

BEVERAGE MENU

LUNAZUL
Tequila

Credit cards are charged 3% to help offset processing costs. There is no charge for debit cards.

Proprietary recipe | Delicious | Unique

OUR MARGARITA STORY

A great margarita starts with exceptional tequila and ingredients that one can't find in a commercial mix. We use only 100% Blue Weber Agave Reposado Tequila from Lunazul, a small batch, Single Estate tequila. Lunazul is produced at the Tierra de Agaves estate located just outside the town of Tequila and is 4000 acres with over 4 million agave plants. The Beckmann family has owned the location since the King of Spain granted the first license to the family patriarch over 250 years ago. Lunazul is hand harvested in small 20-ton batches that equate to approximately 320 finished cases. The agave is slow cooked for 27 hours, then fermented and distilled in Cognac Alembic pot stills. The final product is aged in used Heaven Hill Bourbon barrels. Our Mammoth Margarita recipe is hand-prepared in large containers to which we then add Lunazul Reposado. The finished product is served on the rocks.

MAMMOTH MARGARITA

Civilized

12oz | 15 | Cadillac Add: 3

Uncivilized

Just a little - 22oz | 20 | Cadillac Add: 5

Carafe

1 Liter | 30 | Cadillac Add: 6

Barbaric

REALLY uncivilized! (But for two!)

56oz | 50 | Cadillac Add: 7

Your Call | Virgin Mammoth Margarita Blend Plus

\$3 + the shot price:

1 for Civilized | 2 Uncivilized | 3 Carafe | 5 Barbaric

ADD: JALAPEÑO! 25¢

MAS "MARGARITAS"

Fruit

Strawberry | Peach | Mango | Piña Colada | Passion

Raspberry | Watermelon | Tamarind

Served on the rocks. Blended by request

Same prices as above

Skinny

Lunazul Blanco, lime juice, organic agave nectar on the rocks | 16

Skinny Bee

Patron Silver, lime juice, organic agave nectar on the rocks | 17

Cadillac Escalade

Teremana Silver & Grand Marnier, lime juice, organic agave nectar, on the rocks | 17

new

Purple Moonlight

Ocho Blanco infused in butterfly pea flowers, Chambord black raspberry liqueur, lime juice and organic agave nectar | 17

The Smokey (El Ahumado)

Divino Maguey Mezcal, Gran Malo liqueur, lime juice, organic agave nectar and tamarind puree | 17

Tequila Mojito

Codigo 1530 Blanco tequila, Chateau Aloe liqueur, fresh cucumber, mint, lime juice and organic agave nectar | 17

Watermelon Wings

Tres Agaves Blanco, De Kuyper Watermelon Liqueur, Watermelon Red Bull, lime juice, and watermelon puree. Served with Tajin Rim | 16

The Long Drink

Refreshing citrus soda with a premium liquor kick
Traditional or Zero Sugar | 6.95

MIXOLOGY TEQUILA | MEZCAL

Paloma Traditional

Espolon Blanco, Jarritos grapefruit soda, orange slice, light Tajin rim. Served over ice | 15

Primo Paloma

Dulce Vida grapefruit infused tequila, Jarritos soda, splash of lime, light grapefruit/salt rim. Over ice | 16

El Jefe - Espresso Martini

Espolon Reposado, Mr. Black Cafe' liqueur, cold brew espresso, organic agave nectar, Mexican Chocolate bitters | 16

Tequila Old Fashioned

818 Anejo, bitters, agave nectar, orange rind | 16

Mayan Mule

Codigo 1530 Blanco, Ginger beer, mint garnish | 16

Nasty Woman

Olmecca Altos Blanco, Montelobos Mezcal, St.Germaine elderflower, pineapple & lemon juice, agave nectar, light sugar rim | 17

Jalapeño Sting

Del Maguey Vida Mezcal, jalapeños, lime juice, organic agave nectar, black spicy salt on the rocks | 16

Mango Habanero

Hornitos Blanco infused with fresh habaneros, Cointreau, mango puree, lime juice, agave nectar, on the rocks with Tajin rim (This has a kick!) | 17

Cucumber Jalapeño

Cazadores Blanco infused with fresh cucumber, Cointreau, lime juice, agave nectar, fresh jalapeños, and cucumber on the rocks with Tajin rim | 17

Fiesta Horchata

Villa One Añejo with traditional Horchata on the rocks | 16

Ranch Water

Flecha Azul Blanco, lime juice, Topo Chico sparkling water on the rocks | 16

new

MOCKTAILS Hand crafted | Alcohol free

Hibiscus Rosé

Kylie Minogue Sparkling Rosé, hibiscus syrup sweetened with monkfruit, and a hint of lime juice. Over ice. 35 cal | 14

Prickle Me Softly

Seedlip Spirit Notas de Agave, prickly pear, agave nectar, and fresh lime juice. Over ice. Tajin rim. 103 cal | 14

Blanca Paloma

Lyre's Agave Blanco Spirit, fresh grapefruit juice, lime juice, and rose syrup sweetened with monkfruit. Over ice. Salt rim. 62 cal | 14

Michelada Madness

Mango Cart N/A Beer, mango puree, michelada mix and lime juice. A little ice. Mangoneada. Tajin rim. 148 cal | 12

Mountain Elixir

Ginger, eucalyptus, and rosemary syrup sweetened with monkfruit, mint, lemon, and honey. Served hot. 53 cal | 12

Mint Chocolate Cloud

Abuelita hot chocolate with a hint of mint. Served hot, with whipped cream. 105 cal | 12

BEVERAGE MENU

VINO | WINE

Blanco | Whites

	Glass	Bottle
William Hill Chardonnay	15	45
Far Niente Chardonnay		95
Kim Crawford Sauvignon Blanc	15	45
Ruffino Prosecco	15	NA

Tinto | Reds

J Lohr Cabernet Sauvignon	15	45
Roth Estate Cabernet Sauvignon	18	50
Cakebread Cabernet Sauvignon		95
J Lohr Pinot Noir	15	45

Rosa | Rosé

Hampton Water Rosé	15	45
Hampton Water Sparkling Rosé	NA	45

SIERRA SANGRIA

Red Wine, Blanco tequila, St. Germain Elderflower Liqueur, citrus fruits, berries, pomegranate, organic agave nectar, over ice 17 Carafe | 30



CERVEZA | BEER | DRAFT

Modelo Especial | Pacifico

Pint - (16oz) 8.25 | Pitcher - (60oz) | 28

Coors Light

Pint - (16oz) 7.50 | Pitcher - (60oz) | 26

Blue Moon | Mammoth Epic IPA | 805

Pint - (16oz) 8.25 | Pitcher - (60oz) | 28

BOTTLE OR CAN

Mexican

Dos Equis Lager | Negra Modelo | Corona | Corona Light | 7.50

Other

Lagunitas | Michelob Ultra | 7.50

Non-Alcoholic

Corona NA | Heineken Zero | Mango Cart 6.95

Michelada

Your draft or bottle beer selection + 3

CALIENTE | HOT

Mexican Coffee

Tres Generaciones Reposado, Kahlua, fresh brewed coffee, whipped cream | 14

Butt Warmer

Frangelico, Kahlua, Licor 43, Bailey's Irish Cream, fresh brewed coffee, whipped cream | 14

TEQUILA & MEZCAL FLIGHTS

Señor Gomez

Gomez Private Barrel by Patron | Clase Azul Reposado
Codigo 1530 Añejo | Creyente Joven Mezcal | 53

Santana

Casa Noble Blanco | Reposado | Añejo | 32

The Legend Jose Cuervo de la Familia

Platino | Reposado | Extra Añejo | Añejo Cristalino | 74

The Donalds

Don Julio Blanco | Reposado | Añejo | 1942 | 58

400 Conejos Mezcal

Joven | Cuishe | Tobala | 28

Killer Bees

Patron Blanco | Reposado | Añejo | Sherry Cask | 40

Cristalino Experience

Mijenta | Herradura Ultra | Don Julio 70th | Chinaco | 50

Blanco Experience

Dos Lunas | Flecha Azul | Dos Armadillos | Casa Dragones | 41

Reposado Experience

Teremana | Siete Leguas | Dos Armadillos | Clase Azul | 56

Añejo Experience

Codigo1530 | Milagro Select | Mijenta
Tonalá Suprema Reserva | 64

Extra Añejo Experience

Cava de Oro 5yr | San Matias 3yr | El Cristiano
Lobos 1707 3yr (LeBron James) | 70

House of Friends

George Clooney, Rande Gerber & Mike Meldman
Casamigos Blanco | Reposado | Añejo | Mezcal | 45

Rockstar

JaJa blanco- Chain Smokers | Codigo 1530 Reposado- George Strait
Villa One Añejo- Nick Jonas | Calirosa 3yr- Adam Levine | 65

Mezcal Experience

Dos Hombres Joven | Los Javis Reposado
Bozal Espadin | Los Nahuales Añejo | 40

The Spirits of Mexico

Distilled spirits rich in the heritage of Mexico:

Raicilla by La Venenosa (Blanco Etiqueta)

Sotol by Nocheluna - Lenny Kravitz

Bacanora by Rancho Tepua

Mezcal / Tequila blend by Santo Fino | 42

VAULT FLIGHTS

Vallarta

Jose Cuervo Reserva La Familia 3yr

El Tesoro Paradiso 5yr

Corralejo 3yr | 70

Monterrey

Don Fulano 5yr | Mandala 7yr

Gran Mayan 5yr | 97

Polanco

Rey Sol 6yr

Herradura Suprema 5yr

Partida Elegante 5yr | 138

GOMEZ
RESTAURANT | TEQUILERIA

We specialize in tequila and mezcal
cocktails, but our bar is fully stocked.
If you'd like something specific,
just ask!