



HAND CRAFTED COCKTAILS

***THE YOUNG OG** (featured Cocktail in (EAT. DRINK. PASO)
blanco tequila + yellow chartreuse + orange + grapefruit juice
simple blood orange syrup 12

SANGRIA BLANCA OR SANGRIA ROJO

local vino + seasonal mascerated fruit + fundador brandy 9.5

THE CEDAR BLVD.

local Krobar rye + Campari + local sweet vermouth + SLO Bitter's Co.
black strap bitters + cedar smoked glass 12

SPANISH COFFEE EL FUEGO

patron XO cafe + spanish brandy + cinnamon + crema de leche 9

OFF TO THE RACES

our take on the classic mint julep + makers 46 + drambuie + mint + peach
shrub + slo bitter co grapefruit-chili bitters + cobble ice 13

THE HIGHWAYMAN

 (people choice award 2015 Savor Cocktail Shootout)

local RE:find Gin + toasted almond syrup + lavender honey + meyer lemon
+ SLO Bitter Co charred cedar bitters 12

MEZCAL OLD FASHIONED

Barrel aged Mezcal + angostura bitters + gum sugar + hand cut ice rock 12

MEXICAN MANHATTAN

Lunazul Reserva double reposado + Antica + bitters + luxardo cherry 13

TIJUANA MULE

100% Agave tequila + Fever Tree ginger beer + agave nectar + lime 10

TRADITIONAL HAVANA MOJITO

white rum + fresh mint leaves + fresh lime + demerara sugar +
cobble ice + raw 100% sugar cane swizzle stck 12

FRIDA KAHLO

RE:Find Vodka + Muddled cherries + rosemary demerara syrup + lemon 12

TEQUILA FLIGHTS

 over 170 tequilas + mezcals

Silver, Reposado, Anejo & Reserve. This month's selections available
inside our Tequila Bible. A great intro to the world of fine tequilas

SEASONAL + CRAFT MARGARITAS

2oz. of El Jimador 100% blue agave tequila + organic agave nectar +
Peruvian lime juice. all served on the rocks + salt, unless otherwise listed

THE GAUCHO

simple. no fuss. orangic agave nectar + fresh Peruvian lime 9

GAUCHO CADILLAC

Liquor 43 float + flamed orange + organic agave nectar + Peruvian lime 11

MEZCAL MARGARITA

 *(nose + palate of a smokey campfire)

El Silencio mezcal + agave nectar + fresh Peruvian lime + 12

THE PALOMA

fresh squeezed ruby red grapefruit + fresh Peruvian lime + agave nectar 12

CHARRED JALAPENO - PINEAPPLE

fire charred hawaiian pineapple + jalapeno + agave nectar + fresh lime 12

MACH 1

Bacanora mezcal + El Silencio mezcal + St. Germain + serrano chile + muddled
English cucumber + fresh cilantro + lime + agave + chorizo/chile salt 13

WATERMELON-MINT

watermelon + fresh mint + agave nectar + fresh Peruvian lime 12

STRAWBERRY-BASIL

locally farmed strawberry + fresh basil + agave nectar + fresh lime 12

SMOKE + FIRE + BLOOD

El Silencio mezcal + charred jalapeno + blood orange + fresh Peruvian lime 13

CLASE AZUL REPOSADO MARGARITA

premium Casa Noble reposado + agave nectar + fresh lime + rocks 17

*LA CALAVERA

 (2016 nominee at Tales of the Cocktail, New Orleans)

mezcal + green chartreuse + fernet + meyer lemon + absinthe rinse 13

SAVE DINERO (HAPPY HOUR)

MON-FRI 3-6PM / LATE NIGHT 9p-CL (drinks only)

\$3 off all Margaritas and Hand crafted Cocktails
\$2.75 Tecate \$4 Mexican Draft Beers \$7 32oz. Corona Familia
\$5 Salsa Trio + Chips \$6 Guacamole + Chips
\$8 Chicken Nachos
\$3.00 Street Tacos (chicken / short rib / carnitas)
\$9.75 El Gaucho Combo
(1 street taco + 1 tecate + 1 shot tequila)

CERVEZAS

DRAFTS

MODELO ESPECIAL, Yucatan 6

PACIFICO, Mazatlan 6

DOS EQUIS AMBER, Monterrey 6

NEGRA MODELO, Yucatan 6

FIRESTONE 805, El Paso de Robles 6

FIRESTONE Union Jack IPA, El Paso de Robles 7

BARRELHOUSE PALE ALE, El Paso de Robles 6.5

BALLAST POINT SCULPIN IPA, San Diego, CA 7.5

ANCHOR STEAM, San Francisco, CA 7.5

CENTRAL COAST BREWING, SEASONAL, SLO, 6

BOTTLES

CORONA FAMILIAR, 32oz. Gaucho size, Mexico City 10

CORONA, Mexico City 5

CARTA BLANCA, Monterrey 5

BOHEMIA, Toluca 5

SOL, Navojoa 5

TECATE can, Tecate 4

16oz. BUD LIGHT 5 **16oz. COORS LIGHT** 5

LOCAL VINO

BLANCO / WHITE

GRENACHE BLANC, PER CAZO g 11 / b 44

ROSE, LEVO g 9 / b 36

SAUVIGNON BLANC, DESPARADA g 12 / b 48

VIOGNIER, EBERLE g 13 / b 52

ALBARIÑO, BODEGA DE EDGAR g 10 / b 40

RESERVE CHARDONNAY, TOBIN JAMES g 12 / b 48

MUMM'S SPARKLING, 187ml 14

ROJO / RED

GSM BLEND, OSO LIBRE Carnal g 14 / b 56

SYRAH/GRENACHE BLEND, RENDARRIO g 14 / b 56

PETITE SIRAH, CHRONIC CELLARS g 9.5 / b 38

CABERNET, DAOU g 15 / b 60

TEMPRANILLO, BARTON g 14 / b 56