



205 SOUTH MILL ST.  
ASPEN CO 81611



*Afternoon Snacks*

MONDAY - FRIDAY

3 P.M. to 5 P.M.

## Happy Hour

SERVED DAILY

3 P.M. to 5 P.M.

\$10

### MAUDIE'S FAMOUS MARGARITA

*inspired by Aspen's own Crazy Ray, perfected by Joe Draker*

\$10

### RANCH WATER

*Lunazul tequila, lime juice, topo chico*

\$8

### MEZCAL Y CERVEZA

*choice of Pacifico or Negra Modelo*

\$14

### QUESO À LA POLVOS

*roasted green chiles, pico de gallo, picadillo, guacamole, fresh tostadas*

\$8

### AL PASTOR SHRIMP TACO

*corn tortilla, lime cilantro aioli, carrot cabbage slaw, pickled onion*

\$5

### CRISPY BEEF TACO

*lettuce, tomato, queso fresco*

\$8

### CHICKEN CHALUPA

*crispy corn tortilla, refried beans, jack cheese, lettuce, tomato, cholula vinaigrette, queso fresco*

## Wines by the Glass

### SPARKLING

#### NO FINE PRINT 'LIL FIZZ'

*California*

14/54

#### RAVENTOS I BLANC, ROSÉ DE NIT

*Conca del Riu Anoia, Spain*

19/74

#### LOUIS ROEDERER 'COLLECTION 242'

*Champagne, France*

30/118

### WHITE WINE

#### FERDINAND ALBARINO 'VISTA LUNA VINEYARD'

*Lodi, California*

15/58

#### CASA SILVA SAUVIGNON GRIS, '1912 VINES'

*Colchagua Valley, Chile*

15/58

#### PALAFIX 'PIONERO' CHENIN BLANC BLEND

*Baja California, Mexico*

18/70

#### SANDHI CHARDONNAY

*Central Coast, California*

20/78

#### FROG'S LEAP SAUVIGNON BLANC

*Napa Valley, CA*

21/82

### ROSÉ

#### OSTATU

*Rioja, Spain*

16/62

#### MINUTY 'PRESTIGE'

*Cotes de Provence, France*

22/86

### RED WINE

#### CASA JIPI NEBBIOLO

*Valle de San Vicente, Baja California, Mexico*

15/58

#### GUIMARO MENCIA 'CAMIÑO REAL'

*Ribera Sacra, Spain*

18/70

#### VER SACRUM GARNACHA 'GLORIA'

*Uco Valley, Argentina*

19/74

## Margaritas

### MAUDIE'S FAMOUS FROZEN MARGARITA 16

*inspired by Aspen's own Crazy Ray, perfected by Joe Draker*

*with strawberry-sherry swirl & citrus salt rim +2*

*with spicy pepino swirl & aleppo salt rim +2*

*with tamarind sangrita swirl & house tajín salt rim +2*

### AUSTIN SKINNY 17

*rey campero espadin mezcal, fresh lime, giffard orange, aleppo salt*

### MEXICAN KNOWLTINI 19

*tequila ocho blanco, castelvetrano, fresh lime, giffard orange, salt*

### JIMMY'S OWN 22

*tapatio reposado, grand marnier, fresh lime, agave*

## Cocktails

### TAMARIND BURRO 16

*1876 vodka, lime, tamarind sangrita, ginger beer, angostura bitters*

### ROSADO PALOMA 18

*blanco tequila, lime, pink peppercorn sangrita, grapefruit soda & citrus salt*

### AVE DE MONTAÑA 18

*doña vega mezcal, aperol, coconut, pineapple, lime*

### MEZCAL VAMPIRO 18

*rey campero espadin, ancho reyes, tamarind sangrita, grenadine, lime, grapefruit soda, cholula hot sauce*

### CAFÉ GUADALAJARA 21

*LALO blanco tequila, mr. black coffee liqueur, cuarenta y tres, intelligentsia cold brew, cracked espresso*

## Cervezas

### PACIFICO CLERA 8

### NEGRA MODELO 8

### SIERRA NEVADA PALE ALE 8

### MICHELADA 10

*choice of beer, rojo sangrita, lime, michelada mix, aleppo salt*

## Afternoon Snacks

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### SALTED & SMASHED CUCUMBER 8

*lime, tajin, serrano peppers*

### GUACAMOLE CLASSICO 18

*queso fresco, cilantro, fresh tostadas*

### TONY MONTAÑAS NACHOS 23

*refried beans, jack cheese, sour cream, shredded cabbage, pico de gallo, pickled jalapeno*

*add beef picadillo 6*

*add steak arrachera or achiote chicken 12*

### BARBACOA QUESADILLA 39

*pico de gallo, queso oaxaca, charred tomatillo,*

### CRUNCHY ROOTS & GREENS 21

*jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps*

### BAJA STYLE OYSTERS 6 ea.

*serrano & cilantro mignonette, lime*

### KOMO GWAY SHOOTER 13

*west coast oyster, mezcal, rojo sangrita, aleppo salt*

### SNAPPER & SHRIMP CEVICHE 24

*avocado & buttered black lime saltines*

### OCTOPUS AGUACHILE NEGRA 23

*avocado, fried leeks, serrano*

### YELLOWFIN TUNA TOSTADA 12 ea.

*pickled onion, cabbage, avocado, chipotle mayo*

### GULF SHRIMP & COCONUT CEVICHE 27

*leche de tigre, fresno, perilla leaf, dried lime*

# Tequila

## CLASSIC COCKTAILS

Pick a tequila or mezcal for your favorite classic cocktail.

### MARGARITA

fresh lime, orange liqueur, agave, salt rim

### ROSADO PALOMA

rosado sangrita, fresh lime, grapefruit soda, citrus salt

### RANCH WATER

fresh lime & sparkling water

## ARETTE

BLANCO	22	EL TESORO	
REPOSADO	25	BLANCO	18
AÑEJO	35	REPOSADO	25
EXTRA AÑEJO	50	AÑEJO	30
		EXTRA AÑEJO	50

## ARTENOM

BLANCO HISTORICO	20	FORTALEZA	
REPOSADO	20	BLANCO STILL PROOF	21
		AÑEJO	29

## CASA DEL SOL

REPOSADO	25	FUENTESECA	
		7 YEAR	65
		18 YEAR	275

## CASA DRAGONES

BLANCO	28	G4	
AÑEJO	55	BLANCO	18
JOVEN 'SIPPING'	105	REPOSADO	23
		AÑEJO	28

## CASAMIGOS

BLANCO	17	EXTRA AÑEJO	40
REPOSADO	19	JOSE CUERVO	
AÑEJO	21	RESERVA DE LA FAMILIA -EXTRA AÑEJO	65

## CLASE AZUL

PLATA	45	LALO	
REPOSADO	55	BLANCO	17
AÑEJO	150	OCHO	
		BLANCO	17

## DON JULIO

AÑEJO 1942	58	REPOSADO	19
		EXTRA AÑEJO	30

# Mezcal

## COPITA BOARDS

Pick a tequila or mezcal - paired with fruit, sal de gusano & your choice of house sangrita.

### ROJO

orange, tomato, achiote, lime, charred fresno, cholula

### TAMARIND

tamarind, pineapple, coconut water, tajin

### ROSADO

grapefruit, pink peppercorn, oleo saccharum

## ALIPUS

ENSABLE	23	MEZCALERO	
SAN MIGUEL SOLA	23	ARROQUENO NO. 26	34
		SPECIAL BLEND NO. 5	40

## BOZAL

CUISHE	22	PAQUERA	
JABALI	32	ESPADIN	18
		BARRIL	23

## CASAMIGOS

ESPADIN BLEND	20	REAL MINERO	
DEL MAGUEY		ESPADIN	36
CHICHICAPA	24	BARRIL	45
ARROQUENO	40	LARGO	48

## DOÑA VEGA

CREMA DE MEZCAL	18	REY CAMPERO	
ESPADIN	17	ESPADIN	17
		MADRE CUISHE	29
		MEXICANO	29
		PECHUGA DE CODORNIZ	32

## EL JOLGORIO

ESPADIN	35	JABALI	34
MADRE CUISHE	38	TEPEXTATE	34

## TOBALA

ARROQUENO	55	VAGO	
		ELOTE	17
		ESPADIN BARRIGA	17
		ENSAMBLE TIO REY	32

## FIDENCIO

PECHUGA	29		
MADRECUIXE	32		
TOBALA	32		

## KOCH

ARROQUENO	23	LA VENENOSA	
		TABERNAS WHITE	18
		SIERRA VOLCANES RED	32

## MADRE

ESPADIN	17	PUNTAS STILL BLUE	60
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# Raicilla

## LA VENENOSA

TABERNAS WHITE	18
SIERRA VOLCANES RED	32
PUNTAS STILL BLUE	60