

# TEQUILA LIST



“¡SALUD! ¡BRINDIS!”

“¿TE QUIERES TOMAR UNAS COPAS?”

## BLANCO-PLATA (WHITE-SILVER)

Bottled straight from distillation (may be stored in steel tanks). Sometimes the maker will age the tequila in oak barrels for no more than two months to smooth out the tequila. Strong agave flavor present when made with 100% agave.

<b>1800</b>	9	<b>Espolón</b>	9
<b>Altos</b>	9	<b>Fortaleza</b>	14
<b>Asombroso</b>	13	<b>Herradura</b>	12
<b>Avión</b>	13	<b>Hornitos Plata</b>	8
<b>Cabo Wabo</b>	12	<b>Kah</b>	13
<b>Casa Noble</b>	12	<b>Milagro</b>	11
<b>Casamigos</b>	13	<b>Milagro SBR</b>	14
<b>Cazadores</b>	8	<b>Patrón</b>	13
<b>Clase Azúl</b>	19	<b>Tierras Organic</b>	13
<b>Conquistador</b>	8	<b>Tres Agaves</b>	9
<b>Corazón</b>	8	<b>Zarco</b>	8
<b>El Mayor</b>	11		

## REPOSADO (RESTED)

This particular type of tequila is an aged blanco. Reposados rest in a wood barrel for as little as two months and no more than one year. The longer it's aged, the darker it becomes, which helps reduce alcohol flavor while maintaining the agave flavor.

<b>901</b>	13	<b>El Jimador</b>	9
<b>1800</b>	10	<b>Espolón</b>	9
<b>Altos</b>	9	<b>Fortaleza</b>	16
<b>Apocalypto</b>	15	<b>Herradura</b>	12
<b>Avión</b>	13	<b>Kah</b>	14
<b>Cabo Wabo</b>	12	<b>Lunazul</b>	9
<b>Camarena</b>	8	<b>Milagro</b>	12
<b>Casa Noble</b>	14	<b>Milagro SBR</b>	15
<b>Casamigos</b>	14	<b>Partida</b>	16
<b>Corazón</b>	10	<b>Patrón</b>	13
<b>Cruz Del Sol</b>	15	<b>Tierras Organic</b>	14
<b>Dos Armadillos</b>	17		

## AÑEJO (EXTRA AGED)

For a tequila to be classified as an añejo, it must be aged for a bare minimum of one year in barrels no larger than 600 liters. This process gives the tequila a woody, silkier taste with a deeper color. Oak, whiskey and cognac barrels are used to age these tequilas.

<b>1800</b>	12	<b>Herradura</b>	13
<b>Avión</b>	14	<b>Kah</b>	16
<b>Casa Noble</b>	16	<b>Milagro</b>	14
<b>Corazón</b>	11	<b>Milagro SBR</b>	24
<b>Don Julio 1942</b>	25	<b>Partida</b>	18
<b>Dos Armadillos</b>	18	<b>Patrón</b>	14
<b>El Jimador</b>	10	<b>Tierras Organic</b>	15
<b>El Mayor Extra</b>	30	<b>Tres Generaciones</b>	12
<b>Fortaleza</b>	24		

## PREMIUM SELECTIONS

Torre's premium list consists of the finest handcrafted blanco, reposado, añejo and extra añejo tequilas available.

<b>Casa Noble 5-Year-Old Extra Añejo</b>	29
<b>Clase Azúl Reposado</b>	24
<b>Gran Patrón Burdeos Extra Añejo</b>	75
<b>Gran Patrón Platinum Blanco</b>	40
<b>Kah Extra Añejo</b>	45
<b>Milagro Único Blanco</b>	61
<b>Partida Elegante Extra Añejo</b>	63

## MEZCAL

Made from an agave plant, mostly from the Maguey variety. A 200 year-old tradition of fermentation brings out a very smoky flavor.

<b>Ilegal Añejo</b>	29	<b>Monte Albán</b>	8
<b>Ilegal Joven</b>	14	<b>Vago Espadin 100</b>	15
<b>Ilegal Reposado</b>	16	<b>Wild Shot</b>	12

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<b>Any tequila as margarita</b>	add 3.00
<b>Any tequila as premium margarita</b>	add 4.50

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# TORRE FLIGHTS



“¡TIEMPO DE FIESTA!”

<b>1800</b>	17	<b>AVIÓN</b>	22	<b>KAH</b>	24	<b>ILEGAL MEZCAL</b>	32
<b>Silver</b> clean sweet agave, citrus		<b>Silver</b> mint, rosemary, black pepper		<b>Blanco</b> spicy, agave, white pepper		<b>Joven</b> green apple, heat, sweet	
<b>Reposado</b> figs, butter, earthy		<b>Reposado</b> rose petals, cherries, oak aroma		<b>Reposado</b> vanilla, caramel, French oak		<b>Reposado</b> clove, toffee, caramelized pear	
<b>Añejo</b> spiced wood, smoke, nuts		<b>Añejo</b> hints of maple, caramel, vanilla		<b>Añejo</b> coffee, chocolate, tobacco		<b>Añejo</b> bitter orange, maple, clove	
<b>MILAGRO</b>	21	<b>CASA NOBLE</b>	23	<b>MILAGRO RESERVE SBR</b>	29	<b>PREMIUM TASTING</b>	72
<b>Silver</b> heavy agave, vegetable and citrus notes		<b>Silver</b> fresh herbs, peppermint, sweet agave		<b>Silver</b> dry, sweet, spicy, vanilla		<b>Gran Patrón Platinum Blanco</b> smooth, citrus, fresh fruit	
<b>Reposado</b> agave forward, banana, slight spice		<b>Reposado</b> warming agave, wood, vanilla		<b>Reposado</b> oak, white pepper, honey		<b>Clase Azúl Reposado</b> soft agave, cake, lingering cinnamon sugar	
<b>Añejo</b> coconut, chocolate, spicy		<b>Añejo</b> butter, cinnamon, clove		<b>Añejo</b> tobacco, butterscotch, unsweetened cocoa		<b>Gran Patrón Burdeos</b> extremely smooth oak, raisins, vanilla bean	

# SPECIALTY DRINKS



"EL LUGAR ESTÁ REBUENO."

## MARGARITAS

<b>Casa Margarita Frozen</b>	9.50/30
tequila blanco, triple sec, agave nectar, fresh-squeezed lime juice, orange juice, salt rim	
<b>Casa Margarita Rocks</b>	9.50/30
tequila blanco, triple sec, agave nectar, fresh-squeezed lime juice, orange juice, salt rim	
<b>Add Flavor Shot</b>	2/6
blood orange, caramelized pineapple, sweet hibiscus	
<b>Add Smoke (mezcal)</b>	2/6
<b>Dulce y Picante</b>	11.50
(sweet + spicy) house-infused jalapeño tequila, agave nectar, fresh-squeezed lime juice, triple sec, orange juice, salt rim	
<b>Elegante</b>	11.50
tequila blanco, agave nectar, fresh-squeezed lime juice, st. germaine elderflower, orange juice, salt rim	
<b>Torre Prima</b>	22.50
kah reposado, cointreau, agave nectar, fresh-squeezed lime juice, orange juice, salt rim	

## SPECIALTY COCKTAILS

<b>Citrónge Spark</b>	11.50
patrón citrónge, sparkling wine, pomegranate juice, bitters, orange twist	
<b>Paloma</b>	10.00
tequila blanco, grapefruit jarritos, salt rim	
<b>Rosita</b>	15.50
la pinta pomegranate, gin, orange juice, bitters	
<b>Mint Pomegranate Lemon Drop</b>	12.00
citrus vodka, la pinta pomegranate, sour, sprite, sugar, muddled lemon, mint	
<b>Tequila Limonada</b>	10.00
tequila blanco, agave nectar, fresh-squeezed lemon juice, club soda	
<b>Bloody María</b>	10.00
jalapeño-infused tequila, house-made sangrita and Mexican cheese-stuffed jalapeño	
<b>Chávez Cosmo</b>	10.00
citrus vodka, st. germaine elderflower, white cranberry, fresh-squeezed lime juice	

<b>Mojito</b>	9.50
flavors: lime, black cherry, mango, peach, raspberry, strawberry	
<b>Mexican Espresso Martini</b>	11.00
vanilla vodka, avión espresso tequila, espresso, lemon twist	

## SANGRÍA

<b>Rojo and Blanco Sangría</b>	8/26
Torre's signature recipe	

## NON-ALCOHOLIC BEVERAGES

<b>Jarritos</b>	3.95
lime, strawberry, mandarin, pineapple, grapefruit	
<b>Soda</b>	2.95
Coke, Diet Coke, Ginger Ale, Sprite	
<b>Mexican Coke</b> 12-oz. bottle	3.95
<b>Bottled Water</b>	5.95
Voss Sparkling, Voss Still	
<b>Fresh-squeezed Juices</b>	3.50
limeade, orange	
<b>House-made Half &amp; Half</b>	3.50
<b>Iced Tea</b> regular, decaf	2.95

# WINE & BEER LIST



VINO Y CERVEZA



"DAME UNA COPA DE VINO."

## SPARKLING WINES

<b>Rosatella</b>	10/40
Sparkling rosé, Italy	
<b>Casas Del Mar</b>	10/40
Sparkling, Spain	
<b>Pascual Toso</b>	11/44
Sparkling, Argentina	
<b>Veuve Clicquot</b>	125
Champagne, France	

## WHITE WINES

<b>Cielo</b>	9/36
Pinot grigio, Italy	
<b>Concha y Toro</b>	8/32
Pinot grigio, Chile	
<b>Oveja Negra</b>	44
Sauvignon blanc, Chile	
<b>Concha y Toro</b>	8/32
Sauvignon blanc, Chile	
<b>Casal Garcia</b>	32
Vinho Verde, Portugal	
<b>Callia Alta</b>	9/36
Torrantes, Argentina	
<b>Salneval</b>	10/40
Albarino, Spain	
<b>Clara Benegas</b>	8/32
Chardonnay, Argentina	
<b>Silver Palm</b>	50
Chardonnay, North Coast	
<b>Hidden Crush</b>	36
Chardonnay, Central Coast	
<b>Shafer</b>	125
Chardonnay, Napa	

## RED WINES

<b>Casillero Diablo</b>	9/36
Pinot noir, Chile	
<b>Cims Del Montsant</b>	44
Granacha, Spain	
<b>Torres Ibericos</b>	11.50/46
Tempranillo, Spain	
<b>Museum</b>	62
Tempranillo, Spain	
<b>Cuna De Reyes</b>	40
Tempranillo, Spain	
<b>High Note</b>	10.50/42
Malbec, Argentina	
<b>Juan Benegas</b>	13/52
Malbec, Argentina	
<b>Santa Ema</b>	9/36
Merlot, Chile	
<b>The Prisoner</b>	105
Blended red, Napa	
<b>Santa Luz Alba</b>	9.50/38
Cabernet, Chile	
<b>Justin</b>	18/72
Cabernet, Napa	

## CERVEZA

### Bottled beer

Amstel Light	5.50
Bear Republic "Hop Rod Rye"	7.00
Bohemia	5.00
Breckenridge Oatmeal Stout	6.00
Budweiser	4.50
Bud Light	4.50
Carta Blanco	4.50
Corona	5.50
Founders "Porter"	6.00
Guinness	5.75
Heineken	5.50
Miller Lite	4.50
Modello Especial	5.50
Penn "Pilsner"	5.50
Presidente	5.50
Sol	5.50
Tecate	4.50
Thomas Hooker "Seasonal"	5.50
Victoria	5.50
Xingu	6.00

### Draft beer

Blue Moon	6.00
Breckenridge "Agave Wheat"	7.00
Corona Light	5.50
Coors Light	4.75
Dogfish Head "60 min IPA"	7.00
Dos Equis XX Amber	5.25
Dos Equis XX Lager	5.25
Founders "All Day IPA"	7.00
Lancaster "Milk Stout"	6.00
Negra Modelo	7.00
Rivertowne "Pineapple Ale"	7.00
Susquehanna Brewing Company Seasonal	7.00
Yuengling	4.75
Rotating Barrel	market price