

TABLE OF CONTENTS



GUIDELINES AND SPECIALS	2
FRESH SQUEEZED MARGARITAS	3
PINK DRINKS / AGAVE COCKTAILS	4
OTHER COCKTAILS / STANDOFFS / BEER	5
BLANCOS / REPOSADOS	6
AÑEJOS / EXTRA AÑEJOS	7
MEZCAL	8
OTHER AGAVE DISTILLATES / FLIGHTS	9
TEQUILA EXPLANATION	10
FOOD	11

RULES



1. We are in a basement; therefore, we don't have a deck (yet)
2. Don't be a jerk
3. We don't do separate checks but we will split your check evenly amongst your group
4. No children at the bar, don't act like a child
5. We are casual and laid back, you should be too
6. We usually open at 4, except when we don't
7. See rule #2
8. Say please and thank you
9. Our drinks are strong, please don't get too borracho mi amigo
10. Please enjoy yourself... makes it more fun for all of us

HAPPY HOUR (4 – 6 PM 7 DAYS A WEEK)



\$1 off Margaritas (excludes pitchers)
\$1 off cocktails
\$4 Cazadores Tequila shots
\$3.5 Melvin HeyZeus Mexican Lager

\$8 HeyZeus's Standoff (beer, copita, sangrita)
Buy 2 Tacos, Get 1 Free
(all 3 must be the same, exactly the same taco,
seriously all 3 tacos must be identical)

NIGHTLY SPECIALS



- Monday:** "Industry Night" – You take care of everyone, and we'll take care of you!
Happy Hour all night!
- Tuesday:** Drink and eat like a local: \$9 for 2 tacos + 1 Imperial (+\$1 for fish)
\$4 Arette Classico Shots
- Wednesday:** \$5 off Roca Margs – \$4 Cazadores Shots
- Thursday:** Are you smarter than a local?! Trivia night
"Mezcal Mursdays" ½ off all agave spirits that don't rhyme with equila
- Friday:** \$6 Dobel Diamante Shots
- Saturday:** \$6 Dobel Diamante Shots
- Sunday:** \$5 off Cadillac Margaritas

FRESH SQUEEZED MARGARITAS



Señor Rita..... \$8

AKA Rita's house marg

Arette Classico, Patron Citronge,
fresh lime and orange juice

The Kenny.....\$12 Pint

...a tribute to our favorite local, do as Kenny does

Maestro Dobel Diamante Select Barrel Reposado,
Patron Citronge, fresh lime and orange juice

Pura Vida..... \$12.5

our skinny margarita

Fortaleza Blanco, Patron Citronge,
fresh lime juice, agave nectar

Espicy \$13

Casa Noble Crystal, Patron Citronge,
muddled cucumber and jalapeño,
fresh lime juice, agave nectar, tajin rim

The Smokey \$12

the mezcal margarita

Mezcal Vago Espadin, Patron Citronge,
fresh lime, agave nectar

Try it with Mezcal Vago Tio Rey's Ensemble \$16

Cadillac..... \$16

Rita's own Patron Reposado Barrel Select,
Patron Citronge, fresh lime and orange
juice, agave nectar, Grand Marnier float

The Roca..... \$17

Rita's own Patron Roca Reposado Barrel Select,
Patron Citronge, fresh lime and orange juice,
agave nectar, Grand Marnier float

The Mortgage Margarita..... \$35

wanna impress your friends?

Patron Gran Platinum, Patron Citronge,
fresh lime and orange juice, agave nectar,
Grand Marnier

El Diablo\$17 Pint

...a gentle punch in the eye

Cazadores Reposado, El Luchador 110 proof Blanco,
Patron Citronge, fresh lime and orange juice,
agave nectar, Grand Marnier float

**Sub Mezcal Vago Espadin for the
Grand Marnier for a hint of smoke*

Mexican Bulldog \$14

16oz Señor Rita garnished with a Coronita

Add a Grand Marnier float for to any marg for \$5



PINK DRINKS (\$10 PINT/\$40 PITCHER)



Mango Margarita

tequila, triple sec, mango puree served blended or on the rocks

Strawberry Margarita

tequila, triple sec, strawberry puree served blended or on the rocks

Strawberry Banana Margarita

tequila, banana liquor, strawberry puree served blended or on the rocks

Bahama Poma

tequila, lime and pomegranate juice, Rita's marg mix

Blue Tarantula

tequila, blue curaçao, Rita's marg mix

Tap Margarita

tequila, triple sec, Rita's marg mix

AGAVE SPIRIT COCKTAILS



Paloma \$12
Tapatio Blanco, lime, grapefruit juice, soda, salted rim

Mexican Mule \$12
Tapatio Blanco, ginger beer, fresh lime

Tequila Sunset..... \$12
Tapatio Blanco, Ancho Reyes Chili Liqueur, orange juice, splash of pomegranate juice

Cantarito \$10
... Jalisco's favorite roadside cocktail
Arette Blanco, Rita's sangrita, topped with grapefruit soda, tajin rim

White Old Fashioned \$12
Dobel Diamante, agave nectar, orange bitters, cherry

Mezcal Punch..... \$12
Bahnez Espadin/Barril, pomegranate juice, fresh lime and orange juice, ginger beer

Mezcal Mule..... \$12
Del Maguey Vida, ginger beer, fresh lime

Smoke & Ginger \$12
Del Maguey Vida, Canton Ginger Liqueur, fresh lime, and soda

Oaxacan Paloma..... \$12
Del Maguey Vida, Ancho Reyes Chili Liqueur, fresh lime, grapefruit juice, grapefruit soda

Mezcal Negroni..... \$12
Bahnez Espadin/Barril, Aperol and sweet vermouth

My Mexican Cousin \$12
a mezcal variation on the Last Word
Del Maguey Vida, Green Chartreuse, Maraschino Liqueur, lime juice

OTHER COCKTAILS



Speedball \$12

mango piña colada: Rita's Style
rum, rum and more rum

Hurrita..... \$12

coconut rum, white rum,
orange and pineapple juice, Red Bull

Rita's Mojito \$12

rum, mint, fresh lime juice, agave nectar, soda

Dark and Stormy \$12

Goslings Black Rum,
ginger beer, fresh lime juice

Ritachelada..... \$8

our version of a michelada
Ancho Reyes Verde, lime juice,
housemade bloody mix,
Dos XX, tajin rim

STANDOFFS (BEER, SHOT, CHASER)



Oaxacan Standoff \$8

stolen from Jimmy's who borrowed it from Prizefighter
Tecate Mexican Lager,
Copita of Del Maguey Vida Mezcal,
Rita's sangrita

HeyZeus's Standoff \$11

step it up from the original
Melvin HeyZeus Mexican Lager,
Copita of Vago Elote Mezcal,
Rita's sangrita

BEER



Pacifico \$5

Victoria \$5

Corona \$5

Corona Premier \$5

Modelo \$5

Melvin HeyZeus \$5

Tecate..... \$4

Imperial \$4

Coronita..... \$4

Coors Light \$4

ASK YOUR BARTENDER ABOUT OUR ROTATING DRAFT LIST

BLANCOS (1 ¼ oz)



A blanco is known as a silver or white tequila and is bottled within 60 days of resting in wood. But, a blanco can rest/sit in anything but wood for up to 20 years and still be called a blanco.

Arette Classico	\$6	Casa Amigos	\$9
Tapatio	\$6	El Luchador (110 proof)	\$9
Milagro	\$6.5	Arette Sauve	\$10
Espolon	\$6.5	Don Julio	\$10
Casa Noble	\$7	San Matias	\$10.5
Cabo	\$7	Fortaleza (still strength 92 proof)	\$11
Patron	\$8	Patron Roca	\$12
Punta Agave	\$8	Patron Estate	\$16*
Siembra Azul	\$9	Siembra Azul Acentral	\$25*
Siembra Valles	\$9	Patron Smokey	\$32*
Fortaleza	\$9	Patron Gran Platinum	\$33*

REPOSADOS (1 ¼ oz)



A reposado tequila is rested in an oak barrel or a vat for 2-12 months.

Tapatio	\$7	El Tesoro	\$10
Cazadores	\$7	Casa Amigos	\$10
Suerte	\$7	Fortaleza	\$11
Corralejo	\$7	Siembra Azul	\$11.5
Sauza Hornitos	\$7	San Matias	\$12
Herradura	\$7	Don Julio	\$12
Casa Noble	\$8	Corazon Buffalo Trace	\$12
Dobel Diamante Barrel Select	\$8	Patron Roca Barrel Select	\$13
Patron Barrel Select	\$9	Fortaleza (Winter Blend)	\$18*
Cabo	\$9.5	Clase Azul	\$19*

AÑEJO (1 ¼ oz)



Añejo translates to “old one” and is matured for over a year in oak barrels.

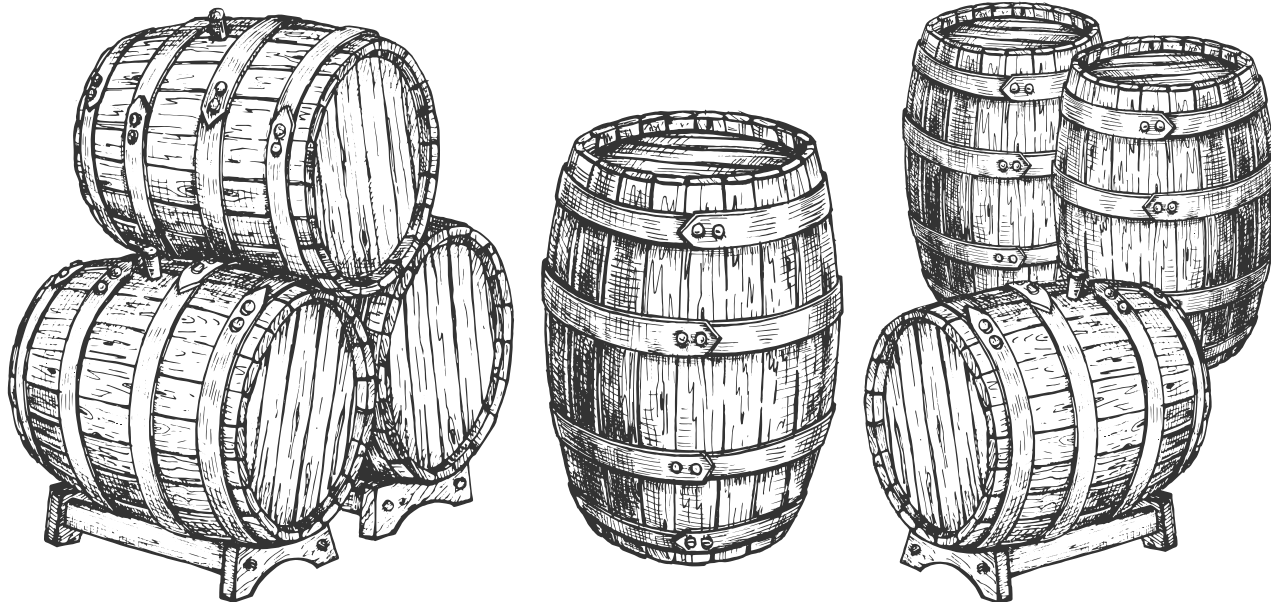
Milagro.....	\$8	Don Julio.....	\$13
Suerte.....	\$8	Don Julio 70.....	\$13
Tapatio.....	\$9.5	Corazon George Stagg.....	\$14
Dulce Vida Rocky Mt.....	\$10	Patron Roca.....	\$15
Patron.....	\$10	Fortaleza.....	\$16*
Casa Amigos.....	\$11	Don Julio 1942.....	\$25*
Casa Noble.....	\$11.5	Patron Burdeos.....	\$70*
Cabo.....	\$12		

EXTRA AÑEJO (1 ¼ oz)



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

Patron (3 year).....	\$16	Dulce Vida (5 year).....	\$27
Casa Noble (5 year).....	\$16	Patron (7 year).....	\$52
Fuenteseca (7 year).....	\$27	Patron Piedra (4 year).....	\$59



MEZCAL (¾ oz/1 ½ oz)



Mezcal is unlike tequila because it can use any agave variety and is made in nine specific states of Mexico: Oaxaca, Durango, Guanajuato, Guerrero, San Luis Potosi, Tamaulipas, Zacatecas, Michoacan and Puebla.

"I was used to tequila, with its mild flavor and lower alcohol content. Mezcal was different. Mezcal was like a slap to the face from a beautiful woman — sure it hurts a little, but you savor the sting. Because you know she wouldn't hit you if she didn't care."

—Judah Emanuel Kuper—

Fidencio

Classico (Espadin)	\$6/\$10
Pechuga (Espadin)	\$9/\$18
Madrecuixe	\$13/\$26

Mezcal Vago

Espadin	\$6/10
Elote (Espadin)	\$7/\$14
Espadin en Barro	\$7/\$14
Ensamble en Barro	\$7.5/\$15
Tepeztate	\$9/18
Aquilino's Ensamble (Cuixe/Tepeztate/Espadin).....	\$9/\$18
Madrecuixe	\$9/\$18
Tobala	\$10.50/\$21
Arroqueno en Barro	\$10.5/\$21
Colorado Edition (Madre Cuixe/Tobala)	\$11/\$22

Bañuelos

Mezcal de Zacatecas (Azul)	\$5/\$9
Masparillo	\$8/\$16
Tepemete	\$10/\$20

Rey Campero

Espadin	\$6/\$10
Cuishe	\$8.5/\$17
Madre Cuishe	\$8.5/\$17
Tepeztate	\$11/21.50
Jabali	\$11/\$21.50

Mezcalero

#1 (Tobala/Tepeztate).....	\$13/\$26
#18 (Bicuishe/Madrecuishe/Mexicano/Espadin) ...	\$9.5/\$19

Derrumbes

Zacatecas (Blue Weber)	\$6/\$12
Durango (Durangensis)	\$7.5/\$15
Tamaulipas (Funkiana/Univittata/Montana).....	\$7.5/\$15
Michoacan (Cupreata/Cenzio)	\$8/\$16

Del Maguey

Vida (Espadin)	\$5/\$9
Santo Domingo (Espadin).....	\$7/\$14
Chichicapa (Espadin)	\$7/\$14
San Luis (Espadin).....	\$7.5/\$15
Espadin Especial	\$12/\$23
Arroqueno	\$12/\$23
San Jose Rio	\$12/\$23
Puebla (Papalote)	\$12/\$23
Taviche (Espadin, Tobala, Tobasiche)	\$12/\$23
Tepeztate	\$12/\$23
Tobala	\$13/\$26
Iberico (Espadin)	\$21/42

El Jorgorio

Tobala	\$13/\$26
Cuixe	\$13/\$26
Mexicano	\$13/\$26
Barril.....	\$13/\$26
Tobaziche	\$15.5/\$31

Wahaka

Tobala	\$9/\$18
Ensamble (Espadin/Madre Cuishe/Tobala)	\$9/\$18

Los Nahuales

Special Edition #2 (Cuixe/Espadin)	\$8/\$16
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Punta Agave

Espadin	\$6/\$10
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Bahnez

Espadin/Barril.....	\$6/\$10
Cuishe	\$10/\$20
Tobala	\$10/\$20

OTHER AGAVE DISTILLATES (3/4 OZ/1 1/2 OZ)



Punta Agave

Bacanora	\$6/\$12
Sotol.....	\$5/\$10
Raicilla (Rhodacantha/Maximiliana).....	\$6/\$12

Rancho Tepúa

Bacanora	\$7/\$14
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Caballito Cerrero

Azul.....	\$8.5/\$17
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La Venenosa Raicilla

Sierra Occidental de Jalisco (Maximiliana) ..	\$6.5/\$13
Costa de Jalisco (Rhodacantha)	\$9/\$18
Sur de Jalisco (Angustifolia)	\$10/\$20
Puntas 63% (Maximiliana).....	\$20/\$40

FLIGHTS (3 X 3/4 OZ POURS)



3 Blanco Tequilas (your choice, items with an * are not included)	\$20
3 Reposado Tequilas (your choice, items with an * are not included).....	\$22
3 Añejo Tequilas (your choice, items with an * are not included).....	\$26
Espadin Flight (Chichicapa, Rey Campero, Espadin en Barro).....	\$20
The Gran Flight (Patron Gran Platinum, Patron Piedra, Patron Burdeos)	\$120

IF YOU LET THE BARTENDERS GO ROGUE, HERE'S WHAT THEY ARE DRINKING!

Michelle's Flight (Espolon Blanco, Fortaleza Reposado, Don Julio Reposado).....	\$17
Jeff's Flight (Fortaleza Still Strength Blanco, San Matais Blanco, Mezcal Vago Espadin)	\$19
Eddie's Flight (Clase Azul Reposado, Casa Noble Reposado, Casamigos Reposado)	\$23
Joe's Flight (Caballito Cerrero, Mezcal Vago Ensamble, La Venenosa Sur)	\$26
Abram's Flight (Clase Azul Reposado, Patron Estate Blanco, Del Maguey Santa Domingo)	\$29

TEQUILA



What is Tequila?

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

Tequila is aged the same way as whiskey, typically in oak barrels. The most common type of barrel is a used American Whiskey barrel. 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. Good tequila is just as complex and interesting as a good scotch.

Gold/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.

Additives: To make things extra confusing, the rules state that a producer can use additives. This does not need to be disclosed on the label, as long as it does not exceed 1% of total volume.



CHIPS AND DIP



Chips and Salsa	\$5.5	Paco's Nachos (Chips, Queso, Ground Beef) ..	\$9
Chips and Queso	\$7	Side of Guacamole	\$6
Chips and Queso w/ Chorizo	\$8	Side of Queso	\$1/\$4
Chips and Guacamole	\$8	Side of Salsa or Sour Cream	\$1

TACOS (COMPLETE TACO ORDER SHEET)



STEP 1 — CHOOSE PROTEIN

Black Beans	\$3	Ground Beef	\$3.5
with cumin and cilantro		seasoned ground beef	
Al Pastor Pork	\$3.5	Fish	\$4
smoked pulled pork in a pineapple chile sauce		beer battered cod	
Pollo Asada	\$3.5	Mexican Chorizo	\$4
marinated and grilled chicken breast		Colorado Proud from Polidori	

STEP 2 — CHOOSE STYLE

Calle
salsa calle (onion, cilantro, lime),
fresh guacamole, queso fresco

Baja
cabbage, cilantro,
crema chipotle, lime

Gringo
shredded cheddar jack,
iceberg lettuce, tomato

STEP 3 — CHOOSE TORTILLA

Soft Flour
warmed soft
flour tortilla

Hard Corn
crispy corn shell
*gluten free

Soft Corn
warmed soft corn tortilla
*gluten free

Double taco (add \$1)
queso slathered soft shell
wrapped around a hard shell

