

MARGARITAS

Tommy's Margarita | 13

tequila blanco, fresh lime juice, agave

Smoky Jalapeño | 14

tequila blanco, mezcal, fresh lime, agave, smoked jalapeño, tajin rim

Coconut | 14

tequila blanco, fresh lime, agave, coconut, coconut flake rim

Pineapple | 14

tequila blanco, fresh lime, agave, pineapple, sugar rim

Strawberry | 14

tequila blanco, fresh lime, agave, strawberry

Mango | 14

tequila blanco, fresh lime, agave, mango

COCTELES

Tequila Mockingbird | 14

tequila blanco, fresh lime juice, agave, jalapeño, fresh watermelon

Batanga | 13

tequila blanco, Mexican cola, lime juice

Paloma | 14

tequila reposado, lime, grapefruit soda

Hibiscus Punch | 14

tequila blanco, hibiscus tea, lime, simple, soda water

Beet It | 15

mezcal, hibiscus tea, beet juice, lime juice

Mojito | 13

white rum, lime, mint soda water

Gin Basil Smash | 13

gin, basil, simple, lemon, soda

Morgan's Espresso Martini | 16

tequila reposado, cafe tequila, coconut liqueur, irish cream liqueur, espresso

Oaxacan Old Fashioned | 16

tequila reposado, mezcal, agave, chocolate bitters, smoked

VINO

El Bajio Sprakling Brut, Mexico 11|14|37

Chloe Prosecco Split 13

Natura Rose, Chile 11|14|37

WHITE

Relax Riesling 8|13|31

Crios Torrontes, Argentina 10|13|36

Veramonte, Sauvignon Blanc, Chile 8|11|29

La Crema Chardonnay, Monterey, CA 12|15|42

Morgan Chardonnay, Santa Lucia Highlands | 50

RED

Backhouse Pinot Noir 9|14|35

Tré Sangiovese, Mexico 16|23|62

Bodega Amalaya Malbec Salta, Argentina 8|13|31

Bodega LaGarde, Teia Cab Sauv/Franc, Argentina 10|14|32

Montes Alpha Syrah, Chile 14|21|60

ZERO-PROOF

enjoy the authentic flavors of our cocktails, hold the buzz

Heavenly AF Paloma | 12

seedlip notes de agave, grapefruit, agave, club soda

Margarita Mocktail | 12

seedlip notes de agave, agave, fresh lime, salt rim

Spice Hibiscus AF Margarita | 12

seedlip spice, agave, hibiscus tea, fresh lime

CERVEZA

Bud Light 7

Coors Light 7

Canned Heat 9

Corona 8

Corona Light 8

Corona NA

Michelob Ultra 7

Modelo 8

High Noon 9

REFRESCOS

Jaritos Grapefruit 5

Jaritos Pineapple 5

Mexican Cola 5

Jarritos Mineragua Sparkling Water 5

Horchata 4

make it dirty, add espresso + 3

TEQUILA BLANCO

Blanco tequila is usually unaged, though some makers opt to age it briefly in steel tanks for up to 4 weeks or in barrels for as long as 2 months to create a smoother flavor. This type of tequila highlights the pure characteristics of the Blue Agave plant

AF = Additive Free

Arette (AF) - agave, citrus, honey, pepper	12
Casamigos - sweet agave, grapefruit, vanilla, honey.....	16
Don Julio - fresh agave, lemon & grapefruit.....	14
Espolon - sweet agave, tropical fruit, lemon, pepper, vanilla bean.....	13
G4 (AF) - fresh agave, black pepper, herbal notes, buttery smoothness.....	16
LALO (AF) - fresh agave, sweet potato, cinnamon, citrus, tropical fruit.....	13
Mijenta (AF, women made) - fresh agave, citrus, herbs, white pepper.....	15
Patron Silver - fresh agave, citrus, earth, and white pepper.....	14
Siete Leguas (AF) - sweet agave, lime, lemon, pepper spice.....	14

TEQUILA REPOSADO

Reposado tequilas are aged in wood barrels or tanks for at least 2 months. The most commonly used woods are American or French oak. Many producers prefer to use barrels that previously held bourbon, whiskey, cognac, or wine, as these impart unique flavors from the prior spirits.

Arette. (AF) - agave, light oak, butterscotch whiskey.....	14
Casamigos - sweet agave, caramel, vanilla, chocolate.....	17
Cazcanes (AF) - malolactic funk with a thick mouthfeel, baked pears, cinnamon, cloves, black pepper burn.....	25
Clase Azul - maple, butter, butterscotch, vanilla, honey, and a touch of cinnamon spice.....	35
G4(AF) - agave, oak, vanilla, black pepper, licorice	20
Siete Leguas (AF) - slightly spicy + sweet, well-balanced blend of cooked agave, herbal qualities, + citrus.....	17
Tequila Ocho (AF) - agave, caramel, honey, vanilla, oak, spices.....	16

TEQUILA AÑEJO

Añejo tequilas are aged for a minimum of one year in barrels. This extended contact with wood gives the tequila a rich amber hue and enhances its flavor. The fresh, grassy notes of the agave soften, while the tequila absorbs flavors of oak, caramel, vanilla, and cooked agave. AF = Additive Free

Cazcanes (AF) - Warm spices, vanilla nose with sweet undertones of coconut.....	30
Don Julio - agave, wild honey & oak-infused butterscotch.....	18
Don Julio 1942 - ooked agave, toasty notes of oak, vanilla, and dark chocolate.....	45
El Tesoro. (AF) - orange zest, oak, cinnamon & pipe tobacco.....	25

MEZCAL

Mezcal can be crafted from various agave species, not just blue agave, and is produced in multiple regions across Mexico. The production process includes roasting the agave hearts in underground pits, which imparts a distinctive smoky flavor to the final product.

Once roasted, the agave is crushed, fermented, and then distilled. AF = Additive Free

Del Maguey Vida (AF) - tropical fruit, honey, & roast agave.....	12
Unión .Uno (AF) - grapefruit, mint, pineapple, herbal, lime.....	14

Morgan's
CANTINA