

Margaritas

SPECIALTY

with house sour

The St-Rita 10.50
Espolón Blanco
St-Germain Elderflower

Sangre de Cristo 12.25
Espolón Blanco, Cointreau
Blood Orange

Ghost Rider 13.50
Casamigos Reposado,
Bauchant, Cynar

HOUSE

with house sour

Choza Gold 12.00
Los 3 Garcias Reposado,
Triple Sec

Choza Red 12.00
Los 3 Garcias Reposado
Pama Liqueur

Choza Silver 10.50
El Tesoro Silver, Triple Sec

The House 9.50
Espolón Blanco, Triple Sec

CLASSICS

with house sour

Paso de Oro 17.00
ArteNOM 1414 Reposado,
Bauchant, Chile-salt rim

Órale 15.00
Authentico Añejo
Grand Marnier

Don de Oro 13.50
Don Julio Reposado,
Cointreau

Gold Coin 14.00
Cantera Negra Reposado,
Cointreau

Silver Coin 12.00
El Tesoro Silver
Cointreau

SPICY

with house sour

Choza Burn 10.50
Espolón Blanco, Cointreau
Jalapeño sour, Chile salt rim

CLASSICS

with fresh lime

Dark Moon 14.75
Cantera Negra Reposado
Ixchel Dry Curaçao by *AASB*
Fresh Lime, Lava Salt

Grandera 15.75
Cantera Negra Añejo
Grand Marnier
Fresh Lime, Agave

La Jalea 15.00
Authentico Cristalino,
Cointreau, Fresh lime

La Madre 13.00
Madre Tequila Blanco
Cointreau, Fresh lime

Lalolita 13.00
Lalo Blanco, Cointreau
Fresh lime

SPECIALTY

with fresh lime

Pura Vida 15.00
Azunia Blanco, St-Germain,
Passion fruit, Chile salt rim

SKINNY

with fresh lime

Mijenta 12.00
Mijenta Blanco
Fresh Lime, Agave

La Plata 12.00
Azuñia Blanco
Fresh Lime, Agave

El Oro 13.00
Wild Common Reposado
Fresh Lime, Agave

Santa Fe

MARGARITA TRAIL

La Perla 13.00
El Tesoro Blanco
Pierre Ferrand Dry Curaçao
Fresh Lime, Agave

Our sour mix is made with real lime & lemon juice. It tends to be tart. For a sweeter version, ask server. Add to your margarita-
\$1.00 - and up- Fresh Citrus Juices, Liquor Float, & Purees-Blood Orange, Mango, Passion Fruit, Pineapple, Prickly Pear, Strawberry

Mezcal, Sotol & Raicilla Cocktails

Mezcal Margarita 12.00
Fidencio Espadín, Cointreau, Lime press

Mango Mezcal Marg 12.50
Illegal Joven, Espolón Blanco, Cointreau,
Mango puree, Lime press, Chile salt rim

Smoke & Fire 10.75
Don Amado Rústico, Espolón Blanco,
Triple Sec, Jalapeño sour, Chile salt rim

Dulce Diablo 10.50
Vida by Del Maguey, St-Germain
Elderflower, Jalapeño sour, Chile salt rim

Sangre de Cristo Ahumada 12.75
Vida mezcal by Del Maguey, Cointreau,
Blood Orange, Lime press, Chile salt rim.

The Other Word 14.00
Vida by Del Maguey, Fontbonne,
Luxardo Marachino Liqueur, Lime

Naked in the Desert 14.00
Nocheluna Wheeleri Sotol, Fontbonne,
Aperol, Lime, rocks

Mezcal Negroni 12.00
Don Amado Rústico, Campari,
Carpano-Antica-Formula Sweet Vermouth,
Orange twist

Oaxaca Old Fashioned 14.00
Los 3 Garcias Reposado Tequila,
Illegal Reposado mezcal, Mole bitters,
Luxardo cherry, Orange twist

Smoky Elegante 13.00
Yuu Baal Reposado mezcal, Cointreau,
Ancho Reyes, Orange bitters, served up

Bootlegger's Paradise 14.00
Las Tabernas Raicilla by La Venenosa,
Belle de Brillet Pear Cognac, Simple syrup,
Orange bitters, Bitters, Absinthe Verte by *AASB*

La Curandera 14.00
Illegal Joven, Blackberry, Sage,
Lemon press, Orange bitters, on the rocks

Killer Bee 12.00
Wild Common Ensemble, Lemon press,
Honey syrup, served up

El Mezcalero 14.00
Wild Common Ensemble, Pineapple juice,
Lime, Tamarind elixir, Agave, on the rocks

Rio Bravo 14.25
Las Milpas by Del Maguey, Lime, Agave

Oaxacan Paloma 10.25
Fidencio Espadín, Grapefruit juice,
Club Soda, Lime press, Orange slice

Seasonal Cocktails

“I See Ya” Sour 13.00
Las Tabernas Raicilla by La Venenosa,
 Lemon press, Honey syrup, Bitters. Served up

Lime in the Coconut 14.00
 Mijenta Blanco, Lime, Guava,
 Cream of Coconut, Lemon. Served up

Nightshift 14.00
 Cantera Negra Tequila Reposado, Cantera
 Negra Café, Espresso, Shaken, Served Up

Perfectly Pear’d 15.00
 Elvira Autumnal Gin by *As Above So
 Below*, Belle de Brilllet Pear Cognac,
 Lime juice, Simple syrup, Served up

La Rana 15.00
 Empress Cucumber Lemon Gin,
 St-Germain Elderflower liqueur,
 Lime juice, Cucumber, Served up

Purple Reign 15.00
 Empress 1908 Indigo Gin,
 St-Germain Elderflower Liqueur,
 Lemon, Lavender syrup, Served up

Rye Sazerac 14.00
 Sentinel Rye, Simple syrup, Peychaud bitters,
 Absinthe Verte by *As Above So Below*.

LC Gin & Tonic
 Sigil Gin by *As Above So Below*,
 Q tonic water, Lime press

Blackberry Sage Kentucky Mule 13.00
 Nelson’s Green Briar Sour Mash Whiskey,
 Ginger beer, Blackberry simple syrup, Sage,
 Orange, Lime

Mocktails

Free Spirit Margarita 9.50
 Non Alcoholic Tequila alternative,
 lime juice, agave, bitters ½ salt rim
 Add- for additional \$
 Blood Orange, Mango, Passion Fruit,
 Pineapple, Prickly Pear, Strawberry

Phony Mezcal Negroni 9.00
 by St. Agrestis served on the rocks, twist of
 orange

Phony White Negroni 9.00
 by St. Agrestis served on the rocks with a
 twist of orange

Tamarind Mule 7.00
 Tamarind elixir, sour mix, ginger beer
make it spicy with our spicy sour mix

Casi Paloma 7.00
 Grapefruit juice, lime, soda water, salt rim

No-jito 7.00
 Mint, lime juice, simple syrup, soda water

The Quencher 7.00
 Lemon press, preserved lemon peel,
 agave, soda water, salt rim

Botanical Lemonade 7.00
 Lavender & Rosemary simple syrup,
 lemon juice, soda water

Fruit Spritzer 5.50
choose- Prickly Pear, Strawberry,
 Mango, Pineapple or Blood Orange
mixed with Lemonade & soda water

Alice’s Special 3.25
 Cranberry juice and soda water
 with a lime wedge

Sangria

Burgundy wine, fruit, soda water
Glass 7 ½ **Liter** 17 **Liter** 27

DRAFT & Canned BEER & HARD CIDER

10 oz **4.25** 16 oz **6.25**

**Our local beer offerings vary. Please
 ask your server for the latest options**
Ex Novo **Bow & Arrow**
La Cumbre **Second Street**
Blü Dragonfly **Taos Valley**

CANNED 5.00-6.25
 Berry Hard Cider, **Austin Brewing Co.**
Bero, Non-Alcoholic Beer

Michelada 8.00
 Beer of your choice, Choza Bloody
 Mary mix, Salt Rim, Lime wedge, Olive

WHITE WINE

Albariño
Morgadio, Rias Baixas, Spain

Pinot Grigio
Tiefenbrunner, Northern Italy

Riesling
Jean Biecher & Fils, Alsace, France

Sauvignon Blanc
Mija, Marlborough, New Zealand

BOTTLE only

375ml **Chardonnay**, *Duckhorn* \$40
 Napa Valley, CA

750ml **New Mexico Sparkling Brut** \$45
 Chenin Blanc, *Vara*, New Mexico

187ml **Prosecco**, *Mionetto* \$13
 Valdobbiadene, Italy

WINES Glass 6oz 13
 9oz 19
Bottle 750ml 40

RED WINE

Tempranillo
Avaniel- Bodegas Monteabellon, Crianza
 Ribera del Duero, Spain

Tempranillo
Dehesa La Granja, Castilla y León, Spain

Malbec
Graffito, Uco Valley, Mendoza, Argentina

Rhône Blend (Grenache, Syrah, Cinsault, Petite Sirah)
Bonny Doon, Le Cigare Volant, CA

BOTTLE only

375ml **Cabernet Sauvignon**, \$30
L’École No 41, Columbia Valley, WA