, citrusy	9.00
MILAGRO crisp and fresh agave forward	8.00
OLMECA ALTOS PLATA slightly citric, sweet with a fruity aroma	7.00
PARTIDA clean, herbal, refreshing	10.00
PATRON fresh agave, citrus hints	12.00
REPUBLIC OF TEXAS light hints of pear and spice	10.00
SAUZA TRES GENERACIONES smooth, pepper, smoke, floral	11.00

REPOSADO

Reposado, meaning rested, refers to a tequila that is aged anywhere from two 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	11.00
AVION cherry, peach and pear	13.00
CASA NOBLE organic, light agave, pepper	15.00
CAZADORES bold, some caramel, orange	7.00
CLASE AZUL spice, mild toast, mild sweetness	25.00
CORAZON vanilla cinnamon	9.00
DON JULIO flinty with a long finish	14.00
DULCEVIDA citrus, fruit flavor notes	12.00
EL JIMADOR cooked agave, vanilla, caramel	4.00
HERRADURA vanilla, sweet butter	10.00
HORNITOS balanced apple, herbal notes	7.00
MILAGRO barrel mellow honey, vanilla, spice	8.00
PARTIDA smooth sweet caramel	12.00
PATRON smooth citrus, honey	13.00
REPUBLIC OF TEXAS buttery agave, caramel, citrus	12.00

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	12.00
AVION vanilla, caramel, coconut maple	14.00
CASA NOBLE organic, almost creamy, hints of fruit	16.00
CAZADORES sweet, peppery finish	9.00
DON JULIO cinnamon, pepper, brown sugar	15.00
DULCEVIDA spicy with a hint of white pepper	13.00
HERRADURA fresh sage	14.00
HORNITOS sweet vanilla, hazelnut, dried fruit	9.00
MILAGRO pepper, spice, citrus, very elegant	11.00
PARTIDA smooth aged caramel	13.00
PATRON pepper, strong agave, hints of oak	15.00
REPUBLIC OF TEXAS complex flavors and textures	14.00
SAUZA TRES GENERACIONES honey, balanced finish	12.00

EXTRA AÑEJO

A new classification added in the summer of 2006, labeling any Tequila aged more than 3 years, an "Extra Añejo". Following the same rule as an "Añejo", the distillers must age the spirit in barrels or containers with a maximum capacity of 600 liters.

AVION scents of vanilla and lemon zest.	40.00
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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 Espadin 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.

ALIPUS S. JUAN fruity, rich, smoky, pleasantly sweet.	12.00
DEL MAGUEY VIDA briny, banana, burnt sandalwood	9.00
GRACIAS A DIOS smoke, spice, fruit and a slight astringency	8.00
ILEGAL JOVEN white pepper, anise, green apple, light smoke	12.00
LOS NAHAULES REPOSADO elegant, smoked honey, white pepper	15.00
MEZCALERO NO.12 vanilla, lemon, leather, and maple syrup	19.00
MONTELOBOS JOVEN tropical, chocolate and smoke finish	9.00
SOMBRA BLANCO big mesquite, grass and citrus	10.00

TEQUILA FLIGHTS

AMBHAR Your choice of any three Ambhar tequilas	18.00
MILAGRO Your choice of any three Milagro tequilas	15.00

POSTRES

CHURRO CON HELADO canela ice cream, strawberry, pepita streusel	9.00
CUATRO LECHEs tres leches, coconut milk, candied pepita	8.00
FLAN NAPOLITANO crispy quinoa, Mexican vanilla, fresh strawberry compote	8.00