CRAFT BEERS

ON DRAFT

MEXICO CALLING  Cruz Blanca Brewery - Chicago, IL Mexican Lager (4.7% ABV)
EL TRAIN  Cruz Blanca Brewery - Chicago, IL American IPA (6.5% ABV)
BUD LIGHT  Anheuser-Busch - St. Louis, MO Light Lager (4.2% ABV)
GOOSE ISLAND SEASONAL  Goose Island Beer Company - Chicago, IL

BOTTLES AND CANS

PACIFICO  Grupo Modelo - Mexico Pale Lager (4.5% ABV)
VICTORIA  Grupo Modelo - Mexico Vienna Lager (4.0% ABV)
CORONA  Grupo Modelo - Mexico American Adjunct Lager (4.6% ABV)
MODELO NEGRA  Grupo Modelo - Mexico Munich-style Dunkel (dark) (5.4% ABV)
MODELO ESPECIAL  Grupo Modelo - Mexico Pilsner-style Lager (4.4% ABV)
ANTI-HERO IPA  Revolution - Chicago, IL American IPA (6.5% ABV)

WINES

WHITES

SAUVIGNON BLANC  Villa Maria - Marlborough
CHARDONNAY  Altitude Project - California
CHARDONNAY  Chalk Hill - California
PINOT GRIGIO  Del Vento - Italy
ROSE  (dry)  Charles & Charles - Columbia Valley

CHAMPAGNE

PROSECCO  Mionetto - Veneto, Italy (split)

REDS

CABERNET SAUVIGNON  Hess Shiretail Ranches - North Coast
CABERNET SAUVIGNON  Altitude Project - California
MALBEC  Alamos - Argentina
PINOT NOIR  Nielson Byron - Santa Barbara
MERLOT  Decoy - California
**Cocktails**

**Classic Margarita**
Libélula tequila, Grand Marnier, light agave, lime juice

**Smoky Mezcal Margarita**
Del Maguey Vida mezcal, Ancho Reyes, Cointreau, light agave, lime juice

**Michelada**
Mexico Calling, Tamazula hot sauce, Worcestershire sauce, lime juice

**Bloody Maria**
Espolón blanco tequila, house-made mix, chipotle

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**Tequilas**

**Blanco**
100% Blue Agave, typically unaged, highlights natural sweetness of agave
- Don Julio: sweet agave, citrus, dry finish
- El Tesoro: mineral, olive brine, citrus
- Espolón: white pepper, roasted pineapple, mineral finish

**Reposado**
Also referred to as “rested”, reposado is aged in wooden barrels between 2 & 11 months and takes on a golden hue
- Casa Noble: vanilla, lemongrass, floral notes
- Don Julio: soft spices, dried fruit, nutty finish
- Espolón: tropical fruit, brown sugar, vanilla

**Añejo**
Aged at least 1 year. Añejo is an amber color and the flavor is smoother, richer and more complex
- Don Julio: wild honey, oak, bright finish
- El Tesoro: slightly smoky, herbs, fennel
- Milagro: coconut, caramel, dark spice finish

**Mezcals**
- Banhez Joven: pineapple, banana, floral
- Del Maguey Vida: roasted grapefruit, cinnamon, white pepper
- Del Maguey Chichicapa: butterscotch, grilled pineapple, sea salt