



TACO GUILD

COCKTAILS



HARVEST MOON - 17

Suntory Roku Gin, Lemon Juice, Agave Nectar, St. Germain, Muddled Cucumber & Fresh Sage



LITE MY FIRE- 19

Lunazul Blanco, Plantation Dark Rum, Wray & Nephew, House-made Falernum, House-made Grenadine, Agave Nectar, Grapefruit & Lime Juice



PINEAPPLE PENICILLIN - 17

Gracias a Dios Piña Mezcal, Lemon Juice, Honey Ginger Syrup & Toasted Ginger



TEQUILA OLD FASHIONED - 17

Genote Añejo, Demerara Syrup, Chocolate & Orange Bitters [Smoked +\$2.50]



SUMMER SOLSTICE - 18

Casamigos Blanco, House-made Watermelon Syrup, Lime Juice, Agave Nectar & Habañero Bitters



SEVENTH STREET ROSE - 16

Lunazul Blanco, Diega Rosa Gin, House-made Hibiscus Rose Hip Syrup, Lime Juice & Mint



BIRMINGHAM SMOKE - 16

Nuku Espadín Mezcal, Crème de Mure, Lemon Juice, Simple Syrup & Sparling Wine



PALOMA - 15

Lunazul Blanco, Grapefruit Juice, Lime Juice, Squirt Grapefruit Soda with a Tajin Rim



LATITUDE ADJUSTMENT - 16

Lunazul Blanco, House-made Falernum, Mango Purée, Mr. Lears Beach Shack Orgeat & Lemon



RANCH WATER -14

Lunazul Blanco, Lime Juice, Topo Chico & Tajín



ESPRESSO MARTINI - 15

Corralejo Añejo, Brandy, Kahlua, Demerara Syrup & Espresso

COCKTAIL OF THE WEEK

Ask your server for details

MARGARITAS



1893 - 12

Dos Santos Blanco Tequila, Triple Sec, Elderflower Liqueur & Fresh Lime
Frozen or on the Rocks, Ask About Flavors

HOLY GRAIL - 16

(Choose your own barrel pick)

Chosen Tequila, Cointreau, Lime & Agave

BARREL PICKS



MAESTRO DOBEL

Reposado, Blended with Anejo and Extra Anejo.
Aged in French Oak with a High Toast Level

AZUNIA

Organic Reposado Rests in American Oak
Barrels for Seven Months

EL TESORO

Reposado, Sits in Ex-Bourbon Barrels to Create a
Sweet and Smoky Flavor, with Hints of Vanilla
and Oak





TACO GUILD

DRAFT BEER - 8.5

- HUSS BREWING- LET THERE BE LIGHT LAGER
- DOS XX LAGER
- FIRESTONE - CALI SQUEEZE HEFEWEIZEN
- DRAGOON BREWING - IPA
- FOUR PEAKS - JOY BUS HEFEWEIZEN
- MODELO - ESPECIAL LAGER
- HUSS BREWING - PAPAGO ORANGE BLOSSOM
- THE SHOP BEER CO - CHURCH MUSIC JUICY IPA
- STONE BUENAVEZA - SALT & LIME LAGER
- PIZZA PORT - CHRONIC AMBER ALE
- SCHILLING - SEASONAL CIDER
- SEASONAL DARK BEER

ASK ABOUT OUR SEASONAL ROTATORS

BOTTLED/ CAN BEER - 6

- | | |
|--------------|------------------|
| COORS LIGHT | OMISSION GF |
| COORS N/A | MODELO NEGRA |
| PACIFICO | ESTRELLA JALISCO |
| CORONA EXTRA | STELLA ARTOIS |

NON-ALCOHOLIC

- HOUSE BLENDED FLAVORED TEA -
- 4 HOUSE MADE HORCHATA - 6
- HOUSE MADE AGUA FRESCA - 5
- MEXICAN COLA - 6
- TOPO CHICO SPARKLING WATER - 5
- PEPSI PRODUCTS - 4

WINE - 11

- TEMPRANILLO - Campo Viejo, Rioja, Spain
- CABERNET - DAOU, Paso Robles
- PINOT NOIR - Substance, Columbia Valley
- RED BLEND - Conundrum, California
- PINOT GRIGIO - Santa Christina, Italy
- SAUVIGNON BLANC - Substance, Washington
- CHARDONAY - DAOU, Paso Robles
- WHITE BLEND - Conundrum, California
- SANGRIA - Seasonal Flavors

STAFF PICK TEQUILA

- TEQUILA OCHO BLANCO - Crisp, Bright, with a Touch of Earthiness, Highland Region
- DON FULANO BLANCO - Floral Notes with a Light Herbaceousness, Highland Region
- SIETE LEGUAS REPOSADO - Highland Tequila, Flavors of Sweet Cooked Agave
- CASA NOBLE REPOSADO - Taste of Toasted Oak, Aged 4 to 6 Months, Lowland Region
- CORRALEJO ANEJO - Flavors of Oak, Caramel, White Peppercorn, Cardamom, Highland Region
- EL TESORO PARADISO EXTRA ANEJO - Slowly Aged in Ex-Cognac Barrels for Five Years



*DISCLAIMER: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

ALTHOUGH OUR STAFF ARE CAREFUL TO AVOID CROSS CONTAMINATION, WE ARE NOT A 100% GLUTEN FREE FACILITY. CERTAIN ITEMS MAY HAVE CROSS CONTAMINATION. PLEASE ASK YOUR SERVER FOR FRESH CUT VEGGIES WITH YOUR SALSA TO AVOID ANY FLOUR CONTAMINATION IN OUR FRYERS!