

LAS CAMPANAS TEQUILA BAR

Shot 1.5 OZ

Snifter 2 OZ

BLANCO

White spirit, bottled immediately after distillation or aged less than two months in stainless steel or oak barrels.

	Shot	Snifter
Espolon Silver	\$9	\$11
Herradura Silver	\$10	\$13
DeLeón Platinum	\$11	\$14
Chinaco Blanco	\$11	\$14
Volcán Blanco	\$11	\$14
4 Copas Blanco	\$12	\$15
Patrón Silver	\$13	\$16
El Tesoro Plata	\$14	\$18
Casa Noble Crystal	\$15	\$19
Casa Amigos Silver	\$16	\$20
Don Julio Silver	\$17	\$21
Chinaco Cristallino	\$18	\$23
Roca Patrón Silver	\$19	\$24
Clase Azul Plata	\$20	\$25
Azunia Platinum	\$21	\$26
Don Eduardo Silver	\$22	\$28
Los Arango Silver	\$23	\$29
Dulce Vita 100 Proof	\$24	\$30
Expresiones del Corazon	\$25	\$31
Corralejo Silver	\$26	\$33
Jose Cuervo Silver	\$27	\$34
Cruz del Sol Silver	\$28	\$35
Patrón Platinum	\$29	\$36

REPOSADO

Reposado (Rested) aged a minimum of two months but less than a year in oak barrels.

Espolón	\$11	\$14
Hornitos	\$11	\$14
Cazadores	\$12	\$15
el Jimador	\$12	\$15
Suerte	\$12	\$15
DeLeón	\$13	\$16
Maestro Dobel	\$13	\$16
4 Copas	\$13	\$16
El Tesoro	\$13	\$16
Patrón	\$14	\$18
Don Julio	\$14	\$18
Chinaco	\$14	\$18
Casa Noble	\$15	\$19
Casamigos	\$15	\$19
Siete Leguas	\$15	\$19
Roca Patron	\$17	\$21
Clase Azul	\$18	\$23
Corazon	\$19	\$24
Don & Sons El Fumador	\$20	\$25
Milagro	\$21	\$26
Orgullo Pueblo Viejo	\$22	\$28
Centinela Classico	\$23	\$29
Tres Agave	\$24	\$30
Herradura Scotch Cask	\$25	\$31
Don Eduardo	\$26	\$33
Corralejo Blue	\$27	\$34
Azuña Organic	\$29	\$36
Casa Maestri	\$30	\$38
Cruz del Sol	\$31	\$39
Dulce Vida 100 Proof	\$32	\$40

AÑEJO

Añejo is aged one to three years in small oak barrels.

	Shot	Snifter
Milagro	\$12	\$15
Gran Centenario	\$12	\$15
Corazon	\$13	\$16
Chinaco	\$14	\$17
El Tesoro	\$15	\$19
Los Arango	\$15	\$19
4 Copas	\$16	\$20
1800	\$16	\$20
Don Eduardo	\$17	\$21
Volcán Cristalino	\$17	\$21
el Jimador	\$18	\$22
Azuña	\$18	\$22
Don Julio	\$19	\$24
Roca Patrón	\$19	\$24
Frida Kahlo	\$20	\$26
Don Julio 70th Anniversary	\$23	\$29
Patrón	\$24	\$30
Don Julio 1942	\$30	\$38
Corralejo Gran Reserva	\$32	\$34
Sino	\$34	\$43
Jose Cuervo Esp. 250th	\$37	\$46
San Matias Rey Sol	\$38	\$48
Gran Patrón Burderos	\$75	\$94
Clase Azul	\$75	\$94

EXTRA AÑEJO

Extra Añejo is aged a minimum of three years in oak barrels.

Espolon	\$21	\$26
4 Copas	\$21	\$26
Casa Noble	\$22	\$27
Jose Cuervo Res. La Familia	\$22	\$27
Tapatio Excelencia G. Reserva	\$25	\$32
Avion 44 Reserva	\$29	\$36
1800 Milenio	\$33	\$41
Siete Leguas D'Antano	\$35	\$44
Herradura Suprema	\$58	\$73
Patrón	\$59	\$74
Don Julio Real	\$75	\$94
Clase Azul Ultra	\$260	\$326

MEZCAL

Mezcal is a distilled alcoholic beverage made from any type of agave. The word mezcal comes from Nahuatl mexcalli metl and ixcalli which means "oven-cooked agave".

Agave de Cortes Joven	\$10	\$12
Xicaru Reposado	\$10	\$12
El Silenzio	\$10	\$13
Creyente	\$11	\$14
Sombra	\$12	\$15
Delirio de Oaxaca Joven	\$12	\$16
Delirio de Oaxaca Reposado	\$13	\$17
Casamigos	\$14	\$18
Alipus San Andres Ensemble	\$15	\$19
Delirio de Oaxaca Anejo	\$15	\$18
El Jolgorio Barril	\$25	\$31
Clase Azul	\$54	\$68

ANTOJITOS

Complementary Chips and Salsa

Add Guacamole - \$2.95

Tortilla chips \$4.95
with Salsa Fresca

Calamari Frito \$6.95
with Chipotle Aioli

Cheese Quesadilla \$6.95
Sour Cream, Pico de Gallo, and Guacamole

Papaya Shrimp Ceviche \$7.95
Micro Herbs, Cucumber, Plantain Cheeps, Tajin

BBQ Carnitas Sliders \$8.95
Fresh Coleslaw, Queso Fresco, French fries

2 Filet Tacos \$8.95
Pico de Gallo, Guacamole