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

LAS MON SMASHBURGUESA $16
rajas relish, jack cheese, iceberg lettuce, seasoned fries

Wines by the Glass

SPARKLING

AMALIA Rosé Brut Espumante
BAIRRADA, PORTUGAL — 19

WHITE WINE

LÉA ET RÉMI JOULIN 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

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, orange liqueur, aleppo salt

SMOKEY BANDIT 21
mezcal, pineapple, jalapeño, 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, luxardo liqueur, dolin genepy, lime

ROSADO PALOMA 21
lalo tequila, 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 liquer, cinnamon, cuarenta y tres, cold brew, orange

NON ALCOHOLIC PALOMA 17
little saints n/a mezcal, lime, pink peppercorn sangrita, grapefruit soda, citrus salt

Cervezas

PACIFICO CLARA 8

MODELO NEGRA 8

SIERRA NEVADA PALE ALE 8

BEST DAY BREWING N/A CERVEZA 8

MICHELADA 10
choice of beer, rojo sangrita, lime, michelada mix, aleppo salt

Bar Menu

SERVED 5 P.M. *to* CLOSE

Starters

TONY MONTAÑAS NACHOS *24*

guacamole, sour cream, pico, pickled jalapeño, cabbage

add chicken +12 ***add arrachera +15***

Taco Plates

Served with rice & choice of refried or veggie pinto beans

CRISPY BEEF TACOS *20*

picadillo, lettuce, tomato, queso fresco

AL PASTOR SHRIMP TACOS * *31*

avocado crema, cabbage slaw, pickled onion

STEAK ASADO TACOS *30*

jack cheese, chipotle aioli, charred onion, habanero escabeche

GRILLED FISH TACOS * *32*

chipotle aioli, pickled onions, cabbage

MEZCAL-HONEY CHICKEN TACOS *26*

pico de gallo, cabbage, cilantro

**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

CASA DRAGONES

BLANCO	28
REPOSADO	48
AÑEJO	52
JOVEN 'SIPPING'	95

CASAMIGOS

BLANCO	22
REPOSADO	23
AÑEJO	26

CLASE AZUL

PLATA	34
REPOSADO	50
AÑEJ0	85

CÓDIGO

CRISTALINO REPO	28
ROSA	30

DON JULIO

1942	58

EL MEXICANO

BLANCO	24
REPOSADO	26

EL TESORO

BLANCO	18
REPOSADO	25
EXTRA AÑEJO	50

FUENTESECA

AÑEJO 18 YR	275

FLECHA AZUL

BLANCO	21
REPOSADO	24
AÑEJO	26

G4

BLANCO	21
REPOSADO	25
AÑEJO	28

GRAN CORAMINO

AÑEJO	28

JOSE CUERVO

'DE LA FAMILIA' EXTRA AÑEJO	60

LA ADELITA

BLANCO	17

LALO

BLANCO	19

OCHO

BLANCO	25
REPOSADO	29
AÑEJO	31
PUNTAS 108 PROOF	35

PATRÓN

REPOSADO 'EL ALTO'	40

SOCORRO

BLANCO	18
REPOSADO	21
AÑEJO	23

TAPATIO

BLANCO HIGH PROOF	21

VOLCAN

BLANCO	17

WILD COMMON

BLANCO	17
REPOSADO	18
AÑEJO	21

YÉYO

BLANCO	17

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
ENSAMBLE SAN ANDRES	23
SAN MIGUEL SOLA	26

BOZAL
CUISHE	20

CASAMIGOS
JOVEN	22

DEL MAGUEY
ARROQUENO	36

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

PAQUERA
ESPADIN	18

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

WILD COMMON
CUISHE	22
ESPADIN	24

Raicilla

LA VENENOSA
TABERNAS WHITE	18
RAICILLA JALISCO	30
PUNTAS STILL BLUE	60