



COVER ART COURTESY OF JERRY CAVE

# LOS DOS MOLINOS

## DRINK MENU

# TEQUILA WISDOM

TEQUILA IS MADE FROM THE BLUE AGAVE PLANT – A LARGE SUCCULENT CACTUS THAT ONLY GROWS IN AND AROUND THE JALISCO REGION OF MEXICO. THE PLANT TAKES MANY YEARS TO MATURE, AND THERE ARE THOUSANDS OF ACRES OF THEM IN JALISCO. THEY SAY THE HIGHER UP IN THE HILLS A BLUE AGAVE GROWS, THE SWEETER THE TASTE OF THE JUICE. DRY SPELLS ARE ALSO KNOWN TO CAUSE THE PLANTS TO CREATE MORE SUGAR.

WHEN THE BLUE AGAVE IS MATURE, THE LONG BLUE-GREEN LEAVES ARE CUT OFF, LEAVING ONLY THE HEART OF THE PLANT CALLED THE PIÑA (PINEAPPLE). THESE LARGE HEARTS ARE COOKED IN HUGE OVENS FOR HOURS, AND THEN MASHED TO GET THE JUICE. THE JUICE IS THEN DISTILLED, AND EITHER IMMEDIATELY BOTTLED (THESE ARE THE “BLANCO” TEQUILAS), OR PUT INTO WOODEN BARRELS OR STEEL TANKS FOR AGING. WHEN A TEQUILA HAS AGED ANYWHERE FROM SIX MONTHS TO 364 DAYS, IT IS CALLED “REPOSADO” (RESTED). IF IT IS AGED FOR OVER ONE YEAR IT IS CALLED “AÑEJO” (AGED). TEQUILA AGED FOR MORE THAN THREE YEARS IS CALLED “EXTRA AÑEJO”, AND THIS TEQUILA CAN BE VERY EXPENSIVE — SOMETIMES COSTING INTO THE THOUSANDS OF DOLLARS PER BOTTLE, OR HUNDREDS OF DOLLARS PER SHOT.

REALLY FINE TEQUILAS SHOULD BE SIPPED AND ENJOYED. SOME TASTE OF CARAMEL, SOME OF VANILLA, AND ARE VERY COMPLEX WITH A SUGAR-LIKE SWEETNESS. THERE ARE EVEN INSTRUCTIONAL VIDEOS ON HOW TO DRINK FINE TEQUILA. EVEN THE TYPE OF GLASS ONE DRINKS FROM WILL AFFECT THE FLAVOR. ABOVE AND BEYOND THEIR WONDERFUL FLAVORS, MANY TEQUILAS COME IN HAND PAINTED BOTTLES, OR BOTTLES WITH INTERESTING SHAPES AND STORIES. AND ... NO TWO TASTE THE SAME. THE JUICE, THE HISTORY, THE ART, ARE ALL REASONS I – AND SO MANY OTHERS – ARE FASCINATED BY THIS AMAZING NATURAL TREAT.

## TEQUILA DEFINITIONS

### BLANCA (WHITE) OR PLATA (SILVER)

WHITE SPIRIT, UN-AGED AND BOTTLED OR STORED IMMEDIATELY AFTER DISTILLATION, OR AGED LESS THAN TWO MONTHS IN STAINLESS STEEL OR NEUTRAL OAK BARRELS.

### REPOSADO (RESTED)

AGED A MINIMUM OF TWO MONTHS, BUT LESS THAN A YEAR IN OAK OR STEEL BARRELS OF ANY SIZE.

### AÑEJO (AGED OR VINTAGE)

AGED A MINIMUM OF ONE YEAR, BUT LESS THAN THREE YEARS IN SMALL OAK OR STEEL BARRELS.

### EXTRA AÑEJO (EXTRA AGED OR ULTRA AGED)

AGED A MINIMUM OF THREE YEARS IN OAK BARRELS. THIS CATEGORY WAS ESTABLISHED IN MARCH 2006.

### DID YOU KNOW?

MOST HIGH QUALITY AÑEJO TEQUILAS ARE KNOWN AS SIPPING TEQUILAS, MEANT TO BE SAVORED RATHER THAN QUICKLY GULPED. DOING SO ALLOWS THE TASTER TO IDENTIFY FLAVORS AND FRAGRANCES THAT WOULD OTHERWISE BE MISSED.

# LOS DOS MOLINOS TEQUILAS

## WELL TEQUILA

	BLANCO	REPOSADO	AÑEJO
JOSE CUERVO GOLD	\$5.00	\$5.00 (GOLD)	
MILAGRO	\$6.00	\$7.00	\$8.00
MONTEZUMA GOLD		\$5.00	
SEÑOR RIO	\$5.00	\$6.00	\$7.00

## TOP SHELF TEQUILA

	BLANCO	REPOSADO	AÑEJO	EXTRA AÑEJO
901 TRIPLE DISTILLED	\$7.00			
1800	\$7.00	\$8.00	\$9.00	
1921	\$8.00	\$9.00	\$10.00	
ALIEN	\$7.00	\$8.00	\$9.00	
ARTA	\$7.00	\$8.00	\$9.00	\$12.00
AVION	\$7.00	\$8.00	\$9.00	
AZUNIA (ORGANIC)	\$7.00	\$8.00	\$9.00	
BLUE NECTAR	\$7.00	\$8.00		
CASA NOBLE	\$8.00			
CASA PACIFICA		\$9.00		
CAZADORES	\$7.00	\$8.00	\$9.00	
CORRALEJO	\$7.00	\$8.00	\$9.00	
CORAZON	\$7.00	\$8.00	\$9.00	
DIVA	\$7.00			
DON EDUARDO	\$7.00	\$8.00	\$9.00	
EL CLAUDIO	\$7.00		\$8.00	
ESPOLON	\$6.00	\$7.00		
EL JIMADOR	\$7.00	\$8.00	\$9.00	
HERRADURA	\$7.00	\$8.00	\$9.00	
MANIK	\$7.00	\$8.00	\$9.00	\$12.00
MEXICAN MOONSHINE	\$7.00	\$8.00	\$9.00	
PATRON	\$7.00	\$8.00	\$9.00	
PEÑASCO	\$6.00	\$7.00	\$8.00	\$12.00
QUINTA DE GOMEZ	\$6.00	\$7.00		
REAL DE PENJAMO	\$7.00	\$8.00		\$12.00
SOTOL	\$6.00			\$12.00 (PLATINUM)
SAUZA HORNITOS	\$7.00	\$8.00	\$9.00	
SAUZA TRES GENERACIONES	\$7.00	\$8.00	\$9.00	
TRES AGAVES	\$7.00	\$8.00	\$9.00	

## PREMIUM TEQUILA (SIPPING)

	BLANCO	REPOSADO	AÑEJO	EXTRA AÑEJO
ASOMBROSO	\$11.00	\$15.00		\$80.00
BONITA PLATINUM	\$11.00			
CORZO	\$8.00	\$9.00	\$10.00	
CRUZ	\$8.00	\$9.00	\$10.00	
DON JULIO	\$8.00	\$9.00	\$10.00	\$18.00 (1942)
GRAN CENTENARIO	\$9.00	\$10.00	\$10.00	\$35.00
HERENCIA MEXICANA	\$9.00	\$11.00	\$13.00	\$16.00
JOSE CUERVO RESERVA DE LA FAMILIA				\$18.00
MILAGRO SELECT BARREL RESERVE	\$10.00	\$12.00	\$15.00	
OCHO	\$9.00	\$11.00	\$13.00	\$20.00
PELIGROSO	\$8.00	\$9.00	\$10.00	

## SPECIALTY TEQUILA

MAESTRO DOBEL REPOSADO, AÑEJO, AND EXTRA AÑEJO BLEND \$9.00  
DON JULIO 70TH ANNIVERSARY LIMITED EDITION AÑEJO CLARETE \$10.00

## DESSERT TEQUILA

1800 COCONUT	\$6.00
CREMA DE SOTOL	\$6.00
GRAN CENTENARIO ROSANGEL	\$7.00
PATRON XO CAFÉ	\$6.00
1921 CREME	\$6.00



# PREMIUM LIQUORS

**\$7.00** OR **MAKE IT A DOUBLE ADD \$4.00**

MIXERS: SODAS, OJ, APPLE JUICE, CRANBERRY JUICE, CLAMATO, TONIC

## BRANDY

BARTON 5 STAR BRANDY  
CHRISTIAN BROTHERS BRANDY  
WILLIAMS BIRNE BLACK FORREST PEAR BRANDY  
WILLIAMS BIRNE WILLIAMS CHRIST PEAR BRANDY

## RUM

BACARDI WHITE RUM  
CAPTAIN MORGAN SPICED RUM  
CRUZAN ESTATE LIGHT RUM  
PYRAT XO RESERVE RUM  
RON MATUSALEM PLATINO RUM  
RONRICO CARRIBEAN RUM

## LIQUEURS

CINZANO EXTRA DRY VERMOUTH  
CINZANO ROSSO VERMOUTH  
COINTREAU L'ESPIRIT D'ORANGE HARMONIE  
FRANGELICO LIQUEUR  
GRAN-GALA LIQUEUR  
KAHLUA LIQUEUR  
MR. BOSTON AMARETTO LIQUEUR  
TRES LECHES TRIPLE CREAM  
CUATRO GALLOS PISCO  
PISCO ENCANTO  
THREE OLIVES SUPERCOLA VODKA  
VINCENT VAN GOGH ESPRESSO VODKA

## WHISKEY

287 SINGLE MALT WHISKEY  
BARTON RESERVE AMERICAN WHISKEY  
CROWN ROYAL BLENDED CANADIAN WHISKEY  
FIREBALL CINNAMON WHISKEY  
JACK DANIEL'S TENNESSEE HONEY  
JIM BEAM BOURBON KENTUCKY STRAIGHT BOURBON  
JIM BEAM RED STAG (BLACK CHERRY)

## COGNAC

CLES DES DUCS VIEIL ARMAGNAC V.S.O.P.  
COGNAC PRUNIER LIQUEUR D'ORANGE  
MEUKOW VS VANILLA COGNAC LIQUEUR  
REMY MARTIN CHAMPAGNE COGNAC V.S.O.P.  
REMY MARTIN RED LIQUEUR COGNAC

## GIN

BAR CODE GIN  
HENDRICK'S GIN  
ROSEBROOK DISTILLED LONDON DRY GIN

## VODKA

ABSOLUT VODKA  
BAR CODE VODKA  
BARTON VODKA  
GREY GOOSE  
GREY GOOSE LE CITRON  
OR-G FRENCH VODKA & PERSIMMON  
WITH PAPAYA, MANGO AND LIME  
SMIRNOFF TRIPLE DISTILLED  
SKYY RASPBERRY  
THREE OLIVES LOOPY VODKA

ANCIENT AGE KENTUCKY STRAIGHT BOURBON  
CAVE CREEK STRAIGHT BOURBON WHISKEY  
EARLY TIMES OLD STYLE WHISKEY  
JACK DANIEL'S TENNESSEE SOUR MASH WHISKEY  
JAMESON TRIPLE DISTILLED IRISH WHISKEY  
WILD TURKEY 101 STRAIGHT BOURBON WHISKEY

# SPECIALTY DRINKS

MICHILADA \$8.75  
BLOODY MARY \$8.75  
HOMEMADE SANGRIA \$8.75

# CERVEZAS MARGARITAS

## DRAFT BEER

DOMESTIC \$3.50

BUD LIGHT

BEER OF THE MONTH – ASK SERVER FOR DETAILS

IMPORT \$3.75

XX AMBER – MEXICO

XX LAGER – MEXICO

CORONA LIGHT – MEXICO

NEGRA MODELO – MEXICO

SEASONAL – ASK SERVER FOR DETAILS

## BOTTLED BEER

DOMESTIC \$3.75

BUD LIGHT

BUDWEISER

COORS LIGHT

MILLER LITE

MICHELOB ULTRA

NON ALCOHOLIC \$3.75

O'DOUL'S

IMPORT \$4.25

XX AMBER – MEXICO

XX LAGER – MEXICO

CORONA – MEXICO

CORONA LIGHT – MEXICO

NEGRA MODELO – MEXICO

MODELO ESPECIAL – MEXICO

CARTA BLANCA – MEXICO

BOHEMIA – MEXICO

PACIFICO – MEXICO

VICTORIA – MEXICO

ESTRELLA – SPAIN

DAURA – GLUTEN FREE – SPAIN

STELLA ARTOIS – BELGIUM

CHAINBREAKER WHITE IPA – BELGIUM

## HOUSE MARGARITA

SMALL \$7.25

MEDIUM \$11.50

FISHBOWL \$18.00\* PITCHER \$21.00\*

## “KICK ASS” MARGARITA

SMALL \$8.75

MEDIUM \$14.50

FISH BOWL \$25.00\* PITCHER \$29.00\*

## SANGRIA MARGARITA

SMALL \$8.75

MEDIUM \$14.50

FISH BOWL \$25.00\* PITCHER \$29.00\*

## SKINNY MARGARITA

SMALL \$8.75

MEDIUM \$14.50

## MEXICAN BULLDOG

SMALL \$10.00

MEDIUM \$14.50

## OR-G MARGARITA

SMALL \$8.75

MEDIUM \$14.50

FISHBOWL \$25.00\*

## MARGARITA FLAVORS

STRAWBERRY, LIME, RASPBERRY, MANGO,  
SANGRIA, PRICKLY PEAR, POMEGRANATE

## HOMEMADE SANGRIA

SMALL \$8.75

MEDIUM \$14.50

PITCHER \$29.00\*

## WINE \$7.00 PER GLASS

SUTTER HOME – MERLOT, CABERNET SAUVIGNON,  
WHITE ZINFANDEL, CHARDONNAY,  
PINOT GRIGIO, MOSCATO

\*2 PERSON MINIMUM ON ALL FISHBOWL SIZES & LARGER