

CERVEZAS (ASK ABOUT OUR DRAFTS)

CORONA LIGHT	5
CORONA	5
HIGH NOON	7
Mango, Pineapple, Watermelon	
MILLER HIGH LIFE	4
MODELO ESPECIAL	4
TECATE	4
PACIFICO	4
MEDALLA LIGHT	4
CORONITA SPLIT	2.50
CERVEZA ATLETICA N/A	5

VINO

SANTA JULIA, ORGANIC CHARDONNAY 2021	9/36
PROSECCO SPLIT, CANTINE MASCHIO	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

GRAPEFRUIT CINNAMON
PINEAPPLE ROSEMARY
CUCUMBER JALAPENO CILANTRO
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, grapefruit cinnamon syrup, lime, ginger beer

A CAT NAMED JOE (*ESPRESSO MARTINI*)

Reposado tequila, coffee liqueur, Amaro Nonino, espresso,
vanilla

'CHARRED' DAIQUIRI

Casa rum blend, lime, charred pineapple, cinnamon, vanilla

WISE WORDS

Sage infused gin, Aperol, lemon, sugar, egg white

JINGLE BIRD

Bourbon, Campari, pineapple juice, caramel syrup, lime,
allspice dram

RUBY & THE BEAST

Mezcal, lime, grapefruit cinnamon syrup, Orgeat, allspice
dram, angostura 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:

HIBICUS ANISE, SUGAR

MANGO, TAJIN

CUCUMBER JALAPENO CILANTRO, BLACK LAVA SALT

PINEAPPLE ROSEMARY, SALT & PEPPER

GRAPEFRUIT CINNAMON, CINNAMON SUGAR

SPICY GREEN CHILI, TAJIN

NOW HOSTING HAPPY HOURS AND PRIVATE PARTIES!

inquire within or email casaazulbuffalo@gmail.com

CASA AZUL

TEQUILA

BLANCO

123 ORGANIC UNO	8/15
ARETTE BLANCO	6/11
ARTENOM 1579	9/17
ARTENOM 1123	16/31
CEYEYA, BLANCO	8/15
EL NIVEL, BLANCO	7/13
FUENTESECA, COSECHA 2018	22/43
FORTALEZA, BLANCO	9/17
FORTALEZA, STILL STRENGTH	9/17
G4 TEQUILA, BLANCO	7/13
G4 TEQUILA, MADERA PREMIUM	11/21
SIEMBRA AZUL, BLANCO	8/15
SIETE LEGUAS, BLANCO	9/17
SIETE LEGUAS, SIETE DECADAS	20/39
TEQUILA OCHO, EL NACIMIENTO 2022	9/17
YAVE, BLANCO	8/15

REPOSADO

123 ORGANIC DOS	9/17
ARETTE ARTESANAL REPOSADO	8/15
CAYEYA, SINGLE BARREL	18/35
CLASE AZUL, REPOSADO	20/40
EL NIVEL, REPOSADO	8/15
FORTALEZA, REPOSADO	10/19
FORTALEZA, WINTER BLEND	19/37
G4 TEQUILA, REPOSADO	9/17
HUSSONGS, REPOSADO	9/17
PUEBLO VIEJO REPOSADO	7/13
TEQUILA OCHO, LA MULA 2021	9/17
YAVE, REPOSADO	9/17

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
EL NIVEL, ANEJO	10/19
FORTALEZA, ANEJO	11/20
MILAGRO SELECT RESERVE, ANEJO	11/21
PUEBLO VIEJO, ANEJO	6/11
TEQUILA OCHO, EL BAJIO 2018	11/21

MEZCAL BY VARIETAL

ESPADIN

(mild sweetness, modest herbal and citrus flavors)

DEL MAGUEY VIDA	8/16
GRANJA, JOVEN	8/15
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
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AZUL

(Citrus and herbal, green olive, cloves, cooked agave)

'DESTILADO DE AGAVE' PAL'ALMA, MICHOACAN	28/52
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DURANGO (DURANGENSIS)

(Northern Mexican wild agave, distinctive smoky character)

LEYENDAS, CENIZO	18/34
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KARWINSKII

(dry cedar minerality, herbal and tannic)

YUU BAAL, MADRE CUIXE	15/28
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CRUZ DE FUEGO, CIRIAL	13/25
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LECHUGUILLA

(sweet, fruity, earthy)

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

(sweet and savory, intensely spiced)

LA MEDIDA MEXICANO, ARTESANAL	16/30
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SALMIANA

(herbaceous, green chili)

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

(strong earthy, vegetal aromas)

GUSTO HISTORICO	18/34
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TOBALA

(fresh and fruity aromas)

EL JOLGORIO, TOBALA	20/39
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ELOTE

(roasted corn)

MEZCAL VAGO, ELOTE	9/17
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MEZCAL DE PECHUGA

(subtle spicy savory fruit notes)

YUU BAAL, ANCESTRAL, PECHUGA, ESPADIN*	13/25
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PELTON DE LA MUERTE, VEGAN PECHUGA	7/13
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EL JOLGORIO, PECHUGA	22/43
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AGED MEZCAL

MINA REAL ANCESTRAL, REPOSADO, ESPADIN	7/10
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YUU BAAL ANCESTRAL, REPOSADO, ESPADIN	7/13
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WAHAKA ABOCADO CON GUSANO, REPOSADO	8/15
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SOTOL, BACANORA & RAICILLA

SOTOL COYOTE, DURANGO	7/13
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SOTOL POR SIEMPRE, WILD	6/11
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BONETE, MAXMILLIANA, RAICILLA	9/17
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YOOWE, ANGUSTIFOLIA, BACANORA	9/17
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CIELO ROJO, BACANORA	10/19
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FLOR DEL DESERTO, SOTOL	11/21
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FLOR DEL DESERTO, CASCABEL (RATTLESNAKE)	11/21
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SIERRA PRICKLY PEAR, SONORA	9/17
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JUERTA DESTILADO DE PULQUE	8/15
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