

# Barrio

West Kinzie Street 60654 · +13129409900 · Updated: Jan 14, 2026

[View online menu](#)



## LITTLE BITES 3

### Tuna Ceviche Taco\*\*

crispy wonton shell, pineapple, avocado, red onion, serrano, agave soy, lime

### Cornbread Muffin\*\*

roasted poblano chile, charred corn, cilantro, agave sea salt butter

### Chorizo & Potato Taquito

roasted poblano crema, aged jack cheese, pickled red onion

## CHIPS & SALSA 3

### Pico de Gallo

### Avocado Salsa Verde

### Charred Tomato & Jalapeño

## SHAREABLES 5

### Nachos

**\$16.00**

aged jack cheese, pickled red onion, black beans, jalapeño, charred tomato & jalapeño salsa, pico de gallo, garlic crema

### Esquites Style Corn

**\$12.00**

cotija cheese, chili piquin

### Oaxacan Cheese Quesadilla

**\$15.00**

charred vidalia onions, poblano peppers, jack & manchego cheeses, garlic crema, charred tomato & jalapeño salsa

### Queso Fundido

**\$13.00**

Choice of heirloom corn tortillas or housemade chips. Marinated piquillo pepper, crispy leeks, Pico de gallo, charred tomato & jalapeño salsa

### "Taco" Salad

**\$16.00**

red cabbage, romaine, kale, roasted corn, black beans, avocado, white cheddar, olives, pickled jalapeño, pico de gallo, roasted poblano crema, fresno chili vinaigrette

## TABLESIDE GUACAMOLE 1

### Tableside Guacamole

**\$11.00**

two person minimum

## TACOS 7

|                                                                                                                                                                                                                                 |                |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Chicken Al Pasto</b>                                                                                                                                                                                                         | <b>\$18.00</b> |
| pickled red onion, avocado salsa verde, charred pineapple, charred tomato & jalapeño salsa                                                                                                                                      |                |
| <b>Quesabirria</b>                                                                                                                                                                                                              | <b>\$18.00</b> |
| braised short rib, oaxaca & chihuahua cheeses, consommé                                                                                                                                                                         |                |
| <b>Ancho Marinated Shrimp</b>                                                                                                                                                                                                   | <b>\$19.00</b> |
| Grilled or crispy. Napa cabbage slaw, Mango & red onion relish, sambal crema                                                                                                                                                    |                |
| <b>Skirt Steak</b>                                                                                                                                                                                                              | <b>\$21.00</b> |
| Avocado, shaved radish, charred onion, cilantro, cotija cheese, jalapeño crisps, salsa picante. \$1 from each sold throughout september will be Donated to the greater chicago food depository In honor of hunger action month. |                |
| <b>Truffle Mushroom</b>                                                                                                                                                                                                         | <b>\$18.00</b> |
| queso fresco, roasted corn, fresno peppers                                                                                                                                                                                      |                |
| <b>Pork Carnitas</b>                                                                                                                                                                                                            | <b>\$17.00</b> |
| avocado salsa verde, asian slaw, sambal crema                                                                                                                                                                                   |                |
| <b>Taco Tower</b>                                                                                                                                                                                                               | <b>\$68.00</b> |
| mix & match 12 tacos, chips & salsa; choice of chicken, steak, shrimp                                                                                                                                                           |                |

MARGARITA - MONDAY 1

Half off All Margaritas

TACO - TUESDAY 1

|                                                   |               |
|---------------------------------------------------|---------------|
| <b>Tacos All Day</b>                              | <b>\$5.00</b> |
| priced per individual taco (excludes Quesabirria) |               |

WILD - WEDNESDAY 1

|                            |               |
|----------------------------|---------------|
| <b>House Tequila Shots</b> | <b>\$7.00</b> |
|----------------------------|---------------|

THIRSTY - THURSDAY 1

|                                    |                |
|------------------------------------|----------------|
| <b>Classico Margarita Pitchers</b> | <b>\$40.00</b> |
|------------------------------------|----------------|

ENTREES 3

|                                                                                                                    |                             |
|--------------------------------------------------------------------------------------------------------------------|-----------------------------|
| <b>Build Your Own - Gringo Tacos</b>                                                                               | <b>AVAILABLE OPTIONS</b>    |
| braised beef, shredded lettuce, aged cheddar cheese, garlic crema, pico de gallo, charred tomato & jalapeño salsa, | Small: \$19.00              |
| crispy taco shell                                                                                                  | Large: \$35.00              |
| <b>Enchiladas</b>                                                                                                  | <b>AVAILABLE OPTIONS</b>    |
| Jack & cotija cheeses, garlic crema, local cabbage. Choice of: rojo or verde                                       | Pork Carnitas: \$24.00      |
|                                                                                                                    | Chicken Al Pastor: \$23.00  |
|                                                                                                                    | Seasonal Vegetable: \$22.00 |

|                                              |                |
|----------------------------------------------|----------------|
| <b>Carnitas Fried Rice*</b>                  | <b>\$21.00</b> |
| crispy pork carnitas, fried egg, adobo sauce |                |

**FAJITAS** 3

|                        |                          |
|------------------------|--------------------------|
| <b>Grilled Chicken</b> | <b>AVAILABLE OPTIONS</b> |
|                        | One People: \$26.00      |
|                        | Two People: \$39.00      |

|                               |                          |
|-------------------------------|--------------------------|
| <b>Ancho Marinated Shrimp</b> | <b>AVAILABLE OPTIONS</b> |
|                               | One People: \$28.00      |
|                               | Two People: \$54.00      |

|                             |                          |
|-----------------------------|--------------------------|
| <b>New York Strip Steak</b> | <b>AVAILABLE OPTIONS</b> |
|                             | One People: \$29.00      |
|                             | Two People: \$55.00      |

**COCKTAILS** 5

|                                 |                |
|---------------------------------|----------------|
| <b>Espresso Martini</b>         | <b>\$16.00</b> |
| vanilla vodka, kahlúa, espresso |                |

|                                               |                |
|-----------------------------------------------|----------------|
| <b>Pantera Rosa</b>                           | <b>\$14.00</b> |
| grey goose watermelon basil, watermelon, lime |                |

|                                                   |                |
|---------------------------------------------------|----------------|
| <b>Hot Mezz</b>                                   | <b>\$14.00</b> |
| creyente mezcal, watermelon, jalapeño, lime, sage |                |

|                                                             |                |
|-------------------------------------------------------------|----------------|
| <b>Frisky Ginger</b>                                        | <b>\$15.00</b> |
| gran centenario, grapefruit, lime, agave, mint, ginger beer |                |

|                                                         |                |
|---------------------------------------------------------|----------------|
| <b>No Mas Tequila</b>                                   | <b>\$12.00</b> |
| ritual zero-proof tequila, strawberry, lime, grapefruit |                |

**FROZEN COCKTAILS** 2

|                           |  |
|---------------------------|--|
| <b>Cherry Piña Colada</b> |  |
|---------------------------|--|

|                       |  |
|-----------------------|--|
| <b>Lime Margarita</b> |  |
|-----------------------|--|

**MARGARITAS** 6

|                                                                                        |                          |
|----------------------------------------------------------------------------------------|--------------------------|
| <b>The Classico</b>                                                                    | <b>AVAILABLE OPTIONS</b> |
| jose cuervo tradicional plata, triple sec, agave nectar, lime, himalayan lime sea salt | Glass: \$13.00           |
|                                                                                        | Pitcher: \$50.00         |

|                                          |                          |
|------------------------------------------|--------------------------|
| <b>Jalapeño Cucumber</b>                 | <b>AVAILABLE OPTIONS</b> |
| milagro, elderflower liqueur, lime, sage | Glass: \$15.00           |
|                                          | Pitcher: \$58.00         |

|                                        |  |                          |
|----------------------------------------|--|--------------------------|
| <b>Lavender Hibiscus</b>               |  | <b>AVAILABLE OPTIONS</b> |
| olmeca altos plata, lavendar, hibiscus |  | Glass: \$15.00           |
|                                        |  | Pitcher: \$58.00         |
| <b>Peach 43</b>                        |  | <b>\$15.00</b>           |
| cazadores reposado, licor 43, peach    |  |                          |
| <b>Strawberry Mint</b>                 |  | <b>AVAILABLE OPTIONS</b> |
| herradura, stawberry, lime             |  | Glass: \$14.00           |
|                                        |  | Pitcher: \$54.00         |
| <b>Pineapple de Mezcal</b>             |  | <b>AVAILABLE OPTIONS</b> |
| del maguey, pineapple, lime            |  | Glass: \$15.00           |
|                                        |  | Pitcher: \$58.00         |

THE CLASSICO TOWER 1

|                                                                                                         |                |
|---------------------------------------------------------------------------------------------------------|----------------|
| <b>The Classico Tower</b>                                                                               | <b>\$85.00</b> |
| 1800 silver. Ask your server about tequila upgrades. Choice of: strawberry, passion fruit, blood orange |                |

BOTTLES & CANS 8

|                                                  |                |
|--------------------------------------------------|----------------|
| <b>Bud Light, Anheuser-Busch, American Lager</b> | <b>\$7.00</b>  |
| <b>Corona Extra, Mexican Lager</b>               | <b>\$7.00</b>  |
| <b>Lagunitas Brewing IPA, India Pale Ale</b>     | <b>\$8.00</b>  |
| <b>Modelo Especial, Mexican Pale Lager</b>       | <b>\$7.00</b>  |
| <b>Pacifico 24 oz, Mexican Lager</b>             | <b>\$13.00</b> |
| <b>Stella Artois, Pale Lager</b>                 | <b>\$8.00</b>  |
| <b>312 American Pale Wheat</b>                   | <b>\$7.00</b>  |
| <b>Happy Dad, Pineapple Seltzer</b>              | <b>\$9.00</b>  |

TEQUILA FLIGHT 1

|                               |
|-------------------------------|
| <b>Tequila Flight</b>         |
| Ask your server for the menu! |

SPARKLING 2

|                                      |                          |
|--------------------------------------|--------------------------|
| <b>Dibon, Cava Brut Reserve, ESP</b> | <b>AVAILABLE OPTIONS</b> |
|                                      | \$13.00                  |
|                                      | \$52.00                  |

|                               |                   |         |
|-------------------------------|-------------------|---------|
| Lamberti, Sparkling Rose, ITA | AVAILABLE OPTIONS |         |
|                               |                   | \$15.00 |
|                               |                   | \$60.00 |

WHITES 6

|                        |                   |         |
|------------------------|-------------------|---------|
| Eluoan, Chardonnay, OR | AVAILABLE OPTIONS |         |
|                        |                   | \$15.00 |
|                        |                   | \$60.00 |

|                                 |                   |         |
|---------------------------------|-------------------|---------|
| Lagar de Cervera, Albarino, ESP | AVAILABLE OPTIONS |         |
|                                 |                   | \$14.00 |
|                                 |                   | \$56.00 |

|                                          |                   |         |
|------------------------------------------|-------------------|---------|
| Charles Smith Kung Fu Girl, Riesling, WA | AVAILABLE OPTIONS |         |
|                                          |                   | \$13.00 |
|                                          |                   | \$52.00 |

|                  |                   |         |
|------------------|-------------------|---------|
| Danica Rose, FRA | AVAILABLE OPTIONS |         |
|                  |                   | \$14.00 |
|                  |                   | \$56.00 |

|                            |                   |         |
|----------------------------|-------------------|---------|
| Esperto, Pinot Grigio, ITA | AVAILABLE OPTIONS |         |
|                            |                   | \$13.00 |
|                            |                   | \$52.00 |

|                                       |                   |         |
|---------------------------------------|-------------------|---------|
| Shirtail Ranches, Sauvignon Blanc, CA | AVAILABLE OPTIONS |         |
|                                       |                   | \$14.00 |
|                                       |                   | \$56.00 |

REDS 5

|                     |                   |         |
|---------------------|-------------------|---------|
| Chloe, Cabernet, CA | AVAILABLE OPTIONS |         |
|                     |                   | \$15.00 |
|                     |                   | \$60.00 |

|                              |                   |         |
|------------------------------|-------------------|---------|
| Cantina, Cabernet Franc, ARG | AVAILABLE OPTIONS |         |
|                              |                   | \$13.00 |
|                              |                   | \$52.00 |

|                        |                   |         |
|------------------------|-------------------|---------|
| Don David, Malbec, ARG | AVAILABLE OPTIONS |         |
|                        |                   | \$14.00 |
|                        |                   | \$56.00 |

|                       |                   |         |
|-----------------------|-------------------|---------|
| Olema, Pinot Noir, CA | AVAILABLE OPTIONS |         |
|                       |                   | \$15.00 |
|                       |                   | \$60.00 |

|                              |                   |         |
|------------------------------|-------------------|---------|
| Faustino, Roija Reserva, ESP | AVAILABLE OPTIONS |         |
|                              |                   | \$14.00 |
|                              |                   | \$56.00 |

BRUNCH 9

|                                                                                                            |                |
|------------------------------------------------------------------------------------------------------------|----------------|
| <b>New York Strip Steak &amp; Eggs*</b>                                                                    | <b>\$26.00</b> |
| over easy eggs, crispy potato hash                                                                         |                |
| <b>Fried Chicken &amp; Churros**</b>                                                                       | <b>\$17.00</b> |
| chipotle maple drizzle, agave butter                                                                       |                |
| <b>Blueberry Cornbread**</b>                                                                               | <b>\$15.00</b> |
| brown butter maple syrup, cream cheese mousse                                                              |                |
| <b>Avocado Toast</b>                                                                                       | <b>\$16.00</b> |
| poached egg, charred corn, pickled onion, cotija cheese, cilantro, salsa macha                             |                |
| <b>Breakfast Tacos</b>                                                                                     | <b>\$19.00</b> |
| spit roasted pork, cheesy scrambled free-range eggs, cilantro, onion, salsa morita, filament potato        |                |
| <b>Carnitas Fried Rice</b>                                                                                 | <b>\$21.00</b> |
| crispy pork carnitas, sunny-side-up egg, adobo sauce                                                       |                |
| <b>Chilaquiles</b>                                                                                         | <b>\$16.00</b> |
| tomatillo salsa, sunny-side-up egg, queso fresco, jack cheese, pickled red onion, garlic crema             |                |
| <b>Chorizo Omelette</b>                                                                                    | <b>\$17.00</b> |
| tomato, onion, jalapeño, chihuahua cheese, crispy leek, salsa borracha, crispy potato hash                 |                |
| <b>The Burrito**</b>                                                                                       | <b>\$19.00</b> |
| chorizo, breakfast potatoes, scrambled eggs, black beans, avocado, pico de gallo, jack cheese, salsa verde |                |

NOT BRUNCH 6

|                                                                                                                                                                                                           |                          |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>Traditional Guacamole</b>                                                                                                                                                                              | <b>\$16.00</b>           |
| onion, tomato, jalapeño, cilantro                                                                                                                                                                         |                          |
| <b>Chips &amp; Salsa</b>                                                                                                                                                                                  | <b>AVAILABLE OPTIONS</b> |
| charred tomato & jalapeño, avocado salsa verde, white habanero, pico de gallo, mango & cucumber                                                                                                           |                          |
| 1 For: \$6.00                                                                                                                                                                                             |                          |
| 3 For: \$14.00                                                                                                                                                                                            |                          |
| <b>Taco Salad</b>                                                                                                                                                                                         | <b>\$16.00</b>           |
| red cabbage, romaine, kale, roasted corn, black beans, avocado, white cheddar, olive, pickled jalapeño, pico de gallo, roasted poblano crema, fresno chili vinaigrette; served on a crispy flour tortilla |                          |
| <b>Tuna Ceviche Tacos* **</b>                                                                                                                                                                             | <b>\$6.00</b>            |
| crispy wonton shell, pineapple, avocado, red onion, serrano, agave soy, lime                                                                                                                              |                          |
| <b>Queso Fundido</b>                                                                                                                                                                                      | <b>\$16.00</b>           |
| marinated piquillo pepper, crispy leek, pico de gallo, charred tomato salsa, heirloom corn tortillas                                                                                                      |                          |
| <b>Barrio Nachos</b>                                                                                                                                                                                      | <b>\$17.00</b>           |
| aged jack cheese, pickled red onion, black bean, jalapeño, charred tomato salsa, pico de gallo, garlic crema                                                                                              |                          |

SIDES 6

House-Made Breakfast Sausage

Turkey Sausage

Cherry Smoked Bacon

Cheesy Scrambled Eggs

Breakfast Potato Hash

Seasonal Fruit

BOTTOMLESS 3

Bloody Mary

titos, housemade mix, black cayenne pepper, celery, lime

Bloody Maria

hornitos blanco, housemade mix, black cayenne pepper, celery, lime

Mimosa

prosecco, orange juice

DESSERT 4

Cinnamon Churro Bites \$13.00

nutella fudge, dulce de leche, vanilla crema

Pineapple Upside Down Cake \$13.00

coconut cream, mango sorbet

Chocolate Tres Leches \$13.00

whipped cream, strawberries

Barrio Sundae \$16.00

vanilla bean, mexican chocolate & horchata gelato, cake bites, banana, tequila marinated strawberry, spiced peanuts, salted caramel, nutella fudge, vanilla whipped cream

VINOS DULCES 5

NV / 10yr Tawny Port, Taylor Fladgate, Vila Nova de Gaia, PT \$13.00

2011 / Late Vintage Porto, Taylor Fladgate, Vila Nova de Gaia, PT \$10.00

NV / Pando Fino Sherry, Don Zoilo, Andalucia, ESP \$9.00

NV / Manzanilla Sherry, Don Zoilo, Andalucia, ESP \$13.00

NV / Olroso 12yr Sherry, Don Zoilo, Andalucia, ESP \$13.00

THE BARRIO HANDSHAKE 1

|                                                               |                |
|---------------------------------------------------------------|----------------|
| <b>The Barrio Handshake</b>                                   | <b>\$12.00</b> |
| your choice of a corona or modelo, paired with a tequila shot |                |

**BITES** 3

|                                                               |                |
|---------------------------------------------------------------|----------------|
| <b>Traditional Guacamole</b>                                  | <b>\$11.00</b> |
| onion, tomato, jalapeño, cilantro                             |                |
| <b>Elotes on the Cob</b>                                      | <b>\$9.00</b>  |
| charred corn, cilantro aioli, cotija cheese, chili dust, lime |                |
| <b>Chorizo &amp; Potato Taquito</b>                           | <b>\$5.00</b>  |
| roasted poblano crema, aged jack cheese, pickled red onion    |                |

**AVION** 4

|                       |                |
|-----------------------|----------------|
| <b>Avion Añejo</b>    | <b>\$16.00</b> |
| <b>Avion Reposado</b> | <b>\$15.00</b> |
| <b>Avion Silver</b>   | <b>\$14.00</b> |
| <b>Avion 44^</b>      | <b>\$35.00</b> |

**CASA NOBLE** 3

|                            |                |
|----------------------------|----------------|
| <b>Casa Noble Añejo</b>    | <b>\$16.00</b> |
| <b>Casa Noble Reposado</b> | <b>\$15.00</b> |
| <b>Casa Noble Crystal</b>  | <b>\$14.00</b> |

**CASAMIGOS** 3

|                           |                |
|---------------------------|----------------|
| <b>Casamigos Añejo</b>    | <b>\$18.00</b> |
| <b>Casamigos Reposado</b> | <b>\$16.00</b> |
| <b>Casamigos Blanco</b>   | <b>\$14.00</b> |

**CAZADORES** 4

|                               |                |
|-------------------------------|----------------|
| <b>Cazadores Añejo</b>        | <b>\$16.00</b> |
| <b>Cazadores Reposado</b>     | <b>\$15.00</b> |
| <b>Cazadores Blanco</b>       | <b>\$14.00</b> |
| <b>Cazadores Extra Añejo^</b> | <b>\$18.00</b> |

**CENOTE** 3

|                 |         |
|-----------------|---------|
| Cenote Añejo    | \$18.00 |
| Cenote Reposado | \$16.00 |
| Cenote Silver   | \$14.00 |

CINCORO 4

|                      |          |
|----------------------|----------|
| Cincoro Añejo        | \$40.00  |
| Cincoro Reposado     | \$30.00  |
| Cincoro Blanco       | \$20.00  |
| Cincoro Extra Añejo^ | \$200.00 |

CLASE AZUL 5

|                     |          |
|---------------------|----------|
| Clase Azul Añejo    | \$80.00  |
| Clase Azul Reposado | \$40.00  |
| Clase Azul Plata    | \$25.00  |
| Clase Azul Ultra^   | \$200.00 |
| Dia de Los Muertos^ | \$150.00 |

CODIGO 5

|                 |         |
|-----------------|---------|
| Codigo Añejo    | \$20.00 |
| Codigo Reposado | \$18.00 |
| Codigo Blanco   | \$16.00 |
| Codigo Rosa     | \$18.00 |
| Codigo Origen^  | \$60.00 |

CORZO 3

|                |         |
|----------------|---------|
| Corzo Añejo    | \$16.00 |
| Corzo Reposado | \$15.00 |
| Corzo Silver   | \$14.00 |

DON JULIO 4

|                    |         |
|--------------------|---------|
| Don Julio Reposado | \$16.00 |
|--------------------|---------|

|                            |                |
|----------------------------|----------------|
| <b>Don Julio Blanco</b>    | <b>\$14.00</b> |
| <b>Don Julio Añejo 70^</b> | <b>\$18.00</b> |
| <b>Don Julio 1942^</b>     | <b>\$45.00</b> |

**EL TESORO** 4

|                            |                |
|----------------------------|----------------|
| <b>El Tesoro Añejo</b>     | <b>\$16.00</b> |
| <b>El Tesoro Reposado</b>  | <b>\$15.00</b> |
| <b>El Tesoro Platinum</b>  | <b>\$14.00</b> |
| <b>El Tesoro Paradiso^</b> | <b>\$26.00</b> |

**HERRADURA** 4

|                           |                |
|---------------------------|----------------|
| <b>Herradura Añejo</b>    | <b>\$16.00</b> |
| <b>Herradura Reposado</b> | <b>\$15.00</b> |
| <b>Herradura Silver</b>   | <b>\$14.00</b> |
| <b>Herradura Ultra^</b>   | <b>\$18.00</b> |

**HORNITOS** 4

|                               |                |
|-------------------------------|----------------|
| <b>Hornitos Añejo</b>         | <b>\$15.00</b> |
| <b>Hornitos Reposado</b>      | <b>\$14.00</b> |
| <b>Hornitos Plata</b>         | <b>\$13.00</b> |
| <b>Hornitos Black Barrel^</b> | <b>\$16.00</b> |

**JOSE CUERVO** 6

|                       |                |
|-----------------------|----------------|
| <b>1800 Añejo</b>     | <b>\$15.00</b> |
| <b>1800 Reposado</b>  | <b>\$14.00</b> |
| <b>1800 Silver</b>    | <b>\$13.00</b> |
| <b>1800 Coconut</b>   | <b>\$13.00</b> |
| <b>1800 Millenio^</b> | <b>\$55.00</b> |
| <b>Reserva^</b>       | <b>\$26.00</b> |

**OCHO** 3

|               |         |
|---------------|---------|
| Ocho Añejo    | \$18.00 |
| Ocho Reposado | \$16.00 |
| Ocho Plata    | \$14.00 |

PATRON 9

|                  |          |
|------------------|----------|
| Patron Añejo     | \$18.00  |
| Patron Reposado  | \$16.00  |
| Patron Silver    | \$14.00  |
| Patron Lalique^  | \$550.00 |
| Patron Piedra^   | \$75.00  |
| Patron Platinum^ | \$45.00  |
| Patron XO^       | \$13.00  |
| Patron 5yr^      | \$60.00  |
| Patron 7yr^      | \$65.00  |

ROCA PATRON 3

|                      |         |
|----------------------|---------|
| Roca Patron Añejo    | \$18.00 |
| Roca Patron Reposado | \$16.00 |
| Roca Patron Silver   | \$15.00 |

TRES GENERACIONES 3

|                            |         |
|----------------------------|---------|
| Tres Generaciones Añejo    | \$18.00 |
| Tres Generaciones Blanco   | \$14.00 |
| Tres Generaciones Reposado | \$16.00 |

VILLA ONE 3

|                    |         |
|--------------------|---------|
| Villa One Añejo    | \$18.00 |
| Villa One Reposado | \$16.00 |
| Villa One Silver   | \$14.00 |

OTHER 18

|                                             |                |
|---------------------------------------------|----------------|
| <b>Azunia Black 2yr</b>                     | <b>\$34.00</b> |
| <b>Azunia Blanco</b>                        | <b>\$13.00</b> |
| <b>Casa Dragones Blanco</b>                 | <b>\$15.00</b> |
| <b>Casa Dragones Joven</b>                  | <b>\$60.00</b> |
| <b>Gran Centenario Plata</b>                | <b>\$14.00</b> |
| <b>Ja Ja</b>                                | <b>\$14.00</b> |
| <b>Komos Añejo</b>                          | <b>\$30.00</b> |
| <b>Komos Rosa</b>                           | <b>\$25.00</b> |
| <b>Los Arango Blanco</b>                    | <b>\$14.00</b> |
| <b>Milagro Reposado</b>                     | <b>\$15.00</b> |
| <b>Milagro Silver</b>                       | <b>\$13.00</b> |
| <b>Olmecos Alta Plata</b>                   | <b>\$13.00</b> |
| <b>Tanteo Jalapeño</b>                      | <b>\$15.00</b> |
| <b>Tapatio Blanco</b>                       | <b>\$13.00</b> |
| <b>Tapatio 110</b>                          | <b>\$15.00</b> |
| <b>Teremana Reposado</b>                    | <b>\$16.00</b> |
| <b>Teremana Silver</b>                      | <b>\$15.00</b> |
| <b>Volcan Silver</b>                        | <b>\$13.00</b> |
| <b>MEZCAL</b> <small>14</small>             |                |
| <b>Casamigos</b>                            | <b>\$18.00</b> |
| <b>Clase Azul Mezcal</b>                    | <b>\$60.00</b> |
| <b>Clase Azul Guerrero</b>                  | <b>\$50.00</b> |
| <b>Creyente</b>                             | <b>\$15.00</b> |
| <b>Cruz de Fuego Mezcal Espadin</b>         | <b>\$14.00</b> |
| <b>El Silencio</b>                          | <b>\$16.00</b> |
| <b>Flor de Desierto Sotol Mezcal Sierra</b> | <b>\$17.00</b> |
| <b>Mesh &amp; Bone Sotol</b>                | <b>\$16.00</b> |
| <b>Mezcales "De Leyenda" Oaxaca</b>         | <b>\$15.00</b> |

|                      |                |
|----------------------|----------------|
| <b>Peloton</b>       | <b>\$12.00</b> |
| <b>Sombra Mezcal</b> | <b>\$12.00</b> |
| <b>Union Mezcal</b>  | <b>\$14.00</b> |
| <b>Vida Mezcal</b>   | <b>\$15.00</b> |
| <b>Wahaka</b>        | <b>\$15.00</b> |

**BOURBON** 16

|                                    |                |
|------------------------------------|----------------|
| <b>Angel's Envy</b>                | <b>\$20.00</b> |
| <b>Basil Hayden</b>                | <b>\$13.00</b> |
| <b>Bulleit Bourbon</b>             | <b>\$13.00</b> |
| <b>Four Roses Single Barrel</b>    | <b>\$16.00</b> |
| <b>Heaven's Door</b>               | <b>\$14.00</b> |
| <b>Heaven's Door Double Barrel</b> | <b>\$15.00</b> |
| <b>Jim Beam</b>                    | <b>\$12.00</b> |
| <b>Jim Beam Black</b>              | <b>\$12.00</b> |
| <b>Knob Creek</b>                  | <b>\$14.00</b> |
| <b>Maker's Mark</b>                | <b>\$13.00</b> |
| <b>Old Forester</b>                | <b>\$12.00</b> |
| <b>Rabbit Hole</b>                 | <b>\$12.00</b> |
| <b>Starward Two Fold</b>           | <b>\$13.00</b> |
| <b>Woodford Double Oak</b>         | <b>\$20.00</b> |
| <b>Woodford Reserve</b>            | <b>\$16.00</b> |
| <b>Woodinville</b>                 | <b>\$13.00</b> |

**JAPANESE WHISKEY** 2

|                      |                |
|----------------------|----------------|
| <b>Suntory Toki</b>  | <b>\$14.00</b> |
| <b>Yamazaki 12yr</b> | <b>\$26.00</b> |

**RYE WHISKEY** 5

|                    |                |
|--------------------|----------------|
| <b>Bulleit Rye</b> | <b>\$13.00</b> |
|--------------------|----------------|

|                         |                |
|-------------------------|----------------|
| <b>Knob Creek Rye</b>   | <b>\$14.00</b> |
| <b>Rabbit Hole Rye</b>  | <b>\$12.00</b> |
| <b>Whistle Pig 10yr</b> | <b>\$22.00</b> |
| <b>Woodford Rye</b>     | <b>\$16.00</b> |

**AMERICAN WHISKEY** 3

|                       |                |
|-----------------------|----------------|
| <b>Gentleman Jack</b> | <b>\$14.00</b> |
| <b>Jack Daniels</b>   | <b>\$13.00</b> |
| <b>Seagrams 7</b>     | <b>\$12.00</b> |

**IRISH** 4

|                      |                |
|----------------------|----------------|
| <b>Bushmills</b>     | <b>\$12.00</b> |
| <b>Jameson</b>       | <b>\$13.00</b> |
| <b>Jameson Cask</b>  | <b>\$13.00</b> |
| <b>Tullamore Dew</b> | <b>\$12.00</b> |

**CANADIAN WHISKEY** 2

|                      |                |
|----------------------|----------------|
| <b>Canadian Club</b> | <b>\$11.00</b> |
| <b>Crown Royal</b>   | <b>\$11.00</b> |

**SCOTCH** 18

|                                    |                |
|------------------------------------|----------------|
| <b>Ardbeg 10yr</b>                 | <b>\$16.00</b> |
| <b>Balvenie 12yr DW</b>            | <b>\$19.00</b> |
| <b>Balvenie 14yr</b>               | <b>\$24.00</b> |
| <b>Chivas 12yr</b>                 | <b>\$13.00</b> |
| <b>Dewars 12yr</b>                 | <b>\$12.00</b> |
| <b>Dewars White</b>                | <b>\$11.00</b> |
| <b>Glenfiddich 12yr</b>            | <b>\$14.00</b> |
| <b>Glenlivet Founder's Reserve</b> | <b>\$18.00</b> |
| <b>Glenlivet 12yr</b>              | <b>\$14.00</b> |
| <b>Glenlivet 18yr</b>              | <b>\$30.00</b> |

|                             |                |
|-----------------------------|----------------|
| <b>Glenmorangie 10yr</b>    | <b>\$14.00</b> |
| <b>Glenmorangie 12yr</b>    | <b>\$18.00</b> |
| <b>Johnnie Walker Black</b> | <b>\$14.00</b> |
| <b>Johnnie Walker Blue</b>  | <b>\$48.00</b> |
| <b>Johnnie Walker Red</b>   | <b>\$12.00</b> |
| <b>Macallan 12yr</b>        | <b>\$20.00</b> |
| <b>Monkey Shoulder</b>      | <b>\$14.00</b> |
| <b>Oban 14yr</b>            | <b>\$22.00</b> |

## VODKA <sup>3</sup>

|                   |                 |
|-------------------|-----------------|
| <b>Titos</b>      | <b>\$300.00</b> |
| <b>Belvedere</b>  | <b>\$350.00</b> |
| <b>Grey Goose</b> | <b>\$350.00</b> |

## TEQUILA <sup>3</sup>

|                            |                 |
|----------------------------|-----------------|
| <b>Casamigos Blanco</b>    | <b>\$300.00</b> |
| <b>Don Julio Reposado</b>  | <b>\$350.00</b> |
| <b>Clase Azul Reposado</b> | <b>\$700.00</b> |

## CHAMPAGNE <sup>3</sup>

|                                             |                 |
|---------------------------------------------|-----------------|
| <b>Veuve Clicquot, "Yellow Label", Brut</b> | <b>\$300.00</b> |
| <b>Perrier Jouët, "Belle Epoque", Brut</b>  | <b>\$400.00</b> |
| <b>Cristal, Brut</b>                        | <b>\$900.00</b> |

## PREMIUM MIXERS <sup>2</sup>

|                           |               |
|---------------------------|---------------|
| <b>Red Bull</b>           | <b>\$6.00</b> |
| <b>Red Bull Sugarfree</b> | <b>\$6.00</b> |