

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 &
choice of copita of Mezcal or Tequila*

LUMEN \$11

CHARDONNAY Santa Barbara, CA

MOONSPRINGS \$12

SAUVIGNON BLANC Paso Robles, CA

BODEGAS CHACRA 'BARDA' \$11

PINOT NOIR Patagonia, Argentina

ROASTED GREEN CHILE QUESO † \$11

cilantro, serrano, fresh tostadas

TONY MONTAÑAS NACHOS † \$11

guacamole, sour cream, pico, pickled jalapeño, cabbage

add chicken +12 add arrachera +15

ACHIOTE CHICKEN CHALUPA † \$9

refried beans, lettuce, tomato, queso fresco

AL PASTOR SHRIMP TACO †** \$11

avocado crema, cabbage, pickled onion

CRISPY BEEF TACO † \$6

lettuce, tomato, queso fresco

STEAK ASADO TACO † \$11

jack, chipotle aioli, charred onion, habanero escabeche

GRILLED FISH TACO †** \$11

cabbage, chipotle aioli

LAMB BIRRIA TACO † \$9

pico de gallo, lime, birria sauce

LAS MON SMASHBURGUESA † \$14

rajas relish, jack cheese, iceberg lettuce, seasoned fries

Wines by the Glass

SPARKLING

LOUIS ROEDERER Brut

CHAMPAGNE, FRANCE

28/110

RAVENTOS I BLANC Cava Rosé de Nit

CONCA DEL RIU, SPAIN

19/74

WHITE WINE

MICHEL VATTAN Sauvignon Blanc

SANCERRE, FRANCE

25/98

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 Grenache Blend

SONOMA, CALIFORNIA

21/80

RED WINE

CASA JIPI Nebbiolo

VALLE DE SAN VICENTE, BAJA CALIFORNIA, MEXICO

17/66

BODEGAS CHACRA Pinot Noir 'Barda'

PATAGONIA, ARGENTINA

24/94

MINER FAMILY Cabernet Sauvignon

NAPA VALLEY, CALIFORNIA

28/110

Margaritas

MAUDIE'S FAMOUS FROZEN MARGARITA	16
<i>inspired by Aspen's own Crazy Ray, perfected by Joe Draker</i>	
with strawberry-sherry swirl & citrus salt rim	+2
with tamarind sangrita swirl & house tajin salt rim	+2
with spicy pepino swirl & aleppo salt rim	+2
with mango chamoy swirl & house tajin salt rim	+2

AUSTIN SKINNY	19
<i>rey campero espadin mezcal, fresh lime, giffard orange, aleppo salt</i>	

SMOKEY BANDIT	21
<i>rey campero espadin mezcal, pineapple, jalapeño, lime, grand marnier, agave, house tajin salt rim</i>	

JIMMY'S OWN	23
<i>socorro reposado, grand marnier, fresh lime, agave</i>	

Cocktails

TAMARIND BURRO	18
<i>Aspen vodka, lime, tamarind sangrita, ginger beer, angostura bitters</i>	

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

MEZCAL LAST WORD	18
<i>rey campero espadin, luxardo liqueur, dolin genepy, lime</i>	

ESPRESSO MARTINI	20
<i>socorro reposado, mr black coffee liquer, cinnamon, cuarenta y tres, cold brew, orange</i>	

ROSADO PALOMA	21
<i>LALO tequila, lime, pink peppercorn sangrita, grapefruit soda & citrus salt</i>	

NON ALCOHOLIC PALOMA	17
<i>little saints non-alcoholic mezcal, lime, pink peppercorn sangrita, grapefruit soda & citrus salt</i>	

Cervezas

PACIFICO CLARA	8
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MODELO NEGRA	8
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SIERRA NEVADA PALE ALE	8
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ATHLETIC BREWING N/A CERVEZA	8
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MICHELADA	10
<i>choice of beer, rojo sangrita, lime, michelada mix, aleppo salt</i>	

Bar Menu

SERVED 5 P.M. to CLOSE

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

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

AL PASTOR SHRIMP TACOS †**	28
<i>avocado crema, cabbage slaw, pickled onion</i>	
<i>rice & choice of beans</i>	

STEAK ASADO TACOS †	30
<i>jack, chipotle aioli, charred onion, habanero escabeche</i>	
<i>rice & choice of beans</i>	

GRILLED FISH TACOS †**	30
<i>chipotle aioli, pickled onions, cabbage, rice & choice of beans</i>	

LAMB BIRRIA TACOS †	30
<i>pico de gallo, birria sauce, rice & choice of beans</i>	

****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

AGUASOL		G4	
BLANCO	17	BLANCO	18
REPOSADO	19	REPOSADO	21
		AÑEJO	28
ARETTE			
BLANCO	20	GRAN CORAMINO	
REPOSADO	23	AÑEJO	28
AÑEJO	32		
EXTRA AÑEJO	50	JOSE CUERVO	
		‘DE LA FAMILIA’	
ARTENOM		EXTRA AÑEJO	65
BLANCO HISTORICO	20		
REPOSADO	20	LA ADELITA	
		BLANCO	17
CASA DEL SOL			
REPOSADO	25	LALO	
		BLANCO	17
CASA DRAGONES			
BLANCO	28	OCHO	
REPOSADO	48	BLANCO	18
AÑEJO	52	REPOSADO	20
JOVEN ‘SIPPING’	95	AÑEJO	26
		BLANCO 106 PROOF	28
CASAMIGOS			
BLANCO	17	PATRÓN	
REPOSADO	19	REPOSADO ‘EL ALTO’	32
AÑEJO	22		
		SOCORRO	
CLASE AZUL		BLANCO	18
PLATA	32	REPOSADO	21
REPOSADO	40	AÑEJO	23
AÑEJO	55		
ULTRA AÑEJO	150	TAPATIO	
		BLANCO HIGH PROOF	23
DON JULIO			
1942	58	VOLCAN	
		BLANCO	17
EL MEXICANO			
BLANCO	24	YÉYO	
REPOSADO	26	BLANCO	17
EL TESORO			
BLANCO	18		
AÑEJO	28		
REPOSADO	25		
‘PARADISO’			
AÑEJO RESERVE	40		
EXTRA AÑEJO	50		
FLECHA AZUL			
BLANCO	22		
REPOSADO	24		
AÑEJO	26		



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		NETA	
ENSAMBLE SAN ANDRES	23	ENSAMBLE	19
SAN MIGUEL SOLA	23	BARRIL-MEXICANITO	24
BOZAL		PAQUERA	
TEPEZTATE	21	ESPADIN	18
CUISHE	22	BARRIL	23
CASAMIGOS		REAL MINERO	
JOVEN	22	ESPADIN	28
		BARRIL	38
DEL MAGUEY		LARGO	38
CHICHICAPA	22	LAS MONTANAS BLANCO	42
ARROQUENO	36		
EL JOLGORIO		REY CAMPERO	
ESPADIN	32	ESPADIN	18
MADRE CUISHE	34	MADRE CUISHE	26
TOBALA	40	JABALI	32
		MEXICANO	36
FIDENCIO		VAGO	
PECHUGA	28	ENSAMBLE TIO REY	32
MADRE CUISHE	30		
TOBALA	30		
MADRE			
ESPADIN	18		
ENSAMBLE	22	LA VENENOSA	
		TABERNAS WHITE	18
MEZCALERO		RAICILLA	26
ARROQUENO	34	JALISCO	26
NO. 26		PUNTAS STILL BLUE	60
SPECIAL BLEND			
NO. 5	40		

Raicilla





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