



The agave plant

Tequila is made by distilling the fermented juices of the blue agave plant, a member of the lily family, with water. After 7-10 years of growing, the agave plant is ready to be harvested and used in the production of tequila.

Good tequila is 100% Weber blue agave and will be clearly marked. The law requires them to be produced, bottled and inspected in Mexico. Tequila that is not 100% agave is mixed with sugar and water during distillation and called "mixto".

Unlike tequila, **mezcal** can be made by up to 40 different varieties of agave. The distinct flavour comes from the production process, which usually requires the hearts of the agave to be cooked in pits dug into the ground. Mezcal will have a noticeably smoky flavour as a result of this cooking method.



Saturday & Sunday
during Brunch
(11:30am - 3:00pm)
enjoy **15% off** a bottle
of sparkling wine

DRINKS

‡ MONDAY ‡

Enjoy any of the below specials!

‡ TUESDAY ‡

Margarita tuesdays | 7

‡ WEDNESDAY ‡

Treat yourself to a glass of wine | 7
Any bottle of wine 20% off all day!

‡ THURSDAY ‡

Enjoy a classic Caesar | 7

‡ FRIDAY ‡

Try our housemade Sangria | 6

‡ SATURDAY ‡

... is perfect for an icy cold Corona | 6

‡ SUNDAY ‡

Enjoy any of the above specials!



EATS

TRIO OF SALSAS | 5

Served with ancho dusted tortilla chips

EL SANTO HUEVO | 5

Masa battered soft boiled egg,
house made chorizo, habanero apple jam

PAN DE ELOTE | 6

Skillet corn bread, jalapeño jelly

ELOTES | 6

Grilled corn, toasted cumin mayo,
cotija, tajin, cilantro

TACO OF THE DAY | 7

Ask your server for todays special

TORTA OF THE DAY | 7

(limited quantity available)

