

# BEER

## On Tap

Pacifico 5  
Negra Modelo 5  
Rotating IPA Tap  
(please ask your server)

## Bottles and Cans

Modelo Especial 4  
Dos XX Lager 4  
Avery El Gose Sour 5  
CO Glider Cider 6  
Odd 13 Superfan IPA 5  
Telluride Face Down Brown 5  
Lefthand Nitro Milk Stout 5  
Holidaily Favorite  
Blonde (GF) 8  
Clausthaler N/A 4

# WINE

## White

Casillero del Diablo  
Sauvignon Blanc 6.5/22  
Buehler  
Chardonnay 9/30  
Fillaboa Albariño  
11/36

## Red

Sangre de Toro  
Tempranillo 6.5/22  
Gascon Malbec 9/30  
Intrinsic  
Cabernet 13/44

# HAPPY HOUR

tues-sun 3-6pm

house marg 5  
coin marg 6  
pacifico draft 3  
negra modelo draft 4  
modelo can 3  
sangre de toro tempranillo 5  
casillero sauvignon blanc 5  
mezcalrita 7  
  
chips + salsa 3  
chips + guac 7  
carnitas taco 3  
chicken tinga taco 3  
rajas taco 3  
yucca fries 6  
nachos 7 add carnitas +2  
taco + shot + beer 10



# MOJO

## COCKTAILS

house marg - \$6

lunazul blanco, lime, triple sec, agave,  
orange, salt

mojo coin - \$8

lunazul blanco, lime, agave, salt  
(Or add \$2 to any tequila to make it a coin marg)

mezcalrita - \$9

sombra mezcal, lime, agave, tajín salt

el pepino - \$8

cucumber & jalapeño infused tequila,  
pineapple juice, lime, agave

the phoenix - \$9

(in honor of the 2017 fire)  
sombra mezcal, passion fruit, chipotle-hibiscus  
syrup, lime, tajín salt

smoke & sweet - \$10

sombra mezcal, aperol, sweet vermouth, orange

paloma - \$8

lunazul blanco, grapefruit, lime, agave, soda water  
(made with mezcal - \$9)

mexican mule - \$7

lunazul blanco, ginger brew, lime, bitters

hibiscus marg - \$8

lunazul blanco, hibiscus syrup, triple sec, lime,  
hibiscus salt

pineapple + habanero marg - \$9

pineapple & habanero infused tequila,  
patrón citrónge, agave, lime, tajín salt

reposado marg - \$10

suerte reposado, patrón citrónge lime, agave,  
orange, salt

pacifico + shot - \$9

draft pacifico, shot of espolon reposado