

Happy Hour

SERVED DAILY IN THE BAR
3 P.M. to 5 P.M.

MAUDIE'S FAMOUS FROZEN \$12

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

TERLATO \$12

PINOT GRIGIO Friuli Colli Orientali, Italy

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 +14 add arrachera +16

ACHIOTE CHICKEN CHALUPA \$9

refried beans, lettuce, tomato, queso fresco

AL PASTOR SHRIMP TACO \$11

avocado crema, cabbage, pickled onion

MEZCAL-HONEY CHICKEN TACO \$9

pico de gallo, cabbage, cilantro

CRISPY BEEF TACO \$6

lettuce, tomato, queso fresco

STEAK ASADO TACO \$11

jack, chipotle aioli, charred onion, habanero escabeche

GRILLED FISH TACO \$11

cabbage, chipolte 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

RAVENTOS I BLANC Cava Rosé de Nit

CONCA DEL RIU, SPAIN

19/74

LOUIS ROEDERER Brut

CHAMPAGNE, FRANCE

28/110

WHITE WINE

MICHEL VATTAN Sauvignon Blanc

SANCERRE, FRANCE

25/98

PALAFox '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

PAYSAN ROSÉ Grenache Blend

CENTRAL COAST, 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 tajín salt rim	+2
with spicy pepino swirl & aleppo salt rim	+2
with mango chamoy swirl & house tajín salt rim	+2

AUSTIN SKINNY	19
<i>catedral de mi padre espidin mezcal, fresh lime, giffard orange, aleppo salt</i>	

SMOKEY BANDIT	21
<i>catedral de mi padre espadin mezcal, pineapple, jalapeño, lime, grand marnier, agave, house tajín 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>	

MEZCAL LAST WORD	18
<i>catedral de mi padre espadin mezcal, luxardo liqueur, dolin genepy, lime</i>	

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

OAXACAN OLD FASHIONED	26
<i>real minero las montañas mezcal, flecha azul reposado, grapefruit, elote</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 +14	add arrachera +16

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

AL PASTOR SHRIMP TACOS	31
<i>avocado crema, cabbage slaw, pickled onion</i>	
rice & choice of beans	

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

GRILLED FISH TACOS	32
<i>chipotle aioli, pickled onions, cabbage, rice & choice of beans</i>	

MEZCAL-HONEY CHICKEN TACOS	26
<i>pico de gallo, cabbage, cilantro, 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		FLECHA AZUL	
BLANCO	17	BLANCO	22
REPOSADO	19	REPOSADO	24
		AÑEJO	26
ARETTE		G4	
BLANCO	20	BLANCO	18
REPOSADO	23	REPOSADO	21
AÑEJO	32	AÑEJO	26
EXTRA AÑEJO	50	'DÍA DE LOS MUERTOS'	
		AÑEJO	28
ARTENOM		GRAN CORAMINO	
BLANCO HISTORICO	20	AÑEJO	28
REPOSADO	25		
CASA DEL SOL		JOSE CUERVO	
REPOSADO	25	'DE LA FAMILIA'	
		EXTRA AÑEJO	65
CASA DRAGONES		LA ADELITA	
BLANCO	28	BLANCO	17
REPOSADO	48		
AÑEJO	52	LALO	
JOVEN 'SIPPING'	95	BLANCO	17
		OCHO	
CASAMIGOS		BLANCO	18
BLANCO	17	REPOSADO	20
REPOSADO	19	AÑEJO	26
AÑEJO	22	BLANCO 106 PROOF	28
CLASE AZUL		PATRÓN	
PLATA	32	REPOSADO 'EL ALTO'	32
REPOSADO	40		
25TH ANNIVERSARY		SOCORRO	
REPOSADO	48	BLANCO	18
AÑEJO	55	REPOSADO	21
'DÍA DE LOS MUERTOS'		AÑEJO	23
REPOSADO	99		
CÓDIGO		TAPATIO	
CRISTALINO REPO	28	BLANCO HIGH PROOF	23
ROSA	35		
DON JULIO		VOLCAN	
1942	58	BLANCO	17
		WILD COMMON	
EL MEXICANO		BLANCO	17
BLANCO	24	REPOSADO	18
REPOSADO	26	AÑEJO	21
		YÉYO	
EL TESORO		BLANCO	17
BLANCO	18		
REPOSADO	25		
AÑEJO	28		
EXTRA AÑEJO	50		



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

