



MARGARITAS

Pasqual's Traditional - \$8.95

100% Blue Agave Exotico tequila, fresh lime juice & triple sec.
Lime, strawberry, raspberry or mango

The Original - \$8.95

100% Blue Agave Exotico tequila, fresh orange & lime juice, & triple sec

Lemon Basil - \$8.00

Blanco tequila, sweet basil & fresh lemon

Cucumber Chile - \$8.50

Refreshing cucumber, bright citrus & Agave Loco chile pepper cured tequila

Pamarita - \$8.00

Pure pomegranate liqueur complimented by reposado tequila

Top Shelf - \$8.75

El Mayor reposado tequila, fresh lime & agave nectar

COCKTAILS

Diamond in the Rough - \$9.00

Pasqual's Private Barrel #9 Milagro Reposado shaken hard with citrus infused orange liqueur & bitters - served up

The Matador at Rest - \$8.00

Pasqual's Private Barrel #M9 El Mayor, pineapple & lime juices

Jalisco Old Fashioned - \$9.00

Pasqual's Private Barrel #M23 El Mayor Anejo in a Wisconsin classic, muddled orange & cherry, bitters & a splash of soda

Paloma Exotico - \$7.50

Exotico Blanco tequila, grapefruit & lime juice, topped with soda

Mule - \$8.50

Ginger beer, fresh lime, agave nectar with your choice of:
Tito's Handmade Vodka or El Buho Mezcal

Mo'Stomy - \$8.00

Goslings Black Seal rum, muddled lime & mint, topped with ginger beer

Reason to Believe - \$9.00

Del Maguey mescal, Yellow Chartreuse, vanilla, cardamom, brown sugar, lemon & orange

Sangria - \$7.00

Our house-made red or white sangria

BRUNCH INSPIRED

Wisco Bloody Mary - \$6.50

A Wisconsin classic! Upgrade to *Tito's Handmade Vodka* for \$2.00

Salty Dog - \$8.00

Tito's Handmade Vodka, grapefruit juice, topped with soda & served with a salted rim

Mimosa - \$5.00

Champagne & fresh orange juice

Café Henry - \$8.00

Coffee, J. Henry bourbon, coffee liqueur, smoked brown sugar & bitters

DRAFT BEER

Dos Equis Lager - \$4.00

Capital Brewery Seasonal - \$5.00

Wisconsin Brewing Co. Seasonal - \$5.00

Karben4 Fantasy Factory - \$5.00

Lake Louie Warped Speed Ale - \$5.00

New Glarus Brewery Spotted Cow - \$5.00

One Barrel Brewing Co. Seasonal - \$5.00

BOTTLED BEER

Corona - \$4.00

Corona Light - \$4.00

Negra Modelo - \$4.00

Pacifico - \$4.00

Tecate (24oz) - \$5.00

PBR Tall Boy - \$4.00

Miller Lite \$3.50

Cider Boys - \$5.00

Becks N/A - \$3.00

HOUSE WINE

Trinity Oaks

Glass - \$6 Bottle - \$26

Pinot Grigio, Chardonnay, Merlot,

Cabernet Sauvignon or Pinot Noir

Joel Gott

Glass - \$9 Bottle - \$40

Sauvignon Blanc

Terra d'Orro

Glass - \$10 Bottle - \$45

Zinfandel



BUILD YOUR OWN MARGARITA

Create your own perfect combination using any of our 100% Blue Agave tequilas & your choice of orange liqueur.

PREMIUM ORANGE LIQUEUR CHOICES

Gran Gala - \$1

Patron Citronge - \$1

Cointreau - \$2

Solerno Blood Orange - \$2

Grand Marnier - \$3



DESCRIPTIONS & DEFINITIONS

100% Agave - True tequila that is made exclusively from juices of the Weber Blue Agave and bottled only in Mexico.

Blanco-Silver-Plata Tequilas

Clear or lightly colored tequila that is typically bottled directly after distillation. These “un-aged” tequilas showcase the bright-unadulterated flavors of the Agave.

Reposado Tequila

Meaning “Rested” in English, Reposado refers to tequilas that have been briefly rested in oak barrels for a minimum of 60days, but no longer than 1 year.

Añejo Tequila

Tequilas aged in small batch oak casks for a minimum of 1 year developing rich bodies and complex flavors.

Extra Añejo Tequila

A category reserved for artisan tequilas that have been aged a minimum of 3 years in small oak casks.



\$6

1800 Reposado - Spice/Roast agave
1800 Silver - Green pepper/Citrus peel
Agave Loco "Pepper Cured" Reposado - Sweet chili/Wood/Hot pepper
Arette Blanco - Green herbs/Fruit/Pineapple
Arette Reposado - Sweet oak/Clear agave
Camarena Reposado - Sweet agave/Light spice
Camerena Blanco - Toasted agave/Green herbs
Casa Pacifico Blanco - Floral/Agave/Black Pepper
Casa Pacifico Reposado - Light oak/Citrus/Mild vanilla
Casa Pacifico Anejo - Spice/Toasted Oak/Ripe fruit
Cazadores Blanco - Bright/Sweet Agave
Cazadores Reposado - Rich Pepper/Citrus peel
Corazon Blanco - White Pepper/Citrus
Corralejo Blanco - Fresh Herbs/Lime/Lemon
Don Julio Blanco - White Pepper/Lime/Mineral
El Buho Mezcal - Mesquite/Smoke/Roasted chile
El Jimador Blanco - Agave/Fruit/Spice
El Jimador Reposado - Light vanilla/Brine/Tobacco
El Mayor Reposado - White oak/Light cinnamon/Steamed agave
El Mayor Silver - Pure agave/Peppercorn/Sweet Herbs
Exotico Blanco - Sweet Agave/Fruit/Black pepper
Exotico Reposado - Toasted Oak/Cooked sweet Potato
Jose Cuervo Tradicional Reposado - Apple/Vanilla/Pepper
Jose Cuervo Tradicional Silver - Cut Grass/White Pepper
Lunazul Blanco - Mellow/Sweet greens/Sesame oil
Lunazul Reposado - Bright Citrus/Vanilla/Oak
Maestro Dobel Diamante - Mineral/Ginger/Light Oak
Milagro Silver - Light floral/Warm spice/Lasting
Olmecca Altos Plata - Mellow/Floral/Mineral
Peligroso Cinnamon - Agave/Cinnamon/Heat
Peligroso Silver - Tropical fruit/Herbaceous
Sauza Hornitos Plata - Honey/Tropical citrus/Green leaves
Sauza Hornitos Reposado - Floral/Lemon/Grilled plantain



\$6

Tres Agaves Blanco - Roast agave/Herbaceous
Tres Agaves Reposado - Light wood/Ginger

\$9

7 Leguas Blanco - Agave/Herbal/Dried fruit
901 Silver - Sweet agave/Lemongrass
Arette Anejo - Vanilla/Brown spice/Oak
Avion Blanco - Clear agave/Floral/Fruit
Cabo Wabo Blanco - Black Pepper/Agave
Cabo Wabo Repo - Mellow Agave/Citrus
Casa Noble Blanco - Floral/Mineral/Spicy
Casamigos Blanco - Agave/Toasted marshmallow/Spice
Centinela Blanco - Sweet agave/Mild pepper
Chinaco Blanco - Dried apricot/Peppercorn
Chinaco Reposado - Soft cinnamon/Raisin/Wood
Corazon Reposado - Agave sugar/Woody finish
Corralejo Reposado - Earthy agave/Toasted pepper
Corzo Blanco - Clean agave/Citrus/Honey
Corzo Reposado - Cooked agave/Light caramel
Del Maguey Crema de Mezcal - Agave nectar/Almond/Cream/Smoke
Del Maguey Vida - Ginger/Soft smoke/Orange
Don Julio Reposado - Mild vanilla/Light char
El Tesoro Platinum - Sweet/Mellow finish
El Tesoro Reposado - Light wood/Light clove
El Mayor "Pasqual's Private Barrel #M9" Reposado - Oak/Green peppercorn/Flan
Espolon Blanco - Agave/Fruit/Light finish
Espolon Reposado - Honey/Pepper/Anise
Gran Centenario Plata - New oak/Licorice/Herbs
Gran Centenario Rosangel - Port wine/Hibiscus/Berries
Herradura Blanco - Orange Peel/Light oak/Lowland agave
Herradura Reposado - Rich Barreling/Toasted spice
Hussong's Reposado - Chocolate/Roasted agave/Mint
IXA Organic Silver - Agave/Herbs/Lemongrass



\$9

- KAH Blanco** - *Vegetal agave/Copper*
- Lunazul Anejo** - *Roast agave/Herbs/Toasted oak*
- Milagro Reposado** - *Strong agave/Wood/Light caramel*
- Montelobos Mezcal** - *Pipe smoke/Cooked agave/Roasted Jalepeno*
- Olmeca Altos Reposado** - *Roast Fruit/Mineral/Oak*
- Pasote Blanco** - *Black pepper/Citrus/Green agave*
- Pasote Reposado** - *Sweet agave/Cinnamon/Brown sugar*
- Patron Reposado** - *Citrus/Orange/Salt*
- Patron Silver** - *Bright/Citrus Peel/Black Pepper*
- Peligroso Anejo** - *Toasted walnut/Gentle finish*
- Peligroso Reposado** - *Oak/Spice/Agave*
- Sauza Hornitos "Black Barrel" Anejo** - *Bourbon/Smoke/Sweet spice*
- Sauza Hornitos Anejo** - *Toasted Oak/Chocolate/Vanilla*
- Sauza Tres Generaciones Plata** - *Pineapple/Agave/Dry finish*
- Sauza Tres Generaciones Reposado** - *Light body/Honey/Wood*
- Tequila Ocho Plata** - *Cut grass/Cooked agave/Mint*
- Tres Agaves Anejo** - *Earthy/Vanilla/Spice*
- Yu Baal Joven "Espadin"** - *Smoke/Sweet espadin/Tropical fruit*
- 1800 Anejo** - *Rich oak/Vanilla/Complex*
- 7 Leguas Reposado** - *Pepper/Charred wood/Silky*
- 7 Leguas Anejo** - *Floral/Mineral*
- Avion Anejo** - *Cocoa/Dried fruit/Spice*
- Avion Reposado** - *Cherry/Oak/Orange peel*
- Cabo Wabo Anejo** - *Vanilla/Pineapple/Clove*
- Casa Noble Reposado** - *Juniper/Red berries/Vanilla*
- Casamigos Reposado** - *Butterscotch/Creamy*

\$12

- Cazadores Anejo** - *Grilled Fruit/Caramel/Spice*
- Centinela Anejo** - *Brown spice/Bourbon/Honey*
- Centinela Reposado** - *Butter/Light wood/Nutmeg*
- Chinaco Anejo** - *Fruit/Vanilla/Warm brandy*
- Corralejo Anejo** - *Toasted nuts/Peppercorn/Wood*



\$12

- Corralejo Triple Distilled Reposado** - *Pear/Ginger/Light finish*
- Corazon Anejo** - *Roast agave/Nutmeg/Sweet spice*
- Corzo Anejo** - *Sweet Agave/Oak/Vanilla*
- Creyente Mezcal** - *Licorice/Black peppercorn/Mesquite*
- Del Maguey Chichicapa** - *Citrus/Smoke/Chocolate/Mint*
- Del Maguey Minero** - *Floral/Fig/Charred oak/Complex*
- Del Maguey Santo Domingo Albarradas** - *Tropical fruit/Spicy wood/Dry*
- Del Maguey San Luis Del Rio** - *Warm/Citrus/White smoke*
- Don Julio Anejo** - *Earthy oak/Vanilla/Grilled fruit*
- El Jimador Anejo** - *Caramel/Cinnamon/Wood*
- El Mayor Anejo** - *Chocolate/Vanilla/Clove*
- El Tesoro Anejo** - *Ripe fruit/Dry wood/Nutmeg*
- Fortaleza Blanco** - *Mello agave/Earth/Orange peel*
- Gran Centenario Anejo** - *Oak/Caramel/Bourbon*
- Gran Centenario Reposado** - *Light char/Butter/Cinnamon*
- Herradura Anejo** - *Deep Caramel/Strong Oak/Dusky*
- Hussong's Platinum Anejo** - *Black pepper/Oak/Cooked agave*
- KAH Reposado** - *Warmth/Spice/Red chile*
- Milagro Anejo** - *Light vanilla/Ripe fruit/Soft agave*
- Milagro Select Barrel Reserve Silver** - *Fresh agave/Slight oak/Black pepper*
- Pasote Anejo** - *Oak/Cooked agave/Vanilla*
- Patron Anejo** - *Light body/Mild agave/White oak*
- Sauza Tres Generaciones Anejo** - *Deep amber/Wood fire/Caramel*
- Tequila Ocho Anejo** - *Brown spice/Light pepper/Warm agave*
- Tequila Ocho Reposado** - *Dry oak/Steamed agave/Cranberry*



Individually Priced

- \$14 - Casamigos Anejo** - Ripe fruit/Warm spice/Bourbon
- \$14 - Casa Noble Anejo** - Spicy agave/Deep earthy/Butter/Vanilla
- \$14 - Milagro Select Barrel Reserve Reposado** - Floral/Orange peel/French oak
- \$14 - El Mayor "Pasqual's Private Barrel #M24" Anejo** - Honey/Oak/ Cooked Agave
- \$14 - Patron Roca Silver** - Gentle nose/Cooked agave/Citrus/White pepper
- \$14 - Fortaleza Reposado** - Roasted agave/mineral/Toasted spices
- \$15 - Corralejo 99,000 Horas Anejo** - Chocolate/Vanilla/Oak
- \$16 - Don Julio 70th Anniversary** - Silky/Sweet agave/Allspice
- \$16 - KAH Anejo** - Tobacco/Coffee/Chocolate
- \$16 - Milagro Select Barrel Reserve Anejo** - Vanilla/French oak/Tobacco
- \$16 - Patron Roca Reposado** - Sweet caramel/Light bourbon/Oak spice
- \$18 - Casa Noble Single Barrel Anejo** - French oak/Light char/Dark chocolate/Orange peel
- \$18 - Don Julio 1942** - Strong vanilla/Toasted oak/Soft finish
- \$18 - Fortaleza Anejo** - Rich agave/Minerals/Oak/Vanilla
- \$18 - Patron Roca Anejo** - Vanilla/Oak spice/Ginger/Warmth
- \$18 - Milagro "Pasqual's Private Barrel #9 Reposado"** - Dry Fruit/French oak/Anise
- \$19 - Arette Gran Clase Extra Anejo** - Roasted agave/White oak/Vanilla/Brown spice
- \$20 - El Tesoro "Paradiso" Anejo** - Ripe fruit/Cognac/Oak/Nutmeg
- \$20 - Yu Baal Pechuga** - Mango/Sweet smoke/Pine/Herbs
- \$25 - Avion 44** - Roasted agave/Vanilla/Baking spices



Individually Priced

- \$25 - Jose Cuervo Extra Anejo Reserva de la Familia** - Caramel/Light smoke/Spice
- \$25 - El Mayor "Pasqual's Exclusive Barrel Extra Anejo"** - Oak/Raw cacao/Caramelized fruit
- \$28 - Gran Patron "Platinum"** - Raw agave/Black pepper/Tangerine
- \$40 - Herradura Seleccion Suprema Extra Anejo** - Molasses/Vanilla/Rich oak
- \$42 - Milagro "Unico" Second Edition Joven** - Robust agave/Soft wood/Citrus/White Pepper
- \$45 - Chinaco Negro Extra Anejo** - Baked pear/Brown sugar/Soft leather/Baking spice
- \$55 - Patron "7 Anos" Extra Anejo** - Ripe fruit/Soft/Allspice/ Bittersweet chocolate