
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

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 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.

Naked in the Desert 14.00
Nocheluna 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

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 Cocktails

La Rana 12.00

Empress Cucumber Lemon Gin, Lime juice, St-Germain Elderflower liqueur, Cucumber

Purple Reign 12.00

Empress 1908 Indigo Gin, St-Germain Elderflower Liqueur, Lavender syrup, Lemon

Pura Vida 13.00

Azunia Blanco, St-Germain, lime, passion fruit, Chile salt rim, Rocks

The Lime in the Coconut 13.00

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

Silent Night 13.00

Illegal Mezcal Reposado, Mijenta Tequila Reposado, Apple juice, Lemon juice, Cinnamon syrup

Spicy Mezcal Sour 13.00

Mezcal, Lime juice, Grapefruit juice, Alma Tepec- pasilla pepper liqueur, Simple syrup, Served up

Fallen Apple 13.00

Don Amado *Rústico*, Tamarind elixir, Lemon press, Apple simple syrup, Tamarind chile salt

Nightshift 12.00

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

Blackberry Sage Kentucky Mule 12.00

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

El Norteño 10.75

Bulleit Rye, Atapiño liqueur, Carpano-Sweet vermouth, Bitters

Happy Trails 12.00

Bulleit Rye, Carpano- Antica Formula sweet vermouth, Aperol, orange slice

Gold Rush 11.00

Angel's Envy, Lemon press, Honey. *served cold or hot*

Winter Sour 12.75

Big Nose Kate bourbon, Lemon press, Rosemary simple, Agave, 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

The Quencher 7.00

Lemon press, preserved lemon peel, agave, soda water, salt rim

Phony Mezcal Negroni 9.00

by St. Agrestis served on the rocks, twist of orange, chile salt rim

Phony Negroni 9.00

by St. Agrestis served on the rocks with a twist of orange

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

DRAFT, Canned & Bottled

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

Azul Oscura Mex Lager (Dark) **La Cumbre**
 Mexican Lager (Light) **Ex Novo**
 Fruity Garland Wheat Beer **Ex Novo**
 Vienna Style Lager **Ex Novo**
 Scenic West Hazy IPA **Bow & Arrow**
 Elevated IPA **La Cumbre**

CANNED

Easy Cactus Dark Mex Lager **Bow & Arrow**
 Malpais Stout **La Cumbre**
 Berry Hard Cider, **Austin Brewing Co.**

BOTTLED 4.75

Stella Artois (non-alcoholic)

Michelada 7.00

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

WINE

Glass 13 Bottle 40

WHITE

Vouvray (Chenin Blanc), *Charles Bove*, Loire Valley, France

Pinot Gris, *Friedrich Becker Family* Pfalz, Germany

Albariño, *Morgadio* Rias Baixas, Spain

Sauvignon Blanc, *Astrolabe* Marlborough, New Zealand

375ml **Chardonnay** *Duckhorn* \$30 Napa, CA

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

Sangria

Glass 7 ½ Liter 17 Liter 27

RED

Tempranillo *Baron de Ley Reserva* Rioja, Spain

Malbec *Graffito* Uco Valley, Mendoza, Argentina

Red Blend (Cab Sauv, Merlot, Cab Franc, Malbec) *Eshcol by Treffethen* Napa Valley, CA

Syrah *Saint Cosme* Côtes du Rhône, France

Zinfandel field blend, OVR by *Marietta* California

Super Tuscan (Cab, Merlot, Cab Franc, Petit Verdot), *Lagone* Toscana, Italy