



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 \$13

CLASSIC MARGARITA \$13

fresh lime, giffard orange, agave, salt rim

RANCH WATER \$13

blanco tequila, fresh squeezed lime, soda

TAMARIND BURRO \$13

1876 vodka, lime, tamarind sangrita,
ginger beer, angostura bitters

MEZCAL Y CERVEZA \$12

choice of beer &
choice of copita of Mezcal or Tequila

NO FINE PRINT \$13

SAUVIGNON BLANC Sonoma, CA

CASA JIPI \$13

NEBBIOLO Valle de San Vicente, Baja, Mexico

ROASTED GREEN CHILE QUESO \$12

cilantro, serrano, fresh tostadas

TONY MONTAÑAS NACHOS \$12

guacamole, sour cream, pico, pickled jalapeño, cabbage

add chicken +12 add arrachera +15

ACHIOTE CHICKEN CHALUPA \$10

refried beans, lettuce, tomato, queso fresco

AL PASTOR SHRIMP TACO * \$12

avocado crema, cabbage, pickled onion

MEZCAL-HONEY CHICKEN TACO \$10

pico de gallo, cilantro

CRISPY BEEF TACO \$7

lettuce, tomato, queso fresco

STEAK ASADO TACO \$12

jack cheese, chipotle aioli, charred onion

GRILLED FISH TACO * \$12

cabbage, chipotle aioli, pickled onion

LAMB BIRRIA TACO \$11

pico de gallo

LAS MON SMASHBURGUESA \$16

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

PALAFox 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	18
<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	20
<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

Starters

ROASTED GREEN CHILE QUESO	19
<i>cilantro, serrano</i>	

EL RANCHO DIP	26
<i>queso, guacamole, beef picadillo</i>	

GUACAMOLE CLASSICO	24
<i>queso fresco, cilantro</i>	

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

Taco Plates

Served with rice & choice of refried or veggie pinto beans

CRISPY BEEF TACOS	20
<i>picadillo, lettuce, tomato, queso fresco</i>	

AL PASTOR SHRIMP TACOS *	31
<i>avocado crema, cabbage slaw, pickled onion</i>	

STEAK ASADO TACOS	30
<i>jack cheese, chipotle aioli, charred onion, habanero escabeche</i>	

GRILLED FISH TACOS *	32
<i>chipotle aioli, pickled onions, cabbage</i>	

MEZCAL-HONEY CHICKEN TACOS	26
<i>pico de gallo, cabbage, cilantro</i>	

LAMB BIRRIA TACOS	30
<i>pico de gallo, birria sauce</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	18	BLANCO	21
REPOSADO	22	REPOSADO	24
		AÑEJO	26
ARETTE		G4	
BLANCO	20	BLANCO	21
REPOSADO	23	REPOSADO	25
AÑEJO	32	AÑEJO	28
EXTRA AÑEJO	64	'DÍA DE LOS MUERTOS'	
		AÑEJO	32
ARTENOM		GRAN CORAMINO	
BLANCO HISTORICO	27	AÑEJO	28
REPOSADO	37		
CASA DEL SOL		JOSE CUERVO	
REPOSADO	30	'DE LA FAMILIA'	
		EXTRA AÑEJO	60
CASA DRAGONES		LA ADELITA	
BLANCO	28	BLANCO	17
REPOSADO	48		
AÑEJO	52	LALO	
JOVEN 'SIPPING'	95	BLANCO	19
CASAMIGOS		OCHO	
BLANCO	22	BLANCO	25
REPOSADO	23	REPOSADO	29
AÑEJO	26	AÑEJO	31
CLASE AZUL		PATRÓN	
PLATA	34	REPOSADO 'EL ALTO'	40
REPOSADO	50		
AÑEJO	85	SOCORRO	
'DÍA DE LOS MUERTOS'	88	BLANCO	18
AÑEJO	88	REPOSADO	21
		AÑEJO	23
CÓDIGO		TAPATIO	
CRISTALINO REPO	28	BLANCO HIGH PROOF	21
ROSA	30		
DON JULIO		VOLCAN	
1942	58	BLANCO	17
EL MEXICANO		WILD COMMON	
BLANCO	24	BLANCO	17
REPOSADO	26	REPOSADO	18
		AÑEJO	21
EL TESORO		YÉYO	
BLANCO	18	BLANCO	17
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		PAQUERA	
ENSAMBLE SAN ANDRES	23	ESPADIN	18
SAN MIGUEL SOLA	26	REAL MINERO	
		ESPADIN	30
BOZAL		BARRIL	32
CUISHE	20	LARGO	38
		LAS MONTANAS BLANCO	42
CASAMIGOS		REY CAMPERO	
JOVEN	22	ESPADIN	17
		MADRE CUISHE	26
DEL MAGUEY		JABALI	29
ARROQUENO	36	MEXICANO	36
EL JOLGORIO		WILD COMMON	
ESPADIN	30	CUISHE	22
MADRE CUISHE	35	ESPADIN	24
FIDENCIO			
PECHUGA	28		
TOBALA	30		
MADRECUIXE	32		
MADRE		Raicilla	
ESPADIN	18	LA VENENOSA	
ENSAMBLE	22	TABERNAS WHITE	18
		RAICILLA JALISCO	30
MEZCALERO		PUNTAS STILL BLUE	60
ARROQUENO NO. 26	30		
SPECIAL BLEND NO. 5	38		
NETA			
BARRIL-MEXICANITO	24		