

Happy Hour

SERVED DAILY

3 P.M. to 5 P.M.

\$10

MAUDIE'S FAMOUS FROZEN

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

\$10

CLASSIC MARGARITA

fresh lime, orange liqueur, agave, salt rim

\$10

RANCH WATER

blanco tequila, fresh squeezed lime, topo chico

\$8

MEZCAL Y CERVEZA

choice of Pacifico or Negra Modelo & copita of Rey Campero Mezcal

\$10

ROASTED GREEN CHILE QUESO

cilantro, serrano, 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

GRILLED STEAK TACO

jack, morita, charred onion, habanero escabeche

\$8

CHICKEN CHALUPA

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

Wines by the Glass

SPARKLING

LA VIEILLE FERME RESERVE ROSE SPARKLING
Ventoux, France

10/42

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

BODEGAS MENADE VERDEJO,

Castilla Y Leon, Spain

14/54

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

ENTOURAGE

Cotes de Provence, France

18/70

RED WINE

CASA JIPI NEBBIOLO

Valle de San Vicente, Baja California, Mexico

17/66

GUIMARO MENCIA 'CAMIÑO REAL'
Ribera Sacra, Spain

18/70

BODEGAS CHACRA PINOT NOIR 'BARDA'
Patagonia, Argentina

22/86

MINER EMILY'S CUVÉE CABERNET SAUVIGNON
Napa Valley, CA

28/110

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 tajin salt rim +2

AUSTIN SKINNY 17
rey campero espadin mezcal, fresh lime, giffard orange, aleppo salt

MEXICAN MAHON MARTINI 18
mahon spanish gin, castelvetrano brine, fresh lime, giffard orange, salt rim - with a sidecar shaker tin refill

SMOKEY BANDIT 19
rey campero espadin mezcal, pineapple, jalapeño, lime, grand marnier, agave, house tajin salt rim

JIMMY'S OWN 22
ocho 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

NEGRONI DOÑA 18
doña vega mezcal, campari, dolin rouge, orange twist

MEZCAL LAST WORD 18
rey campero espadin, luxardo liqueur, green chartreuse, lime

ESPRESSO MARTINI 20
LALO blanco tequila, mr. black coffee liqueur, cuarenta y tres, intelligentsia cold brew, cracked espresso

NON ALCOHOLIC PALOMA 10
little saints n/a mezcal, grapefruit, agave syrup, lime, grapefruit soda

Cervezas

PACIFICO CLARA 8

MODELO NEGRA 8

SIERRA NEVADA PALE ALE 8

MICHELADA 10
choice of beer, rojo sangrita, lime, michelada mix, aleppo salt

NON-ALCOHOLIC CERVEZA 8

Afternoon Snacks

SERVED DAILY 3 P.M. – 5 P.M.

SALTED & SMASHED CUCUMBER 10
lime, tajin, serrano peppers

GUACAMOLE CLASSICO 21
queso fresco, cilantro, fresh tostadas

CRUNCHY ROOTS & GREENS 16
jicama, beets, baby lettuces,
cumin-avocado dressing, tortilla crisps

BAJA STYLE OYSTERS 4.5 ea.
serrano & cilantro mignonette, lime

HAMACHI & AJI AMARILLO AGUACHILE* 25
toasted cashew salsa seca, serrano & shiso

GULF SHRIMP & COCONUT CEVICHE 28
leche de tigre, fresno, perilla leaf, dried lime

YELLOWFIN TUNA TOSTADA 26
pickled onion, cabbage, avocado, chipotle mayo

TONY MONTAÑAS NACHOS 24
pickled onion, cabbage, avocado, chipotle mayo

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		DON JULIO	
BLANCO	22	1942	58
AÑEJO	35		
EXTRA AÑEJO	50	EL TESORO	
		BLANCO	18
ARTENOM		REPOSADO	25
BLANCO HISTORICO	20	EXTRA AÑEJO	50
REPOSADO	20		
		FUENTESECA	
CASA DEL SOL		7 YEAR	65
REPOSADO	25	18 YEAR	275
		G4	
CASA DRAGONES		BLANCO	18
BLANCO	28	REPOSADO	23
AÑEJO	55	AÑEJO	28
JOVEN 'SIPPING'	105	EXTRA AÑEJO	40
		JOSE CUERVO	
CASAMIGOS		RESERVA DE LA FAMILIA	
BLANCO	17	EXTRA AÑEJO	65
REPOSADO	19		
AÑEJO	21	LALO	
		BLANCO	17
CLASE AZUL			
PLATA	45	OCHO	
REPOSADO	55	BLANCO	17
AÑEJO	150	REPOSADO	19
25TH ANNIVERSARY	180	EXTRA AÑEJO	30
ULTRA AÑEJO	300		

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		MEZCALERO	
ENSAMBLE	23	ARROQUENO NO. 26	34
SAN MIGUEL SOLA	23	SPECIAL BLEND NO. 5	40
		PAQUERA	
BOZAL		ESPADIN	18
TEPEZTATE	21	BARRIL	23
CUISHE	22		
JABALI	32	REAL MINERO	
		ESPADIN	36
CASAMIGOS		BARRIL	45
ESPADIN BLEND	20	LARGO	48
DEL MAGUEY		LAS MONTANAS BIANCA	65
CHICHICAPA	24	REY CAMPERO	
ARROQUENO	40	ESPADIN	17
CREMA DE MEZCAL	18	MADRE CUISHE	29
		MEXICANO	29
DOÑA VEGA		JABALI	34
ESPADIN	17	VAGO	
EL JOLGORIO		ELOTE	17
ESPADIN	35	ESPADIN BARRIGA	17
MADRE CUISHE	38	ENSAMBLE TIO REY	32
TOBALA	42		
ARROQUENO	55	CLASE AZUL	
		DURANGO	46
FIDENCIO			
PECHUGA	29	Raicilla	
MADRECUIXE	32	LA VENENOSA	
TOBALA	32	TABERNAS WHITE	18
		PUNTAS STILL BLUE	60
KOCH			
ARROQUENO	23		
MADRE			
ESPADIN	17		
ENSAMBLE	22		