

## CERVEZAS (ASK ABOUT OUR DRAFTS)

CORONA LIGHT	5
CORONA	5
HIGH NOON	7
Peach, Pineapple, Watermelon, Mango	
MILLER HIGH LIFE	4
MODELO ESPECIAL	4
TECATE	4
PACIFICO	4
GUINNESS	7
CORONITA SPLIT	2.50

---

## VINO

SANTA JULIA, ORGANIC CHARDONNAY 2021	9/36
PROSECCO SPLIT, RIONDO SPAGO NERO	9/36
BEYRA VINHO '21 ROSE DE PORTUGAL	9/36
VENTA MORALES '18, TEMPRANILLO	9/36
LECHUZA '19 GARNACHA	9/36
FRIDA KAHLO '19 CABERNET SAUVIGNON	10/40

---

## SODAS

**3**

Mexican Coke, Diet Coke, Mexican Sprite,  
Gingerale, Grapefruit Soda

---

## AGUA FRESCAS

**3**

house made non alcoholic drinks

PASSIONFRUIT COCONUT VANILLA  
MIXED BERRY  
MANGO

## MAKE EM BOOZY

**+5**

\*SPIRIT OF YOUR CHOICE

# CASA AZUL

## FEATURED COCKTAILS

**12**

### PALOMA

Arette Blanco tequila, grapefruit soda, lime, salted rim

### MULE

vodka or tequila, mixed berry, lime, ginger beer

### BASIL HONEY DAQUIRI

Paranubes Oaxcan rum, lime, honey syrup, fresh basil

### PINEAPPLE NEGRONI

Pineapple infused Campari, gin, sweet vermouth

### POBLANO PLANE

Charred poblano infused bourbon, Amaro Nonino, Aperol,  
lemon

### SICARIO

Jalapeno infused pilloncillo syrup, reposado tequila, mezcal,  
Peychaud's bitters

---

## MARGARITAS

### CASA RITA

**9**

Arette blanco tequila, Pueblo Viejo Anejo, curacao, lime  
salted rim

### MEZCAL MARG

**10**

Peloton de La Muerte mezcal, triple sec, lime, worm salted rim

### LUJO MARGARITA

**35**

Clase Azul Reposado, Siete Leguas Blanco, Grand Marnier,  
Lime

### FLAVORED RITAS

**10**

#### CHOICE:

TEQUILA  
MEZCAL (\$1)

#### CHOOSE FLAVOR, RIM:

MANGO, SPICY CHILI RIM  
CUCUMBER JALAPENO CILANTRO, BLACK LAVA SALT  
MIXED BERRY, SUGAR RIM  
WATERMELON BASIL, SUGAR RIM  
PASSIONFRUIT COCONUT VANILLA, SPICY CHILI RIM  
AVOCADO HONEY, BLACK LAVA SALT RIM

---

## NOW HOSTING HAPPY HOURS AND PRIVATE PARTIES!

inquire within or email [casaazulbuffalo@gmail.com](mailto:casaazulbuffalo@gmail.com)

# CASA AZUL

## TEQUILA

### BLANCO

123 ORGANIC UNO	8/15
ARETTE BLANCO	6/10
ARTENOM 1579	9/17
ARTENOM 1123	16/31
CEYEYA, BLANCO	8/15
FORTALEZA, BLANCO	9/17
FORTALEZA, STILL STRENGTH	9/17
G4 TEQUILA, BLANCO	7/14
SIETE LAGUAS, BLANCO	9/17
TEQUILA OCHO, LA LAVERNA 2021	9/17

### REPOSADO

123 ORGANIC DOS	9/18
ARETTE ARTESANAL REPOSADO	8/14
CAYEYA, SINGLE BARREL	18/35
CLASE AZUL	20/40
DON JULIO, REPOSADO	11/21
DON JULIO PRIMAVERA	25/49
FORTALEZA	10/19
G4 TEQUILA, REPOSADO	9/17
HUSSONGS	9/17
MILAGRO, REPOSADO	8/15
PUEBLO VIEJO REPOSADO	7/13
SIETE LEGUAS	10/20
TEQUILA OCHO, EL PASTIZAL 2021	9/18

### ANEJO

123 ORGANIC TRES, ANEJO	11/21
ARETTE GRAN CLASE, EXTRA ANEJO	18/34
ARTENOM 1146, ANEJO	12/24
CLASE AZUL, ANEJO	80/150
DON JULIO 1942, ANEJO	24/48
MILAGRO SELECT RESERVE, ANEJO	11/21
PUEBLO VIEJO, ANEJO	6/11
SAN MATIAS, TAHONA ANEJO	10/20
TEQUILA OCHO, LA PRESAS 2018	11/21

## MEZCAL BY VARIETAL

### ESPADIN

(mild sweetness, modest herbal and citrus flavors)

DEL MAGUEY VIDA	8/16
MACURICHOS ANCESTRAL, 'DESTILADO CON CACAO'	14/26
MEZCAL VAGO, ARTESANAL, BY EMIGDIO JARQUIN	10/20
NUESTRA SOLEDAD, ANCESTRAL, SAN LUIS DEL RIO	7/13
NUESTRA SOLEDAD, ANCESTRAL, STA. MA. ZOQUITLAN	7/13
PIERDE ALMAS, LA PURITITA VERDA	7/13
PELETON DE LA MUERTE	7/13
RIAZULENO CLASICO	8/15
WAHAKA, ANCESTRAL	6/12
YUU BAAL	5/9

### ENSAMBLES

(blends)

MEZCAL UNION, ARTESANAL, BARRIL & CIRIA	6/12
BANHEZ ARTESANAL, ESPADIN & BARRIL	6/11
MEZCAL VAGO, ENSAMBLE	15/29

## MEZCAL (CONT'D)

### ARRAQUENO

(powerful fruit, green floral notes, intense citrus flavors)

LA MEDIDA ARTESANAL, WILD	15/28
---------------------------	-------

### AZUL

'DESTILADO DE AGAVE' PAL'ALMA, MICHOACAN	28/52
--	-------

### DURANGO

(Northern Mexican wild agave, distinctive smoky character)

LEYENDAS, CENIZO	18/34
------------------	-------

### KARWINSKII

(dry cedar minerality, herbal and tannic)

YUU BAAL, MADRE CUIXE	15/28
-----------------------	-------

### LECHUGUILLA

(sweet, fruity, earthy)

DESTILADO DE AGAVE PAL'ALMA, SONORA	26/50
-------------------------------------	-------

### RHODCANTHA

(sweet and savory, intensely spiced)

LA MEDIDA MEXICANO, ARTESANAL	16/30
-------------------------------	-------

### SALMIANA

(herbaceous, green chili)

LEYENDAS, MAGUEY VERDE, SAN LUIS POTOSI	10/19
---	-------

### TEPEXTATE

(strong earthy, vegetal aromas)

GUSTO HISTORICO	18/34
-----------------	-------

### TOBALA

(fresh and fruity aromas)

EL JOLGORIO, TOBALA	20/39
---------------------	-------

### ELOTE

(roasted corn)

MEZCAL VAGO, ELOTE	9/17
--------------------	------

### MEZCAL DE PECHUGA

(subtle spicy savory fruit notes)

YUU BAAL, ANCESTRAL, PECHUGA, ESPADIN*	13/25
--	-------

PELTON DE LA MUERTE, VEGAN PECHUGA	7/13
------------------------------------	------

EL JOLGORIO, PECHUGA	22/43
----------------------	-------

### AGED MEZCAL

ILEGAL ANCESTRAL, ANEJO	15/28
-------------------------	-------

MINA REAL ANCESTRAL, REPOSADO, ESPADIN	7/10
--	------

YUU BAAL ANCESTRAL, REPOSADO, ESPADIN	7/13
---------------------------------------	------

WAHAKA ABOCADO CON GUSANO, REPOSADO	8/15
-------------------------------------	------

## SOTOL, BACANORA & RAICILLA

SOTOL COYOTE, DURANGO	7/13
-----------------------	------

SOTOL POR SIEMPRE, WILD	6/11
-------------------------	------

BONETE, MAXMILLIANA, RAICILLA	9/17
-------------------------------	------

YOOWE, ANGUSTIFOLIA, BACANORA	9/17
-------------------------------	------

CIELO ROJO, BACANORA	10/19
----------------------	-------

SIERRA PRICKLY PEAR, SONORA	9/17
-----------------------------	------

JUERTA DESTILADO DE PULQUE	8/15
----------------------------	------