

Mesa Mezcal

400 West Las Colinas Boulevard 75039 · +14694720700 · Updated: Jan 14, 2026

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PARA COMPARTIR 13

Chips for Charity

\$5.00

Unlimited Chips & Salsa Fresca - for every basket purchased a portion of the proceeds will be donated to local CMN dine in only, serves 4 guests

Salsas

Salsa Fresca, Mild Pico de Gallo, Mild Tomatillo Salsa Verde, Hot

Tres Chili Chicken Wings

\$18.00

Tres Chili Dry Rubbed Wings | Cotija Cheese | Avocado Ranch

Buffalo Wings

\$18.00

Texas Pete Buffalo Wing Sauce | Celery Blue Cheese Dip

Grande Nachos

\$19.00

Warm Tortilla Chips | Pico de Gallo | Cilantro | Cotija Cheese | Queso | Pickled Onions | Jalapeños | Lime Crema | Guajillo Sauce | Choice of Chicken, Pork or Chorizo

Chicken Quesadilla

\$18.00

Flour Tortilla | Grilled Chicken | Oaxaca & Pepper-Jack Cheese | Salsa Sour Cream | Guacamole

Cheese Quesadilla

\$14.00

Cheese Quesadilla

Steak Quesadilla

\$20.00

Steak Quesadilla

Spicy Crab Tostadas

\$21.00

Jumbo Lump Crabmeat | Jalapeño Aioli | Radishes | Chile de Arbol Salsa

Dip Trio

\$19.00

Queso | Salsa Rojo | Guacamole | Warm Tortilla Chips

Mini Chimichangas

\$18.00

Crispy Flour Tortillas | Grilled Chicken | Oaxaca & Pepper-Jack Cheese | Pico de Gallo Lime Crema | Guajillo Sauce

Diablo Eggs

\$10.00

Roasted Jalapeno Deviled Eggs | Pickled Bermuda Onions | Peppered Bacon

Housemade Molcajete Guacamole

\$14.00

Avocados from Mexico | Cilantro | Onion | Tomato | Jalapeños | Garlic | Lime | Sea Salt | Warm Tortilla Chips

PARA CENA 9

Carne Asada	\$30.00
Grilled Flank Steak Chismol Annatto Rice Broccolini	
Bistecca a la Parrilla	\$45.00
12 oz Center Cut NY Strip Steak Roasted Garlic Petite Green Beans Annatto Rice Chimichurri	
Grilled Filet Mignon	\$50.00
Roasted Poblano-Goat Cheese Sauce Asparagus Grilled Cotija Mashed Potatoes	
Grilled Sirloin Steak & Jumbo Shrimp	\$58.00
Grilled Sirloin Steak Roasted Poblano-Goat Cheese Sauce Tres Chili Dusted Grilled Jumbo Shrimp Annatto Rice Asparagus Lemon	
Penne Pasta with Shrimp	\$26.00
Grilled Shrimp Penne Pasta Fajita Vegetables Guajillo Cream Sauce Cotija Cheese	
Seared Salmon Steak	\$34.00
Wild Caught Salmon Mint-Mango Mojo Wilted Swiss Chard Annatto Rice Mango Pico de Gallo Lemon	
Mezcal Pollo Mole	\$27.00
Free Range All Natural Chicken Breast Mezcal Braised Mushrooms Mole Sauce Garlic-Cotija Mashed Potatoes Sautéed Petite Green Beans *Contains Peanuts	
Chuleta a la Mexicana	\$32.00
Thick Cut, Bone-In Berkshire Pork Chop Guajillo Cream Pan Sauce Garlic-Cotija Mashed Potatoes Sautéed Petite Green Beans	
Vegetarian Enchiladas	\$25.00
Roasted Sweet Potatoes Black Beans Peppers Onions Tomatoes Corn Cheese Blend House Made Enchilada Sauce Lime Crema *Soy Free	

EN SUS MANOS 6

Taco Platters (3) Tacos	\$21.00
Warm Flour Tortillas Diced Onions Cilantro Lime Borracho Black Beans Annatto Rice Tres Choice of Mezcal Chicken Pork or Pastor Grilled Fish or Mahi Crispy Cauliflower Corn Tortillas Upon Request	
Taco Platters (6) Tacos	\$34.00
Warm Flour Tortillas Diced Onions Cilantro Lime Borracho Black Beans Annatto Rice Tres Choice of Mezcal Chicken Pork or Pastor Grilled Fish or Mahi Crispy Cauliflower Corn Tortillas Upon Request	
Mesa Mezcal Burger	\$19.00
Half Pound Fresh Angus Beef Tres Chili Seasoning Oaxaca Cheese Tomatoes Bacon Local Greens Brioche Bun Fries	
All American Burger	\$18.00
Half Pound Fresh Angus Beef Cheddar Cheese Lettuce Tomato Brioche Bun Fries	
Roasted Turkey BLT Sandwich	\$18.00
Applewood Smoked Bacon Avocado Lettuce Tomato Chipotle Aioli Toasted Sour Dough Fries	
Impossible Burger	\$20.00
Plant Based Burger Tomato Green Leaf Lettuce Red Onions Chipotle Aioli Toasted Brioche Bun Fries	

EAT WELL 6

Ceviche	AVAILABLE OPTIONS
Shrimp Scallops Mahi Mahi Diced Mango Cucumber Bermuda Onions Radish Avocado Cilantro Lime Warm	Half: \$12.00
Tortilla Chips	Whole: \$17.00
Grilled Shrimp Salad	AVAILABLE OPTIONS
Seasoned Grilled Jicama Heirloom Tomatoes Baby Bell Peppers Mango Cilantro Citrus Vinaigrette Guajillo Sauce	Half: \$19.00
	Whole: \$25.00
Mesa Summer Salad	AVAILABLE OPTIONS
Crisp Romaine Hearts Roasted Corn Garbanzo Beans Edamame Watermelon Radish Roasted Beets Avocado	Half: \$11.00
Citrus Vinaigrette	Whole: \$17.00
Caesar Sonora Salad	AVAILABLE OPTIONS
Crisp Romaine Hearts Lite Caesar Dressing Cotija Cheese Spiced Pepitas Croutons Add Pollo Asado...4 / Add Carne	Half: \$10.00
Asada...6	Whole: \$16.00
Chicken Pozole Verde	AVAILABLE OPTIONS
Cabbage Lime Radish Cilantro Hominy Onions	Half: \$10.00
	Whole: \$15.00
Chilled Watermelon Soup	AVAILABLE OPTIONS
Fresh Watermelon Fresh Mint Tajin Lime Juice	Cup: \$8.00
	Bowl: \$12.00

SIDES 8

Borracho Black Beans	\$6.00
Sautéed Petite Green Beans	\$7.00
Asparagus	\$8.00
Broccolini	\$8.00
Garlic-Cotija Mashed Potatoes	\$8.00
French Fries	\$6.00
Annatto Rice	\$6.00
Elote	\$8.00

POSTRE 5

Warm Apple Pie Empanadas	\$11.00
Caramel Sauce Cinnamon Ice Cream	
Warm Cinnamon Churros	\$11.00
Chocolate Dip Add Cinnamon Ice Cream...4	
Caramel Flan	\$11.00
Whip Cream Berries	

Dulce de Leche Cheesecake	\$10.00
Raspberry Sauce	
Warm Mexican Chocolate Lava Cake	\$13.00
Henry's Bourbon Ice Cream	

SPARKLING 6

Prosecco, Ruffino Organic	AVAILABLE OPTIONS
Italy	GLS: \$12.00
	BTL: \$44.00
Sparkling Wine, Brut, Chandon	\$67.00
California	
Champagne, Moet & Chandon Imperial	\$140.00
Champagne, France	
Champagne, Brut, Veuve Clicquot "Yellow Label"	\$175.00
Champagne, France	
Champagne, Brut, Dom Perignon	\$450.00
Champagne, France	
Champagne, Louis Roederer Cristal	\$550.00
Champagne, France	

ROSÉ 2

Rosé, Bieler Pere et Fils Sabine	AVAILABLE OPTIONS
Côtes d'Aix-En-Provence, France	GLS: \$12.00
	BTL: \$46.00
Rosé, Chateau Minuty, "M"	\$67.00
Cotes de Provence, France	

WHITE WINE 9

Pinot Grigio, Line 39	AVAILABLE OPTIONS
California, USA	GLS: \$9.00
	BTL: \$34.00
Pinot Grigio, Pighin	\$52.00
Friuli-Venezia Giulia, Italy	
Riesling, Chateau Ste. Michelle	\$38.00
Columbia Valley, Washington, USA	
Sauvignon Blanc, Line 39	AVAILABLE OPTIONS
California, USA	GLS: \$9.00
	BTL: \$34.00

Sauvignon Blanc, Wairau River	\$52.00
Marlborough, New Zealand	
Sauvignon Blanc, Kim Crawford	\$60.00
Marlborough, New Zealand	
Chardonnay, Line 39	AVAILABLE OPTIONS
California, USA	GLS: \$9.00
	BTL: \$34.00
Chardonnay, Sonoma-Cutrer	\$62.00
Sonoma Coast, California, USA	
Chardonnay, Chateau Ste. Michelle "Indian Wells"	\$60.00
Columbia Valley, Washington, USA	

RED WINES 12

Pinot Noir, Line 39	AVAILABLE OPTIONS
California, USA	GLS: \$9.00
	BTL: \$34.00
Pinot Noir, Argyle	\$68.00
Willamette Valley, Oregon, USA	
Pinot Noir, Meiomi	\$58.00
Monterey, Santa Barbara, Sonoma, California, USA	
Merlot, Line 39	AVAILABLE OPTIONS
California, USA	GLS: \$9.00
	BTL: \$34.00
Merlot, Parducci Small Lot	\$46.00
Mendocino County, California, USA	
Malbec, Cuarto Dominio "Chento"	\$60.00
Uco Valley, Mendoza, Argentina	
Red Blend, Troublemaker	\$48.00
Central Coast, California, USA	
Red Blend, Pessimist by Daou	\$88.00
Paso Robles, California, USA	
Cabernet Sauvignon, Line 39	AVAILABLE OPTIONS
California, USA	GLS: \$9.00
	BTL: \$34.00
Cabernet Sauvignon, The Federalist	\$52.00
Lodi, California, USA	

Cabernet Sauvignon, Chateau Ste. Michelle	\$67.00
Columbia Valley, Washington, USA	
Cabernet Sauvignon, The Hess Collection	\$110.00
Napa Valley, California, USA	

SIGNATURE COCKTAILS 8

Mesa Cosmopolitan	\$18.00
Ketel One Vodka Combier D'Orange Cranberry Juice Fresh Squeezed Lime Juice Simple Syrup	
Classic Old Fashioned	\$18.00
Buffalo Trace Bourbon Simple Syrup Aromatic Bitters	
The Griselda	\$16.00
Deau's White Label Scotch Disaronno Agave Nectar	
Mexican Candy "Paleta"	\$13.00
Cruzan Light Rum Watermelon Puree Fresh Squeezed Lime Juice Agave Nectar Tabasco	
Mezcal Paloma	\$16.00
Nosotros Mezcal Fresh Squeezed Lime Juice Agave Nectar Squirt Grapefruit Soda	
Mesa Mezcal Mule	\$16.00
Del Maguey Vida Mezcal Fresh Squeezed Lime Juice Fever Tree Ginger Beer Agave Nectar	
Mango Mojito	\$16.00
Malibu Coconut + Mango Infusion Rum Bacardi Superior Rum Fresh Squeezed Lime Juice Simple Syrup	
Seasonal Sangria	\$15.00
Weekly rotation of seasonal ingredients See server for details	

SIGNATURE MARGARITAS 5

Mesa Margarita	\$13.00
Jose Cuervo Tradicional Silver Combier D'Orange Fresh Squeezed Lime Juice Organic Agave Nectar Add a flavour Pear Mango Strawberry Guava +2	
Mezcal Margarita	\$15.00
Bahnez Espadin & Rey Campari Mezcal Cointreau Fresh Squeezed Lime Juice Agave Nectar	
Spicy Margarita	\$17.00
Nosotros Blanco tequila Or Nosotros Mezcal Ancho Reyes Spicy Liqueur Cointreau Fresh Squeezed Lime Juice Agave Nectar Add a flavour Pear Mango Strawberry Guava +2	
Classy Margarita	\$55.00
Clase Azul Reposado Grand Marnier Fresh Squeezed Lime Juice Agave Nectar Fresh Squeezed Orange Juice	
Nada Margarita N/A	\$12.00
Lyre's Non-Alcoholic Agave & Orange Sec Spirits Fresh Squeezed Lime Juice Agave Nectar	

FLIGHTS - TEQUILA 3

Herradura	\$26.00
Blanco Reposado Anejo	
Ocho	\$30.00
Blanco Reposado Anejo	
Don Julio	\$55.00
55 Anejo 70 Anejo Claro 1942	

FLIGHTS - MEZCAL 3

Illegal	\$32.00
Joven Reposado Anejo	
Marca Negra	\$43.00
43 Ensemble Dobadan San Martin	
Bozal	\$48.00
48 Borrego Pechuga Castilla	

DRAFT BEER 6

Coors Light	\$7.00
Miller Lite	\$7.00
Michelob Ultra	\$7.00
Shiner Bock	\$7.00
Bishop Crackberry Cider	\$7.00
Rahr Texas Red	\$7.00

BOTTLED BEER & SELTZERS 9

Budweiser	\$8.00
Bud Light	\$8.00
Miller Light	\$8.00
Michelob Ultra	\$8.00
Blue Moon	\$8.00
Sam Adams	\$8.00
Michelada	\$10.00
10 With Dos XX	

High Noon	\$10.00
10 Passionfruit, Pineapple, Mango or Watermelon	
Red Bull	\$6.00
6 Regular, Sugar Free, Red	

MESA MEZCAL BREAKFAST MENU 35

Mole Nachos	AVAILABLE OPTIONS
tortilla chips mole negro pico de gallo cilantro cotija cheese queso pickled onions jalapeños lime crema choice	SM: \$10.00
of chicken or pork	LG: \$18.00
Salmon Ceviche	\$17.00
fresh tomatoes onions jalapeños cilantro tortilla chips freshly squeezed lime juice	
Tres Chili Chicken Wings	\$17.00
tres chili rubbed wings cotija cheese avocado ranch	
Queso Fundido	\$15.00
3 cheese blend onions peppers tomato guajillo sauce	
Albondigas Mexicana	\$14.00
"mexican meatballs" beef, pork, chorizo blend tomato & pasilla pepper stew jalapeno lime crema	
Birria Tacos	\$16.00
corn tortillas 3 cheese blend carne desebrada	
Quesadilla	\$14.00
3 cheese blend onion peppers	
Sopes	\$15.00
house made sopes guacamole choice of chicken, beef or pork pico de gallo cotija cheese lime crema	
Mesa Chopped Salad	\$16.00
fresh mixed greens corn black beans pickled onions chopped egg cotija cheese avocado ranch	
Smokey Caesar Salad	\$15.00
romaine lettuce house smoked caesar cotija cheese spiced pepitas	
Mixed Green and Quinoa Salad	\$16.00
fresh tomatoes onions jalapeños corn black beans lemon vinaigrette	
Chicken Pozole	\$12.00
mexican chicken soup chicken cabbage lime	
House Roasted Turkey BLT	\$17.00
sourdough bread bacon avocado lettuce tomato lemon chipotle garlic aioli fries	
Mesa Mezcal Burger	\$18.00
challah bun mezcal braised onion avocado aioli tomatillo bacon jam oaxaca cheese shredded lettuce fries	

Impossible Burger	\$19.00
plant based burger tomato avocado lettuce chipotle aioli	
Ancho Braised Short Rib	\$38.00
10oz ancho rice ancho demi glace pico de gallo cotija cheese citrus asparagus	
Citrus Pasilla Salmon	\$32.00
8oz salmon broccolini jalapeño endive honey grapefruit	
Chili Lime Rubbed Double Pork Chop	\$40.00
12oz double-cut pork chop house elote pickled onions jalapeños	
Chicken & Tomatillo Wrap	\$18.00
flour tortilla fresh greens diced chicken avocado aioli fries	
Street Taco Platter (3)	\$21.00
mezcal chicken salsa roja pork ancho lime steak tortillas diced onion cilantro lime stewed black beans elote annatto rice	
Street Taco Platter (6)	\$26.00
mezcal chicken salsa roja pork ancho lime steak tortillas diced onion cilantro lime stewed black beans elote annatto rice	
Mole Chicken	\$28.00
1/2 chicken annatto rice broccolini baby carrots mole sauce	
Street Corn Ravioli	\$24.00
three cheese ravioli roasted corn cotija cheese cilantro	
Stacked Enchilada	\$20.00
home made tortillas onions peppers 3 cheese blend tomato guajillo sauce	
Strip Steak	\$45.00
12oz corn succotash chimichurri tomato guajillo sauce	
Little Caesar Salad	\$6.00
romaine lettuce caesar dressing croutons	
Cheezy Cheese Pizza	\$8.00
tomato sauce mozzarella	
Wacky Pepperoni Pizza	\$8.00
tomato sauce mozzarella pepperoni	
Mmmm...Mac & Cheese	\$6.00
served with cheesy yumminess	
Cheese Quesadilla	\$7.00
served on flour tortillas	
Super Chicken Nuggets	\$8.00
served with BBQ sauce	

Strawberry Lemonade	\$3.00
lemonade strawberry puree	
Shirley Temple	\$3.00
sierra mist grenadine	
Aqua de Lemon	\$3.00
fresh squeezed lime juice agave water	
Skittles	\$3.00
orange juice pineapple juice grenadine	

BREAKFAST 10

Classic Breakfast	\$19.00
three eggs your way bacon or chicken apple sausage breakfast potatoes choice of white or wheat toast	
Whole Wheat Quesadilla	\$17.00
egg white scramble pico de gallo spinach cotija breakfast potatoes salsa roja	
3 Egg Omelet	\$16.00
breakfast potatoes choice of 5 fillings - onions, peppers, ham, bacon, jalapeños, spinach, shredded cheddar served with your choice of white or wheat toast	
Rompoppe French Toast	\$17.00
macerated berries mezcal agave syrup whipped cream	
Breakfast Tacos (3)	\$16.00
scrambled eggs pico de gallo cotija cheese cilantro choice of chicken or pork breakfast potatoes	
Whole Grain Avocado Toast	\$18.00
smashed avocado pico de gallo pickled onion cotija lemon infused olive oil	
Continental Breakfast	\$17.00
croissant blueberry muffin fresh fruit açai yogurt dip choice of orange juice or apple juice choice of coffee or tea	
Egg White Bowl	\$17.00
potatoes onions tomatoes jalapeño cilantro tomatillo salsa cotija cheese	
Tres Chili Steak and Eggs	\$20.00
5oz flat iron steak choice of two eggs pico de gallo mezcal braised onions breakfast potatoes	
Matcha Açai Berry	\$18.00
agave yogurt puffed rice fresh fruit toasted coconut cacao nibs muffin	

SIDE ORDERS 8

"Burry" Bagel	\$5.00
plain or wheat bagel with plain cream cheese or strawberry cream cheese	
Toast	\$3.00
white or wheat, served with butter and jelly	

Fresh Fruit	\$9.00
Cereal	\$5.00
cheerios, corn flakes, frosted flakes, fruit loops, granola, raisin bran, rice crispies, wheaties choice of milk : whole, 2%, skim, almond	
Apple Wood Smoked Bacon	\$6.00
Chicken Apple Sausage Link	\$6.00
Side of 2 Eggs	\$5.00
Breakfast Potatoes	\$5.00

FOR KIDS 10 AND UNDER 4

French Toast Sticks	\$8.00
served with syrup applewood smoked bacon	
Kids Egg and Cheese Quesadilla	\$7.00
served with syrup applewood smoked bacon	
Cereal & Fruit	\$6.00
cheerios corn flakes frosted flakes fruit loops granola raisin bran rice crispies wheaties choice of milk : whole, 2%, skim, almond	
Toast and Eggs Your Way	\$8.00
white or wheat toast eggs your way	

BEVERAGES 3

Starbucks Drip Coffee	\$5.00
Juices	\$4.00
orange apple cranberry	
Teavana Tea	\$5.00
chamomile ginger peach harmonic mint classic chai radiant green english breakfast	

BEVERAGES WITH A TWIST 2

Mimosa	\$9.00
Bloody Mary	\$10.00

WHITE WINES 11

Chardonnay, Snoqualmie (House)	AVAILABLE OPTIONS
Columbia Valley, Washington, USA	
	Glass: \$12.00
	Bottle: \$37.00

Chardonnay, Sonoma-Cutrer	AVAILABLE OPTIONS
Sonoma Coast, California, USA	Glass: \$16.00
	Bottle: \$56.00
Chardonnay, Chateau Ste. Michelle	AVAILABLE OPTIONS
Columbia Valley, Washington, USA	Glass: \$15.00
	Bottle: \$55.00
Sauvignon Blanc, Wairau River	AVAILABLE OPTIONS
Marlborough, New Zealand	Glass: \$14.00
	Bottle: \$52.00
Sauvignon Blanc, Kim Crawford	AVAILABLE OPTIONS
Marlborough, New Zealand	Glass: \$15.00
	Bottle: \$52.00
Riesling, Chateau Ste. Michelle	AVAILABLE OPTIONS
Columbia Valley, Washington, USA	Glass: \$15.00
	Bottle: \$56.00
Pinot Grigio, Pighin	AVAILABLE OPTIONS
Friuli-Venezia Giulia, Italy	Glass: \$14.00
	Bottle: \$51.00
Pinot Grigio, Bollini (House)	AVAILABLE OPTIONS
Friuli-Venezia Giulia, Italy	Glass: \$12.00
	Bottle: \$45.00
Rosé, Fleurs de Prairie	AVAILABLE OPTIONS
Cotes de Provence, France	Glass: \$14.00
	Bottle: \$44.00
Rosé, Chateau Minuty M	AVAILABLE OPTIONS
Cotes de Provence, France	Glass: \$16.00
	Bottle: \$67.00
Moscato, Villa Pozzi	AVAILABLE OPTIONS
Italy	Glass: \$9.00
	Bottle: \$34.00

SPARKLING WINES 4

Mionetto Prosecco DOC Brut	AVAILABLE OPTIONS
Veneto, Italy	Glass: \$11.00
	Bottle: \$41.00
Chandon, Brut Classic	AVAILABLE OPTIONS
California, USA	Glass: \$16.00
	Bottle: \$60.00
Moët & Chandon, Brut, Imperial	\$120.00
Epernay, Champagne, France	

Brut, Dom Perignon	\$450.00
Lodi, California, USA	

BEER 4

Domestic Beer	\$6.00
Coors Light, Budweiser, Bud Light, Miller Lite, Michelob Ultra	
Imported/Craft Beer	\$7.00
Dos Equis, Modelo Especial, Corona Light, Corona Extra, Heineken, Guinness, Stella Artois, Blue Moon Belgium White, Lakewood The Temptress, Community Mosaic IPA, Deep Ellum IPA, Sam Adams	
Low / Non-Alcoholic	\$6.00
Heineken Zero, Truly, Hard Seltzer	
Mesa Michelada	\$9.00
Beer of choice, Tajin rim with Chamoy, topped with Camerena Tequila Blanco & Lime	

CRAFTED COCKTAILS 12

Agave Old Fashioned	\$13.00
Exotico Reposado Tequila Sombra Mezcal Demerara Simple Syrup Aromatic Bitters	
Mild Mezcal	\$12.00
Sombra Mezcal Fresh Squeezed Orange Juice Fresh Squeezed Lime Juice Orange Bitters Agave Nectar	
Guava Blossom	\$14.00
Tito's Vodka St. Germain Elderflower Guava Puree Fresh Squeezed Lemon Juice	
Mezcalini	\$16.00
Illegal Joven Mezcal Reposado Cointreau Fresh Squeezed Lime Juice Agave Nectar Fresh Mint Cucumber	
Ultimate Mesa Sangria	\$12.00
Don Julio Reposado Korbel Brandy Combier Orange Liqueur Cabernet Sauvignon Agave Lime Juice	
Postman	\$15.00
Maker's Mark Bourbon Passion Fruit Puree Cinnamon Syrup Fresh Squeezed Lemon Juice Barrel Spice Bitters	
Brujita	\$17.00
Del Maguey Vida Mezcal Strega Liqueur Pineapple Syrup Fresh Squeezed Lemon Juice Habanero Orange Bitters	
Last Word	\$11.00
Gracias a Dios Gin Maraschino Luxardo Green Chartreuse Lime Juice	
Strawberry Bourbon N' Basil Mule	\$12.00
Old Grand-Dad Whiskey 100 Proof Infused with Basil & Strawberry Lime Juice Agave Fever Tree Ginger Beer	
Coco Mojito	\$12.00
Bacardi Silver Rum Lime Juice Coco Lopez Cream Coconut Liqueur Agave Mint Topo Chico	
Mesa Espresso Martini	\$12.00
Casamigos Reposado Fresh Brewed Espresso Kahlua Coffee Liqueur Frangelico Hazelnut Liqueur Simple Syrup Egg White	

Choco Martini	\$12.00
Godiva Milk Chocolate Liqueur Bailey’s Irish Cream Vanilla Vodka	

MARGARITAS 5

House Margarita	\$10.00
Jose Cuervo Especial Silver Triple Sec Fresh Squeezed Lime Juice Organic Agave Nectar & Your Choice of Flavour: Traditional Prickly Pear Mango Hibiscus Guava Tamarind Peach Strawberry Blueberry Red Raspberry Coconut Watermelon	
Organic Paloma Margarita	\$13.00
Casa Noble Organic Tequila Fresh Squeezed Lime Juice Organic Agave Nectar Squirt Grapefruit Soda	
Spicy Jalapeno Margarita	\$16.00
Jose Cuervo Traditional Silver Ancho Reyes Verde Chilli Comber Liqueur Orange Fresh Squeezed Lime Juice Organic Agave Nectar	
Margarita Crystalino	\$20.00
Volcan Crystalino Anejo Grand Marnier Fresh Squeezed Lime Juice Organic Agave Nectar	
Titanium Margarita	\$33.00
Clase Azul Reposado Grand Marnier Fresh Squeezed Lime Juice Organic Agave Nectar Fresh Squeezed Orange Juice	

TEQUILA FLIGHT 3

The Volcano	\$38.00
Herradura Blanco Herradura Reposado Herradura Anejo	
Mezcal Flight	
The Agave	\$38.00
Vago Elote La Venenosa Red Raicilla Hacienda de Chihuahua	