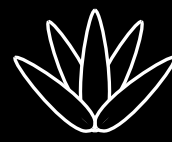


BIENVENIDO A



Rita's



Hand Squeezed Margaritas all served on the rocks with a salted rim

Señor Rita \$7.5
AKA Rita's House Marg
Suerte Blanco, Patron Citronge,
fresh lime and orange juice

The Kenny \$10 pint
...a tribute to our favorite local, do as Kenny does
Suerte Reposado, Patron Citronge,
fresh lime and orange juice

Endless Summer \$3.5 + tequila shot price
choice of tequila, Patron Citronge,
fresh lime and orange juice, Grand Marnier float

Pura Vida Rita \$3.5 + tequila shot price
choice of tequila, Patron Citronge,
fresh lime juice, agave nectar

The Smokey \$3.5 + mezcal shot price
Mezcal Margarita
choice of mezcal, Patron Citronge,
fresh lime juice, agave nectar

Cadillac \$15
Rita's own Patron Barrel Select Reposado,
Patron Citronge, fresh lime and orange
juice, Grand Marnier float

The Roca \$17
Patron Roca Reposado, Patron Citronge, fresh lime
and orange juice, agave nectar, Grand Marnier float

The Mortgage Margarita \$37
Patron Gran Platinum, Patron Citronge, fresh lime
and orange juice, agave nectar, Grand Marnier float

El Diablo \$16 pint
...a gentle punch to the forehead
Dulce Vida Reposado, Milagro Silver, Patron
Citronge, fresh lime and orange juice,
agave nectar, Grand Marnier float
***Sub Mezcal Vago espadin for the
Grand Mariner for a hint of smoke**

Espicy \$13
Casa Noble Crystal, Patron Citronge, muddled
cucumber and jalapeño, fresh lime juice, agave nectar

Mexican Bulldog \$12
16oz Señor Rita garnished with a Coronita

Happy Hour (4–6pm)

\$3 Sauza Blue Shots
\$1 off all Margs (excludes tap pitcher)
\$1 off all draft beer
Buy 2 Tacos get one free

"Pink" Drinks

Mango Margarita \$9 pint
mango infused tequila, mango puree

Strawberry Margarita \$9 pint
cherry infused tequila, strawberry puree

Strawberry/Banana Jam \$9 pint
cherry infused tequila, banana
liqueur, strawberry puree

Bahama Poma \$9 pint
cherry infused tequila, pomegranate
syrup, Rita's marg mix

The Blue Tarantula \$9 pint
Sauza Blue, Blue Curacao, Rita's marg mix

Tap Margarita \$9 pint / \$24 pitcher
Sauza Giro, Triple Sec, Rita's marg mix

Crafted Cocktails

Tequila Cocktails

Paloma

Suerte Blanco, lime and grapefruit
juice, grapefruit soda, salted rim

Mexican Mule

Patron Reposado, ginger beer, fresh lime

Oaxacan Old Fashioned

Suerte Anejo, Mezcal Vago Espadin,
agave nectar, orange bitters

Tequila Sunset

Suerte Blanco, Ancho Reyes Chili Liqueur,
orange juice, splash of pomegranate syrup

**All cocktails
priced at \$10**

Mezcal Cocktails

Mezcal Punch

Illegal Joven Mezcal, pomegranate syrup, fresh lime
and orange juice, ginger beer and soda water

Mezcal Mule

Mezcal Vago Espadin, ginger beer, fresh lime juice

Smoke & Ginger

Del Maguey Vida Mezcal, Canton Ginger
Liqueur, fresh lime and splash of soda

Smokey Mango

Mina Real Mezcal, St. Germain Liqueur, mango puree

Oaxacan Paloma

Del Maguey Vida Mezcal, Ancho Reyes Chili Liqueur,
fresh lime, grapefruit juice, grapefruit soda

Rum Cocktails

Speedball

Mango Piña Colada: Rita's Style

pineapple infused rum, Malibu Rum, black rum float

Hurrita

pineapple infused rum, Malibu Rum,
orange and pineapple juice, Red Bull

Oaxoquiri

Paranubes Oaxacan Rum, Mezcal Vago
Espadin, fresh lime juice, agave nectar

Dark & Stormy

Goslings Black Rum, ginger beer, fresh lime juice

Classic Daiquiri

Flor De Cana Extra Dry White Rum,
fresh lime juice, simple syrup

Mexican Standoff
\$7

**Tecate
Sangrita
Copita**

(¾ oz Suerte Blanco or Del Maguey Vida)

**stolen from Jimmy's who
borrowed it from Prizefighter**

Ritachelada
\$8

**Ancho Reyes Verde
Fresh squeezed lime juice
Housemade bloody mix
Modelo
Salted rim**

Beer

Imports \$5

Pacifico
Negra Modelo
Victoria
Corona
Corona Light
Dos XX

Imports \$3

Tecate
Imperial
Coronitas

Domestics \$4

Coors
Coors Light

**Ask about our
rotating draft list**

Tequila

Blanco

Sauza Blue	\$5
Milagro	\$5.5
Suerte	\$6
Espolòn	\$6.5
Herradura	\$6.5
Casa Noble	\$7
Cabo	\$7.5
Patron	\$7.5
Don Julio	\$8
Fortaleza	\$8
Casa Amigos	\$8
Jose Cuervo	
Platino	\$9
Patron Roca	\$11*
Patron	
Gran Platinum	\$32*
Casa Dragones	\$45*

Reposado

Suerte	\$7
Corralejo	\$7
Hornitos	\$7
Herradura	\$7
Cazadores	\$7.5
Dobel	\$8
Casa Noble	\$8
Dulce Vida	\$8
Patron Barrel Select	\$8.5
Cabo	\$9
Don Julio	\$9
Fortaleza	\$9
Casa Amigos	\$9.5
Corozon	
Buffalo Trace	\$11*
Patron Roca	\$13*
Clase Azul	\$16*

Añejo

Milagro	\$8
Patron	\$8.5
Suerte	\$8.5
Dulce Vida	
Rocky Mt	\$10
Casa Noble	\$10
Don Julio	\$10
Don Julio 70	\$10
Casa Amigos	\$10.5
Cabo	\$11
Fortaleza	\$13*
Corozon	
Rip Van Winkle	\$13*
George Stagg	\$13*
Patron Roca	\$15*
Don Julio 1942	\$20*
Patron Burdeos	\$70*

Extra Añejo

Patron 5-Year	\$14
Casa Noble 5-year	\$15
Suerte 6-year	\$15.5
Arta	\$20
Fuenteseca 7-year	\$23
Dulce Vida 5-year	\$24
Cuervo de la Familia	\$26
Patron 7-year	\$45
Patron Piedra	\$47
Don Julio REAL	\$60

"I got a bottle of tequila baby, who needs friends?"

- Concrete Blonde

Mezcal

Fidencio

Classico - Espadin	\$7
Pechuga	\$14

Ilegal

Joven - Espadin	\$7
Añejo - Espadin aged 13 months	\$16

Mezcal Vago

Espadin	\$8
Elote	\$9
Esamble	\$10
Espadin en Barro	\$10
Mexicano	\$13
Madre Cuixe	\$13
Cuixe	\$13
Tepeztate	\$13
Tobalá	\$16

Del Maguey

Vida	\$6.5
Chichicapa - Espadin	\$11
San Luis - Espadin	\$11
Santa Domingo - Espadin	\$11
San Jose Rio Minas - Espadin	\$18
Papalome	\$18
Tepeztate	\$18
Espadin Especial	\$18
Madrecuixe	\$18
San Pablo Ameyaltepec	
- Papalote	\$18
Tobalá	\$21

Mezcalero

(#13) - Tobalá/Tepeztate	\$13
(#14) - Arroqueño	\$14.5
(#1) - Madrecuixe	\$20
(#2) - Rhodacantha	\$20

Bozal

Tobasiche	\$10
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Derrumbes

Zachatecas - Weber Blue	\$8.5
San Luis Potosi - Salmiana	\$10
Michoacán - Cupreata/Cenizo	\$12

La Venenosa - Raicilla

Sierra Occidental de Jalisco	
- Maximiliana	\$10
Costa de Jalisco - Rhodacantha	\$13
Sur de Jalisco - Angustifolia	\$15

Ask your bartender about limited edition mezcals

"PARA TODO MAL MEZCAL Y PARA TODO BIEN TAMBIEN"

Tequila and Mezcal Flights

3 x ¾ oz pours

3 Blanco Tequilas (* not included)	\$18
3 Reposado Tequilas (* not included)	\$20
3 Añejo Tequilas (*not included)	\$23
The Gran Flight (Patron Gran Platinum, Patron Piedra, Patron Burdeos)	\$120
Espadin Flight (Mezcal Vago, Del Maguey Santa Domingo, Findencio Classico)	\$20
Mezcal Vago Flight (Elote, Ensemble, Madre Cuixe)	\$25
Raicilla Flight (Sierra Occidental de Jalisco, Costa de Jalisco, Sur de Jalisco)	\$28

Weekly Specials

Sunday	\$5 off Cadillac Margaritas \$4 mini margaritas
Monday	Happy Hour all night long
Tuesday	\$7 for 2 Tacos + 1 Imperial \$3 shots of Sauza Blue
Wednesday	½ price "Chips and Dip" \$6 Modelo + Sauza Shot
Thursday	Trivia Thursday Night: "Mezcal Mursdays" ½ price mezcal shots \$4 Suerte Blanco shots
Friday	\$5 Suerte Blanco shots
Saturday	\$5 Ritacheladas (12-4 pm)



Tequila and Mezcal

The good, the bad, and the ugly



Tequila: First, you must know that all tequilas are mezcals (any agave-based liquor). To be considered tequila, the spirit must originate from Blue Weber Agave and be produced in particular regions of Mexico. Tequila is made in five specific regions: Jalisco, Michoacan, Guanajuato, Nayarit, and Tamaulipas. Overall, Jalisco is the center of the tequila universe.

Tequila is aged the same way as whiskey: in oak barrels. This gives it a golden color ("oro") and other flavors depending on the type of wood it is aged in (caramel, vanilla, tannin, pepper, etc.). If you try a good tequila, you'll find that the cheap stuff is intolerable. A good tequila is just as complex and interesting as a good scotch. Unfortunately, it's just about as expensive.

Gold/Joven/Mixto: For Cheap tequilas, not made from 100% agave, they make "gold" tequila by adding caramel colorings and flavors, but it bears little resemblance to the properly aged reposado or añejo tequilas. This is the stuff that gives tequila a bad name and is probably what you drank in college.

Blanco is known as silver or white tequila and is bottled within 60 days of distillation after resting in steel tanks.

Reposado is matured for 2 - 12 months in oak barrels or vats.

Añejo translates to 'old one' and is matured for more than one year in barrels.

Extra Añejo is ultra-aged tequila that is aged in barrels for three or more years.

Mezcal is unlike tequila because mezcal can use any agave variety and is made in nine specific regions of Mexico: Oaxaca, Durango, Guanajuato, Guerrero, San Luis Potosi, Tamaulipas, Zacatecas, Michoacan, and Puebla. Approximately 85% of mezcals are made in Oaxaca making it the center of the mezcal world.