



Margaritas

MAUDIE'S FAMOUS FROZEN MARGARITA 18

inspired by Aspen's own Crazy Ray, perfected by Joe Draker

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.....20

mezcal, fresh lime, giffard orange,
aleppo salt

SMOKEY BANDIT21

mezcal, pineapple, jalapeño,
fresh lime, grand marnier, agave,
tajín salt

JIMMY'S OWN 23

lunazul reposado, grand marnier,
fresh lime, agave

Cocktails

TAMARIND BURRO 18

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

ESPRESSO MARTINI20

lunazul reposado, coffee liqueur, cinnamon,
cuarenta y tres, cold brew, orange

OAXACAN OLD FASHIONED20

mezcal, reposado tequila, grapefruit,
angostura bitters

MEZCAL LAST WORD.....20

mezcal, maraschino, genepy, lime

ROSADO PALOMA.....21

lalo tequila, lime, pink peppercorn sangrita,
grapefruit soda & citrus salt

NON-ALCOHOLIC ROSADO PALOMA.....17

little saints non-alc mezcal, lime,
pink peppercorn sangrita, grapefruit soda & citrus salt

Reserve Cocktails

EL DORADO MARGARITA 58

casa dragones joven, orange liquer, lime,
grand marnier float

LA REINA ESPRESSO MARTINI..... 42

arette artisanal añejo, coffee liqueur, cinnamon,
cuarenta y tres, cold brew, orange

ASPEN SUNSET38

clase azul plata, pink peppercorn sangrita, grapefruit
soda, citrus salt

VERDE MEZCAL MARGARITA 55

real minero 'las montañas pick' mezcal, cucumber, jalapeño,
agave, lime

Wines by the Glass

SPARKLING

RAVENTOS Cava Rosé

CONCA DEL RIU, SPAIN.....19/74

WHITE

MICHEL VATTAN Sauvignon Blanc

SANCERRE, FRANCE25/98

PALAFXO Chenin Blanc Blend

BAJA CALIFORNIA, MEXICO.....18/70

MOUNT EDEN Chardonnay

SARATOGA, CALIFORNIA21/82

NO FINE PRINT Sauvignon Blanc

SONOMA, CALIFORNIA 17/66

ROSÉ

PAYSAN ROSÉ Grenache Blend

CENTRAL COAST, CALIFORNIA21/80

RED

CASA JIPI Nebbiolo

VALLE DE SAN VICENTE, BAJA CALIFORNIA, MEXICO 17/66

BODEGAS CHACRA Pinot Noir

PATAGONIA, ARGENTINA24/94

MINER FAMILY Cabernet Sauvignon

NAPA VALLEY, CALIFORNIA..... 28/110

Beer

PACIFICO CLARA..... 8

MODELO NEGRA 8

SIERRA NEVADA PALE ALE 8

BEST DAY BREWING N/A CERVEZA..... 8

MICHELADA..... 10

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





Starters



SALTED & SMASHED CUCUMBER	14
lime, tajín, serrano peppers	
ROASTED GREEN CHILE QUESO	19
cilantro, serrano	
EL RANCHO DIP	26
queso, guacamole, beef picadillo	
OCTOPUS À LAS BRASAS	29
cilantro lime aioli, fried leeks, pickled fresno	
GUACAMOLE CLASSICO	24
queso fresco, cilantro	
LOBSTER QUESADILLA	43
chipotle, pineapple pico	
MUSHROOM QUESADILLA	26
blue corn tortilla, spinach, arbol macha	
LAMB BARBACOA QUESADILLA	33
queso oaxaca, birria sauce	

Sizzling Fajitas

SERVES UP TO TWO

housemade tortillas, garlic jalapeño butter, sour cream,
yellow jack cheese, rice & refried beans, queso fundido
& chile toreado

NO.1	10 oz. Prime Steak Arrachera al Carbon	80
NO.2	Achiote-Marinated Chicken Breast	65
NO.3	14 oz. Pineapple & Soya-Marinated Ribeye	85
NO.4	Seasonal Vegetables & Mushrooms	38
NO.5	Jumbo Gulf Shrimp**	57
NO.6	Steak Arrachera & Achiote Chicken Combo	81

Enhancements

jalapeño & oaxaca cheese rellenos	5 ea
seasonal vegetable & mushroom brocheta	9 ea

Para la Mesa

BEANS refried or veggie pinto	5
CUMIN RICE	5
CRISPY BEEF TACO	11
GUACAMOLE SALAD	9
GRILLED VEGETABLE BROCHETA	12
SEASONED FRENCH FRIES	8

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.

* Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

02.01.26

Ensaladas

ADD Chicken +13 | ADD Shrimp or Arrachera +15

CAESAR SALAD À LA TOMAS	23
chile de arbol crunch & white anchovy	
CRUNCHY ROOTS & GREENS	21
jicama, beets, baby lettuces, cumin, avocado dressing, tortilla crisp	

Ceviches & Mariscos

BAJA STYLE OYSTERS*	6 ea
serrano & cilantro mignonette, lime	
YELLOWFIN TUNA TOSTADAS*	27
pickled onion, cabbage, avocado, chipotle mayo	
HAMACHI & AJI AMARILLO CRUDO*	29
toasted cashew salsa seca, serrano	
TUNA & AVOCADO TARTARE*	28
white soy & lime ponzu, crispy quinoa	
GULF SHRIMP & COCONUT CEVICHE*	26
leche de tigre, fresno, dried lime	

Lunch & Taco Plates

CHILAQUILES VERDES	24
sunny-side up eggs, cilantro, crema, pico de gallo	
CHICKEN TOMATILLO ENCHILADAS	34
braised chicken, jack cheese, tomatillo sauce, pickled onions, sour cream, rice & choice of beans	
BEEF PICADILLO ENCHILADAS	35
salsa ranchera, shredded lettuce, tomato, jack cheese, rice & choice of beans	
MARJORIE'S FAVORITE	28
green chicken enchilada, crispy beef taco, guacamole salad, rice & choice of beans	
ACHIOTE CHICKEN CHALUPAS	26
refried beans, lettuce, tomato, queso fresco	
LAS MON SMASHBURGUESA	28
rajas relish, jack cheese, iceberg lettuce, house-baked bun, seasoned french fries	
GRILLED FISH TACOS	29
chipotle aioli, cabbage, habanero salsa, rice & choice of beans	
STEAK ASADO TACOS	29
jack, chipotle aioli, charred onion, habanero escabeche, rice & choice of beans	
AL PASTOR SHRIMP TACOS	28
avocado crema, cabbage slaw, rice & choice of beans	
LAMB BIRRIA TACOS	30
pico de gallo, birria sauce, rice & choice of beans	
AVOCADO & GRILLED CORN TACOS	25
jack cheese, serrano, radish, rice & choice of beans	
MEZCAL-HONEY CHICKEN TACOS	26
pico de gallo, cilantro, rice & choice of beans	

