

## **MARGARITAS**

**EL CAMINO 11**

Milagro Blanco, Triple Sec, Fresh Lime Juice

**CALLE FRIO 11**

Cazadores Blanco, Mango, Cucumber, Ancho Salt Rim

**EL CRUCERO 11**

Don Julio Blanco, Jumbled Brown Sugar, Pineapple

**STRAWBERRY RUIBARBO 12**

Patrón, Strawberry, Rhubarb

**BLUE GRANADA 13**

Gran Centenario Plata, Blueberry Pomegranate, Fresh Lime

**WATERMELON 13**

Espolon Blanco

**CAMINO DE ORO 14**

El Tesoro Reposado, Fresh Squeezed Lime Juice, Cointreau Float

## **FROZEN MARGARITAS**

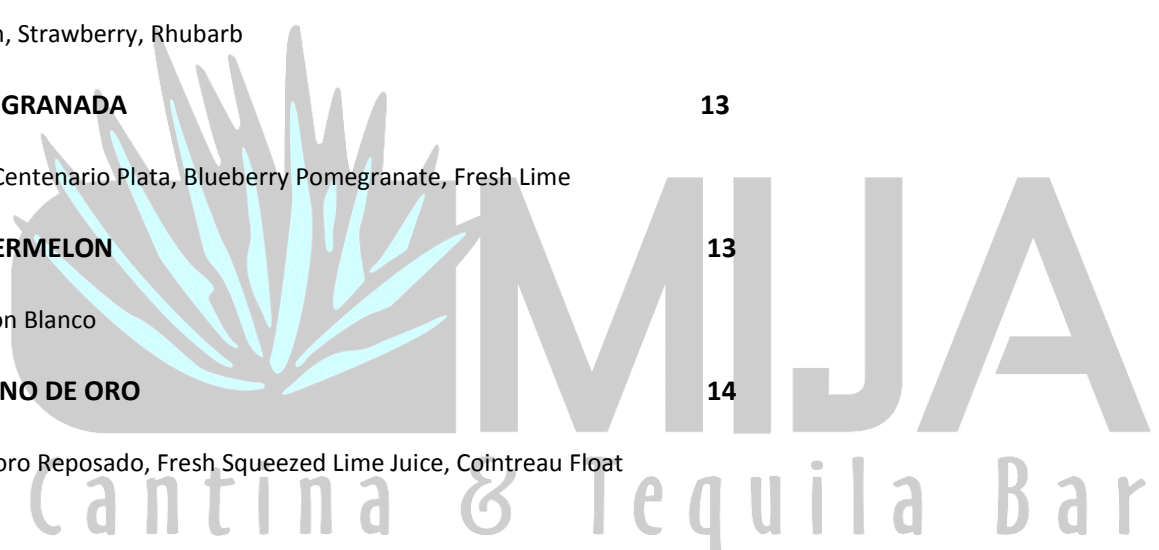
**TRADITIONAL 11**

Sauza Hornitos Blanco, Triple Sec, Fresh Squeezed Lime Juice

**PRICKLY PEAR CACTUS 11**

The Traditional, Blended with Cactus Fruit and Strawberry

*-Add Strawberry, Mango, Passionfruit or Blood Orange for \$1-*



## SPECIALTY COCKTAILS

**LA SOL** 12

Herradura Blanco, Aloe Vera, Jarritos Toronja

**DEL DIABLO ROSADO** 12

SKYY Vodka infused with 5 Chiles, Pineapple, Passion Fruit

**TEQUILA SUNRISE** 12

Avion, orange juice, Grenadine Float

**BIG BRIGHT** 12

Pisco and Prickly Pear Mojito

**MOJITO** 13

The Classic, with Cruzan Light

**SEASONAL SANGRIA** Glass 9/ Pitcher 32

**RED SANGRIA**

Fresh Strawberry, Watermelon, and Lemon

**WHITE WINE SANGRIA**

Fresh Peach, Mango, and Orange

**WHITE PARTIDA SANGRIA**

Fresh Peach, Lemon, and Orange



**BEER BY BOTTLE**

**BEER BY DRAFT**



## WINES BY THE GLASS

Gl Btl

### CHAMPAGNE

Moet & Chandon, "Imperial," Champagne NV (375ml) 16 31

### WHITE

Pinot Grigio, Vigneti Del Sole, Italy 2008 9 34

Chardonnay, Vega Sindoa, Navarra, Spain 2007 11 42

Riesling, Fritz's, Germany 2008 12 46

Rioja, Ostatu, Cosecha 2009 10 38

Sauvignon Blanc, Redde, Sancerre 2007 13 50

Gruner Veltliner, Leth, Austria 2009 13 50

### ROSE

Cinsault, Triennes, Provence 2009 11 42

### RED

Malbec, Dona Paula, Mendoza 2008 10 38

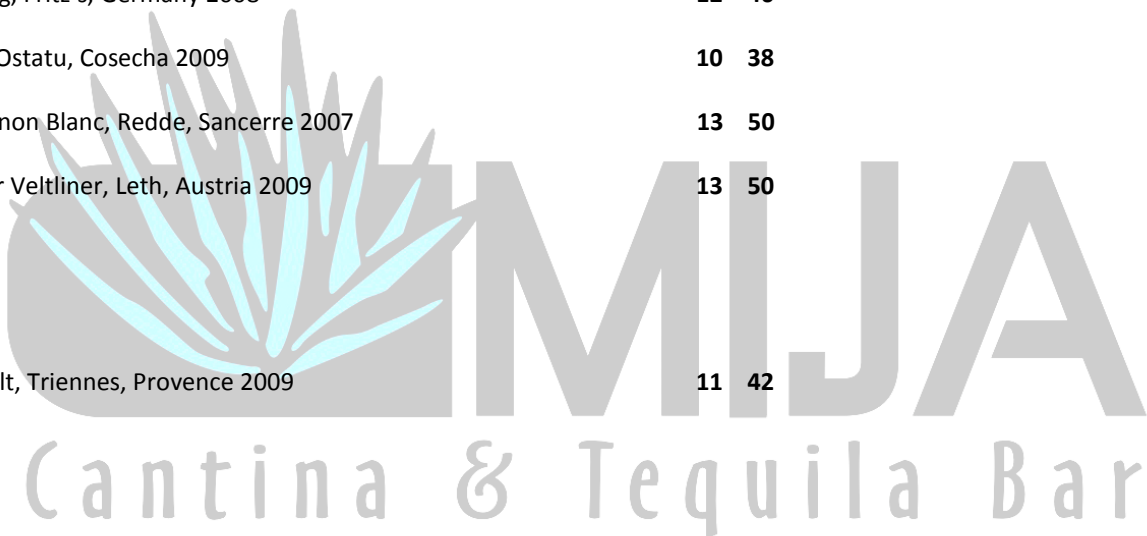
Shiraz, Wishing Tree, Western Australia 2007 10 38

Cabernet Sauvignon, Huarp, "Taymente," Mendoza 2008 9 34

Rioja, Vina Herminia, Spain 2008 11 42

Pinot Noir, Loring, Russian River Valley 2008 13 50

Cabernet Sauvignon, Twenty Bench, Napa 2007 14 54



## TEQUILA FLIGHTS

Mija's invites you to sample a testing of 3 different tequilas.

Served with Chile Salt, Sangrita and Lime. ½ oz tasting of each.

### **BLANCO** **14**

Casa Noble, Corazon, and El Tesoro

### **REPOSADO** **15**

Cazadores, Siembra Azul and Chamucos

### **ANEJO** **16**

1800, Partida, and Ocho

### **TOP SHELF** **40**

Milagro Select Barrel Reposado, Milagro Select Barrel Anejo,  
And Cabo Uno Extra Anejo

## **SUMMER COOLERS**

**Blue Granada Lemonade** **5**

**The Paloma** **7**

Tequila of your choice, Muddled Pink Grapefruit, Grapefruit soda



## **WINE**

### **CHAMPAGNE AND SPARKLING**

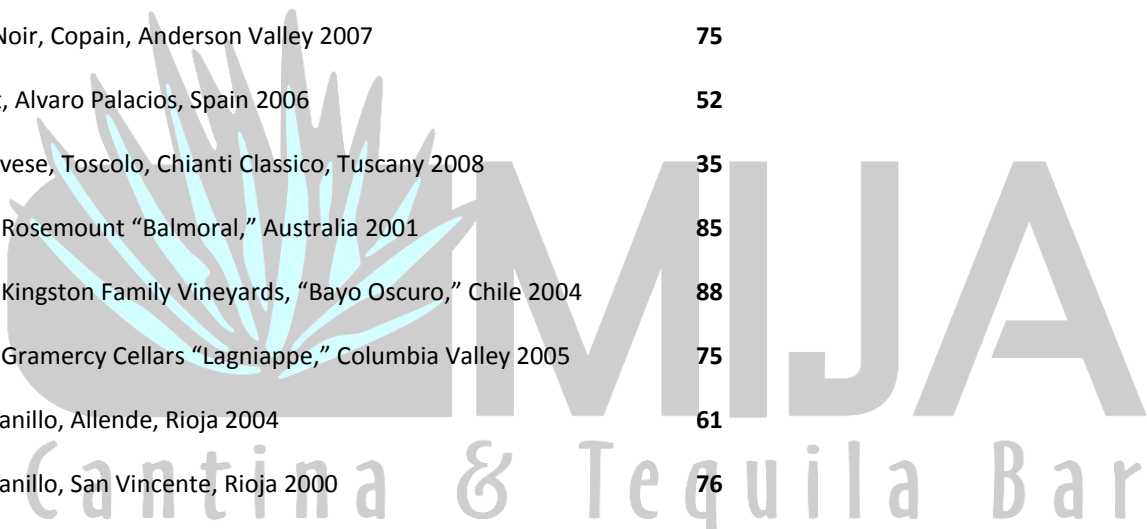
Perrier- Jouet, "Fluer," Champagne 1996	<b>230</b>
Veuve Clicquot, Brut, Champagne NV	<b>105</b>

### **WHITE**

Albarino, Pazo de Senorans, Rias Baixas 2007	<b>40</b>
Chardonnay, Wolffer "Reserve," Hamptons 2006	<b>40</b>
Chardonnay, Pine Ridge "Dijon Clones," Carneros 2007	<b>65</b>
Chardonnay, Caillot, Bourgogne Blanc, Burgundy 2005	<b>44</b>
Chardonnay, Luli, Santa Lucia Highlands 2007	<b>52</b>
Chardonnay, Merlin, Macon-La Roche Vineuse 2006	<b>49</b>
Chardonnay, Louis Michel, Chablis 2007	<b>59</b>
Gewurztraminer Spatlese, Pfeffingen, Pfalz 2005	<b>47</b>
Grenache Blanc Blend, Perrin, Cotes du Rhone 2006	<b>35</b>
Godello, Vina Godeval, Valdeorras 2007	<b>51</b>
Pinot Blanc Blend, Robert Sinskey "Abraxas," Napa 2006	<b>58</b>
Riesling Spatlese, Monchhof, "Urziger Wurzgarten," Mosel 2007	<b>55</b>
Sauvignon Blanc, Bernardus, Monterey 2008	<b>40</b>
Chenin Blanc, L. A. Cetto, Baja California 2008	<b>42</b>

## RED

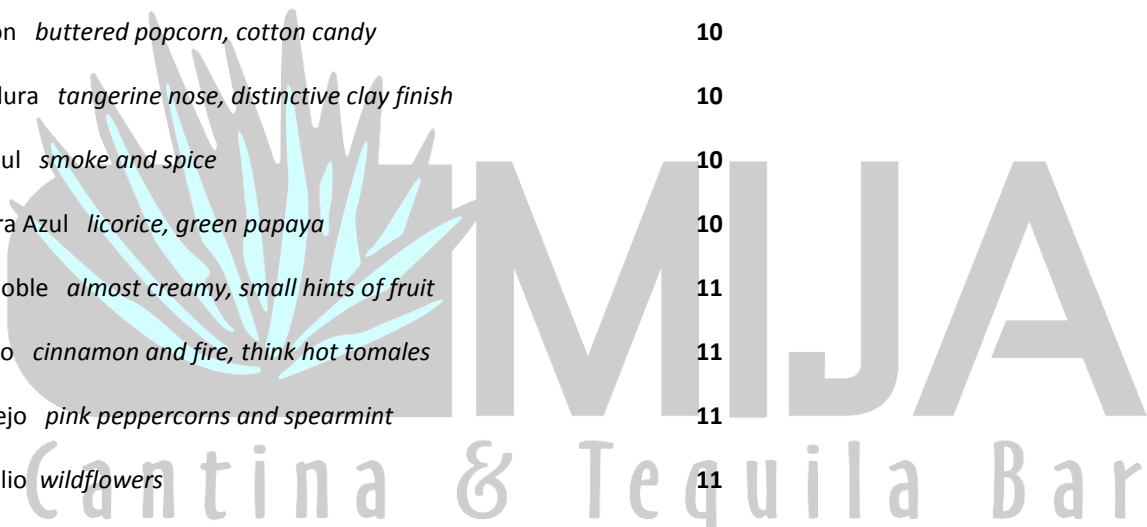
Cabernet Sauvignon, Honig, Napa 2006	70
Cabernet Sauvignon, Clos Pegase, Napa 2005	82
Cabernet Sauvignon, Susana Balbo, Mendoza 2005	68
Grenache, Betts and Scholl, Barossa Valley 2005	53
Malbec, Terrazas de los Andes, Mendoza 2007	35
Merlot, Nelms Road, Columbia Valley 2006	45
Nebbiolo, L. A. Cetto, Baja California 2003	52
Pinot Noir, Torii Mor, Willamette Valley 2007	75
Pinot Noir, Copain, Anderson Valley 2007	75
Priorat, Alvaro Palacios, Spain 2006	52
Sangiovese, Toscolo, Chianti Classico, Tuscany 2008	35
Syrah, Rosemount "Balmoral," Australia 2001	85
Syrah, Kingston Family Vineyards, "Bayo Oscuro," Chile 2004	88
Syrah, Gramercy Cellars "Lagniappe," Columbia Valley 2005	75
Tempranillo, Allende, Rioja 2004	61
Tempranillo, San Vicente, Rioja 2000	76
Zinfandel, Kunin "Westside" Paso Robles 2007	58



## BLANCO TEQUILA

True tequila connoisseurs revere this type of tequila. The blue agave plant is the base ingredient of tequila which Blancos embody that natural flavors of as well as the flavor of the Mexican soil. Blanco tequilas are patent by flavors of pepper, spice, flowers, and herbs.

1800	<i>smooth, smoke and citrus</i>	10
Cabo Wabo	<i>carmalized fruit</i>	10
Cazadores	<i>rich and spicey</i>	10
Corazon	<i>battered popcorn, cotton candy</i>	10
Herradura	<i>tangerine nose, distinctive clay finish</i>	10
Oro Azul	<i>smoke and spice</i>	10
Siembra Azul	<i>licorice, green papaya</i>	10
Casa Noble	<i>almost creamy, small hints of fruit</i>	11
Chinaco	<i>cinnamon and fire, think hot tamales</i>	11
Corralejo	<i>pink peppercorns and spearmint</i>	11
Don Julio	<i>wildflowers</i>	11
El Tesoro	<i>lime rind and beef jerky</i>	11
Espolon	<i>very pure, intense agave flavors</i>	11
Milagro	<i>pepper, spice, citrus</i>	11
Don Eduardo	<i>strong, elegant flavors; citrus</i>	12
El Mayor Reserve	<i>crisp with light pepper</i>	12
Hacienda del Cristero	<i>bright, clean and smooth</i>	12
Sauza Tres Generaciones	<i>smooth, pepper, smoke and floral</i>	12
Siete Leguas	<i>green peppercorn and mesquite</i>	12
Frida Kahlo	<i>white peper and raw cocoa nibs</i>	13
Gran Centenario	<i>fresh flowers; calendula</i>	13





Patrón <i>delicate and smooth</i>	13
Trago <i>floral and sweet</i>	13
Azunia <i>citrus, melon, black pepper</i>	14
Corzo <i>sweet, citrus, pepper</i>	14
Ocho <i>from high elevation single estate Pomez</i>	14
Partida <i>clean, herbal, and refreshing</i>	15
Cuervo Reserva Familia <i>passionfruit &amp; marshmello</i>	16
Milagro Select Barrel Reserve <i>herbaceous; maple syrup</i>	19
Gran Patrón Platinum <i>ultra smooth, triple distilled</i>	45

## REPOSADO TEQUILA

Reposado, meaning rested, refers to a tequila that is aged anywhere from Two months to a year in oak. This is a great choice for those who do not frequently drink Tequila. Aging the tequila mellows some of the agave flavors and the sweet oak imparts a smooth finish.

Cuervo Traditional <i>loads of vanilla</i>	10
1800 <i>smoke with aggressive agave flavors</i>	11
Herradura <i>sweet oak, pepper and flowers</i>	11
Pueblo Viejo <i>light; passion fruit seeds</i>	11
Siembra Azul <i>light and spicy; kosher</i>	11
Cabo Wabo <i>agave, dill and oak with light pepper</i>	12
Chamucus <i>intense mesquite smoke</i>	12
Chinaco <i>exquisite with some sweetness</i>	12
Corazon <i>smoke, spice and pepper with oak</i>	12
Corralejo <i>light oak, very smooth</i>	12

Don Julio	<i>flinty with a long finish</i>	12
El Tesoro	<i>pepper, agave, vanilla, and spice</i>	12
Milagro	<i>pepper, citrus and spice</i>	12
Sauza Hornitos	<i>fresh sage</i>	12
Cazadores	<i>intense pepper, nice balance</i>	13
Don Eduardo	<i>tropical flowers with brown spiciness</i>	13
Gran Centenario Rosangle	<i>hibiscus infused reposado</i>	13
Oro Azul	<i>vanilla, smooth</i>	13
Sauza Tres Generaciones	<i>lavender pastilles and bacon fat</i>	13
Siete Leguas	<i>citrus, light pepper and vanilla</i>	13
Gran Centenario	<i>subtle pine with lots of vanilla</i>	14
Maestro Dobel Diamond	<i>earthy, butterscotch, honey</i>	14
Patrón	<i>delicate bourbon</i>	14
Trago	<i>milk chocolate</i>	14
Frida Kahlo	<i>vanilla ice cream and sasparilla</i>	15
Ocho	<i>from high elevated single estate Pomez</i>	15
mezcal		
Casa Noble	<i>light agave, white pepper</i>	16
Corzo	<i>brown sugar and cloves</i>	16
Partida	<i>smooth, sweet caramel</i>	16
Milagro Select Barrel Reserve	<i>mellow honey, vanilla and spice</i>	20

## ANEJO TEQUILA

Anejo refers to tequila that is aged for at least one year and up to three years.

These tequilas are characterized by their darker color and smooth-ness, with smoky,

Woody notes and lots of vanilla.

1800	<i>sweet vanilla and smoth complexity</i>	11
Sauza Conmemorativo	<i>creamy and earthy</i>	11
Milagro	<i>sweet spice with smoke and pepper</i>	12
El Tesoro	<i>intense agave, smoke and caramel</i>	13
Herradura	<i>fresh sage with hints of vanilla</i>	13
Sauza Hornitos	<i>golden raisins, cinnamon and molasses</i>	13
Cabo Wabo	<i>buttered pecans</i>	14
Cazadores	<i>sweet with a peppery finish</i>	14
Chinaco	<i>pepper, citrus, chamomile, caramel</i>	14
Corralejo	<i>smoky, clean finish</i>	14
Don Eduardo	<i>sweet from bourbon cask aging</i>	14
Don Julio	<i>cinnamon, pepper and caramel</i>	14
Siete Leguas	<i>smooth agave flavor, light smoke</i>	14
Patrón	<i>pepper, strong agave, hints of oak</i>	15
Corazon	<i>minty and sweet</i>	16
Gran Centenario	<i>vanilla ice cream</i>	16
Ocho	<i>from high elevation single estate Carrizel</i>	16
Trago	<i>black licorice and toffee; smooth</i>	16
Corzo	<i>spearmint, bergamot, bitter cherries</i>	17
Don Julio 1942	<i>pepper, hint of caramel, smooth finish</i>	35

## EXTRA ANEJO TEQUILA

Extra anejo is the most recent classification of tequila and is reserved For tequilas that have been aged in small oak barrels for at least three years. However, most connoisseurs believe that 4 or 5 years is the maximum aging tequila should undergo.

most extra anejo. tequilas tend to have layers of caramel, tobacco, and molasses.

Sauza Tres Generaciones	<i>aged 3 years; oak and butterscotch</i>	<b>14</b>
Cuervo Reserva Familia	<i>lots of oak with some spice</i>	<b>20</b>
El Tesoro Paradiso	<i>flawless balance of agave and oak</i>	<b>20</b>
Milagro Select Barrel Reserve	<i>caramel and butterscotch</i>	<b>24</b>
Casa Noble	<i>roasted banana and bitter almond</i>	<b>29</b>
Cabo Uno	<i>lemony butterscotch, rye whiskey-like finish</i>	<b>40</b>
Gran Centenario Leyenda	<i>woody; roasted almonds &amp; cloves</i>	<b>42</b>
Herradura Sel. Suprema	<i>aged 5yrs; raisins and tobacco</i>	<b>45</b>
Don Julio Real	<i>delicate citrus; extremely smooth</i>	<b>52</b>
Partida Elegante	<i>fantastic butter pecan</i>	<b>65</b>
Patrón Burdeos	<i>stunningly rich, cognac style</i>	<b>110</b>
1800 Coleccion	<i>the Louis XII of tequila</i>	<b>200</b>

## MEZCAL

Mezcal, made near the city of Oaxaca, can be made from multiple varieties of

Agave, although typically 5 different types of agave are favored, especially the Espadin variety. All Del Maguey are from single villages and display subtle differences as results of climate and earth. Look for smoke, citrus, pepper, and spice.

Monte Alban	<b>12</b>
Sombra	<b>12</b>
Del Maguey Crema de Mezcal	<b>10</b>
Del Maguey Chichicapa	<b>12</b>
Del Maguey Minero	<b>12</b>

Del Maguey San Luis Rio	12
Del Maguey Santo Domingo	12
Del Maguey Tobala	21
Del Maguey Pechuga	22

## ABOUT TEQUILA

WITH OVER 100 SELECTIONS, we have assembled the most extensive collection of Tequila in Massachusetts many of which come from small, artisan distillers. These tequilas represent what we think are the finest available. Not all tequilas are the same. Some tequila, called mixtos, use only 51% Tequila with sugar and water added. Although mixtos are fine for margaritas, we highly recommend tequilas made from 100% blue agave. These tequilas are the finest Mija has to offer.

Producing quality tequila is a labor of love. Blue agave plants are harvested after being in the fields for eight to twelve years. The long spear-like leaves are then cut off leaving the large, fleshy cores which have the look of enormous pineapples. "Pinas" can range in size and weight, weighing anywhere from 80lbs up to 300lbs. The Pina cores are then slow roasted or steamed. Slow pressing releases a juice known as aguamiel (honey water). The aguamiel is then fermented and double distilled.

Aging tequila provides different flavors. Blanco tequila, which is unaged, shows the agave in its natural state, with flavors of smoke, herb, chamomile and white pepper. A Reposado tequila, meaning rested, aged anywhere from two months to one year in oak, gives a mix of vanilla and agave flavors. Anejo tequilas are aged in wood from one to three years and extra anejo tequila are aged a minimum of three years. The result of this oak aging is a smooth spirit with strong vanilla and spice flavors.

All of our margaritas and cocktails are made with freshly squeezed juices, always producing a truly superior product. Any of our specialty tequilas can be used for a Margarita, although we recommend either Blanco or Reposado. Some choices within our tequila collection are to be savored as "sipping tequila". Don't forget to introduce yourself to some new agave nectars by sampling one of our flight selections!

Our trained servers will be happy to help you select the perfect Tequila.