



## 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

WBC Badger Club Amber - \$5.00

Hop Haus Seasonal - \$5.00

Lake Louie Warped Speed Ale - \$5.00

New Glarus Brewing Spotted Cow - \$5.00

Karben4 Seasonal - \$5.00

## BOTTLED BEER

Corona - \$4.00

Corona Light - \$4.00

Negra Modelo - \$4.00

Pacifico - \$4.00

PBR Tall Boy - \$4.00

Tecate (24oz) - \$5.00

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

Pinot Noir



## **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
- Camarena Reposado** - Sweet agave/Light spice
- Camerena Blanco** - Toasted agave/Green herbs
- 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
- Lunazul Blanco** - Pepper/Ripe fruit/Sweet Agave
- Lunazul Reposado** - Nutmeg/Oak/Light caramel
- Maestro Dobel Diamante** - Mineral/Ginger/Light Oak
- Milagro Silver** - Light floral/Warm spice/Lasting
- Tres Agaves Blanco** - Roast agave/Herbaceous
- Tres Agaves Reposado** - Light wood/Ginger

**\$9**

- 901 Silver** - Sweet agave/Lemongrass
- Avion Blanco** - Clear agave/Floral/Fruit
- Cabo Wabo Blanco** - Black Pepper/Agave
- Cabo Wabo Repo** - Mellow Agave/Citrus
- Casa Noble Blanco** - Floral/Mineral/Spicy
- Centinela Blanco** - Sweet agave/Mild pepper
- Corazon Reposado** - Agave sugar/Woody finish
- Corralejo Reposado** - Earthy agave/Toasted pepper
- Corzo Blanco** - Clean agave/Citrus/Honey
- Del Maguey Vida** - Ginger/Soft smoke/Orange
- Don Julio Reposado** - Mild vanilla/Light char



**\$9**

- El Mayor "Pasqual's Private Barrel #M9" Reposado** - Roasted agave/vanilla/dry fruit
- El Tesoro Platinum** - Sweet/Mellow finish
- El Tesoro Reposado** - Light wood/Light clove
- 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** - Cooked agave/Mint/Black pepper
- IXA Organic Silver** - Agave/Herb/Lemongrass
- Lunazul Anejo** - Toasted Oak/Ripe plum/Bourbon
- Maestro Dobel Silver** - Sweet/Zest/Roasted Agave
- Milagro Reposado** - Strong agave/Wood/Light caramel
- Montelobos Mezcal** - Roasted Espadin/Smoke/Anise
- Patron Reposado** - Citrus/Orange/Salt
- Patron Silver** - Bright/Citrus Peel/Black Pepper
- Sauza Tres Generaciones Plata** - Pineapple/Agave/Dry finish
- Sauza Tres Generaciones Reposado** - Light body/Honey/Wood
- Tres Agaves Anejo** - Earthy/Vanilla/Spice

**\$12**

- 1800 Anejo** - Rich oak/Vanilla/Complex
- Avion Anejo** - Cocoa/Dried fruit/Spice
- Avion Reposado** - Cherry/Oak/Orange peel
- Herradura Anejo** - Deep Caramel/Strong Oak/Dusky
- Cabo Wabo Anejo** - Vanilla/Pineapple/Clove
- Casa Noble Reposado** - Juniper/Red berries/Vanilla
- Cazadores Anejo** - Grilled Fruit/Caramel/Spice
- Centinela Anejo** - Brown spice/Bourbon/Honey
- Centinela Reposado** - Butter/Light wood/Nutmeg
- Corralejo Anejo** - Toasted nuts/Peppercorn/Wood



**\$12**

**Corazon Anejo** - Roast agave/Nutmeg/Sweet spice

**Corzo Anejo** - Sweet agave/Oak/Vanilla

**Corzo Reposado** - Cooked agave/Light caramel

**Del Maguey Chichicapa** -

Citrus/Smoke/Chocolate/Mint

**Del Maguey Crema de Mezcal** - Agave

nectar/Almond/Cream/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** - Mellow agave/Earthy/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** - Mild agave/Light oak/Light vanilla

**Maestro Dobel Anejo** - Sweet wood/Light pepper/Spice

**Maestro Dobel Reposado** - Light

wood/Apple/Spicy Agave

**Milagro Anejo** - Light vanilla/Ripe fruit/Soft agave

**Milagro Select Barrel Reserve Silver** - Fresh agave/Slight oak/Black pepper

**Patron Anejo** - Light body/Mild agave/White oak

**Sauza Tres Generaciones Anejo** - Deep amber/Wood fire/Caramel



**Individually Priced**

**\$14 - Casa Noble Anejo** - Spicy agave/Deep earthy/Butter/Vanilla

**\$14 - El Mayor "Pasqual's Private Barrel #M24" Anejo** - Honey/Oak/ Cooked Agave

**\$14 - Fortaleza Reposado** - Roasted agave/Minerals/Toasted Spice

**\$14 - Milagro Select Barrel Reserve Reposado** - Floral/Orange peel/French oak

**\$16 Don Julio 70<sup>th</sup> Anniversary Anejo Claro** - Sweet agave/Honey/Oak/Ginger

**\$18 - Don Julio 1942** - Strong vanilla/Toasted oak/Soft finish

**\$18 - Fortaleza Anejo** - Rich agave/Mineral/Vanilla/Oak

**\$18 - Milagro Select Barrel Reserve Anejo** - Vanilla/French oak/Tobacco

**\$18 - Milagro "Pasqual's Private Barrel #9 Reposado"** - Dry Fruit/French oak/Anise

**\$20 - El Mayor Extra Anejo** - Chocolate/Toasted oak

**\$20 - El Tesoro "Paradiso" Anejo** - Ripe fruit/Cognac/Oak/Nutmeg

**\$25 - El Mayor "Pasqual's Exclusive Barrel Extra Anejo"** - Oak/Raw Cacao/Caramelized Fruit

**\$40 - Herradura Seleccion Suprema Extra Anejo** - Molasses/Vanilla/Rich oak

**\$42 - Milagro "Unico" Second Edition Joven** - Robust agave/Soft wood/Citrus/White Pepper