

# Billy's Inn

4403 Lowell Blvd 80211-1368 · +13034559733 · Updated: Jan 14, 2026

[View online menu](#)



## APPETIZERS 12

**Salt & Pepper Potato Chips with Dill Dip\*\*\*** **\$5.00**

**Chips & Salsa\*\* \*\*\* ^** **\$5.00**

**Chips, Salsa & Guacamole\*\* \*\*\* ^** **\$10.00**

**Potato Skins with the Works\*\*\* ^** **\$10.00**

**Spicy Deviled Eggs\*\*\* ^** **\$7.50**

**Peel & Eat Shrimp** **AVAILABLE OPTIONS**  
½ Lb.: \$12.00  
1 Lb.: \$19.00

**Billy's Nachos Deluxe\*\*\* ^** **AVAILABLE OPTIONS**  
\$12.00  
Add Pork, Grilled Fish, Chicken, or Veggies:  
\$4.00  
Add Mahi, Steak, Birria, or Shrimp: \$5.00

**Quesadilla\*\*\*** **AVAILABLE OPTIONS**  
\$10.00  
Add Pork, Grilled Fish, Chicken, or Veggies:  
\$4.00  
Add Mahi-Mahi, Steak, Birria, or Shrimp: \$5.00

**Queso Fundido\*\*\*** **\$12.00**  
Spicy garlic chorizo, pico de gallo, serrano pepper, melted Mexican cheeses, warm tortilla chips

**Billy's Awesome Wings** **\$14.00**  
Louisiana Red Hot, Chipotle BBQ, BBQ Ranch Style, Mexican Style

**Carne Asada Fries\*\*\* ^** **AVAILABLE OPTIONS**  
\$14.00  
Add a Side of Our Homemade Green Chile:  
\$2.50

**Elote\*\*\* ^** **\$7.00**  
Spice roasted corn, cotija cheese, mayo, cilantro, corn chips

## TACOS 10

<b>Grilled Fish^</b>	<b>\$5.00</b>
<b>Baja Crispy Fish</b>	<b>\$5.00</b>
<b>Shrimp^</b>	<b>\$5.00</b>
<b>Grilled Mahi^</b>	<b>\$5.00</b>
<b>Chicken^</b>	<b>\$5.00</b>
<b>Veggie** *** ^</b>	<b>\$4.00</b>
<b>Roasted Pork^</b>	<b>\$5.00</b>
Slow roasted pork, shredded lettuce, serrano green salsa	
<b>Steak^</b>	<b>\$5.00</b>
Shredded lettuce, avocado-tomatillo salsa	
<b>Panko Fried Avocado Taco***</b>	<b>\$5.00</b>
Pickled red onion, cilantro-avocado slaw	
<b>Birria^</b>	<b>\$5.00</b>
12 hour braised goat, white onion, cilantro, consommé	

## BURGERS 5

<b>Billy's Classic Burger*</b>	<b>AVAILABLE OPTIONS</b>
Choice of cheddar, Swiss, provolone, pepper jack, or bleu cheese	\$14.00
	Jalapeño Cream Cheese Add: \$0.50
<b>Bacon &amp; Cheese Stuffed Burger*</b>	<b>\$15.00</b>
A bacon and cheese stuffed, bacon and cheese topped burger with secret sauce	
<b>Guacamole Bacon Burger*</b>	<b>\$15.00</b>
Guacamole, sugar-cured bacon, Swiss cheese	
<b>B.O.M.B.*</b>	<b>\$15.00</b>
Sugar-cured bacon, grilled onions, mushrooms, bleu cheese	
<b>Skippy*</b>	<b>\$14.00</b>
Peanut butter, mayo, pepper jack cheese, sugar-cured bacon	

## TORTAS 3

<b>Slow Roasted Pork</b>	<b>\$14.00</b>
<b>Chile de Arbol Roasted Chicken</b>	<b>\$14.00</b>
<b>Marinated Guajillo Carne Asada</b>	<b>\$15.00</b>
with Pepper Jack Cheese	

## PLATES 6

## California Burrito Plate

\$15.00

Carne asada, fries, Billy's cheese, nacho cheese, guacamole, and pico de gallo in a flour tortilla topped with pork green chile, cheese, crema

## Buttermilk Fried Chicken Tenders

\$15.00

Fries, Baja slaw, honey mustard, spicy ranch

## Quesabirria a la Plancha^

\$16.00

Three corn tortillas, 12 hour braised goat, consommé, chihuahua and pepper jack cheese, tomatillo and red ancho salsas

## Roasted Calabacitas Enchiladas\*\*\* ^

\$14.00

Three corn tortillas, winter squash, corn, mushroom, onion, chipotle crema, cilantro-lime rice, black beans

## Cheese Enchiladas\*\*\* ^

### AVAILABLE OPTIONS

Three corn tortillas, Mexican cheeses, enchilada sauce, shredded lettuce, diced onions, pico de gallo, crema, guacamole, cilantro lime rice, black beans

\$14.00

Add Chile de Arbol Roasted Chicken for: \$4.00

Substitute Billy's Homemade Green Chile for:

\$3.00

Seasonal Roasted Vegetables Add: \$2.00

Substitute Chipotle Cream Sauce Add: \$1.00

## Chile de Arbol Roasted Half Chicken^

\$19.00

Available after 5 p.m. Natural jus, fire-roasted corn stuffed Anaheim chile, cilantro-lime rice (available while they last)

## SOUPS 2

### Green Chile^

### AVAILABLE OPTIONS

Thickened with masa and loaded with roasted chiles

Cup: \$6.00

Bowl: \$8.00

### Pork Posole^

### AVAILABLE OPTIONS

Fresh radish, cilantro, diced onions

Cup: \$6.00

Bowl: \$10.00

## SALADS 8

### Chop Chop Dinner Salad\*\* \*\*\* ^

\$5.00

Mixed greens, cucumber, carrot, tomato, balsamic vinaigrette

### Chop Chop Caesar Salad\*\*\* ^

\$6.00

Chopped romaine, shaved parmesan, garlic croutons

### Avocado Caesar Salad\*\*\* ^

### AVAILABLE OPTIONS

Avocado, romaine, parmesan, garlic croutons

\$10.00

Add Grilled Chicken Breast for: \$4.00

**Big Burrito Salad\*\* \*\*\* ^**

Chopped romaine, cilantro lime rice, black beans, roasted corn, cotija cheese, pico de gallo, chipotle-lime dressing, avocado, corn chips

**AVAILABLE OPTIONS**

\$12.00

Add Pork, Grilled Fish, Chicken, or Veggies for:

\$4.00

Add Mahi, Steak, Birria, or Shrimp for: \$5.00

**Chipotle BBQ Pork Salad^****\$14.00**

Slow-roasted pork, chipotle BBQ sauce, Baja slaw, cilantro rice, black beans, corn, tomatoes, Billy's cheese

**Southern BLT^****\$14.00**

Chopped romaine, buttermilk fried chicken tenders, Billy's cheese, bacon, tomato, avocado, spicy ranch

**Roasted Chicken Salad\*\* \*\*\* ^****\$14.00**

Spring mix, corn, candied walnuts, green onions, goat cheese, dates, tomatoes, cornbread croutons, Champagne vinaigrette

**Grilled Salmon Salad\* \*\*\* ^****\$16.00**

Spring mix, Billy's cheese, pico de gallo, guacamole, grilled salmon, creamy cilantro dressing

**SANDWICHES 5****Grilled Hot Avocado Melt\*\* \*\*\*****\$14.00**

Avocado, pepper jack cheese, tomato, sprouts, cucumber, pickled red onions, jalapeño cream cheese, toasted sourdough

**Chicken Philly****\$14.00**

Chicken, pepper jack cheese, roasted poblano peppers, onions, sautéed mushrooms, herbed mayo, rustic roll

**Roasted Turkey****\$13.00**

Roasted turkey, swiss cheese, sugar-cured bacon, tomato, sprouts, honey mustard dressing, grilled sourdough

**Chipotle BBQ Pork Sandwich****\$14.00**

Slow-roasted pork, chipotle BBQ sauce, melted cheddar cheese, green apple Baja slaw, brioche bun

**Buffalo Chicken Wrap****\$14.00**

Buttermilk chicken nuggets, Louisiana Red Hot Sauce, chopped romaine, Billy's cheese, blue cheese dressing, warm flour tortilla

**MARGS & COCKTAILS 11****The Original Margarita****\$9.00**

Lunazul Reposado, triple sec, agave sweet & sour

**The Original Strawberry Margarita****\$9.00**

Lunazul Reposado, triple sec, agave sweet & sour and strawberry purée

**Jalapeñorita****\$12.00**

Casamigos Blanco, triple sec, agave sweet & sour, jalapeño pepper

**Billy's Silver Coin Margarita****\$11.00**

Corralejo Blanco, Cointreau, fresh squeezed lime, agave nectar. Make it spicy with fresh serrano peppers

**Classic Paloma** **\$9.00**

Lunazul Reposado, fresh grapefruit and lemon juice, simple syrup, Jarritos Grapefruit Soda

---

**Sangrita Coin** **\$12.00**

Union Mezcal, Cointreau, fresh squeezed lime, agave nectar, splash of Billy's Green Sangrita

---

**Mules** **AVAILABLE OPTIONS**

Pick your flavor! Tito's Vodka or El Jimador Reposado, fresh lime juice, ginger beer

Classic: \$8.00

Blood Orange: \$10.00

---

**Blackberry Peach Old Fashioned** **\$12.00**

Fresh peaches and blackberries muddled with Bulleit Bourbon, bittermans, simple syrup, soda

---

**The Original Mojito** **\$10.00**

Flor de Cana Rum, fresh mint, fresh limes, agave nectar, soda

---

**Jalisco Espresso Martini** **\$11.00**

Lunazul Reposado, Chila 'Orchata Cinnamon Cream, Borghetti deVero Caffè Espresso, cold brew

---

**Blood Orange Spritz** **\$11.00**

Tres Generaciones Reposado, blood orange purée, lime juice, soda

---

## **BOTTLE BEER** 17

---

**Budweiser** **\$4.00**

---

**Bud Light** **\$4.00**

---

**Coors Banquet** **\$4.00**

---

**Coors Light** **\$4.00**

---

**Coors (Non-Alcoholic)** **\$5.00**

---

**Corona Extra** **\$5.00**

---

**Corona Light** **\$5.00**

---

**Daura (Gluten-Reduced)** **\$6.50**

---

**Dos Equis Amber** **\$5.00**

---

**Dos Equis Lager** **\$5.00**

---

**Michelob Ultra Organic** **\$4.00**

---

**Miller Lite** **\$4.00**

---

**Modelo Especial** **\$5.00**

---

**PBR Tallboy** **\$4.00**

---

**Tecate** **\$4.00**

---

**Rotating Seltzer** **\$6.00**

---

**Stem Cider** **\$6.00**

---

**TAP BEER** <sup>1</sup>

---

**Tap Beer**

Ask your server about our constantly evolving selection of tap beers and our seasonal beer offerings

**WHITE, BUBBLES, ROSÉ** <sup>6</sup>

---

**Rosé, Band of Roses WA** **AVAILABLE OPTIONS**

\$8.00

\$32.00

---

**Lunetta, Prosecco IT Split** **\$7.00**

---

**Prophecy, Sauvignon Blanc NZ** **AVAILABLE OPTIONS**

\$9.00

\$34.00

---

**Chateau Ste Michelle, Mimi Chardonnay WA** **AVAILABLE OPTIONS**

\$10.00

\$38.00

---

**Spinelli, Pinot Grigio IT** **AVAILABLE OPTIONS**

\$8.00

\$30.00

---

**White Sangria** **\$7.00**

---

**RED** <sup>4</sup>

---

**MacMurray Ranch, Pinot Noir CA** **AVAILABLE OPTIONS**

\$10.00

\$38.00

---

**Terrazas de los Andes, Altos del Plata Malbec AR** **AVAILABLE OPTIONS**

\$8.00

\$30.00

---

**Spinelli, Cabernet Sauvignon IT** **AVAILABLE OPTIONS**

\$8.00

\$30.00

---

**Red Sangria** **\$7.00**

---

**MONDAY** <sup>1</sup>

---

**Happy Hour Prices All Day Long!**

**TUESDAY** <sup>2</sup>

---

**Wings - Pick Your Flavor** **\$9.00**

---

**Taco Tuesday \$1 Off All Tacos**

**WEDNESDAY** <sup>2</sup>

---

**Shot and a Beer** **\$5.00**

Lunazul Silver and Bud Light Draft

---

**Carne Asada Fries** **\$9.00**

**THURSDAY** <sup>1</sup>

---

**Billy's Nachos Deluxe** **\$9.00**

**FRIDAY** <sup>1</sup>

---

**Full Lb. Peel & Eat Shrimp** **\$15.00**

While Supplies Last

**SATURDAY** <sup>2</sup>

---

**Carne Asada Fries** **\$9.00**

**Bloody Marys, Bloody Marias and Double Mimosas** **\$5.00**

From 11am - 3pm

**SUNDAY** <sup>1</sup>

---

**Bloody Marys, Bloody Marias and Double Mimosas** **\$5.00**

From 11am - 3pm

**HAPPY HOUR** <sup>3</sup>

---

**Bud Light/Coors Light Drafts & Well Drinks** **\$4.00**

**Pacifico/Negra Modelo Drafts & House Red/White** **\$5.00**

**Original & Strawberry Margarita** **\$6.00**

**HAPPY HOUR - FOOD SPECIALS** <sup>9</sup>

---

**Chips & Salsa** **\$4.00**

**Deviled Eggs** **\$4.00**

**Basket Fries** **\$5.00**

**Tater Tots** **\$5.00**

---

<b>Sweet Potato Fries</b>	<b>\$5.00</b>
<b>Basket Onion Rings</b>	<b>\$5.00</b>
<b>Billy's Nacho Deluxe</b>	<b>\$6.00</b>
<b>Carne Asada Fries</b>	<b>\$6.00</b>
<b>Billy's Awesome Wings</b>	<b>\$6.00</b>

## LATE NIGHT BITES 4

<b>Street Taco</b>	<b>\$3.00</b>
Carne Asada or Carnitas, cilantro & onions, corn tortilla	
<b>Queso a la Plancha Taco</b>	<b>\$3.00</b>
Fried cotija cheese, avocado, pico de gallo, corn tortilla	
<b>Quesadilla</b>	<b>\$5.00</b>
Cheese, pico de gallo, chipotle crema, guacamole, salsa fresca	
<b>Green Chile Cheese Fries or Tots</b>	<b>\$5.00</b>

## BILLY'S BRUNCH 11

<b>Smothered Breakfast Tots* ^</b>	<b>\$13.00</b>
Tater tots, two eggs any style, homemade green chile, Billy's cheese, nacho cheese, pico de gallo, green onions, crema, guacamole	
<b>Billy's Traditional Breakfast Plate* ^</b>	<b>\$11.00</b>
Two eggs any style, breakfast potatoes, sugar-cured bacon, toast	
<b>Breakfast Tacos*** ^</b>	<b>\$10.00</b>
Two flour tortillas, scrambled eggs, chorizo sausage, shredded lettuce, cheese, crema, pico de gallo	
<b>Billy's Breakfast Burger*</b>	<b>AVAILABLE OPTIONS</b>
Billy's classic burger, over-medium egg,	\$14.00
sugar-cured bacon, cheddar cheese, brioche bun, breakfast potatoes	Make It the Bomb with Bleu Cheese, Onions, and Sautéed Mushrooms, Add: \$2.00
<b>Billy's Breakfast Sandwich***</b>	<b>AVAILABLE OPTIONS</b>
Scrambled eggs, sugar-cured bacon,	\$11.00
American cheese, sliced tomato, grilled sourdough, breakfast potatoes	Make It the Hangover with Pepper Jack Cheese, Chipotle Sauce, and Jalapeño Peppers for: \$1.00

**Breakfast Burrito\*\*\*****\$13.00**

Scrambled eggs, chorizo sausage, Billy's cheese, pico de gallo, breakfast potatoes, flour tortilla, smothered with homemade green chile, cheese, sour cream

**Slow Roasted Pork Hash^****\$13.00**

Slow roasted pork, sugar-cured bacon bits, roasted onions, poblano & serrano peppers, breakfast potatoes, scrambled eggs, green onions, sliced avocado, corn tortillas

**Borracho Bowl^****\$13.00**

Scrambled eggs, chorizo sausage, Billy's cheese, sugar-cured bacon, pico de gallo, served over creamy cheddar jack-scallion grits, topped with tortilla strips, crema, tomatillo salsa, salsa fresca

**Strawberry Cheesecake****\$13.00****Stuffed French Toast\*\*\***

Strawberry and mascarpone cream cheese stuffed French toast, graham cracker crumble, chai-spiced whipped cream, fresh strawberries, strawberry sauce, two strips of sugar-cured bacon

**Chicken & Waffles****\$15.00**

Belgian waffle, buttermilk fried chicken, sugar-cured bacon, butter, agave-maple syrup

**Breakfast Enchiladas\*\*\* ^****\$14.00**

Corn tortillas, scrambled eggs, chorizo sausage, Chihuahua cheese, tomatillo sauce, crema, lettuce, pico de gallo, avocado

**BURGERS & SANDWICHES 5****Billy's Classic Burger\*****AVAILABLE OPTIONS**

Choice of cheddar, Swiss, provolone, pepper jack or bleu cheese

\$14.00

Jalapeño Cream Cheese Add:

\$0.50

**Bacon & Cheese Stuffed Burger\*****\$15.00**

A bacon and cheese stuffed, bacon and cheese topped burger with secret sauce

**Guacamole Bacon Burger\*****\$15.00**

Guacamole, sugar-cured bacon, Swiss cheese

**Chicken Philly** **\$14.00**  
Chicken, pepper jack cheese, roasted poblano peppers, onions, sautéed mushrooms, herbed mayo, rustic roll

**Roasted Turkey** **\$13.00**  
Roasted turkey, swiss cheese, sugar-cured bacon, tomato, sprouts, honey mustard dressing on grilled sourdough

## BRUNCH BEVERAGES 4

---

**Bloody Mary** **\$5.00**

**Bloody Maria** **\$5.00**

**Double Mimosa** **\$5.00**

**"Build Your Own" Mimosa** **\$20.00**

## BILLY'S DRINKS TO GO 4

---

**The Original Margarita** **AVAILABLE OPTIONS**  
Exotico Reposado, triple sec, agave sweet & sour Single: \$10.00  
32 oz: \$40.00

**The Original Strawberry Margarita** **AVAILABLE OPTIONS**  
Exotico Reposado, triple sec, agave sweet & sour, strawberry purée Single: \$10.50  
32 oz: \$42.00

**Jalapeñorita** **\$12.00**  
Casamigos Blanco, triple sec, agave sweet & sour, jalapeño pepper

**Billy's Silver Coin for 2** **\$23.00**  
Corralejo Blanco, Cointreau, fresh squeezed lime, agave nectar

## BLANCO 33

---

**Arta Silver** **\$9.00**

**Avion Silver** **\$9.00**

**Azunia** **\$10.00**

**Casamigos** **\$12.00**

**Casa Noble** **\$11.00**

**Cazadores** **\$7.00**

**Chamucos** **\$10.00**

**Clase Azul** **\$18.00**

**Codigo** **\$14.00**

<b>Codigo Rosa</b>	<b>\$16.00</b>
<b>Corralejo</b>	<b>\$9.00</b>
<b>Don Julio</b>	<b>\$10.00</b>
<b>Dulce Vida</b>	<b>\$8.00</b>
<b>El Jimador</b>	<b>\$7.00</b>
<b>El Luchador (110 Proof)</b>	<b>\$9.00</b>
<b>El Tequileno</b>	<b>\$10.00</b>
<b>El Tesoro</b>	<b>\$10.00</b>
<b>Espolón</b>	<b>\$8.00</b>
<b>Exotico</b>	<b>\$6.00</b>
<b>Fortaleza</b>	<b>\$11.00</b>
<b>Gran Centenario</b>	<b>\$9.00</b>
<b>Herradura</b>	<b>\$8.00</b>
<b>Maestro Dobel</b>	<b>\$15.00</b>
<b>Mi Campo</b>	<b>\$6.00</b>
<b>Milagro</b>	<b>\$7.00</b>
<b>Milagro Select Barrel Reserve</b>	<b>\$14.00</b>
<b>Patron</b>	<b>\$10.00</b>
<b>Sauza Hornitos</b>	<b>\$7.00</b>
<b>Siete Leguas</b>	<b>\$9.00</b>
<b>Suerte</b>	<b>\$8.00</b>
<b>Tequila Ocho</b>	<b>\$11.00</b>
<b>Tequila Uno</b>	<b>\$10.00</b>
<b>Tres Generaciones</b>	<b>\$8.00</b>
<b>REPOSADO</b> <small>34</small>	
<b>Arta</b>	<b>\$10.00</b>
<b>Avion</b>	<b>\$10.00</b>
<b>Azunia</b>	<b>\$13.00</b>

<b>Casamigos</b>	<b>\$13.00</b>
<b>Casa Noble</b>	<b>\$12.00</b>
<b>Cazadores</b>	<b>\$8.00</b>
<b>Chamucos</b>	<b>\$11.00</b>
<b>Clase Azul</b>	<b>\$20.00</b>
<b>Codigo</b>	<b>\$20.00</b>
<b>Corralejo</b>	<b>\$9.00</b>
<b>Don Julio</b>	<b>\$12.00</b>
<b>Dulce Vida</b>	<b>\$9.00</b>
<b>El Jimador</b>	<b>\$8.00</b>
<b>El Tequileno</b>	<b>\$10.00</b>
<b>El Tesoro</b>	<b>\$11.00</b>
<b>Espolón</b>	<b>\$9.00</b>
<b>Exotico</b>	<b>\$7.00</b>
<b>Fortaleza</b>	<b>\$13.00</b>
<b>Gran Centenario</b>	<b>\$10.00</b>
<b>Gran Centenario Rose Angel</b>	<b>\$11.00</b>
<b>Herradura</b>	<b>\$9.00</b>
<b>Hussong's</b>	<b>\$9.00</b>
<b>Maestro Dobel Diamond</b>	<b>\$12.00</b>
<b>Maestro Dobel</b>	<b>\$16.00</b>
<b>Mi Campo</b>	<b>\$6.00</b>
<b>Milagro</b>	<b>\$8.00</b>
<b>Milagro Select Barrel Reserve</b>	<b>\$16.00</b>
<b>Patron</b>	<b>\$11.00</b>
<b>Sauza Hornitos</b>	<b>\$8.00</b>
<b>Siete Leguas</b>	<b>\$10.00</b>
<b>Suerte</b>	<b>\$10.00</b>

<b>Tequila Dos</b>	<b>\$12.00</b>
<b>Tequila Ocho</b>	<b>\$12.00</b>
<b>Tres Generaciones</b>	<b>\$9.00</b>

## **AÑEJO** 28

---

<b>Arta</b>	<b>\$12.00</b>
<b>Avion</b>	<b>\$11.00</b>
<b>Azunia</b>	<b>\$15.00</b>
<b>Casamigos</b>	<b>\$15.00</b>
<b>Casa Noble</b>	<b>\$13.00</b>
<b>Cazadores</b>	<b>\$11.00</b>
<b>Chamucos</b>	<b>\$13.00</b>
<b>Codigo</b>	<b>\$35.00</b>
<b>Corralejo</b>	<b>\$11.00</b>
<b>Don Julio</b>	<b>\$13.00</b>
<b>Don Julio 1942</b>	<b>\$22.00</b>
<b>Dulce Vida</b>	<b>\$10.00</b>
<b>El Jimador</b>	<b>\$9.00</b>
<b>El Tesoro</b>	<b>\$13.00</b>
<b>Espolon</b>	<b>\$10.00</b>
<b>Fortaleza</b>	<b>\$17.00</b>
<b>Gran Centenario</b>	<b>\$11.00</b>
<b>Herradura</b>	<b>\$10.00</b>
<b>Maestro Dobel</b>	<b>\$17.00</b>
<b>Milagro</b>	<b>\$10.00</b>
<b>Milagro Select Barrel Reserve</b>	<b>\$19.00</b>
<b>Patron</b>	<b>\$13.00</b>
<b>Sauza Hornitos</b>	<b>\$9.00</b>
<b>Siete Leguas</b>	<b>\$11.00</b>

<b>Suerte</b>	<b>\$12.00</b>
<b>Tequila Ocho</b>	<b>\$13.00</b>
<b>Tequila Tres</b>	<b>\$15.00</b>
<b>Tres Generaciones</b>	<b>\$10.00</b>

## **EXTRA AÑEJO** 9

---

<b>Arta</b>	<b>\$15.00</b>
<b>Avion 44</b>	<b>\$23.00</b>
<b>Casa Noble Single Barrel</b>	<b>\$18.00</b>
<b>Cazadores</b>	<b>\$12.00</b>
<b>Don Julio 70 Year</b>	<b>\$16.00</b>
<b>Dulce Vida</b>	<b>\$30.00</b>
<b>El Diabolito</b>	<b>\$30.00</b>
<b>El Tesoro Paradiso</b>	<b>\$21.00</b>
<b>Patron</b>	<b>\$15.00</b>

## **MEZCAL/RAICILLA** 15

---

<b>Casamigos Mezcal</b>	<b>\$18.00</b>
<b>Del Maguey Chichicapa</b>	<b>\$16.00</b>
<b>Del Maguey Crema de Mezcal</b>	<b>\$12.00</b>
<b>Del Maguey Minero</b>	<b>\$18.00</b>
<b>Del Maguey Pechuga</b>	<b>\$40.00</b>
<b>Del Maguey San Luis del Rio</b>	<b>\$16.00</b>
<b>Del Maguey Tobala</b>	<b>\$25.00</b>
<b>Del Maguey Vida</b>	<b>\$10.00</b>
<b>La Venenosa Sierra Volcanes de Jalisco</b>	<b>\$13.00</b>
<b>La Venenosa Tabernas</b>	<b>\$10.00</b>
<b>Mezcal Vago</b>	<b>\$12.00</b>
<b>Riazuleno Clasico</b>	<b>\$11.00</b>
<b>Riazuleno Tobala y Espadin</b>	<b>\$13.00</b>

**Xicaru Mezcal Reposado** **\$13.00**

---

**Xicaru Mezcal Silver** **\$11.00**

---

## FLIGHTS 7

---

**Blanco** **\$15.00**

Mi Campo, Cazadores, Milagro

---

**Reposado** **\$16.00**

Gran Centenario, Suerte, Tequila Ocho

---

**Añejo** **\$17.00**

Chamucos, Cazadores, Siete Leguas

---

**Across the Board** **\$18.00**

Cabo Wabo Blanco, El Tesoro Reposado, Don Julio Añejo

---

**Mezcal Flight** **\$17.00**

Del Maguey Vida, Crema and Minero

---

**Top Shelf Across the Board** **\$26.00**

Codigo Blanco, Clase Azul Reposado, Don Julio 1942 Añejo

---

**Casa Flight** **\$30.00**

Casamigos Blanco, Reposado, Anejo and Mezcal

---

## WHITE 6

---

**Rosé, Band of Roses WA** **AVAILABLE OPTIONS**

\$8.00

\$32.00

---

**Lunetta, Prosecco IT Split** **\$7.00**

---

**Prophecy, Sauvignon Blanc NZ** **AVAILABLE OPTIONS**

\$9.00

\$34.00

---

**Chateau Ste Michelle, Mimi Chardonnay WA** **AVAILABLE OPTIONS**

\$10.00

\$38.00

---

**Spinelli, Pinot Grigio IT** **AVAILABLE OPTIONS**

\$8.00

\$30.00

---

**White Sangria** **\$7.00**

---