

Agua 301

301 Water St SE 20003-3734 · +12024840301 · Updated: Jan 14, 2026

[View online menu](#)



FAMILY MEALS 2

Family Taco Meal

\$38.00

Choice of 3 proteins (chicken tinga, beef barbacoa, pork cochinita, pork carnitas, shrimp or mushrooms), 10 corn tortillas (may request flour), cotija cheese, pico de gallo, shredded lettuce, guacamole, black beans, Mexican white rice, chips & salsa

Fajitas for 2

\$45.00

Combination of Steak, Chicken, Shrimp, medley of peppers and onions, pico de gallo, guacamole, queso, fundido, 10 flour tortillas (may request corn), black beans, Mexican white rice, chips and salsa

GUACAMOLES 2

Guacamole Traditional

\$10.00

Avocado, lime, jalapeño, tomato, cilantro, onion

Guacamole de Jaiba

\$13.00

Jumbo lump crab and sweet corn medley

CEVICHEs 2

Ceviche de Pescado Blanco

\$11.00

White fish, lime juice, cilantro, red onion, cucumber, tomato, jalapeño

Ceviche Mixto

\$13.00

Shrimp, mussels, White Fish, bell peppers, cilantro, onion

SOUPS AND SALADS 4

Chicken Tortilla Soup

\$8.00

Shredded chicken, avocado, pico de gallo, chile rajas, guajillo tomato broth

Sopa de Mariscos

\$14.00

Seafood tomato broth with mussels, clams, shrimp, shredded crab meat and white fish

Chilango Salad

\$8.00

Mixed greens, chopped vegetables, fried chickpeas, corn and black bean relish, goat cheese, agave and roasted red pepper vinaigrette

Grilled Caesar Salad

\$8.00

Grilled romaine, croutons, Cotija cheese, anchovies, chipotle César dressing

BOCADITOS 13

Queso Fundido

Melted Chihuahua cheese, guajillo chili bitters, caramelized onions

AVAILABLE OPTIONS

\$10.00

Add Housemade Chorizo: \$2.00

Grilled Vegetable Tower

Grilled eggplant, sautéed zucchini and yellow squash, goat cheese, cilantro sauce

\$9.00

Black Bean Cheese Dip

Black beans, Chihuahua cheese, onions, bell peppers, jalapeño, flour tortillas, hummus

\$9.00

Beef Flautas

Lettuce, Sour Cream, Pico de gallo, cotija cheese

\$9.00

Chicken Flautas

lettuce, sour cream, pico de gallo, cotija cheese

\$9.00

Miguelito Chicken Wings

chamoy sauce marinade, miguelito seasoning

\$9.00

Crispy Fried Oysters

aji verde, pickled shallots

\$7.00

Jumbo Lump Crab Cake

shishito-corn relish, piquillo puree

\$12.00

Agua Queso Dip

melted cheese, jalapeño, onion, tomato

AVAILABLE OPTIONS

\$7.00

Add Ground Beef: \$2.00

Cheese Quesadilla

flour tortilla, chihuahua cheese, pico de gallo, guacamole, crema

\$9.00

Chicken Quesadilla

Chicken Tinga, flour tortilla, chihuahua cheese, pico de gallo, guacamole, crema

\$12.00

Steak Quesadilla

Grilled steak, flour tortilla, chihuahua cheese, pico de gallo, guacamole, crema

\$14.00

Shrimp Quesadilla

Sauteed shrimp, flour tortilla, chihuahua cheese, pico de gallo, guacamole, crema

\$14.00

EMPANADAS 4

Empanada de Calabaza

Roasted mixed squashes, bell peppers, garnished with pico de gallo

\$8.00

Empanada de Jaiba

Jumbo lump crabmeat salad with fresh corn, cheese sauce and pico de gallo

\$12.00

Empanada de Pollo

Chicken Tinga, peppers, onions, garlic, garnished with pico de gallo

\$8.00

Empanada de Carne

\$8.00

Braised beef top sirloin mixed with Chihuahua cheese and bell peppers

HUARACHES 2

Wild Mushroom Huarache

\$11.00

Handmade corn flatbread topped with refritos black beans, roasted mushrooms, melted Chihuahua cheese, yellow corn, scallions, goat cheese

Chicken Huarache

\$12.00

Handmade corn flatbread topped with refritos black beans, grilled chicken mixed with bacon, caramelized onions, melted Chihuahua cheese, lettuce, pico de gallo, and queso fresco

DINNER TACO PLATTER 11

Chicken Tinga

Shredded chicken cooked in spicy sour annatto broth, onion, Cotija cheese

Cochinita BBQ

\$9.00

Cochinita pulled pork, candied pineapple habanero, pickled red onion, cilantro

Pork Belly Al Pastor

\$8.00

Crispy fried pork belly, candied habanero pineapple, guajillo pepper al pastor aioli

Beef Barbacoa

\$8.00

Shredded beef, slow-cooked in its own juice with spices and peppers, raw onion and cilantro

Bistec Azul

\$9.00

sautéed steak, bleu cheese, serrano-garlic sauce, flour tortillas

Baja Fish

\$8.00

Crispy beer battered white fish, cabbage slaw, chipotle dressing, pico de gallo

Salmón

\$9.00

Sautéed salmon, onion, garlic, bell peppers, cilantro dressing scallions

Mango Shrimp

\$9.00

sofrito, aji verde, cilantro

Hongos

\$8.00

Sautéed mixed mushrooms, corn, onions, goat cheese

Carnitas

Slow cooked pork, chicharron, cilantro, onions, avocado sauce

Roasted Beet

Fresh roasted beets, arugula, pickled onion, goat cheese, morita crema, tajin-pepitas

ENTRÉES 12

Habanero-Tamarind Glazed Salmon	\$18.00
Grilled salmon, black bean corn salsa, smoked bacon corn sauce	
Arroz a la Tumbada (Real Mexican Paella)	\$22.00
Mussels, clams, shrimp, shredded crab meat, spicy chorizo	
Pollo con Mole Poblano	\$17.00
Grilled Chicken Breast, chocolate mole with walnuts, almonds & chilies served with white rice	
Lomo Saltado	\$17.00
Sliced beef tenderloin sautéed with onion, tomato, jalapeño and served over rice and topped with hand cut fried potatoes	
Guajillo Short Ribs	\$22.00
Boneless braised short rib, mild guajillo sauce, shaved onions, crema Mexicana, Mexican rice	
Enchiladas Vegetarianas	\$16.00
Corn tortillas, sautéed zucchini, and yellow squash, roasted tomato guajillo sauce, melted chihuahua cheese, crema Mexicana with rice and refritos black beans	
Grilled Churrasco	\$21.00
8 oz skirt steak, with nchimichurri, salsa, esquites and rice	
Chipotle Shrimp	\$18.00
Shrimp pan seared in white wine and a chipotle cream over white rice	
Enchiladas de Pollo	\$16.00
Corn tortillas, shredded chicken tinga, salsa verde or mole, melted chihuahua cheese, crema Mexicana with rice and refritos black beans	
Chicken Fajitas	\$19.00
Grilled chicken breast, medley of peppers & onions, rice, beans, guacamole, pico de gallo, flour tortillas	
Steak Fajitas	\$21.00
Grilled steak, medley of peppers & onions, rice, beans, guacamole, pico de gallo, flour tortillas	
Shrimp Fajitas	\$21.00
Pan seared shrimp, medley of peppers & onions, rice, beans, guacamole, pico de gallo, flour tortillas	

SIDE DISHES 7

Yucca Fritas	\$5.00
Sauteed Spinach	\$5.00
Pine nuts, raisins, onions	
Roasted Wild Mushrooms with Epazote	\$5.00
Black Beans	\$5.00
White Rice	\$5.00
Huitlacoche Rice	\$5.00

Fried Sweet Plantains **\$5.00**

DESSERTS 7

Churros **\$6.50**

Mexican chocolate fondue, cinnamon sugar, whipped cream

Mexican Style Flan **\$6.50**

silky vanilla custard and caramel

Mexican French Toast **\$6.50**

tequila sauce, Mexican vanilla ice cream

Tres Leches Cake **\$6.50**

with strawberry compote

Chipotle Infused Chocolate Mousse **\$6.50**

topped with whipped cream

Pastelitos de Guava **\$6.50**

puff pastry, guava, vanilla ice cream

Vanilla and Chocolate Ice Cream & Sorbet **\$6.50**

Locally made

GUACAMOLES / CEVICHEs 4

Guacamole Traditional **\$10.00**

Avocado, lime, jalapeño, tomato, cilantro, onion

Guacamole de Jaiba **\$13.00**

Jumbo lump crab fresh salad fresh salad with sweet corn

Ceviche Pescado Blanco **\$11.00**

White fish, lime juice, cilantro, red onion, cucumber, tomato, jalapeño

Ceviche Mixto **\$13.00**

Shrimp, mussels, tilapia, bell peppers, cilantro, onion

SOUPS 2

Chicken Tortilla Soup **\$8.00**

Shredded chicken, avocado, pico de gallo, chile rajas, guajillo tomato broth

Sopa de Mariscos **\$13.00**

Seafood tomato broth with mussels, clams, shrimp, shredded crab meat and white fish

ENTREE SALADS 3

Grilled Caesar Salad

Grilled romaine, croutons, Cotija cheese, anchovies, chipotle César dressing

AVAILABLE OPTIONS

\$11.00

Add Chicken: \$3.00

Add Steak: \$4.00

Add Shrimp: \$4.00

Chilango Salad

Mixed greens, chopped vegetables, fried chickpeas, corn and black bean relish, goat cheese, agave, and roasted red pepper vinaigrette

AVAILABLE OPTIONS

\$11.00

Add Chicken: \$3.00

Add Steak: \$4.00

Add Shrimp: \$4.00

Mexican Salmon Salad

Grilled salmon, mixed greens, tomato, guacamole, fried tortillas, and agave and roasted red pepper vinaigrette

\$15.00

TORTAS / SANDWICHES 4

Hamburguesa

Grilled ground sirloin and chorizo pachola, fried egg, tomato, avocado, shredded lettuce, refrito beans, chipotle mayo

\$13.00

Chicken Milanese Torta

Pan fried breaded chicken breast, avocado, tomato, shredded cabbage, black bean spread, chipotle mayo

\$11.00

Shrimp Torta

Grilled shrimp, avocado, tomato, romaine, citrus aioli

\$13.00

Jeff's Cuban Sandwich

Braised pork, ham, pickles, Swiss cheese, mustard sauce

\$11.00

TACO PLATTERS 11

Chicken Tinga

Shredded chicken cooked in spicy sour annatto broth, onion, Cotija cheese

\$11.00

Cochinita BBQ

Cochinita pulled pork, candied pineapple habanero, pickled red onion, cilantro

\$11.00

Pork Belly al Pastor

Crispy fried pork belly, candied habanero pineapple, guajillo pepper al pastor aioli

\$11.00

Beef Barbacoa

Shredded beef, slow-cooked in its own juice with spices and peppers, raw onion and cilantro

\$11.00

Bistec Azul

sautéed steak, bleu cheese, serrano-garlic sauce, flour tortilla

\$12.00

Baja Fish

Crispy beer battered white fish, cabbage slaw, chipotle aioli, pico de gallo

\$11.00

Salmón

Sautéed salmon, onion, garlic, bell peppers, cilantro dressing scallions

\$12.00

Mango Shrimp	\$12.00
sofrito, aji verde, cilantro	
Hongos	\$11.00
Sautéed mixed mushrooms, corn, onions, goat cheese	
Carnitas Taco	\$11.00
Slow cooked pork, chicharron, cilantro, onions, avocado sauce	
Roasted Beet	\$11.00
Fresh roasted beets, arugula, pickled onion, goat cheese, morita crema, tajin-pepitas	

DESAYUNO / BRUNCH 8

Huevos Divorciados	\$10.00
Poached eggs, salsa mexicana and salsa verde, rajas, caramelized onions, corn tortillas	
Huevos Rancheros	\$11.00
Fried eggs over soft fried tortilla soaked in salsa verde topped with chorizo, refried beans with queso fresco	
Chiliquiles	\$10.00
Scrambled eggs, chorizo, tortilla chips, cotija, pico de gallo, lime crema, salsa mexicana	
Hangover Special	\$12.00
Skillet pancake served with pork confit, cheese black beans, fried egg, scallions and pickled onion	
Huevos Taco	\$11.00
Chorizo, Chihuahua cheese, green onions	
Pozole Verde	\$11.00
Rich pork hominy broth dressed with recaudo verde, fresh onion, cilantro and radish	
Pumpkin Pancakes	\$10.00
Spiced pepitas, ginger butter, chile-infused maple syrup	
Steak and Eggs	\$15.00
Flat iron steak, 2 eggs any style, hash browns	

FRITTATAS / OMELETTES 5

Mexican Omelette	\$12.00
3 eggs, onion, jalapeño, tomato, Chihuahua cheese, sour cream, guacamole and hash browns	
Cuban Omelette	\$12.00
3 eggs, sofrito sauce, bacon, Chihuahua cheese, and hash browns	
Puerto Vallarta Frittata	\$13.00
3 eggs, smoked salmon, capers, onions with corn tortillas and fresh fruit	
Spanish Frittata	\$12.00
3 eggs, chorizo, sofrito sauce, potatoes with corn tortillas and fresh fruit	

French Toast	\$9.00
Maple Whipped Butter, Maple Syrup	

SIDES 7

Yucca Frita	\$5.00
Bacon	\$5.00
Chorizo	\$5.00
Fresh Fruit	\$4.00
Eggs	\$4.00
Hash Browns	\$4.00
Tortillas	\$3.00

DOS TACOS 5

Cochinita BBQ Taco

Cochinita pulled pork, candied pineapple habanero, pickled red onion, cilantro

Beef Barbacoa

Shredded beef, slow cooked in its own juice with spices and peppers, raw onion and cilantro

Tinga

Shredded chicken cooked in spicy sour annatto broth, onion, Cotija cheese

Baja Fish

Crispy beer battered white fish, cabbage slaw, chipotle dressing, pico de gallo

Hongos

Sautéed mixed mushrooms, corn, onions, goat cheese

MORE FOOD 9

Guacamole	\$7.00
Tomato, serrano, red onion and cilantro	
Chicken Empanadas	\$6.00
Annatto roasted chicken	
Beef Empanadas	\$6.00
Braised beef top sirloin mixed with Chihuahua cheese and bell peppers	
Beef Flautas	\$6.00
Braised beef top sirloin mixed with sweated onion and cilantro	
Chicken Flautas	\$6.00
Annatto roasted chicken and cilantro	

Miguelito Chicken Wings	\$7.00
Slow cooked wings rubbed in a homemade chamoy sauce and dusted with Miguelito Chef's favorite candy seasoning	
Agua Nachos	\$7.00
Chorizo, ground beef, black beans, guacamole, pico de gallo, lettuce, sour cream, cheese sauce	
Ceviche Tostadas	\$6.00
Cured white fish, red onion, cucumber, tomato, serrano, cilantro	
Shrimp Toritos	\$7.00
Shrimp wrapped in shishito pepper tossed with chile de árbol menjurje	

DRAFT BEERS 10

Corona Lite	\$4.50
Negro Modelo	\$4.50
Modelo Especial	\$4.50
Pacifico	\$4.50
O'connor "El Guapo" Agave IPA	\$4.50
Ballast Point Sculpin Grapefruit IPA	\$4.50
Bell's Oberon	\$4.50
Founders All Day IPA	\$4.50
Great Lakes Elliot Amber Lager	\$4.50
Troegs Hopback Amber Ale	\$4.50

WINES BY THE GLASS 5

Colores Malbec	\$6.00
Flaco Tempranillo	\$6.00
Cono-Sur Chardonnay	\$6.00
Matua Sauvignon Blanc	\$6.00
Legado del Moncayo Rose	\$6.00

MORE DRINKS 4

Classic Margarita	\$6.00
An old-school margarita. Sauza Blanco Tequila, Agave Nectar, Fresh Lime Juice, splash of fresh orange juice	
Frozen Lime Margarita	\$6.00
Our Classic frozen in the machine	

Frozen Peach Sangria	\$6.00
Familia Verdejo, peach puree, fresh lemon juice and peach schnapps	
Sangria	\$6.00
Tempranillo, brandy, port, vodka, fresh lemon juice, fresh orange juice, sugar, Licor 43, cinnamon, diced apples	
TEQUILA BLANCOS 17	
Sauza Blue Silver	\$6.00
simple, straightforward agave flavor	
Cimarron Blanco	\$7.00
earthy/cinnamon flavors abound	
Purasangre Blanco	\$8.00
distinctly floral flavors with hints of graphite	
ArteNOM 1580 Blanco	\$10.00
rich, mineral driven style	
123 "Uno" Blanco	\$10.00
organic tequila, citrus and herbal flavors	
Avion Silver	\$10.00
grapefruit, mint and rosemary flavors	
El Tesoro Don Plata	\$10.00
smooth and easy drinking style	
Sauza Tres Generaciones	\$10.00
triple distilled, spicy with hints of sweet citrus and floral notes	
Siete Leguas Plata	\$11.00
bold and powerful blanco with roasted agave flavor	
Cabo Wabo Blanco	\$10.00
floral style with spicy lime and agave flavor	
Corazon Blanco	\$8.00
creamy textured with flavors of pear and citrus	
Milagro Silver	\$8.00
highly vegetal style with a black pepper finish	
Gran Centenario Plata	\$7.00
aged 28 days in oak, very unusual for a blanco, rich and tasty	
Patron Silver	\$11.00
smooth and easy drinking style, a good blend of citrus and vegetal flavors	
Patron Gran Platinum	\$30.00
incredibly rich style for a blanco, citrus flavors with an extremely long oak finish	

Herradura Blanco	\$10.00
woody, citrus style	
Herradura Hacienda del Cristero	\$11.00
easy drinking light style, extremely smooth	
TEQUILA REPOSADOS 15	
Cimarron Reposado	\$7.00
subtle caramel with hints of vanilla and earthiness	
ArteNOM 1414 Reposado	\$12.00
easy drinking, vegetal style	
123 "Dos" Reposado	\$12.00
organic, salted caramel, crème brulee and toffee notes	
Avion Reposado	\$12.00
cherry, pear, peach and rose petal flavors	
El Tesoro Reposado	\$12.00
slightly sweet with flavors of roasted agave	
Sauza Hornitos Reposado	\$9.00
due to less barrel contact, this is a fruitier, lighter style reposado	
Sauza Tres Generaciones	\$12.00
particularly spicy with hints of toasted oak	
Siete Leguas Reposado	\$12.00
an intense yellow color belies its hints of straw and wood notes	
Cabo Wabo Reposado	\$11.00
bright citrus flavors are backed by fresh herbs, black pepper and vanilla	
Gran Centenario Reposado	\$8.00
vanilla and salted caramel notes back roasted fruit notes	
Milagro Reposado	\$9.00
aged for 6 months in oak barrels, longer than most reposados; makes for an extremely intense style	
Milagro Reposado Single Barrel Reserve	
super clean and smooth with flavors of vanilla, white pepper and cinnamon	
Patron Reposado	\$12.00
citrus fruit with honey and oak	
Herradura Reposado	\$11.00
11 month aged, leading to a mellow agave flavor with hints of sweet spice	
Corzo Reposado	\$13.00
roasted flavors of pineapple, honey, almond and coconut	

TEQUILA ANEJOS 14

Purasangre Anejo	\$9.00
oaky, vanilla flavors but extremely smooth	
ArteNOM 1146 Anejo	\$11.00
almost Sherry-like, with a distinct salinity to the style	
123 "Tres" Anejo	\$13.00
organically made, caramel and dried fruit flavors, an after dinner tequila	
Avion Anejo	\$12.00
rich flavors of peach and cherry with a distinct maple finish	
Sauza Hornitos Anejo	\$8.00
smoky, oaky flavors dominate the palate on this easy drinking anejo	
Sauza Tres Generaciones Anejo	\$13.00
flavors reminiscent of brown sugar, white oak and roasted agave	
Siete Leguas Anejo	\$13.00
this tequila is awash in flavors of honey roasted agave	
Cabo Wabo Anejo	\$12.00
extremely complex flavor with hints of honey, chocolate, caramel and vanilla	
Casa Noble 2 Year Old Anejo	\$13.00
organically grown, this tequila features flavors of resin, vanilla & almond	
Gran Centenario Anejo	\$9.00
a lighter anejo than most, this tequila features a lot of agave flavor	
Milagro Anejo	\$10.00
sweet and spicy, with flavors of tobacco, banana and coconut	
Patron Anejo	\$13.00
flavors of honey, raisins and melons overwhelm in this tequila	
Herradura Anejo	\$12.00
a smooth, creamy style with flavors of toasted oak and roasted nuts	
Corzo Anejo	\$15.00
honey, toast and brown sugar flavors up front with a finish of warm toffee pudding	

TEQUILA EXTRA ANEJOS 4

Purasangre Extra Anejo	\$21.00
super smooth caramel flavors with just a hint of smoke	
123 Diablito Extra Anejo	\$21.00
organically grown, this "little devil" is vegetal in style, with notes of vanilla and black pepper	

El Tesoro Paradiso **\$21.00**
remarkably smooth and easy drinking, this tequila owes some of its smoothness to the fact it is aged in cognac barrels

Casa Noble 5 Year Extra Anejo **\$20.00**
this incredibly smooth and rich tequila is extremely rare; the last bottlings were made in 2007, so once that's gone there will be no more!

MEZCAL 8

Fidencio Unico **\$8.00**
unsmoked and double distilled, this is as easy drinking as mezcal gets

Fidencio Classico **\$8.00**
tastes like smoke with a hint of what the French call "Gout de petrol"

Fidencio Pechuga **\$15.00**
extremely aromatic and rich due to the mélange of fruits and the breast of chicken that is added to the fermenting must

Mina Real **\$8.00**
three words: Mexican hot chocolate!

Don Amado Reposado **\$10.00**
easy drinking with light smoke and vanilla flavors, if you always wanted to try mezcal, here's a good start

Don Amado Anejo **\$11.00**
a fantastic combination of smoked meat flavors and salinity

Pierde Almas Tobala **\$16.00**
harvested from a special early ripening agave, this mezcal starts out light and floral but finishes with hints of butterscotch and anise

Pierde Almas Espadin **\$13.00**
slightly smoky with prolonged sweet oak flavors

TEQUILA SPECIALTIES 2

Maestro Dobel **\$9.00**
a blend of blanco, reposado and anejo tequilas; extremely complex

Gran Centenario Rosangel **\$10.00**
hibiscus infused tequila; rich and fruity

COCTELE DE LA CASA 12

Classic Margarita **\$8.00**
an old school margarita; Sauza Blanco Tequila, agave nectar, fresh lime juice, splash of fresh orange juice

Frozen Lime Margarita **\$8.00**
our classic frozen in the machine

Frozen Peach Sangria **\$8.00**
Familia Verdejo, peach puree, fresh lemon juice and peach schnapps

Cucumber Margarita	\$10.00
refreshingly light bodied; Maestro Dobel, Patron Citronage, simple syrup, fresh lime juice, diced cucumbers, splash of soda	
Pisco Sour	\$9.00
a Peruvian classic, pisco, simple syrup, fresh lime juice, egg white, topped with a dash of Fernet Valet; served up	
Blood Orange Margarita	\$10.00
a Mexican version of Zest's blood orange Manhattan; Milagro Reposado, blood orange puree, Cointreau, splash of blood orange bitters, rimmed with citrus salt	
Humo en el Agua	\$10.00
"Smoke on the Water," our twist on a Pomegranate Margarita; Fidencio Classico, Pama Liqueur, pomegranate juice, fresh squeezed lime juice	
Blackberry Caipirinha	\$10.00
Brazil's national drink, Leblon Cachaca, muddled limes, blackberry, sugar, served over crushed ice	
Michelada	\$9.00
hangover cure!, Tecate, Worcestershire, fresh lime juice, hot sauce, cayenne pepper, tomato juice, chili salt	
Calimocho	\$9.00
a popular Spanish cocktail, that you have to taste to believe; Flaco Tempranillo and Mexican Coke; served over ice	
Agua Margarita	\$12.00
our Cadillac; made with Patron Silver, Patron Citronage, fresh lime juice, agave nectar	
Sangria	\$8.00
Tempranillo, brandy, port, vodka, fresh lemon juice, fresh orange juice, sugar, Licor 43, cinnamon, diced apples	

SPARKLING WINE ¹

Blanc de Blanc, Pascual Toso, Mendoza, Argentina, N/V	AVAILABLE OPTIONS
	\$36.00
	Glass: \$8.00

WHITE WINES ⁹

Sauvignon Blanc, Vina Falernia, Elqui Valley, Chile, 2011	AVAILABLE OPTIONS
	\$36.00
	Glass: \$8.00

Torrentes, Bodega Colome, Salta, Argentina, 2012	AVAILABLE OPTIONS
	\$36.00
	Glass: \$8.00

Chardonnay, Cono-Sur, "Bicecleta", Central Valley, Chile, 2012	AVAILABLE OPTIONS
	\$36.00
	Glass: \$8.00

Verdejo, Gran Familia, Rueda, Spain, 2011	AVAILABLE OPTIONS
	\$36.00
	Glass: \$8.00

Pinot Grigio, Inacayal Vineyards, Mendoza, Argentina, 2012	AVAILABLE OPTIONS
	\$36.00
	Glass: \$8.00
Albarino Martin Codax, Rias Baixas Spain 2011	AVAILABLE OPTIONS
	\$36.00
	Glass: \$8.00
Sauvignon Blanc, Montes, "Classic", Casablanca Valley, Chile, 2012	\$35.00
Pedro Ximenez, Mayu, Elqui Valley, Chile, 2012	\$40.00
Chardonnay, Trapiche, "Oak Cask", Mendoza, Argentina, 2012	\$36.00

RED WINES 10

Tempranillo, Flaco, Madrid, Spain, 2012	AVAILABLE OPTIONS
	\$36.00
	Glass: \$8.00
Carmenere, Calina Reserva, Central Valley, Chile, 2011	AVAILABLE OPTIONS
	\$36.00
	Glass: \$8.00
Pinot Noir, Veramonte, Aconcagua, Chile, 2012	AVAILABLE OPTIONS
	\$45.00
	Glass: \$10.00
Cabernet Sauvignon, Kaiken, Mendoza, Argentina, 2010	AVAILABLE OPTIONS
	\$38.00
	Glass: \$8.00
Malbec, Tierra Secreta, Mendoza, Argentina, 2012	AVAILABLE OPTIONS
	\$40.00
	Glass: \$9.00
Tannat, Bodegas Castillo Viejo, "Catamayor", San Jose, Uruguay, 2008	AVAILABLE OPTIONS
	\$40.00
	Glass: \$9.00
Ichanka Bonarda, Famatina Valley, Argentina, 2010	\$38.00
Pinot Noir, Llai Llai, Bio Bio Valley, Chile, 2011	\$40.00
Syrah, Crios de Susana Balbo, Mendoza, Argentina, 2011	\$42.00
Malbec Salentein, Mendoza, Argentina, 2011	\$44.00

CERVEZA PINT DRAFTS 10

Seasonal Craft Brew	\$7.00
Negro Modelo	\$7.00

XX Lager	\$7.00
Miller Lite	\$6.00
Breckenridge Agave Wheat	\$7.00
Bells Two Hearted Ale	\$7.00
Great Lakes Eliot Ness Amber Ale	\$7.00
Otter Creek Hop Session Ale	\$7.00
Founders All Day IPA	\$7.00
Lauganitas Czech Style Pilsner	\$7.00

CERVEZA BOTTLES ⁹

Corona	\$6.00
Corona Lt	\$6.00
Tecate	\$6.00
Bohemia	\$6.00
XX Amber	\$6.00
Negro Modelo Especial	\$6.00
Xingu	\$6.00
Heineken	\$6.00
Buckler	\$6.00

NON-ALCOHOLIC BEVERAGES ³

Agua Fresca	\$3.50
hibiscus, watermelon, or pineapple	
Jarritos Soft Drinks	\$3.50
lime, tangerine, or strawberry	
Mexican Coca Cola	\$3.50