Las Montañas

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 liquer, 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

OAXACAN OLD FASHIONED *26*
las montañas 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

EL DORADO MARGARITA *32*
casa dragones blanco, orange liqueur, lime, grand marnier float

ESPRESSO MARTINI *20*
lunazul reposado, coffee liqueur, cinnamon, cuarenta y tres, cold brew, orange

NON-ALCOHOLIC ROSADO PALOMA *17*
little saints non-alc mezcal, lime, pink peppercorn sangrita, grapefruit soda & citrus salt

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

Wines by the Glass

SPARKLING

AMALIA Rosé Brut Espumante
BAIRRADA, PORTUGAL *19/74*

WHITE

LÉA ET RÉMI JOULIN 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

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*

Soda & Water

MEXICAN COKE *6*

GRAPEFRUIT SODA *6*

TAMARIND LIMEADE *7*

ACQUA PANNA 1L *10*

PELLEGRINO 1L *10*

Las Montañas

Starters

SALTED & SMASHED CUCUMBER *14*
lime, tajín, serrano peppers

ROASTED GREEN CHILE QUESO *19*
cilantro, serrano

EL RANCHO DIP *26*
queso, guacamole, beef picadillo

GUACAMOLE CLASSICO *24*
queso fresco, cilantro

LOBSTER QUESADILLA *43*
chipotle, pineapple pico

MUSHROOM QUESADILLA *30*
blue corn tortila, spinach, arbol macha

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.*

10.09.26

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

BEEFFAJITAENCHILADAS *44*
steak arrachera, rajas, salsa ranchera, queso, shredded lettuce, tomato, sour cream

Platos Fuertes

GARLIC SHRIMP BROCHETAS *45*
habanero escabeche, chimichurri

PRIME 14OZ RIBEYE CARNE ASADA *85*
grilled scallion, salsa macha

LAS MON SMASHBURGUESA *29*
rajas relish, jack cheese, iceberg lettuce, house-baked bun, served with seasoned french fries