



LUNCH + DINNER

OH. HI THERE.

# WELCOME TO THE MULE.

WE LOVE:

CHEF-INSPIRED TACOS • CULT CLASSICS • TEQUILA DRINKS  
LOUD MUSIC • VEGETARIANS 🕊️ BOURBON DRINKS • GRAFFITI  
VEGANS ❤️ MOOD LIGHTING • QUESO • YOU

OUR KITCHEN IS

**100% GLUTEN-FREE**

AND WE ARE 100% SERIOUS ABOUT THAT.

FOR THE "LIQUID DIET" SORT OF CROWD, OUR BARTENDERS ARE EQUALLY HAPPY TO WHIP YOU UP A HAND-CRAFTED CREATION OR A CLASSIC COCKTAIL.

IF YOU JUST WANT A SHOT OF TEQUILA,  
WE'RE INTO THAT TOO.

OKAY, THAT'S ENOUGH CHIT-CHAT.  
LET'S EAT.



# LUNCH + DINNER

LET'S START WITH SOME

## COCKTAILS

### NITRO ESPRESSO MARTINI (1.5oz) \$16

IT'LL GIVE YOU WINGS

CACAO HUSK, TOASTED COCONUT, ORANGE DISTILLATE, VODKA, ESPRESSO

### HORCHATA COLADA (2oz) \$14 CONTAINS NUTS!

IF YOU HAVE HALF A BRAIN

REPOSADO TEQUILA, WHITE RUM, HORCHATA, PINEAPPLE, COCONUT, LIME, ROSEMARY, CINNAMON

### HALFWAY TO MEXICO (2oz) \$16

TWO WILL TAKE YOU ALL THE WAY

REPOSADO TEQUILA, ST. GERMAIN, CREME DE VIOLETTE, LEMON

### SMOKE & MIRRORS (3.5oz) \$17

NOW YOU SEE ME...NOW YOU'RE SMOKED

CLARIFIED GRAPEFRUIT, MEZCAL, HENDRICKS, SMOKED ROSEMARY, DRY SPARKLING WINE

### TALK SHOW HOST (2oz) \$14

NOT JUST FOR LATE NIGHTS

BOURBON, CHAMBORD, LEMON, RASPBERRY, GINGER

### FRIEND OF THE BAR (2oz) \$14

A GOOD FRIEND TO HAVE

JAMESON, AMARO MONTENEGRO, LEMON, EGG WHITE

### CASA CAESAR (2oz) \$14

COME TO MAMA

REPOSADO TEQUILA, WORCESTERSHIRE, PICO DE GALLIO, CHIPOTLE HOT SAUCE, LIME, CLAMATO

## LIKE A VIRGIN (0%)

### HORCHATA FLOAT \$10 CONTAINS NUTS!

HORCHATA, LEMON, AGAVE, CHOICE OF: MEXI-COLA OR STRAWBERRY JARRITOS

### GINGER SNAP \$9

MANGO NECTAR, LEMON, MINT, GINGER BEER

### FAUX 75 \$9

CLARIFIED GRAPEFRUIT, SMOKED ROSEMARY, SODA

## JARRITOS \$5

GRAPEFRUIT • MANGO • LIME • PINEAPPLE  
STRAWBERRY • GUAVA • COLA

LOOKING FOR A GOOD TIME?

## SHOOTERS

HELLO. MY NAME IS THE MULE.  
AND I LIKE TO PARTY.



### PAPER PLANE \$7

BOURBON, AMARO MONTENEGRO,  
APEROL, LEMON



### EL DIABLO \$7

REPOSADO TEQUILA, CASSIS, LIME, GINGER



### BLACKBIRD \$7

AMARO MONTENEGRO, JAMESON

## PARTY BOARD

A HOUSE SELECTION OF  
BLANCO TEQUILAS, LEMONS, LIMES,  
ORANGES, SALT, TAJIN (SERVES 3) 🎉

STARTING AT \$20

### THE TINY PRINT

SOMETIMES THE SUPPLY GODS LET US DOWN.  
THESE INCONVENIENCES ARE WELL... INCONVENIENT.  
IF WE CAN NOT MAKE THE COCKTAIL YOU DESIRE.  
WE CAN TRY TO MAKE IT UP TO YOU BY  
MIXING UP SOMETHING SIMILAR! 🙌

TAXES ARE EXTRA.  
PARTIES OF 6 OR MORE ARE SUBJECT TO AN AUTO GRATUITY OF 18%



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BUT WAIT... THERE'S

## MARGARITAS

### CLASSIC MARGARITA (2oz) \$14

TRIED, TASTED & TRUE

HORNITOS REPOSADO TEQUILA, TRIPLE SEC, AGAVE, LIME, SALT MAKE IT A SPICY ONE 🌶️ \$1

### MAKE IT A PITCHER? (55oz - Serves 2-4) \$45

MIGHT AS WELL... MAKE IT SPICY? 🌶️ \$4

## CADILLAC MARGARITA

TAKE THE GUN. LEAVE THE TEQUILA

HERRADURA REPOSADO, COINTREAU, AGAVE, LIME

(2.5oz) \$25

## GRAND MARGARITA

YOU WOULDN'T PUT A BUMPER STICKER ON A MASERATI...

PATRON REPOSADO, GRAND MARNIER, AGAVE, LIME

(2.5oz) \$35

## SEASONAL MARGARITA

COOL COOL COOL 🕶️

ASK YOUR SERVER FOR DETAILS!

### BULLDOG (6.5oz) \$16

WHEN 2 BECOME 1

REPOSADO TEQUILA, TRIPLE SEC, LIME, AGAVE, CERVEZA, SALT

### AY CARAMBA! (2oz) \$15

HOT DAMN!

REPOSADO TEQUILA, JALAPEÑO, COINTREAU, CHILI, LIME, MANGO, TAJIN

### WAP (2.5oz) \$14

IYKYK

WATERMELON TEQUILA, PEACH, LIME, SUGAR RIM

### MEZCALRITA (2.5oz) \$17

THE OTHER BIRD GETS THE MAGUEY WORM

MEZCAL, BLANCO TEQUILA, GRAND MARNIER, LIME, AGAVE, MAGUEY SALT

## THE TINY PRINT

ALL PRICES INCLUDE ADVERTISED SPIRIT.  
ASK YOUR SERVER ABOUT HAVING A  
FAVOURITE TEQUILA TURNED INTO A MARGARITA.  
MODIFICATIONS ARE LIMITED.

TAXES ARE EXTRA.

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## BEER & MORE

MUCH MORE...

## BOTTLES & CANS

ELORA SEASONAL ROTATION (473ML) \$9

FARM LEAGUE SEASONAL SOUR (355ML) \$9

ANDERSON GOLD (355ML) \$8.50

COLLECTIVE ARTS GUAVA GOSE (473ML) \$9.50

CORONA (330ML) \$9.50

CORONITA (220ML) \$6

MODELO ESPECIAL (330ML) \$9

MODELO NEGRA (330ML) \$9

DOS EQUIS (355ML) \$8.50

GLUTENBERG BLONDE (355ML) \$8.50

COWBELL ROSE CIDER (473ML) \$9.50

COWBELL ORIGINAL CIDER (473ML) \$9.50

WELLINGTON CHINOOK SPARKLING HOP WATER 0% (355ML) \$5

## DRAUGHT

HOUSE CERVEZA 16oz \$8.50 • 55oz \$25

FARM LEAGUE FUN POLICE IPA 16oz \$9.50

STEAMWHISTLE PILSNER 16oz \$9.50

COLLECTIVE ARTS BEYOND REASON PALE ALE 16oz \$9.50

ELORA BREWING CO. SEASONAL ROTATION 16oz \$9.50

ANDERSON CREAM ALE 16oz \$8.50 • 55oz \$25

## RED WINE

MATTO NERO D'AVOLA

5oz \$9.50 • 8oz \$13 • 1/2L \$25 • BOTTLE \$45

STRATUS WILDASS RED

BOTTLE \$58

## WHITE WINE

SERENISSIMA PINOT GRIGIO

5oz \$9.50 • 8oz \$13 • 1/2L \$25 • BOTTLE \$45

STRATUS WILDASS WHITE

BOTTLE \$55

## ROSÉ & BUBBLY

L'AMANDINE CUVÉE MARIE ROSÉ

5oz \$10 • 8oz \$16 • BOTTLE \$51

FREIXENET CORDON BRUT CAVA

5oz \$11.50 • BOTTLE \$48

MOET & CHANDON BRUT IMPERIAL CHAMPAGNE

BOTTLE \$175



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## BOURBON

AND ALSO RYE. BUT MOSTLY BOURBON

### BOURBON

- DEVIL'S CUT **\$7.50**
- FOUR ROSES **\$7.50**
- JACK DANIELS **\$7.50**
- WILD TURKEY **\$7.50**
- JIM BEAM BLACK **\$7.50**
- ELIJAH CRAIG **\$9**
- MAKER'S MARK **\$9**
- WILD TURKEY 101 **\$9**
- OLD FORESTER **\$9.50**
- KNOB CREEK **\$9.50**
- WOODFORD RESERVE **\$11**
- WILD TURKEY RARE BREED **\$11.75**
- WOODFORD RESERVE DOUBLE OAKED **\$13.25**
- WOODFORD RESERVE RYE **\$13.50**
- BLANTON'S ORIGINAL **\$35**

### RYE

- CANADIAN CLUB 100% **\$7**
- RITTENHOUSE BONDED **\$8**
- SAZERAC **\$9**
- WOODFORD RESERVE **\$13**

## CAN'T DECIDE? FLIGHTS

BECAUSE WE KNOW THAT CHOOSING JUST ONE CAN BE DIFFICULT SOMETIMES.  
CONTAINS 2.25 OZ.



- TURKEY TIME \$29**
- WILD TURKEY (40.5% ABV)
- WILD TURKEY 101 (50.5% ABV)
- WILD TURKEY RARE BREED (58.4% ABV)



- KENTUCKY BLUEGRASS \$27**
- ELIJA CRAIG (47% ABV)
- OLD FORESTER (47% ABV)
- MAKER'S MARK (45% ABV)



- SMALL BATCH RESERVE \$29**
- WOODFORD RESERVE (43.2% ABV)
- WOODFORD RESERVE DOUBLE OAKED (45.2% ABV)
- WOODFORD RESERVE RYE (45.2% ABV)



# TEQUILA

THE GOOD STUFF

## BLANCO

- 1800 \$7.50
- CAZADORES \$7.50
- HORNITOS \$7.50
- EL JIMADOR \$7.50
- CASAMIGOS \$11.75
- DON JULIO \$13.25
- PATRON \$14.25
- CLASE AZUL \$30

## REPOSADO

- CAZADORES \$7.50
- HORNITOS \$7.50
- EL JIMADOR \$7.50
- CASAMIGOS \$14.50
- DON JULIO \$14.50
- PATRON \$16.50
- CLASE AZUL \$40

## ANEJO

- CAZADORES \$9.50
- DOBEL \$13.25
- CASAMIGOS \$16.50
- PATRON \$15.75
- DON JULIO 1942 \$45

## MEZCAL

- SOMBRA ESPADIN \$10
- LEYENDA TLACUACHE ORGANIC \$16
- AMORES VERDE MOMENTO \$16
- AGUA SANTA ANCESTRAL \$16
- CASAMIGOS ESPADIN \$16.50
- AGUA SANTA DESTILADO DE PECHUGA \$22

CAN'T DECIDE?

# FLIGHTS

BECAUSE WE KNOW THAT CHOOSING JUST ONE CAN BE DIFFICULT SOMETIMES. CONTAINS 2.25OZ.



## JALISCO \$24

- CAZADORES BLANCO (40% ABV)
- 1800 REPOSADO (40% ABV)
- LEYENDA MEZCAL (42% ABV)



## LOS ALTOS \$33

- TROMBA BLANCO (35% ABV)
- TROMBA REPOSADO (35% ABV)
- TROMBA ANEJO (35% ABV)



## OAXACAN STATE OF MIND \$37

- MEZCAL AMORES VERDE MOMENTO (41% ABV)
- MEZCAL AGUA SANTA DESTILADO DE PECHUGA (43% ABV)
- MEZCAL AGUA SANTA ANCESTRAL (50% ABV)

# LUNCH + DINNER





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THESE ARE DEFINITELY

## NOT TACOS

YOU MIGHT CONSIDER THEM APPETIZERS.

### GUACAMOLE AND CHIPS \$11 ♥

FRESH MADE GUACAMOLE, TOPPED WITH GREEN ONIONS, PEPITAS, JALAPENOS + CILANTRO. SERVED WITH CHIPS.

### QUESO FUNDIDO \$12.75 🍴

OUR FAMOUS CHEESE DIP, COTIJA CHEESE, PICO, PICKLED JALAPENO + CILANTRO. SERVED WITH CHIPS.

### HOLY FRIJOLES \$9 ♥

REFRIED BLACK BEANS, TOMATILLO HOT SAUCE, GREEN ONIONS, VALENTINA HOT SAUCE + PICO. SERVED WITH CHIPS.

### BAJA WINGS \$13.75

HOUSE SPICED WINGS, HOT SAUCE, GREEN ONIONS + LIME CREMA.

### WHITEFISH CEVICHE \$13

SPICY MANGO SAUCE, CILANTRO OIL, AVOCADO, PICKLED CHILI, PICKLED RED ONION, TOMATO + CILANTRO.

### CALAMARI \$16

CRISPY CALAMARI RINGS, LEMON MAYO, GUAJILLO SAUCE, PICKLED RED ONION, CILANTRO OIL, RADISH + CILANTRO.

### THE MULE BRAVAS \$12 🍴

SPICED FRIED YUKON GOLD POTATOES, SHREDDED CHEDDAR, GARLIC SAUCE, HOT SAUCE, PICKLED RED ONIONS, GREEN ONIONS + CILANTRO.

### BIRRIA FOLDIES \$15

TWO SOFT CORN TORTILLAS COOKED ON THE PLANCHA WITH COTIJA CHEESE, BEEF BRISKET, MOZZARELLA, CILANTRO, + TOMATILLO HOT SAUCE. SERVED WITH A SIDE OF PURPLE CABBAGE SLAW & BIRRIA JUS.

### SOPES \$13

CRISPY MASA SHELL, REFRIED BEANS, SWEET ANCHO PORK BELLY, PIQUILLO CHIMICHURRI, CRISPY GARLIC BLACK BEANS, AVOCADO SAUCE, COTIJA + CILANTRO.

FEELING EXTRA?

ANY OF OUR SAUCES AS A SIDE \$1.50 PICO \$1.50  
CHEESE \$1.50 • GUACAMOLE \$3.00 • CHIPS - \$3.00

🍴 = VEGETARIAN ♥ = VEGAN

THESE ARE ALLLLL

## TACOS

YOU MIGHT CONSIDER THEM DELICIOUS.

### THE CEASE & DESIST \$6

CABBAGE, MIXED GROUND BEEF & PORK, CHEDDAR CHEESE, HOT SAUCE, CREMA, PICO + CILANTRO.

### THE O.G. FISH \$6

FRIED FISH, CHIPOTLE MAYO, CABBAGE, SWEET ONION SALSA, PICKLED RED ONION, RADISH + CILANTRO.

### THE BRUSSELS SPROUT \$6 🍴 CAN BE MADE VEGAN

GUIJALLO HOT SAUCE, COTIJA, PEPITAS, LEMON MAYO, GREEN ONION, PICKLED JALAPENO + CILANTRO.

### THE PORK BELLY \$6.50

CABBAGE, SAMBAL ROAST PORK BELLY, AVOCADO PUREE, SRIRACHA MAYO, PICKLED CUCUMBER, PICKLED CARROT & DAIKON, PICKLED CHILIS + CILANTRO.

### THE HABANERO BRISKET \$6.50

PULLED BEEF BRISKET, PURPLE CABBAGE SLAW, HABANERO BBQ SAUCE, LEMON MAYO, PICKLED CUCUMBERS, PURPLE CABBAGE SLAW + CILANTRO.

### THE ACHIOTE CHICKEN \$6

ACHIOTE MARINATED CHICKEN, CABBAGE, CHIPOTLE MAYO, PICKLED RED ONION, CRISPY CHICKEN SKIN, RADISH + CILANTRO.

### THE CAULIFLOWER \$6 ♥

CABBAGE, FRIED CAULIFLOWER FLORETS, VEGAN ANCHO MAYO, SWEET ONION SALSA, PICKLED JALAPENOS, RADISH + CILANTRO.

### THE SWEET POTATO HALLOUMI \$6.50 🍴

CABBAGE, CRISPY SWEET POTATO, HALLOUMI CHEESE, LEMON MAYO, PICO DE GALLO, RADISH, TOMATILLO HOT SAUCE + CILANTRO.

### THE FRIED CHICKEN \$6.50

BUTTERMILK FRIED CHICKEN, CABBAGE, HOUSE RANCH, HOT SAUCE, DICED PICKLES + GREEN ONIONS.

ALLERGIES?

PLEASE TELL US.

YES, OUR KITCHEN IS 100% GLUTEN & PEANUT FREE

TAXES ARE EXTRA.  
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