

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

Santa Fe MARGARITA TRAIL

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

SPECIALTY

with fresh lime

The Jemez 15.00
G4 Tequila Blanco,
Lime, Honey,
Mint, Cucumber

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

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
Quechol 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

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

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

Seasonal Cocktails

Sweet Peridot 14.00
Las Tabernas Raicilla by La Venenosa, Lime, Pineapple, Basil simple syrup, Chile salt.

Sandia Trail 14.00
 Sotol, Lime, Watermelon, Mint, Cucumber, Honey, Chile salt

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

Watermelon Basil Margarita 15.00
 Cantera Negra Reposado, Watermelon juice, Basil simple syrup, Lime, Chile salt

Santa Fe Blonde Cocktail
 Sigil Gin by *AASB*, Lillet Blanc, St-Germain Elderflower, Grapefruit, Lemon bitters. 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.

Tropical Tikki 14.00
 Panama Pacific Dark Rum, Pineapple, Orange, Blackberry, Lemon.

Watermelon Mojito 14.00
 Diplomatico Planas Blanco rum, Mint, Lime, Watermelon juice, simple syrup, soda water

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

Nightshift 15.00
 Cantera Negra Tequila Reposado, Cantera Negra Café, Espresso, Shaken, Served Up

Mocktails

Free Spirit Margarita 9.50
 Non Alcoholic Tequila alternative, lime juice, agave, bitters, ½ salt rim. (21 yrs +)
 Add- for additional \$ Blood Orange, Mango, Passion Fruit, Pineapple, Prickly Pear, Strawberry

Empress NA Sour 9.50
 Non Alcoholic Empress 1908 Indigo, lemon, rosemary syrup, cucumber. Served up.

No-jito 8.00
 Mint, lime juice, simple syrup, soda water
 seasonal addition of watermelon juice

Tamarind Mule 8.00
 Tamarind elixir, sour mix, ginger beer
make it spicy with our spicy sour mix

The Quencher 8.00
 Lemon press, preserved lemon peel, agave, soda water, salt rim

Casi Paloma 8.00
 Grapefruit juice, lime, soda water, salt rim

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

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

Spritz Italiano by De Soi 9.00
 Bittersweet, Mediterranean citrus, with adaptogens of L-theonine, Lion's mane and Reishi mushrooms, lime twist

The Refresh 8.00
 Cucumber, Mint, Watermelon, simple syrup, soda water

Botanical Lemonade 8.00
 Lavender & Rosemary simple syrup, lemon juice, soda water

Fruit Spritzer 6.00
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

CANNED 5.00-6.25
Jester King "Mama Llama" Blonde Ale
Austin Brewing Co. Triple Berry Hard Cider
Bero, Non-Alcoholic Beer (21 yrs+)

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

Dry Gerwurtzraminer
Gundlach Bundschu, Sonoma County, CA

Sauvignon Blanc
Mija, Marlborough, New Zealand

Vinho Verde
Compania de Vinos del Atlántico, "Asnella" single vineyard, Portugal

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, Tinto Ribera del Duero, Spain

Malbec
Belasco de Baquedano, OV, Gran Llama "Lujan de Cuyo," 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