

Happy Hour

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

MAUDIE'S FAMOUS FROZEN \$13

CLASSIC MARGARITA \$13

fresh lime, orange liqueur, 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 Blanco Tequila

SAUVIGNON BLANC \$13

NO FINE PRINT Sonoma, CA

NEBBIOLO \$13

CASA JIPI 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, cabbage

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 Cava Rosé

CONCA DEL RIU, SPAIN

19

WHITE WINE

MICHEL VATTAN Sauvignon Blanc

SANCERRE, FRANCE

25

PALAFox Chenin Blanc Blend

BAJA CALIFORNIA, MEXICO

18

MOUNT EDEN Chardonnay

SARATOGA, CALIFORNIA

21

NO FINE PRINT Sauvignon Blanc

SONOMA, CALIFORNIA

17

ROSÉ

PAYSAN ROSÉ Grenache Blend

CENTRAL COAST, CALIFORNIA

21

RED WINE

CASA JIPI Nebbiolo

VALLE DE SAN VICENTE, BAJA CALIFORNIA, MEXICO

17

BODEGAS CHACRA Pinot Noir 'Barda'

PATAGONIA, ARGENTINA

24

MINER FAMILY Cabernet Sauvignon

NAPA VALLEY, CALIFORNIA

28

Cervezas

PACIFICO CLARA

8

MODELO NEGRA

8

SIERRA NEVADA PALE ALE

8

BEST DAY BREWING N/A CERVEZA

8

MICHELADA

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

10

Margaritas

MAUDIE'S FAMOUS FROZEN MARGARITA	18
<i>inspired by Aspen's own Crazy Ray, perfected by Joe Draker</i>	
with <i>strawberry-sherry swirl & citrus salt rim</i>	+2
with <i>tamarind sangrita swirl & house tajín salt rim</i>	+2
with <i>spicy pepino swirl & aleppo salt rim</i>	+2
with <i>mango chamoy swirl & house tajín salt rim</i>	+2

AUSTIN SKINNY	20
<i>mezcal, fresh lime, orange liqueur, aleppo salt</i>	

SMOKEY BANDIT	21
<i>mezcal, pineapple, jalapeño, lime, grand marnier, agave, tajín salt</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, coffee liqueur, cinnamon, cuarenta y tres, cold brew, orange</i>	

OAXACAN OLD FASHIONED	20
<i>mezcal, reposado tequila, grapefruit, angostura bitters</i>	

MEZCAL LAST WORD	20
<i>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 n/a mezcal, lime, pink peppercorn sangrita, grapefruit soda, citrus salt</i>	

Reserve Cocktails

EL DORADO MARGARITA	58
<i>casa dragones joven, orange liqueur, lime, grand marnier float</i>	

LA REINA ESPRESSO MARTINI	42
<i>arette artisinal añejo, coffee liqueur, cinnamon, cuarenta y tres, cold brew, orange</i>	

ASPEN SUNSET	38
<i>clase azul plata, pink peppercorn sangrita, grapefruit soda, citrus salt</i>	

VERDE MEZCAL MARGARITA	55
<i>real minero 'las montañas pick' mezcal, cucumber, jalapeño, agave, lime</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

BLANCO	18
REPOSADO	22

ARETTE

BLANCO	20
REPOSADO	23
AÑEJO	32
EXTRA AÑEJO	64

ARTENOM

BLANCO HISTORICO	27
REPOSADO	37

CASA DEL SOL

REPOSADO	30
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CASA DRAGONES

BLANCO	28
REPOSADO	48
AÑEJO	52
JOVEN 'SIPPING'	95

CASAMIGOS

BLANCO	22
REPOSADO	23
AÑEJO	26

CLASE AZUL

PLATA	34
REPOSADO	50
AÑEJO	85
'DÍA DE LOS MUERTOS'	
AÑEJO	88

CÓDIGO

CRISTALINO REPO	28
ROSA	30

DON JULIO

1942	58
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EL MEXICANO

BLANCO	24
REPOSADO	26

EL TESORO

BLANCO	18
REPOSADO	25
AÑEJO	28
EXTRA AÑEJO	50

FUENTESECA

AÑEJO 18 YR	275
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FLECHA AZUL

BLANCO	21
REPOSADO	24
AÑEJO	26

G4

BLANCO	21
REPOSADO	25
AÑEJO	28
'DÍA DE LOS MUERTOS'	
AÑEJO	32

GRAN CORAMINO

AÑEJO	28
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JOSE CUERVO

'DE LA FAMILIA'	
EXTRA AÑEJO	60

LA ADELITA

BLANCO	17
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LALO

BLANCO	19
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OCHO

BLANCO	25
REPOSADO	29
AÑEJO	31

PATRÓN

REPOSADO 'EL ALTO'	40
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SOCORRO

BLANCO	18
REPOSADO	21
AÑEJO	23

TAPATIO

BLANCO HIGH PROOF	21
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VOLCAN

BLANCO	17
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WILD COMMON

BLANCO	17
REPOSADO	18
AÑEJO	21

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

amarind, pineapple, coconut water, tajin

ROSADO

grapefruit, pink peppercorn, oleo saccharum

ALIPUS

ENSAMBLE SAN ANDRES	23
SAN MIGUEL SOLA	26

BOZAL

CUISHE	20
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CASAMIGOS

JOVEN	22
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DEL MAGUEY

ARROQUENO	36
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EL JOLGORIO

ESPADIN	30
MADRE CUISHE	35

FIDENCIO

PECHUGA	28
TOBALA	30
MADRECUIXE	32

MADRE

ESPADIN	18
ENSAMBLE	22

MEZCALERO

ARROQUENO NO. 26	30
SPECIAL BLEND NO. 5	38

NETA

BARRIL-MEXICANITO	24
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PAQUERA

ESPADIN	18
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REAL MINERO

ESPADIN	30
BARRIL	32
LARGO	38
LAS MONTANAS BLANCO	42

REY CAMPERO

ESPADIN	17
MADRE CUISHE	26
JABALI	29
MEXICANO	36

ROSALUNA

ESPADIN	19
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WILD COMMON

CUISHE	22
ESPADIN	24

Raicilla

LA VENENOSA

TABERNAS WHITE	18
RAICILLA JALISCO	30
PUNTAS STILL BLUE	60