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# Margaritas

## SKINNY

**Mijenta** 11.50  
Mijenta Blanco, Fresh Lime, Agave

**La Plata** 12.00  
Azuñia Blanco, Fresh Lime, Agave

**El Oro** 13.00  
"2" Tequila Reposado, Fresh Lime, Agave

## SMOOTH

**The Don** 12.00  
Don Julio Blanco, Cointreau

**Silver Spur** 10.50  
Espolón Blanco, Cointreau

## HOUSE

**Choza Gold** 10.00  
El Tequileño Reposado, Triple Sec

**Choza Silver** 10.00  
El Tesoro Silver, Triple Sec

**The House** 9.00  
Espolón Blanco, Triple Sec

## CLASSICS with fresh lime

**Grandera** 15.00  
Cantera Negra Añejo, Grand Marnier,  
Fresh Lime, Agave

**La Jalea** 15.00  
Herradura Ultra Cristalino, Cointreau,  
Fresh lime

**Lalolita** 13.00  
Lalo Blanco, Cointreau, Fresh lime

## CLASSICS with house sour

**Don de Oro** 13.25  
Don Julio Reposado, Cointreau

**Paso de Oro** 13.00  
ArteNOM 1414 Reposado, Bauchant,  
Chile-salt rim

**Grand Gold** 15.00  
Don Julio Añejo, Grand Marnier

**Gold Coin** 12.25  
Cantera Negra Reposado, Cointreau

**Silver Coin** 11.50  
El Tesoro Silver, Cointreau

## SPICY

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

## SPECIALTY

**The St-Rita** 10.25  
Espolón Blanco  
St-Germain Elderflower

**Choza Red** 11.00  
El Tequileño Reposado  
Pama Liqueur

**Sangre de Cristo** 12.25  
Espolón Blanco, Cointreau  
Blood Orange

**Ghost Rider** 12.25  
Casamigos Reposado,  
Bauchant, Cynar

## SF MARGARITA TRAIL

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

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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

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## Mezcal & Sotol Cocktails

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

**Mezcal Margarita** 11.00  
*Madre* Espadín, Cointreau, Lime press

**Mango Mezcal Marg** 11.00  
*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** 10.00  
*Puebla* by Del Maguey, St-Germain  
Elderflower, Jalapeño sour, Chile salt rim

**Sangre de Cristo Ahumada** 11.25  
*Puebla* mezcal by Del Maguey, Cointreau,  
Blood Orange, Lime press, Chile salt rim.

**Tiki Noche** 14.00  
*Cantera Negra* Café, *Las Milpas* by Del  
Maguey, Cream of Coconut, Orange, Lime

**Naked in the Desert** 14.00  
*Quechol* Wheeleri Sotol, Dme Benedictine,  
Aperol, Lime, rocks

**Mezcal Negroni** 11.00  
*Don Amado* Rústico, Campari, Carpano-  
Antica-Formula Sweet Vermouth, Orange  
twist

**Oaxaca Old Fashioned** 13.00  
El Tequileño Reposado Tequila,  
*Yuu Baal* Reposado mezcal, Mole bitters,  
Luxardo cherry, Orange twist

**Smoky Elegante** 13.00  
*Yuu Baal* Reposado, Cointreau, Ancho Reyes,  
Orange bitters, served up in a snifter

**Chiller Bee** 13.00  
*Hacienda de Chihuahua* Sotol Reposado,  
lemon, mint, cucumber, honey syrup, rocks

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

**Killer Bee** 12.00  
*Puebla* by Del Maguey, Lemon press, Honey  
syrup, served up

**El Mezcalero** 14.00  
*Madre* Ensemble, Pineapple juice, Lime  
Tamarind elixir, Agave, on the rocks

**Oaxacan Paloma** 10.25  
*Madre* Espadín, Grapefruit juice,  
Club Soda, Lime press

**The Other Word** 14.00  
*Puebla*, Dme Benedictine, Luxardo  
Marachino Liqueur, Lime,

# Seasonal Cocktail

**Watermelon Basil Margarita** 13.00  
Cantera Negra Reposado, Watermelon juice, Basil simple syrup, Lime, Chile salt

**Jasper's Mojito** 12.75  
Panama Pacific 5 yrs dark rum, Mint, Lime press, Simple syrup, Soda water

**Watermelon Mojito** 13.00  
Panama Pacific 5 yrs dark rum, Mint, Lime, Watermelon juice, Simple syrup, Soda water

**Pura Vida** 13.00  
Azunia Blanco, St-Germain, lime, passionfruit, Chile salt rim, Rocks

**The Lime in the Coconut** 13.00  
Mijenta Blanco, Lime, Guava, Cream of Coconut, Lemon. Served up

**Purple Reign** 12.00  
Empress 1908 Gin, St-Germain Elderflower Liqueur, Lavender syrup, Lemon

**Ritual Mule** 10.00  
Ritual Vodka, Lime juice, Gosling's Ginger Beer

**Chocolate Martini** 11.00  
Ritual Vodka, Dorda dark chocolate liqueur, Served up with a chile sugar rim

**Espresso Martini** 12.00  
Cantera Negra Tequila Reposado, Cantera Negra Café, Espresso, Shaken, Served Up

## Mocktails

**Tamarind Mule** 7.00  
Tamarind elixir, sour mix, ginger beer

**Casi Paloma** 7.00  
Grapefruit juice, lime, soda water

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

**No-mosa** 9.00  
*Alcohol removed-Mionetto-Prosecco*  
fresh orange juice

**Phony Negroni** 8.00  
by St. Agrestis served on the rocks with a twist of orange

**Phony Mezcal Negroni** 8.00  
by St. Agrestis served on the rocks, twist of orange, chile salt rim

**The Hush** 7.00  
*Ritual Zero Proof Apertif*, cucumber, orange, water, bitters.

**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

**Peach Basil Lime Sparkle** 5.50  
Peach Basil Lime base, 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

## DRAFT beer & cider

10 oz 4.25 16 oz 6.25

**La Cumbre**  
Ex Novo  
Second Street  
Bow and Arrow  
Santa Fe Brewing  
Dos XX

BOTTLE 4.75  
**Modelo Especial**  
**Coors Light**  
**Buckler** (non-alcoholic)

CAN 16 oz 6.00  
**Beer Creek**  
Ex Novo  
**Sierra Blanca**

**Michelada** 7.00  
Beer of your choice, Choza Bloody Mary mix, Salt Rim, Lime wedge, Olive

## WINE Glass 13 Bottle 40

### RED

**French Red**, *License IV*, Loire Valley, France

**Tempranillo** *Gómez Cruzado, Viña Dorana, Reserva*, Rioja, Spain

**Malbec** *Graffito*  
Uco Valley, Mendoza, Argentina

**Old Vine Red "OVR" -Zinfandel Blend**  
*Marietta*, Sonoma, CA

**Pinot Noir** *Fossil Point*  
Central Coast, CA

### Sangria

Glass 7 ½ Liter 17 Liter 27

### ROSE

**Provence Rosé** (*Grenache, Syrah, Sanceau*)  
*Château Routas*, Provence, France

### WHITE

**Riesling** *Cave Spring*, VQA Niagara Peninsula

**Albariño**, *Cadre*, "Sea Queen"  
Edna Valley, CA

**French White** *License IV*, Loire Valley, France

**Sauvignon Blanc** *Honig*, Napa Valley, CA

**Chardonnay** *Fossil Point*  
Central Coast, CA

**Prosecco** *Mionetto*  
Valdobbiadene, Italy 187ml