

VINO

Whites

SalmonCreek Chardonnay	5/20
Salmon Creek, Pinot Grigio, Cali	6/24

Reds

Salmon Creek, Pinot Noir	6/24
Salmon Creek, Cabernet, California	6/24

DOMESTIC CERVEZA \$4.5

Negro Modelo Modelo Especial
XX Dos Equis Lager
XX Dos Equis Amber (TAP)
Corona Corona Light
Carta Blanca | Sol | Pacifico | Tecate |
Bohemia

IMPORTS \$3.5

Miller Genuine Draft | Miller Lite |
New Glarus Spotted Cow Ale (wisconsin)
Tap \$4.5

CRAFT BEERS

Cerveceria de Baja California Est. 2002
in the City of Mexicali. It is one of a handful
of Mexican microbrews. The name comes from
one of the five Indian tribes that live in the
Mexicali Valley. The Cucapá tribe was the first
settlers of the region and their love for water
and nature took them to live in the
Colorado River delta.



Cucapá Obscura (mexicali, mex)
4.5% \$5

American Brown Ale. Deep chestnut
brown color, medium brown head.
Sweet toffee, roasted nuts, and brown sugar
aromas follow through to a smooth, dry, body
with roundness and depth. Finishes with a rich
dark roasted nut, baker's chocolate, and an
earthy hop fade.

Cucapá Honey (mexicali, mex) 4.5% \$5
Amber Ale. Deep golden amber color, frothy
white head. Rich aromas of caramel, roasted
grains, and earthy, citrusy hop aromas. A dry-
yet-fruity medium body of candied citrus
peels, mild spice, flan, and toasted grains.
Finishes with a long, nutty, citrus-accented,
piney fresh hop fade.

**Breckenridge Brewery Agave
Wheat** (colorado) 4.2% \$5
True American-style unfiltered
wheat with the nectar of the great
Salmiana Agave. Agave
complements the light quality of
the wheat and adds a subtle note
of flavor that expands this beer's
taste profile.



Boulder Beer Co. Mojo IPA (co.)	7%	\$6
Sand Creek Badger Porter (wi.)	5.5 %	\$5.5
New Belgium Fat Tire Amber (co.)	5.2 %	\$5
Peak Organic Brown Ale (maine)	4.8 %	\$5.5
New Glarus Moon Man Pale Ale (wi.)	5%	\$5
Founders Red Rye (mi.)	6.4%	\$5.5
Ommegang Hennepin Ale (ny.)	7.7%	\$6.5
Lagunitas Pils Pilsner (california)	5.9%	\$5.5

SPECIALTY COCKTAILS

**OUR HOUSE MADE SOUR MIX
100% NATURAL FRUITS AND
PREMIUM MIXING INGREDIENTS**

Haute Margarita

Jose Cuervo Tradicional (100% agave),
haute taco's house-made sour mix
fresh squeezed lime juice

8

Hibiscus Cosmo

hibiscus "Jamaica Flower" infused syrup,
vodka,
fresh lime

8

Haute Pink Margarita

1800 Reposado Tequila, housemade
hibiscus syrup,
patron citronge

10

Our "Skinny Girl Margarita"

1800 Silver Tequila,
fresh squeezed lime juice, agave nectar

10

Paloma

herradura blanco tequila, jarritos
grapefruit soda

8

Mojito

muddled mint, lime, rum, club soda
try it with tequila for a mexican twist!

7

Blueberry Mojito

muddled fresh blueberries, rum,
muddled fresh mint and lime

8

Cheap Ass Margarita

still better than the other local mexican
restaurant margaritas, **WE MAKE OUR
OWN SOUR MIX!**

6

Big Ass Margarita

twice the cheap ass, twice the fun!

10

Pina Colada

made from scratch. the REAL deal!! not
poured out of a bottle

8

Frozen Margaritas

made with real fruit NOT flavor enhancers
Strawberry | Passion Fruit | Mango | Peach

8

*Ask your server about our selection of
top shelf tequilas. We have something for
everyone, from the most serious "sippers"
to the smoothest chilled shots and more.