

Happy Hour

SERVED DAILY IN THE BAR

3 P.M. to 5 P.M.

MAUDIE'S FAMOUS FROZEN \$12

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

CLASSIC MARGARITA \$12

fresh lime, giffard orange, agave, salt rim

RANCH WATER \$11

blanco tequila, fresh squeezed lime, soda

MEZCAL Y CERVEZA \$11

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

MOON SPRINGS \$12

SAUVIGNON BLANC Valkyeie Selections CA

MOON SPRINGS \$12

PINOT NOIR Valkyeie Selections CA

ROASTED GREEN CHILE QUESO † \$11

cilantro, serrano, fresh tostadas

TONY MONTAÑAS NACHOS † \$11

guacamole, sour cream, pico, pickled jalapeño, cabbage

add chicken +12 add shrimp or arrachera +15

ACHIOTE CHICKEN CHALUPA † \$9

refried beans, lettuce, tomato, queso fresco

AL PASTOR SHRIMP TACO †** \$10

avocado crema, cabbage slaw, pickled onion

CRISPY BEEF TACO † \$6

lettuce, tomato, queso fresco

STEAK ASADO TACO † \$10

jack, chipotle aioli, charred onion, habanero escabeche

GRILLED FISH TACO †** \$11

cabbage slaw, chipotle aioli

LAMB BIRRIA TACO † \$9

pico de gallo, cotijia, lime

LAS MON SMASHBURGUESA † \$14

rajas relish, jack cheese, iceberg lettuce, seasoned fries

Wines by the Glass

WHITE WINE

LEA ET REMI JOULIN Sauvignon Blanc

SANCERRE, FRANCE '23

21/80

PALAFIX 'PIONERO' Chenin Blanc Blend

BAJA CALIFORNIA, MEXICO

18/70

MOUNT EDEN Chardonnay

SARATOGA, CALIFORNIA

21/82

NO FINE PRINT Sauvignon Blanc

SONOMA, CALIFORNIA

17/66

ROSÉ

MATTHIASSEN Rosé

DUNNIGAN HILLS, CALIFORNIA

21/82

RAVENTOS I BLANC Cava Rosé de Nit

CONCA DEL RIU, SPAIN

19/74

RED WINE

CASA JIPI Nebbiolo

VALLE DE SAN VICENTE, BAJA CALIFORNIA, MEXICO

17/66

BODEGAS CHACRA Pinot Noir 'Barda'

PATAGONIA, ARGENTINA

22/86

MINER FAMILY Cabernet Sauvignon 'Emily's Cuvee'

NAPA VALLEY, CALIFORNIA

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 19
rey campero espadin mezcal, fresh lime, giffard orange, aleppo salt

SMOKEY BANDIT 18
rey campero espadin mezcal, pineapple, jalapeño, lime, grand marnier, agave, house tajin salt rim

JIMMY'S OWN 23
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, dolin genepy, lime

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

ROSADO PALOMA 18
lunazul tequila, lime, pink peppercorn sangrita, grapefruit soda & citrus salt

NON ALCOHOLIC PALOMA 10
grapefruit, agave syrup, lime, grapefruit soda

Cervezas

PACIFICO CLARA 8

MODELO NEGRA 8

SIERRA NEVADA PALE ALE 8

ATHLETIC BREWING N/A CERVEZA 8

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

Bar Menu

SERVED 5 P.M. to CLOSE

TONY MONTAÑAS NACHOS † 24
guacamole, sour cream, pico, pickled jalapeño, cabbage
add chicken +12 add arrachera +15

CRISPY BEEF TACOS † 20
picadillo, lettuce, tomato, queso fresco, rice & choice of beans

AL PASTOR SHRIMP TACOS †** 28
avocado crema, 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

LAMB BIRRIA TACOS † 30
pico de gallo, cotijia, birria sauce, rice & choice of beans

THE BAR FAJITAS † 48
choice of beef, chicken or combo served on a sizzling platter with
rice & beans and condiments

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

† Food Allergy notice: Please be advised that food prepared here may contain one or more of these ingredients: milk, egg, fish, crustacean, tree nut, wheat, peanut, soy and/or sesame.

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

BLANCO	22
REPOSADO	25
AÑEJO	35
EXTRA AÑEJO	50

ARTENOM

BLANCO HISTORICO	20
REPOSADO	20

CASA DEL SOL

REPOSADO	25
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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
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EL TESORO

BLANCO	18
AÑEJO	28
REPOSADO	25
'PARADISO' AÑEJO	40
EXTRA AÑEJO	50

FORTALEZA

BLANCO	18
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FUENTESECA

18 YEAR	275
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G4

BLANCO	18
REPOSADO	21

LALO

BLANCO	17
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OCHO

BLANCO	17
REPOSADO	19
BLANCO 106 PROOF	28
EXTRA AÑEJO	30

PATRÓN

REPOSADO 'EL ALTO'	32
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YÉYO

BLANCO	18
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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
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DEL MAGUEY

CHICHICAPA	24
ARROQUENO	40

DOÑA VEGA

ESPADIN	18
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EL JOLGORIO

ESPADIN	35
MADRE CUISHE	38
TOBALA	42

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 BLANCA	50

REY CAMPERO

ESPADIN	17
MADRE CUISHE	29
JABALI	34

VAGO

ESPADIN BARRIGA	18
ENSAMBLE TIO REY	32