

## CRAFT COCKTAILS

### CLASSIC BLUE 9

the original blue. frozen or rocks  
add strawberry, mango or sangria swirl \$2  
add grand marnier \$3

### CLASSIC BLUE TO GO 9

take it to go in a pouch!

### TOP SHELF MARGARITA 12

olmeca altos reposado tequila, lemon and lime juice, agave, salt rim

### MESA RANCH WATER 13

casamigos silver tequila, topo chico lime, tajin spice rim -  
served in a topo chico bottle  
add strawberry, mango or peach \$2

### CUCUMBER JALAPEÑO SMASH 13

jalapeño infused milagro silver tequila, muddled cucumber,  
lime juice, agave, tajin spice rim

### MANGO DIABLO 13

habanero infused jose cuervo tradicional silver tequila, mango, agave,  
lime juice, tajin spice rim - served in a clay cup

### AÑEJO OLD FASHIONED 14

milagro añejo tequila, licor 43, falernum, house bitters blend,  
orange peel, brandied cherry

### PINEAPPLE COCO EXPRESS 13

1800 silver tequila, coconut rum, coconut cream, pineapple juice,  
lime juice, agave, sugar rim

### GUAVA ROSE 13

cantera negra silver tequila, guava, rose syrup, lime juice, agave

### POMEGRANATE MINT 14

casamigos silver tequila, casamigos joven, lemon juice, pomegranate juice,  
mint, orange bitters, agave

### BLOOD ORANGE PALOMA 13

gran coramino silver tequila, blood orange, basil, lime juice, agave, jarritos  
grapefruit soda

### MEXICAN MARTINI 14

1800 tequila, olive brine, lime juice, agave, jalapeño olives,  
tajin rim, served tableside

### BOOZY LIMONADA 12

tito's vodka, strawberry, basil, lemon and lime juice, agave, lemon-lime soda

## CRAFT JARS

on the rocks only

64 oz. serves 2 or more

classic blue 30

top shelf 35

## TEQUILA FLIGHTS

### COACH

olmeca altos silver, reposado, and añejo 16

### FIRST CLASS

don julio 1942, clase azul reposado, casamigos añejo 40

## BEER BUCKETS

### 5 BEERS

domestic 20

import 25

## WINE

### WINE BY THE GLASS

house chardonnay by canyon road 9

house cabernet by canyon road 9

house merlot by canyon road 9

william hill central coast chardonnay 11

franciscan cabernet 11

mark west pinot noir 11

prophecy pinot grigio 11

nobilo sauvignon blanc 11

dark horse rosé 11

## HAPPY HOUR

tuesday-friday 3-6pm

**\$5 LARGE BLUE MARGARITAS**  
**\$5 BLUE MARGARITAS TO GO**  
**\$5 WELL DRINKS**

\$5 house wines

\$20 blue rocks craft jar – for 2 or more

\$1 off all draft beer

## HAPPY HOUR BITES

in the bar

tuesday-friday 3-6pm

### \$2<sup>50</sup> TACOS

#### GROUND BEEF-CHORIZO TACO

lettuce, cheese, and pico in a crispy shell

#### PULLED PORK TACO

pickled red onions, pineapple habanero bbq sauce

#### FRIED AVOCADO TACO

crunchy slaw, ancho crema, cotija

#### CLASSIC STREET TACO

grilled chicken, onion, cilantro, lime

#### CORN CRUSTED CHICKEN TENDER TACO

avocado smash, lettuce, pickled onions, poblano ranch

## SHARABLES

### DIP DUO 15

guacamole & classic or ground beef-chorizo queso

### MESA SAMPLER 15

chicken taquitos with ancho crema, grilled smoked pepper  
sausage with queso blanco, steak nachos with guacamole

### BLUE CORN NACHOS 15

individual nachos  
grilled chicken, brisket barbacoa, or skirt steak

### CORN CRUSTED CHICKEN TENDERS 12

BBQ sauce, poblano ranch

## PREMIUM TEQUILA

	BLANCO	REPOSADO	AÑEJO
1800	11	12	13
cantera negra	12	13	15
casamigos	14	15	17
don julio	12	13	14
espolón	11	12	13
gran coramino		14	
herradura	11	12	14
jose cuervo tradicional	11	12	13
milagro	12	13	14
olmeca altos	11	12	13
patron	12	13	14

## ULTRA-PREMIUM

clase azul reposado 35

don julio 1942 35