

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 beer &
choice of copita of Mezcal or Tequila

NO FINE PRINT \$11

SAUVIGNON BLANC Sonoma, 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 +12 add arrachera +15

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, cilantro

CRISPY BEEF TACO \$6

lettuce, tomato, queso fresco

STEAK ASADO TACO \$11

jack, chipotle aioli, charred onion

GRILLED FISH TACO ** \$11

cabbage, chipotle aioli

LAMB BIRRIA TACO \$9

pico de gallo, lime

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

WHITE WINE

MICHEL VATTAN Sauvignon Blanc

SANCERRE, FRANCE

25/98

PALAFXO 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>	
<i>with strawberry-sherry swirl & citrus salt rim</i>	+2
<i>with tamarind sangrita swirl & house tajín salt rim</i>	+2
<i>with spicy pepino swirl & aleppo salt rim</i>	+2
<i>with mango chamoy swirl & house tajín salt rim</i>	+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>lunazul reposado, grand marnier, fresh lime, agave</i>	

Cocktails

TAMARIND BURRO	18
<i>1876 vodka, lime, tamarind sangrita, ginger beer, angostura bitters</i>	

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

OAXACAN OLD FASHIONED	26
<i>real minero las montañas mezcal, flecha azul reposado, grapefruit</i>	

MEZCAL LAST WORD	20
<i>rey campero espadin mezcal, luxardo liqueur, dolin genepy, lime</i>	

ROSADO PALOMA	21
<i>LALO tequila, 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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BEST DAY 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>	
<i>add chicken +12 add arrachera +15</i>	

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>	
<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 **	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>	

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		FUENTESECA	
BLANCO	18	AÑEJO 18 YR	275
REPOSADO	22	FLECHA AZUL	
ARETTE		BLANCO	21
BLANCO	20	REPOSADO	24
REPOSADO	23	AÑEJO	26
AÑEJO	32	G4	
EXTRA AÑEJO	64	BLANCO	21
ARTENOM		REPOSADO	25
BLANCO HISTORICO	27	'DÍA DE LOS MUERTOS'	
REPOSADO	37	AÑEJO	32
CASA DEL SOL		GRAN CORAMINO	
REPOSADO	30	AÑEJO	28
CASA DRAGONES		JOSE CUERVO	
BLANCO	28	'DE LA FAMILIA'	
REPOSADO	48	EXTRA AÑEJO	60
AÑEJO	52	LA ADELITA	
JOVEN 'SIPPING'	95	BLANCO	17
CASAMIGOS		LALO	
BLANCO	22	BLANCO	19
REPOSADO	23	OCHO	
AÑEJO	26	BLANCO	25
CLASE AZUL		REPOSADO	29
PLATA	34	AÑEJO	31
REPOSADO	50	PATRÓN	
AÑEJO	85	REPOSADO 'EL ALTO'	40
'DÍA DE LOS MUERTOS'	99	SOCORRO	
AÑEJO		BLANCO	18
CÓDIGO		REPOSADO	21
CRISTALINO REPO	28	AÑEJO	23
ROSA	30	TAPATIO	
DON JULIO		BLANCO HIGH PROOF	21
1942	58	VOLCAN	
EL MEXICANO		BLANCO	17
BLANCO	24	WILD COMMON	
REPOSADO	26	BLANCO	17
EL TESORO		REPOSADO	18
BLANCO	18	AÑEJO	21
REPOSADO	25	YÉYO	
AÑEJO	28	BLANCO	17
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	
BOZAL		ESPADIN	18
CUISHE	20	REAL MINERO	
CASAMIGOS		ESPADIN	30
JOVEN	22	BARRIL	32
DEL MAGUEY		LARGO	38
ARROQUENO	36	LAS MONTANAS BLANCO	42
EL JOLGORIO		REY CAMPERO	
ESPADIN	30	ESPADIN	17
CUISHE	35	MADRE CUISHE	26
FIDENCIO		JABALI	29
PECHUGA	28	MEXICANO	36
TOBALA	30	WILD COMMON	
MADRECUIXE	32	ESPADIN-TOBALA	17
MADRE		CUISHE	22
ESPADIN	18	ESPADIN	24
ENSAMBLE	22	Raicilla	
MEZCALERO		LA VENENOSA	
ARROQUENO NO. 26	30	TABERNAS WHITE	18
SPECIAL BLEND NO. 5	38	RAICILLA JALISCO	30
		PUNTAS STILL BLUE	60