



205 SOUTH MILL ST.
ASPEN CO 81611



Happy Hour

SERVED DAILY IN THE BAR

3 P.M. to 5 P.M.

MAUDIE'S FAMOUS FROZEN \$10
inspired by Aspen's own Crazy Ray, perfected by Joe Draker

CLASSIC MARGARITA \$10
fresh lime, orange liqueur, agave, salt rim

RANCH WATER \$10
blanco tequila, fresh squeezed lime, topo chico

MEZCAL Y CERVEZA \$8
choice of Pacifico or Negra Modelo &
copita of Rey Campero Mezcal

Wines By the Glass

MOON SPRINGS \$10
SAUVIGNON BLANC Valkyeie Selections CA

MOON SPRINGS \$10
PINOT NOIR Valkyeie Selections CA

ROASTED GREEN CHILE QUESO \$10
cilantro, serrano, fresh tostadas

AL PASTOR SHRIMP TACO \$8
avocado crema, carrot cabbage slaw, pickled onion

CRISPY BEEF TACO \$5
lettuce, tomato, queso fresco

STEAK ASADO TACO \$8
jack, chipotle aioli, charred onion, habanero escabeche

GRILLED FISH TACO \$10
cabbage slaw, chipolte aioli

TONY MONTAÑAS NACHOS \$12
guacamole, sour cream, pico de gallo, pickled jalapeño

LAS MON SMASHBURGUESA \$13
rajas relish, jack cheese, iceberg lettuce, seasoned fries

Wines by the Glass

SPARKLING

RAVENTOS I BLANC, ROSÉ DE NIT 19/74
Conca del Riu Anoia, Spain

LOUIS ROEDERER 'COLLECTION 242' 30/118
Champagne, France

WHITE WINE

VIMBIO ALBARINO 17/66
Lodi, California

BODEGAS MENADE VERDEJO 14/58
Castilla Y Leon, Spain

AQUILA CELLARS 'VESPA' PINOT GRIS BLEND 16/62
Paonia, Colorado

PALAFIX 'PIONERO' CHENIN BLANC BLEND 18/70
Baja California, Mexico

MOUNT EDEN CHARDONNAY 21/82
Saratoga, California

NO FINE PRINT SAUVIGNON BLANC 17/66
Sonoma, CA

ROSÉ

AMEZTOI 'Rubentis' Getaraiko 22/80
TKAKOLI, SPAIN

RED WINE

CASA JIPI NEBBIOLO 17/66
Valle de San Vicente, Baja California, Mexico

GUIMARO MENCIA 'CAMIÑO REAL' 18/70
Ribera Sacra, Spain

BODEGAS CHACRA PINOT NOIR 'BARDA' 22/86
Patagonia, Argentina

MINER EMILY'S CUVÉE CABERNET SAUVIGNON 28/110
Napa Valley, CA

Margaritas

MAUDIE'S FAMOUS FROZEN MARGARITA 15

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 16

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

SMOKEY BANDIT 18

rey campero espadin mezcal, pineapple, jalapeño, lime, grand marnier, agave, house tajín salt rim

JIMMY'S OWN 22

ocho reposado, grand marnier, fresh lime, agave

Cocktails

TAMARIND BURRO 18

ketel one vodka, campari, dolin rouge, orange twist

MEXICAN MAHON MARTINI 18

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

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, cold brew, cracked espresso

ROSADO PALOMA 18

lunazul tequila, lime, pink peppercorn sangrita, grapefruit soda & citrus salt

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

Bar Menu

SERVED 5 P.M. to CLOSE

ROASTED GREEN CHILE QUESO 16

cilantro, serrano, fresh tostadas

GUACAMOLE CLASSICO 19

queso fresco, cilantro, fresh tostadas

LOBSTER QUESADILLA 38

chipotle aioli, pineapple pico

TONY MONTAÑAS NACHOS 24

guacamole, sour cream, pico de gallo, pickled jalapeño

LAS MON SMASHBURGUESA 26

rajas relish, jack cheese, iceberg lettuce with fajita fries

Taco Plates y Fajitas

CRISPY BEEF TACOS 20

picadillo, lettuce, tomato, queso fresco, rice & choice of beans

AL PASTOR SHRIMP TACOS 28

avocado crema, carrot cabbage slaw, pickled onion, rice & choice of beans

STEAK ASADO TACOS 30

jack, chipotle aioli, charred onion, habanero escabeche, rice & choice of beans

GRILLED FISH TACOS 30

chipotle aioli, pickled onions, cabbage slaw, rice & choice of beans

THE BAR FAJITAS 40

choice of beef, chicken or combo served on a sizzling platter with rice & beans and condiments

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

AGUASOL

BLANCO	18
REPOSADO	21

ARETTE

REPOSADO	25
AÑEJO	35
EXTRA AÑEJO	50

ARTENOM

BLANCO HISTORICO	20
REPOSADO	20

CASA DEL SOL

REPOSADO	25
----------	----

CASA DRAGONES

BLANCO	28
REPOSADO	51
AÑEJO	55
JOVEN 'SIPPING'	105

CASAMIGOS

BLANCO	17
REPOSADO	19
AÑEJO	22

CLASE AZUL

PLATA	45
REPOSADO	55
AÑEJO	150
ULTRA AÑEJO	300

DON JULIO

1942	58
------	----

EL TESORO

BLANCO	18
REPOSADO	25
'PARADISO' AÑEJO	40
EXTRA AÑEJO	50

FUENTESECA

18 YEAR	275
---------	-----

G4

BLANCO	18
REPOSADO	21

LALO

BLANCO	17
--------	----

OCHO

BLANCO	17
BLANCO 106 PROOF	28
REPOSADO	19
EXTRA AÑEJO	30

Raicilla

LA VENENOSA

TABERNAS WHITE	18
PUNTAS STILL BLUE	60

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

ENSAMBLE	23
SAN MIGUEL SOLA	23

BOZAL

TEPEZTATE	21
CUISHE	22
JABALI	32

CASAMIGOS

ESPADIN BLEND	20
---------------	----

DEL MAGUEY

CHICHICAPA	24
ARROQUENO	40

DOÑA VEGA

ESPADIN	18
---------	----

EL JOLGORIO

ESPADIN	35
MADRE CUISHE	38
TOBALA	42
ARROQUENO	55

FIDENCIO

PECHUGA	29
MADRE CUISHE	32
TOBALA	32

MADRE

ESPADIN	18
ENSAMBLE	22

MEZCALERO

ARROQUENO NO. 26	34
SPECIAL BLEND NO. 5	40

PAQUERA

ESPADIN	18
BARRIL	23

REAL MINERO

ESPADIN	36
BARRIL	45
LARGO	48
LAS MONTANAS BIANCA	50

REY CAMPERO

ESPADIN	17
MADRE CUISHE	29
JABALI	34

VAGO

ESPADIN BARRIGA	18
ENSAMBLE TIO REY	32