cocteles

el camino margarita 8
our house margarita with lunazul 100% blue agave tequila

house-infused margarita 10
coin style. ask about our changing flavors!

histeria margarita 10
herradurra silver, agave nectar and fresh lime juice

bam bam 10
lunazul reposado, agave nectar and fresh lime juice
with muddled jalapeño or habanero pepper

mezcal coin 10
xicaru mezcal, agave nectar and fresh lime juice

mexican mule 9
olmeca altos reposado, fresh lime juice, and ginger beer

spicy pepino 11
muddled cucumber with house-infused jalapeno tequila,
agave nectar and fresh lime juice

cap rock coin 10
cap rock gin, agave nectar and fresh lime juice

signature sangria 8
blended red and white wine, infused with orange, lemon, lime,
pineapple, and apple

grapefruit fresca 11
house-infused grapefruit tequila, orange liqueur, fresh lime juice,
agave nectar, and soda water

mulled wine 8
blended red and white wine, clove, star anise, cinnamon, orange
liqueur - served hot

tequila toddy 8
el jimador anejo with hot water, agave nectar, and fresh lemon juice

vino

{by the glass}

giocato sauvignon blanc 8
refreshingly bright, clean and mineral driven. easy breezy!

los dos rosè 8
elegant and lively with raspberry, lychee fruit, and white flowers

famille perrin cotes du rhone reserve 8
easy drinking, organic, and full of red fruit notes and peppery spices

{by the bottle}

catena chardonnay 42
sumptuous and dazzling... like biting into a ripe peach!

gramona gessami (sauvignon blanc, muscat, gewurztraminer) 45
light, dry and fruity. so bright you’ll wanna wear sunscreen
while you sip it!

zolo torrontes 28
slip into your hammock and escape to paradise with this
tropical fruit delight!

catena malbec 46
a dark and juicy favorite. because life’s too short to drink bad malbec

legado moncayo garnacha 34
ripe juicy and rich. comes with many leather-bound books

tarapaca (cabernet franc, cabernet sauvignon, syrah, carmenere & petit verdot) 38
bold, rich, this Argentine gem brings the finger-guns to the party.

{drafts}

ALE Camino 6
lager, firestone walker 7.50
sippin’ pretty, odell 6
apres -cot blonde, bonfire 7.50
red ale, golden city 6.75
escape to colorado, epic 7
crank yanker ipa, eddyline 8
face down brown, telluride 6
little mo porter, elevation 6

tangerine & hops, spiked snowmelt 7

{bottles & cans}

bud light 4.50
clausthaker n/a 5
corrs original 4.50
dadobier 4.50
dos equis lager 5.50
imperial 4
modelo especial 5.50
negra modelo 5.50
holidaily gf ipa 9
pacifico 5.50
pbr 3
tecate 4

We add a 5% Kitchen Love service charge to all tabs. We believe that this is the most effective and efficient way to directly increase wages for our kitchen staff.
Thank you for your understanding and support!
tequila

{ plata - reposado - anejo - extra anejo }

123  10  12  14  25
7 leguas  12  13  14
arte nom  12  13  18
casa noble  10  11  14
casamigos  10  11  12
cazadores  7  8  10
chamucos  10  11  14
clase azul  17  22
codigo  10 (12)  14  23
don julio  14  15  16  24
el tesoro  11  12  13
fortaleza  11  13  18
grand centenario  8  9  10
herradura  8  9  11
lunazul  7  8  9
maestro dobel  10  11  12
ocho  10  12  14  35
olmeca altos  8  9  10
roca patron  15  17  18
siembra azul  12
siembra valles  12  13
suerte  9  10  11
trianon  9  10  11

mezcal

xicaru  8  del maguey crema  9
casamigos joven  12  del maguey vida  9
el rey zapoteca  10  del maguey tobala  24
ilegal silver  9  vago espadin  12
ilegal reposado  10  vago elore  13
ilegal anejo  18  vago tobala  20
vago cuixe  20
don amado anejo  16

dessert

bunuelos  7
cinnamon-sugar dusted corn fritters served with salted dulce de leche

cerveza

ALE camino  5
tecate  2
deer-&-beer  7
imperial and a shot of cazadores blanco
staff pick!
ask your server about our rotating craft pick-of-the-week

margaritas

el Camino margarita  6
house-infused margarita  8
ask about our current flavors!
histeria margarita  8
coin-style with herradura silver, fresh lime juice, and agave nectar

tequila shots

blanco 5  reposado 6  anejo 7

vino

glass red 6  glass white 6  glass rose 6

comida

green chili nachos  8
add carnitas, chicken, chorizo, or tempeh  +3
shishito peppers  6
quick fried, tossed in lemon seasoning, served with green goddess
mini guacamole & mini chili con queso  7
when you just need more dips for your chips...

happy hour

every day 3PM to 5PM

good food

good wine

good tequila

good spirits

good mezcal

good cocktails

good company

good times