



Aguamiel
AUTENTICO SABOR MEXICANO

Drinks

Bebidas

Margaritas

All of our margaritas are a traditional family recipes dating back over thirty-five years. We take pride on our ingredients and craftsmanship, using fresh lime, lemon, and organic agave nectar. Enjoy!

MARGARITA DE CASA

100% blue agave tequila, patron citronage, fresh lime/lemon juice and organic agave nectar
Glass-8.75
½ Pitcher-24.75
Full Pitcher-39.75

1800 MARGARITA

1800 reposado tequila, patron citronage, fresh lime/lemon juice and organic agave nectar.
Glass-9.75
½ Pitcher-27.75
Full Pitcher-42.75

CADILLAC MARGARITA

Patron anejo tequila, grand marnier, fresh lime, organic agave nectar.
Glass-11.75
½ Pitcher-30.25
Full Pitcher-51.75

WE CARRY A SELECTION OF OVER 140 TEQUILAS. RANGING FROM BLANCO TEQUILA AGED UP TO 2 MONTHS TO ULTRA ANEJO TEQUILA AGED UP TO 21 YEARS.

Flavored Margaritas

All of our flavored margaritas are made with real fruit, peppers, or vegetables. NO ARTIFICIAL INGREDIENTS.

FRESA O FRAMBUESA MARGARITA

(Strawberry or Raspberry)

MANGO MARGARITA

PEPINO, FRESA Y JALAPENO MARGARITA

JENGIBRE MARGARITA

(Ginger)

Glass-9.75
½ Pitcher-27.75
Full Pitcher-42.75

Specialty Drink

MEZCALRITA - 11.75

Mezcal anejo, patron citronage, lemon juice, chile de arbol, cucumber, organic agave nectar. Chili rimmed glass

JUANITO - 12

Mango, jalapeno pepper, 100 % blue agave reposado, patron citronage, mango agave nectar, lime juice, chili rimmed glass.

RUBIA BONITA (PRETTY BLOND)-11.75

Strawberries, cilantro, orange/lemon juice 100% blue agave blanco tequila, grand marnier, organic agave nectar, orange bitters.

ISLA - 12

Coconut malibu rum, mango malibu rum, 100 % blue agave anejo tequila, mint, fresh smoked pineapple, pineapple juice, lemon juice, organic agave nectar.

LA PICOSITA - 12

100 % Blue agave jalapeno tanteo tequila, patron citronage, fresh lime / lemon juice, organic agave nectar, fresh jalapeno, fresh cilantro, fresh strawberry, fresh cucumber

LA MULA MEXICANA - 12.50

(You've heard of the moscow mule, now taste the mexican mule)
100 % Blue agave anejo tequila, fresh lime, ginger beer, lime wedges.
Add fresh strawberry, mango or raspberry add 1

SANGRIAS

Red or white sangria
Glass - 10.5
½ Pitcher - 26.50
Full pitcher - 42.75

MOJITOS

Traditional mojito - 8.5
Mango, strawberry or raspberry flavored - 9.25

Beer

BOTTLE

CORONA	4.50
CORONA LIGHT	4.50
BOHEMIA	4.50
INDIO	4.50
VICTORIA	4.75
PACIFICO	4.50
MODELO ESPECIAL	4.50
NEGRA MODELO	4.50
SOL	4.50
XX AMBER	4.50
XX LAGER	4.50
TECATE	4.50
MILLER LITE	3.75
HEINEKEN	4.75
STELLA	5.25
ST. PAULY (non-alcoholic)	5.00

DRAFT

MODELO ESPECIAL	5.75
NEGRA MODELO	5.75
PACIFICO	5.75
PEYOTE	7.50
(Craft Mexican white ipa)	
ESCORPION	7.50
(Craft Mexican black ale)	

SODAS AND FRESH WATERS

MEXICAN COCA-COLA	2.75
MEXICAN DIET COKE	2.25
MEXICAN SPRITE	2.75
MEXICAN FANTA	2.75
MEXICAN JARRITOS	2.75
(Assortment of flavors)	
BREWED ICED TEA	2.75
FRESH LEMONADE	3.50

WINES

White

NEW ZEALAND MOHUA SAUVIGNON BLANC

New Zealand – 11/41

Zest and punchy. Vibrant tropical and fresh lime flavors combine with notes of passion fruit, thai basil and lime leaf.

HACIENDA ARAUCANO

Reserva ORGANIC SAUVIGNON BLANC Chile – Colchagua Valley 9/32

A nose of asparagus with tropical fruit that finishes with a refreshing acidity. This glass pairs well with seafood or any dish with a lime touch.

CONO SUR ORGANIC CHARDONNAY

Chile – San Antonio Valley 12/44

Dry quality compliments the fruit forward nature and pairs well with cucumber, avocado, pineapple, or lightens up a dish with cheese marvelously.

TORTOISE CREEK “JAMS BLEND”

SUSTAINABLE AGRICULTURE CHARDONNAY California – Lodi 9/30

Hint of oak and a touch of a “buttery” quality. This is a glass that blends well with any seafood, poultry or dish with dairy involved.

LA CAPPUCCINA ORGANIC PINOT GRIGGIO

Italy – Veneto 9/28

Blend of a mandarin nose, and a subtle dry body. Perfect for any course.

UNIQUE WHITES & BUBBLES

ALEXANDER VALLEY VINYARDS “Gewurz” ORGANIC California – Mendocino County 9/32

Hints of grapefruit and pear combine with spice and a lovely acidic finish that pair well with light and heavy courses.

SEGURA VIUDAS BRUT AND BRUT ROSE

INDIVIDUAL BOTTLES Spain – Penedes 9 (187 ML)

The Brut of this collection pairs well with salmon. While the Rose boasts slightly more fruit, the finishes of both pair seafood or chicken dishes.

Red Wine

VINUM CELLARS PINOT NOIR

California – Monterey 11/ 40

Aromas and flavors of cherry pie, vanilla, and toasted oak on this well rounded Pinot Noir.

“TRADITIONS” MERLOT MILBRANDT VINEYARDS

Washington – Columbia Valley 10/37

A touch of Malbec gives this Merlot a nice well rounded body and flavor. Blackberry, plum, mocha, espresso, vanilla, and dried herb, make this a great selection for a steak dish, hearty pork dish, or seafood with a red or heavy sauce.

BUENO VISTA ZINFANDEL

California – Sonoma 12/ 44

Aged in Hungarian, French, and American Oaks this bold Zinfandel pairs great with any pork entrée.

NAVARDIA TEMPRANILLO ORGANIC BLEND

Spain – Rioja 11/ 40

Mostly Tempranillo with Graciano and Granacha; this wine is a blend of earthy flavors meeting a dark fruit. Pair this with a dish with spice.

FILOSUR CABERNET SAUVIGNON

Argentina – Mendoza 9/ 30

This wine pairs well with a nice hearty dish like short rib, pork belly, or a mole negro. Fruit forward but with hints of dulce de leche and cacao.

AVALON “CAB” CABERNET SAUVIGNON

California – Southern Napa Valley 12/43

A classic California Cab; this one is “jammy.” Boysenberry, raspberry, strawberry tart, blueberry and plum even out this full bodied delight.

BODEGAS VINAIE MURERI “XILOCA” GARNACHA

Spain – VT Ribera Del Jiloca 9/30

An unoaked crisp wine the Xiloca boasts hints of herb and mint, while having a forward quality of raspberry and strawberry. Pairs well with mole or saucy dishes.

TINTO NEGRO “MENDOZA” MALBEC

Argentina – West Mendoza Lujan De Cuyo 10/32

This Malbec is probably the best deal in the industry. Espresso, chocolate, blackberries, blueberries ring out with silky tannins. A great red to accompany a ribeye, or even a great shrimp special..

ANDELUNA “1300” MALBEC

Argentina – Mendoza 13/49

Grown at an elevation of 1300 meters above sea level. Aging in Oak barrels the 1300 really catches chocolate and vanilla flavor. Pork loin, shrimp quesadillas, or even a seafood spread will pair well.

CONO SUR CABERNET-CARMENERE ORGANIC BLEND

Chile – Colchagua Valley 13/ 45

This is an organic stamped blend that has a jam yet nutty quality. A true clean crisp organic from a stand up vineyard.

Reserve Wines

ORIN SWIFT “ABSTRACT” RED BLEND

California – Central Napa 64

Orin Swift does it again. After recent changes everyone was wondering what would be the new namesake for the vineyard. Well here it is. The blend consists of Grenache, Syrah, and Petit Syrah. Sounds good? Well it is. The nose, body, or taste is too lengthy to describe. This is a very safe pour for four different wine tastes. This will pair with any meal that has real flavor.

ANDELUNA “ALTITUD” MALBEC

Argentina – Tupungato Mendoza 54

1300's older sibling shows up to the party and is a little cooler. Going above 1300 meters can really show the world how crisp a Malbec can be while still aging in French oak for a year. Pairs well with a variety of starters, entrée's or, a nice bottle for your next taco platter.

BUENA VISTA “THE SHERIFF” PETIT SYRAH BLEND

California – Carneros 83

Petit Syrah, Syrah, Petit Verdot, Cabernet Sauvignon, and Grenache really earn the badge here. Dark fruit and spice round out this mouth watering blend. Pair this with a fish or lighter protein with some spice, or enjoy with a nice steak dish as well.

PALERMO BY ORIN SWIFT CABERNET SAUVIGNON

California 79

Dark fruit creeps into this bottle after its soft start, leaving you with a rich cherry raspberry finish. The French oak aromas really help to balance out the body of this masterpiece. A perfect bottle to share with a group dining on different dishes all night.