

Mija Lunch Menu

Appetizers

- Guacamole ~ smashed hass avocados, red onion, jalapenos, cilantro...9
- Salsa Trio ~ Mija's 3 house made salsas-roasted tomato-jalapeno, roasted tomatillo, & pico de gallo...4
- Appetizer Trio ~ chile con queso, guacamole, roasted tomato-jalapeno salsa...5
- Nachos ~ tortilla chips, charro beans, Monterey jack, chile con queso, pico, crema, & guacamole...9
Add steak, chicken, or shredded carnitas (pork)...4
- Queso Fundido ~ Monterey Jack, queso fresco, & cotija, poblano rajas, flour tortillas...9
- Snake Bites ~ fresh jalapenos, shrimp, queso fresco...9
- Taquitos de Pollo ~ corn tortillas, slow cooked chicken, Monterey jack, guacamole, green chili, & pico...8
- Chili con Queso ~ melted Monterey, pepper jack, onions & pepper...5
- Fried Calamari ~ lightly breaded chipotle seasoned flour, spicy lemon aioli, Mexican salsa...9
- Empanada ~ seasoned beef, corn, black beans...9
- Mussel ~ preserved lemons, grape tomato, garlic, shallots...12

Soups and Salads

- Chicken Tortilla ~ fire roasted tomatoes, shredded chicken, avocado, queso cotija, tortilla strips...8
- New England Clam Chowder ~ traditional chowder with a south of the border touch...9
- Sopa de Dia ~ please ask your server about the soup of the day...8
- Seared Manchego ~ sheep milks cheese, arugula, Mandarin orange slices, toasted pistachio, blood orange vinaigrette...11
- Caesar ~ romaine hearts, anchovies, cheese crisp...10
- Mija Cobb ~ spring mix, corn, roasted red peppers, queso fresco, avocado, pico de gallo...11
- Add steak, chicken, or shredded carnitas (pork) to any salad...4

Sandwiches

- BLT ~ bacon, romaine, seared tomato, avocado, caramelized onions...9
- Leg of Lamb BBQ ~ thinly shaved, spicy MIJA slaw...10
- Grilled Chicken ~ marinated chicken breast, pepper jack, romaine, tomato, aioli...9
- Portabella & Eggplant ~ roasted mushrooms, grilled eggplant...9
- Fish & Chips ~ cod, spicy MIJA slaw, Mexican tartar sauce...9
- Mija Burgers:** 6oz house ground beef
sandwiches are served with fries
- Plain & Simple ~ beef, onions, American cheese...9
- Pork Lovers ~beef, bacon, onions, American cheese...10
- Chili and Cheese ~ Beef, jalapenos, pepper jack...9

Mija Lunch Menu

Tacos

Choice of corn or flour shell

Grilled Fish ~ Mahi-Mahi dijon cilantro, spring mix, pico...4

Chorizo & Potato ~ seasoned sausage, green chili, onion relish...4

Baja Fish ~ ancho yogurt, red cabbage, cilantro...4

Braised Short Rib ~ shredded beef, jicama, radish, cilantro, cotija...5

Carnitas ~ slow cooked pork, rajas, ancho house, cilantro...4

Grilled Zucchini & Peppers ~ queso...4

Sauté Shrimp ~ ancho yogurt, red cabbage, cilantro...5

Roasted Mushroom ~ portabella, rajas, ancho house, queso fresco...4

Grilled Chicken ~ marinated chicken breast, green chili, pico...4

Grilled Beef ~ marinated flank steak, green chili, pico...4

Spicy Ahi ~ chile rubbed tuna, roasted tequila soaked pineapple-fennel slaw, cilantro...5

Quesadillas

Crispy tortilla, Monterey jack cheese, guacamole, crema, & pico de gallo

Choice of

Beef ~ marinated flank steak... 12

Chicken ~ marinated chicken breast...12

Vegetable ~ portabellas, red peppers, caramelized onions...10

Carnitas with Rajas ~ slow cooked pork with poblanos & onions...12

Sides

Mexican Red Rice ~ corn, peppers, cilantro...5

Traditional Black Beans ~ queso fresco, onion relish...5

Elote ~ grilled corn on the cob, spicy-lime mayo, cotija...5

Charro Beans ~ simmered pinto beans, bacon, chorizo...5

Spicy MIJA Slaw ~ red peppers, chipotle, cilantro...5

Fried Plantains ~ lightly fried, house seasoning...5

Pappas Fritas ~ French fries, aioli, ketchup...5

Please inform your server of any Food Allergies

Consuming raw or undercooked foods, can be hazardous to your, health particularly elders and young children

Mija Dinner Menu

Appetizers

Guacamole ~ smashed hass avocados, red onion, jalapenos, cilantro...9

Salsa Trio ~ Mija's 3 house made salsas-roasted tomato-jalapeno, roasted tomatillo, & pico de gallo...4

Appetizer Trio ~ chile con queso, guacamole, roasted tomato-jalapeno salsa...5

Nachos ~ tortilla chips, charro beans, Monterey jack, chile con queso, pico, crema, & guacamole...9
Add steak, chicken, or shredded carnitas (pork)...4

Queso Fundido ~ Monterey Jack, queso fresco, & cotija, poblano rajas, flour tortillas...9

Snake Bites ~ fresh jalapenos, shrimp, queso fresco...9

TaQUITOS de Pollo ~ corn tortillas, slow cooked chicken, Monterey jack, guacamole, green chili, & pico...8

Chili con Queso ~ melted Monterey, pepper jack, onions & pepper...5

Fried Calamari ~ lightly breaded chipotle seasoned flour, spicy lemon aioli, Mexican salsa...9

Empanada ~ seasoned beef, corn, black beans...9

Mussel ~ preserved lemons, grape tomato, garlic, shallots...12

Soups and Salads

Chicken Tortilla- ~ fire roasted tomatoes, shredded chicken, avocado, queso cotija, tortilla strips...8

New England Clam Chowder ~ traditional chowder with a south of the border touch...9

Sopa de Dia ~ please ask your server about the soup of the day...8

Seared Manchego ~ sheep milks cheese, arugula, Mandarin orange slices, toasted pistachio, blood orange vinaigrette...11

Caesar ~ romaine hearts, anchovies, cheese crisp...10

Mija Cobb ~ spring mix, corn, roasted red peppers, queso fresco, avocado, pico de gallo...11

Add steak, chicken, or shredded carnitas (pork) to any salad...4

Tacos: Choice of corn or flour shell

Carnitas ~ slow cooked pork, rajas, Ancho house, cilantro...4

Braised Short Rib ~ shredded beef, jicama, cilantro, cotija...5

Sauté American Shrimp ~ ancho yogurt, red cabbage, cilantro...5

Zucchini a la Plantae ~ eggplant, peppers, queso fresco...5

*Spicy Ahi ~ chile rubbed tuna ~ tequila roasted pineapple-fennel slaw, cilantro...5

Lobster- Jalapeno ~ Lime mayo, cilantro, red cabbage...6

Quesadillas: Crispy tortilla with Monterey jack, and pico de gallo, served with, guacamole, crema

Beef ~ marinated flank steak...12

Chicken ~ marinated chicken breast...12

Vegetable ~ portabellas, red peppers, caramelized onions...12

Carnitas with Rajas ~ slow cooked pork with poblanos rajas...12

Entrees

*Grilled Ribeye ~ 14oz, CAB choice, pickled garlic, pappas fritas...28

*Barbacoa 12oz Bone -In Pork Chop ~ braised Swiss chard, bacon, roasted butternut squash, peach bbq sauce...26

Half Chicken ~ seared breast, confit leg, potato and carrot hash, mole...20

Vegetable Enchilada ~ seasonal vegetables, Chihuahua cheese, Mexican crema, baked...18

Fork & Knife Burrito ~ braised juicy beef, rice, black beans, bacon guacamole, chili con queso...18

Grilled American Shrimp ~ garlic, chilies, rice, corn...21

Swordfish ~ 8oz center cut, roasted green and red peppers, frisee, fried cilantro, pepper butter sauce...23

Lobster ~ 1 ½lb, grilled corn, spiced butter...**Market price**

Tamale ~ corn husk wrapped smoked chicken, tomato, refried pinto beans...18

Crispy Red Snapper ~ bacalao, red pepper-parsley ensalada, EVO...23

Sides

Cauliflower Fritters...5

Potato and Carrot Hash ~ yukon gold, bacon, butter...6

Elote Frito- ~ corn on the cob, spicy-lime mayo, cotija...5

Yucatan Potatoes ~ achote, onions, orange, tomato...5

Mexican Red Rice ~ corn, peppers, cilantro...5

Swiss Chard & Red Chile ~ braised greens, chili flakes, sea salt...5

Traditional Black Beans ~ queso fresco, onion relish...5

Charro Beans ~ simmered pinto beans, bacon, chorizo...6

Spicy Mija Slaw ~ red peppers, chipotle, cilantro...4

Fried Plantains ~ lightly fried, house seasoning...5

Pappas Fritas ~ aioli, ketchup...6

Please inform your server of any food allergies you or someone in your party may have

***Consuming raw or undercooked foods can be hazardous to your health, particularly elders and young children ***



Mija Dessert menu

All Dessert items are...7

Mexican Chocolate Crème Brulee

cinnamon, brown sugar, strawberry

Tres Leches

triple milk white cake, agave whip cream, cherry, caramelized banana

Pumpkin Cheesecake

graham cracker, spiced caramel

Churros and Hot Chocolate

house-made hot chocolate, nutmeg, cinnamon and sugar

Tequila Panna Cotta

vanilla, yogurt, cabo mint sauce

Ala mode add...1

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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

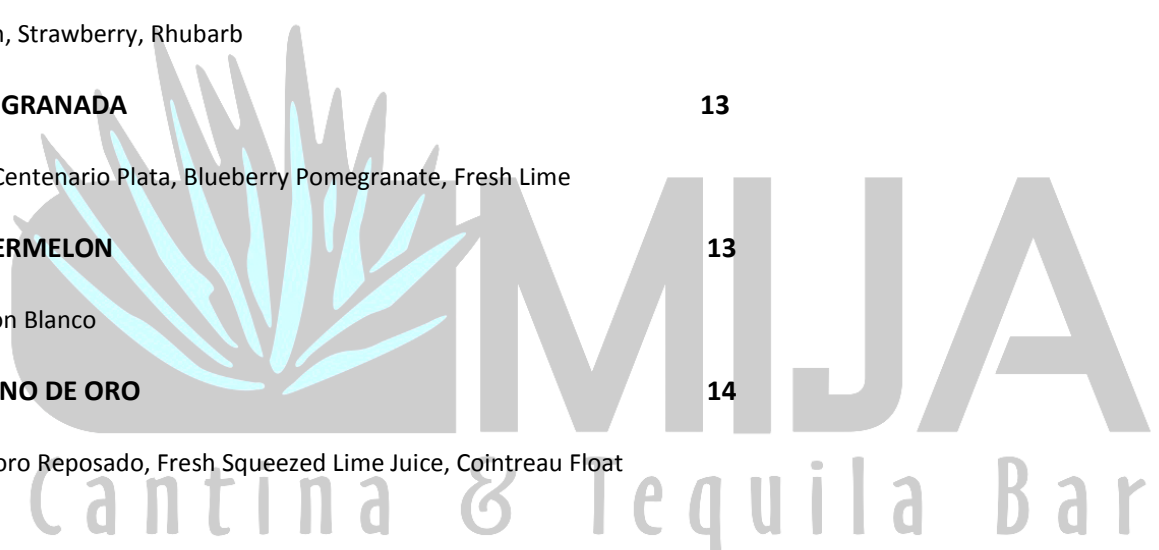
TRADITIONAL 11

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

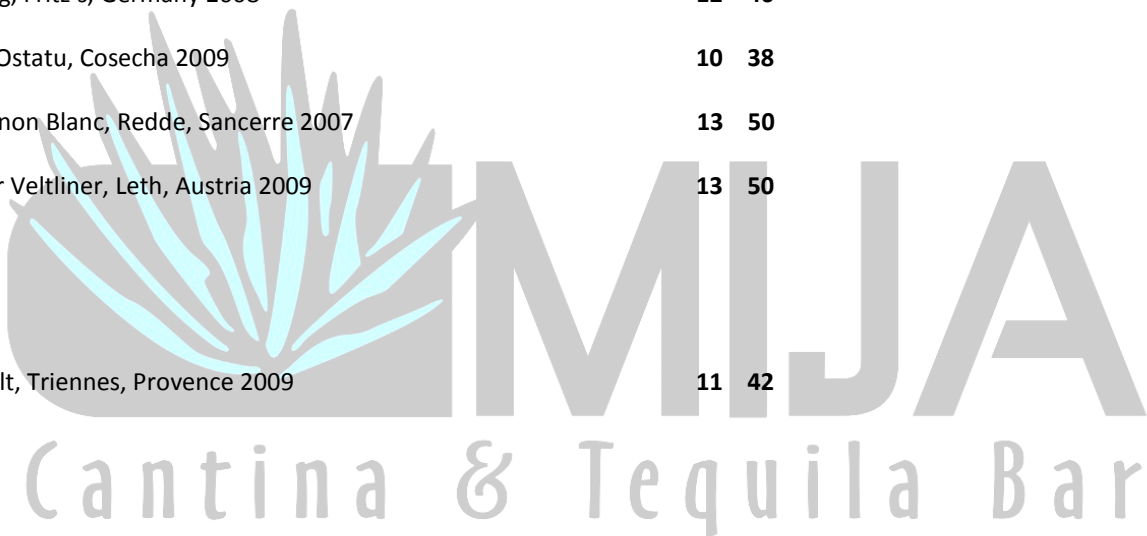
Shiraz, Wishing Tree, Western Australia 2007 10 38

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

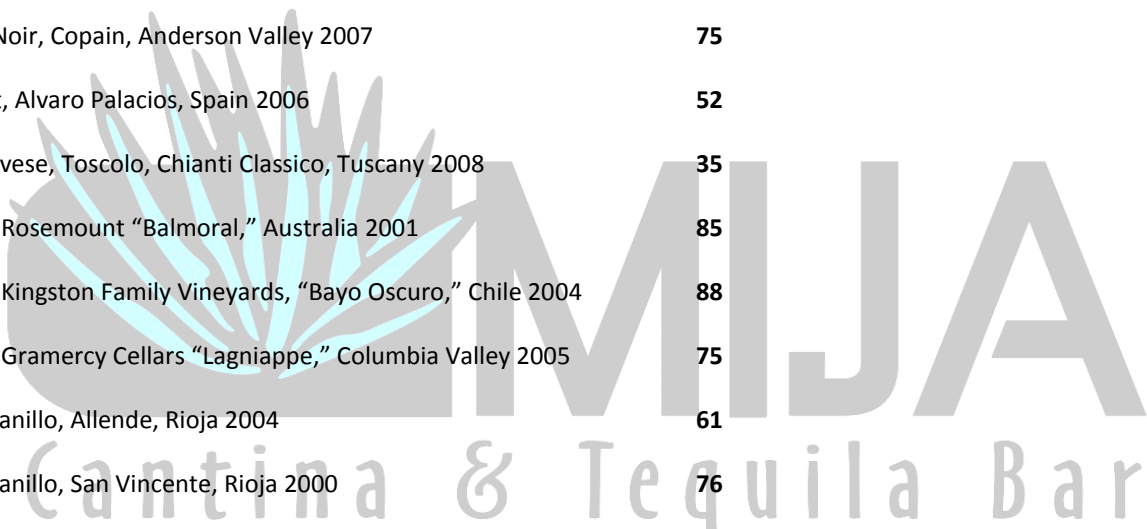
Perrier- Jouet, "Fluer," Champagne 1996	230
Veuve Clicquot, Brut, Champagne NV	105

WHITE

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

RED

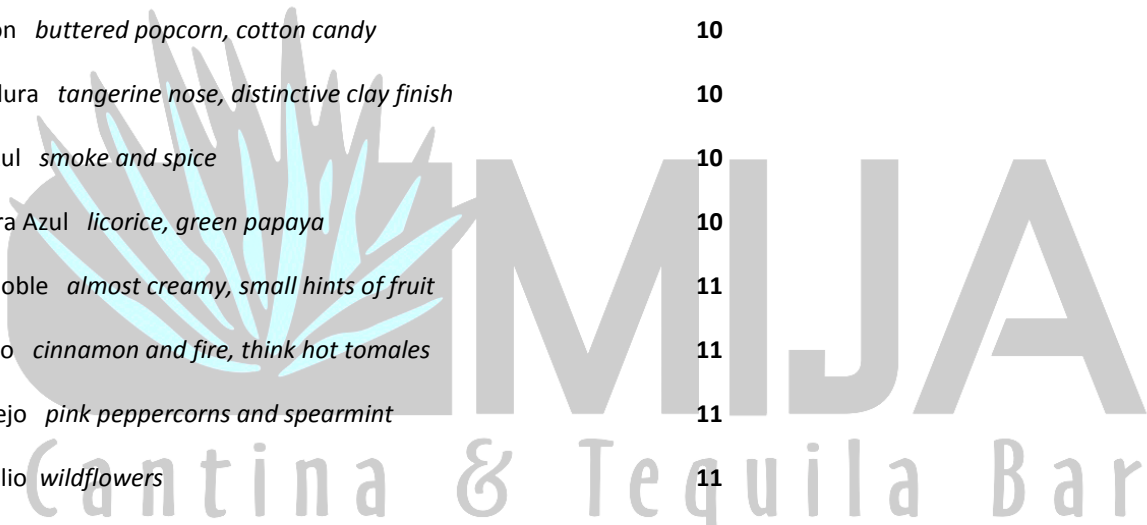
Cabernet Sauvignon, Honig, Napa 2006	70
Cabernet Sauvignon, Clos Pegase, Napa 2005	82
Cabernet Sauvignon, Susana Balbo, Mendoza 2005	68
Grenache, Betts and Scholl, Barossa Valley 2005	53
Malbec, Terrazas de los Andes, Mendoza 2007	35
Merlot, Nelms Road, Columbia Valley 2006	45
Nebbiolo, L. A. Cetto, 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 & 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>	14
Cuervo Reserva Familia	<i>lots of oak with some spice</i>	20
El Tesoro Paradiso	<i>flawless balance of agave and oak</i>	20
Milagro Select Barrel Reserve	<i>caramel and butterscotch</i>	24
Casa Noble	<i>roasted banana and bitter almond</i>	29
Cabo Uno	<i>lemony butterscotch, rye whiskey-like finish</i>	40
Gran Centenario Leyenda	<i>woody; roasted almonds & cloves</i>	42
Herradura Sel. Suprema	<i>aged 5yrs; raisins and tobacco</i>	45
Don Julio Real	<i>delicate citrus; extremely smooth</i>	52
Partida Elegante	<i>fantastic butter pecan</i>	65
Patrón Burdeos	<i>stunningly rich, cognac style</i>	110
1800 Coleccion	<i>the Louis XII of tequila</i>	200

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	12
Sombra	12
Del Maguey Crema de Mezcal	10
Del Maguey Chichicapa	12
Del Maguey Minero	12

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.