

BUILD YOUR OWN MARGARITA

1. PICK YOUR TEQUILA - *First pick the grade, then pick the blend.*

BLANCO

Also called silver, white or plata, this is the blue agave spirit in its purest form. It is clear and typically unaged, where the true flavors and intensity of the agave are present, as well as the natural sweetness. Ideal for mixing a perfect margarita.

Jose Cuervo Especial Silver / 170

Jose Cuervo Tradicional Silver / 190

Jose Cuervo Reserva De La Familia Platino / 275

1800 Silver / 195

Patron Silver / 225

Herradura Plata / 180

Don Julio Blanco / 230

Sierra Plata / 150

Sierra Antiguo Plata / 160

Espolon Blanco / 180

Camino Blanco / 160

REPOSADO

Aged in wood barrels or tanks between 2 and 11 months, these Tequilas are excellent for sipping as well as bending into a top shelf margarita.

Jose Cuervo Especial Reposado / 190

Jose Cuervo Tradicional Reposado / 195

1800 Reposado / 200

Patron Reposado / 235

Herradura Reposado / 195

Don Julio Reposado / 230

Sierra Reposado / 160

Espolon Reposado / 195

Camino Gold / 155

La Chica Gold / 145

Pepe Lopez Gold / 160

El Jimador Reposado / 180

Olmecca Reposado / 160

Sauza Gold / 155

AÑEJO

Aged at a minimum of 1 year in wood and up to 3 years, these tequilas have a smoother, richer and more complex flavor profile comparable to fine scotch or cognac. Ideal for sipping.

1800 Añejo / 225

Patron Añejo / 255

Herradura Añejo / 220

Don Julio Añejo / 245

Sierra Antiguo / 160

2. CHOOSE YOUR FLAVOR

(Original) Fresh squeezed Lime Juice
Lemon Juice
Spicy / +10
Orange Juice / +10
Pineapple Juice / +20
Cucumber Nectar / +20

3. SELECT YOUR MIXER

(Original) Triple Sec
Cointreau / + 20
Patron Citronge / +35
Grand Marnier / + 55

4. Rim it with salt, sugar, chili powder or naked.