

cocktails

AVIÓN	14
avión reposado tequila, aperol, lemon juice	
MEZCAL SPRITZ	14
mezcal el silencio tequila, aperol, prosecco	
HEMINGWAY DAIQUIRI	13
owney's rum, maraschino, grapefruit juice, lime juice	
DIRTY WHISKY SOUR	14
jameson whiskey, luxardo, lemon juice, demerara	
CADILLAC MARGARITA	16
1800 reposado tequila, grandeza, grand marnier, citrus juice	
MEZCAL NEGRONI	15
mezcal el silencio tequila, campari, sweet vermouth	
HAZELNUT ESPRESSO MARTINI	14
tito's vodka, frangelico, espresso	
PÉRGOLA	13
1800 reposado tequila, mezcal, chocolate bitters, agave	
CUBANO MOJITO	14
gustoso artisanal blanco rum, mint, citrus juice, club soda, demerara	
PIÑA COLADA	13
owney's silver rum, dairy-free piña colada mix, pineapple juice, on the rocks	
BERRY TONIC	13
rainier mountain fresh gin, tonic, berries	

\$3 OFF COCKTAILS

MON – FRIDAY

11A – 2P

zero proof

MOJITO	10
mint, citrus juice, club soda, demerara	
PIÑA COLADA	10
dairy-free piña colada mix, pineapple juice, on the rocks	
MARGARITA	10
citrus juice, demerara	

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

** a discretionary charge of 4% is added to each guest check that goes directly to our culinary team that insures your food is always an experience*

** a service charge of 20% is added to each guest check for parties of 6 or more guest*

spirits

make it a cocktail +2.5

BLANCO TEQUILA

1800	12
1800 Coconut	11
Avión	12
Calirosa	19
Casamigos	16
Cazadores	12
Centenario	12
Clase Azul	30
Código	22
Corzo	14
Dobel	14
Dobel Humito	14
Don Julio	16
Espolón	12
Herradura	14
Hornitos	12
Patrón	16
Tesoro	13

REPOSADO TEQUILA

1800	13
Avión	13
Casa Noble	14
Casamigos	17
Cazadores	13
Centenario	13
Clase Azul	35
Código	23
Corzo	15
Dobel	15
Dobel Diamanté	15
Don Julio	17
Espolón	13
Herradura	15
Hornitos	13
Patrón	17
Tesoro	14

AÑEJO TEQUILA

1800	14
1800 Cristalino	22
Avión	14
Calirosa	24
Casa Noble	15
Casamigos	20
Cazadores	14
Centenario	14
Clase Azul	95
Corzo	15
Dobel	16
Don Julio	19
Don Julio 1942	37
Don Julio 70 Clara	18
Espolón	14
Herradura	16
Hornitos	14
Patrón	18
Tesoro	16

EXTRA AÑEJO TEQUILA

1800 Milenio	47
Avión 44	30
Grand Centenario	
Leyenda	33

ORGANIC TEQUILA

Dulce Vida Añejo	14
Dulce Vida Blanco	12
Dulce Vida Reposado	13

MEZCAL

Amaras Cupreata	16
Amaras Espadin	15
Casamigos	22
Clase Azul	47
Creyente	14
Del Maguey	16
El Silencia	12
La Luna Tequilena	21
La Luna Chino	23
La Luna Espadincillo	15
Gracias A Dios	14
Illegal Blanco	14
Illegal Reposado	15
Sombra Joven	13
Sombra Reposado	15
Union	12
Vida	12
Xicaru Silver	13

VODKA

Grey Goose	11
Ketel One	12
Tito's	12

GIN

Bombay Sapphire	11
Hendricks	12
Tanqueray	12
Aviaton	13
Rainier	11

RUM

Gustoso Blanco	12
Gustoso Dark	12
Kraken Black Spiced	12
Owney's	11
Santa Teresa	11

BRANDY

E.J.	11
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COGNAC

Hennessy	13
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WHISKEY

Chivas Regal	12
Crown Royal	13
Jack Daniel's	12
Jameson	12
Jim Beam	11
Makers Mark	12

SCOTCH

Glenlivet	14
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**50% OFF TEQUILAS
MON - TUESDAY
NEAT OR ON THE ROCKS**

wines

<i>washington</i>	<i>glass</i>	<i>bottle</i>
CHATEAU STE. MICHELLE CHARDONNAY	12	42
CHATEAU STE. MICHELLE RED BLEND	12	42
COLD CREEK BLEND	17	62
NORTHSTAR MERLOT	15	55
ETHOS CHARDONNAY	24	89
 <i>california</i>		
PATS & HALL SONOMA COAST CHARDONNAY	14	51
 <i>italy</i>		
GUADO AL TASSO BUCUATO	20	75
LA MARCA PROSECCO	12	41
 <i>france</i>		
NICOLAS FEUILLATE BRUT FRENCH CHAMPAGNE		80

beer

<i>draft</i>	
MAC & JACK	7
MANNY'S	7
HAYSTACK HEFEWEIZEN	7
RAINIER	6
 <i>local and imports</i>	
MODELO ESPECIAL	6
MODELO NEGRA	6
SKY KRAKEN PALE ALE	6
GOLDEN PILSNER	6
BODHIZAFA	6

sodas

PEPSI	5
PEPSI DIET PEPSI ORANGE CRUSH STARRY GINGER BEER LEMONADE ICE TEA FRUIT PUNCH	

bites

CHICHARRÓN GUACAMOLE	19
ribeye chicharrón, red onions, jalapeños, cilantro, lime, totopos	
CAPRESE BRUSCHETTA	14
basil pesto, sun dried tomatoes, mozzarella, balsamic glaze	
QUESO FUNDIDO	18
mozzarella, fontina and oaxaca cheese, aged chorizo, cremini mushrooms, poblano peppers, totopos	
PORK SLIDERS	17
chipotle barbecue pork, slaw	
BEEF SLIDERS	17
angus*, manchego, burger sauce	
STEAK BOWL	17
skirt steak*, garlic butter steak fries	
SEAFOOD CEVICHE	19
shrimp, calamari, and white fish*, habanero sauce, ginger fish stock, celery, red onions, cilantro, avocado, totopos	
SPICED CALAMARI	17
breaded calamari, spices, chipotle sauce, garlic aioli	
COCONUT SHRIMP	17
pineapple chutney, tartar sauce	
CRAB DIP	20
mozzarella, fontina and white cheddar, garlic baguette slices	

\$3 OFF BITES

MON – FRIDAY

11A – 2P

los très tacos

SHORT RIBS	22
corn tortillas, red onions, mango habanero salsa	
CARNITAS	21
pulled pork, corn tortillas, red onions, cilantro, charred tomatillo salsa	
STEAK	23
top sirloin*, corn tortillas, guacamole, charred tomato salsa	
COCONUT SHRIMP	21
flour tortillas, green cabbage, pineapple chutney	
BAJA ROCKFISH	22
flour tortillas, citrus slaw, tartar sauce	

soups

SOPA AZTECA	19
chicken, consommé, queso fresco crumbles, corn tortilla strips, sour cream, avocado	
ZUPPA TOSCANA	22
cream broth, applewood bacon, italian ground sausage, yukon gold potatoes, kale, red onions	

salads

LITTLE GEM	17
cream dressing, sunflower seeds, sesame seeds, almonds	
CHICKEN +4 SKIRT STEAK* +5 SALMON +7	
PÉRGOLA	19
little gem and red leaf lettuce, lemon olive oil dressing, chèvre, persian cucumber, cherry tomatoes, castelvatrano olives	
CHICKEN +4 SKIRT STEAK* +5 SALMON +7	
ROASTED BEETS	21
mixed greens, honey pineapple dressing, chèvre, candied walnuts	

\$3 OFF TACOS, SOUPS AND SALADS

MON – FRIDAY

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favorites

MANCHEGO BURGER	17
angus*, applewood bacon, manchego, caramelized red onions, beefsteak tomatoes, little gem lettuce, burger sauce	
STEAK FRIES +4	
HAWAIIAN BURGER	17
angus and pork blend*, cheddar, pineapple, caramelized red onions, beefsteak tomatoes, little gem lettuce, cream sauce	
STEAK FRIES +4	
BASIL PESTO FETTUCCINI	20
CHICKEN +4 SALMON +7 SHRIMP +6	
MUSHROOM CAMPANELLE	22
white mushroom cream sauce, cremini mushrooms	
CHICKEN +4 SHRIMP +6	
LOBSTER AND SHRIMP LINGUINE	36
lobster cream sauce, cremini mushrooms, sun dried tomatoes	
ROASTED CHICKEN OVER MOLE	24
half chicken, poblano mole, cambray potatoes, jasmine rice	
GRILLED HALIBUT	29
lemon butter sauce, mixed peas and carrots	
GRILLED SALMON IN CREAM	27
garlic cream sauce, applewood bacon, spinach, sun dried tomatoes, baguette slices	

pastries

CRÈME BRÛLÉE	10
CHURROS WITH VANILLA ICE CREAM	9
stuffed with bavarian cream	
TIRAMISU	12
AFFOGATO	10
vanilla ice cream, espresso, baileys irish cream	

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