



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 & tajín salt rim +2

with spicy pepino swirl & aleppo salt rim +2

with mango chamoy swirl & tajín salt rim +2

AUSTIN SKINNY 20

mezcal, fresh lime, orange liqueur,
aleppo salt

SMOKEY BANDIT 21

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 MARTINI 20

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

OAXACAN OLD FASHIONED 20

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 liqueur, lime,
grand marnier float

LA REINA ESPRESSO MARTINI 42

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

ASPEN SUNSET 38

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, 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

CASA JIPI Nebbiolo

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

BODEGAS CHACRA Pinot Noir

PATAGONIA, ARGENTINA 24/94

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.....	30
blue corn tortila, spinach, arbol macha	
LAMB BARBACOA QUESADILLA.....	35
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.

Ensaladas

ADD Chicken +16 | ADD Shrimp or Arrachera +18

CAESAR SALAD À LA TOMAS	25
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*	29
pickled onion, cabbage, avocado, chipotle mayo	
HAMACHI & AJI AMARILLO CRUDO*	29
toasted cashew salsa seca, serrano	
TUNA & AVOCADO TARTARE*	31
white soy & lime ponzu, crispy quinoa	
GULF SHRIMP & COCONUT CEVICHE*	26
leche de tigre, fresno, dried lime	

Enchiladas

CHICKEN TOMATILLO ENCHILADAS	36
braised chicken, jack cheese, tomatillo sauce, pickled onions, sour cream	
BEEF PICADILLO ENCHILADAS	36
salsa ranchera, shredded lettuce, tomato, jack cheese	
MARJORIE'S FAVORITE.....	34
green chicken enchilada, crispy beef taco, guacamole salad, rice & choice of beans	
BEEF FAJITA ENCHILADAS.....	44
steak arrachera, rajas, salsa ranchera, queso, shredded lettuce, tomato, sour cream	

Platos Fuertes

GARLIC SHRIMP BROCHETAS	45
habanero escabeche, chimichurri	
CRISPY GULF RED SNAPPER	50
aguachili negra, pineapple pico de gallo	
PRIME 14OZ RIBEYE CARNE ASADA.....	85
grilled scallion, salsa macha	
LAMB BARBACOA PLATE.....	59
braised lamb shank, mint chimichurri, cumin rice, refried beans, guacamole salad	
LAS MON SMASHBURGUESA.....	29
rajas relish, jack cheese, iceberg lettuce, house-baked bun, served with seasoned french fries	

