

## CERVEZAS (ASK ABOUT OUR DRAFTS)

CORONA LIGHT	5
CORONA	5
FIDDLEHEAD IPA	6
MILLER HIGH LIFE	4
MODELO ESPECIAL	5
PACIFICO	5
TECATE	4
CERVEZA ATLETICA N/A	5
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HIGH NOON - pineapple/mango	8
SURFSIDE - iced tea & vodka	7

## VINO

PROSECCO SPLIT, CANTINE MASCHIO (ITALY)	9
PAUL CHENEAU, CAVA BRUT (SPAIN)	9/34
LOS VASCOS ROSE (CHILE)	9/34
SANTA JULIA, ORGANIC CHARDONNAY '21 (ARGENTINA)	9/34
ERMITA SAN FELICES RIOJA BLANCO '21 (SPAIN)	9/34
FRIDA KAHLO CABERNET SAUVIGNON '19 (CHILE)	10/38
PASO A PASO TEMPRANILLO '22 (SPAIN)	9/34

## SODAS 3

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

## AGUA FRESCAS 4

house made non alcoholic drinks

CHARRED PINEAPPLE  
SPICED PEAR  
RASPBERRY MINT  
CUCUMBER JALAPENO CILANTRO  
MANGO

## MAKE EM BOOZY (+5)

\*SPIRIT OF YOUR CHOICE

**NOW HOSTING PRIVATE PARTIES!**  
inquire within or email casaazulbuffalo@gmail.com

# CASA AZUL

## FEATURED COCKTAILS 12

### PALOMA

tequila blanco, grapefruit soda, fresh lime, salted rim

### MULE

vodka OR tequila, raspberry mint puree, lime, ginger beer

### A CAT NAMED JOE (\*ESPRESSO MARTINI\*)

tequila reposado, coffee liqueur, Amaro Nonino  
espresso, vanilla

### BEETLEJUICE BEETLEJUICE BEETLEJUICE

roasted beet infused mezcal, ginger, honey, lemon

### SILK & BERRY AFFAIR

rosemary infused bourbon, rhubarb liqueur, lemon  
raspberry, egg white

### BANANAS IN PAJAMAS

gin, Giffard Banane du Bresil, Aperol, sweet vermouth

### "UN POCO LOCO

Casa rum blend, Licor 43, passionfruit, lime  
golden falernum, topped with ginger beer

## MARGARITAS

### CASA RITA 10

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

### FLAVORED MARGARITAS 11

CHOICE OF:

TEQUILA  
MEZCAL (+\$1)

FLAVOR CHOICES & RIM:

SPICED PEAR & HONEY, CINNAMON SUGARED RIM  
MANGO & TAJIN RIM  
CUCUMBER, JALAPENO, CILANTRO & BLACK LAVA SALT  
RASPBERRY MINT & SALTED RIM  
CHARRED PINEAPPLE & VANILLA  
SPICY GREEN CHILI & TAJIN RIM  
CLARIFIED GUAVA (\$12)

### MEZCAL MARG 11

Peleton de la Muerte mezcal, triple sec, lime  
worm salted rim

### LUJO MARGARITA 35

Clase Azul Reposado, Siete Leguas blanco, Grand Marnier

# TEQUILA

## BLANCO

123 ORGANIC UNO	8/15
ARETTE	6/11
ARTENOM 1579	9/17
ARTENOM 1123	16/31
CASCAHUIN, BRIX 11	27/54
CAZCANES NO 7	12/23
CAZCANES, NO10 STILL STRENGTH	17/33
CAZCANES ROSA	15/28
CAYEYA	8/15
DON FULANO	9/17
DON FULANO, FUERTE (100 PROOF)	10/19
FUENTESECA, COSECHA 2018	22/43
FORTALEZA	10/19
FORTALEZA, STILL STRENGTH	11/21
G4 TEQUILA	9/17
G4 TEQUILA, MADERA PREMIUM	13/25
LALO	11/21
LANA	8/16
SIEMBRA AZUL	8/15
SIETE LEGUAS	9/17
SIETE LEGUAS, SIETE DECADAS	20/39
TAPATIO	7/13
TAPATIO 110	8/15
TEQUILA OCHO (ESTATE & VINTAGE VARIES)	9/17
TERRALTA	9/17

## REPOSADO

123 ORGANIC DOS	9/17
CAYEYA, SINGLE BARREL	18/35
CLASE AZUL	20/40
CAZCANES NO. 7	17/33
CAZCANES ROSA	17/32
DON FULANO	11/21
FORTALEZA	11/21
FORTALEZA, WINTER BLEND 2022	19/37
G4 TEQUILA	11/21
G4 TEQUILA, MADERA REPOSADO	45/80
HUSSONGS	9/17
LA GRITONA	9/17
PUEBLO VIEJO	7/13
TAPATIO	8/15
TEQUILA OCHO (ESTATE & VINTAGE VARIES)	10/19
TERRALTA	10/19

## ANEJO

123 ORGANIC TRES	11/21
ARETTE GRAN CLASE, EXTRA ANEJO	18/34
ARTENOM 1146	12/24
CLASE AZUL	80/150
CAZCANES NO. 7	20/39
DON JULIO 1942	24/48
EL NIVEL	10/19
FORTALEZA	12/23
G4, SIX BARRELL	25/49
PUEBLO VIEJO	8/15
TEQUILA OCHO (ESTATE & VINTAGE VARIES)	11/21

## BLENDS

SIEMBRA VALLES, ANIVERSARIO	20/39
SIEMBRA AZUL, LIDIA	23/45

# MEZCAL BY VARIETAL

## AGED MEZCAL

YUU BAAL ANCESTRAL, REPOSADO	7/13
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## ENSAMBLES (agave blends)

ALIPUS DESTILADO EN BARRO	12/23
MEZCAL VAGO, ENSAMBLE BY TIO REY	15/29

# MEZCAL CONTINUED..

## ESPADIN (mild sweetness, modest herbal and citrus flavors)

DEL MAGUEY VIDA	8/16
DON MATEO - MICHOACAN	8/15
GRACIAS A DIOS, MANGO	7/13
GRANJA, JOVEN	8/15
ILEGAL	8/15
MACURICHOS ANCESTRAL, 'DESTILADO CON CACAO'	14/26
MEZCAL VAGO, ARTESENAL, BY EMIGDIO JARQUIN	10/20
MEZCAL VAGO, ELOTE (ROASTED CORN)	9/17
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
YUU BAAL	6/12

## "FLAVORED"

MAL BIEN ZACATE, LIMON	6/12
SALVADORES CON HIERBA SANTA	10/20
SALVADORES CON TAMARINDO Y CHILES	10/20

## ARRAQUENO (green fruit & floral, citrus flavors)

EL JOLGORIO	33/60
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## CENIZO (DURANGENSIS) (distinctive smoky)

LEYENDAS, CENIZO - DURANGO	18/34
BURRITO FIESTA	16/30

## CUPREATA (earthy, herbaceous, vegetal)

CINCO SENTIDOS, ANCHO XOCHIPALA - GUERRERO	20/38
'DESTILADO DE AGAVE' PAL'ALMA - MICHOACAN	28/52

## KARWINSKII (dry cedar minerality, herbal and tannic)

YUU BAAL, MADRE CUIXE	15/28
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## JABALI (spicy yet sweet)

LA MEDIDA	17/32
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## INAEQUIDENS (clean, mineral driven character)

MAL BIEN ALTO - MICHOACAN	14/27
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## RHODCANTHA (sweet and savory, intensely spiced)

EL JOLGORIO, MEXICANO	18/35
LA MEDIDA, MEXICANO	16/30

## 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	20/39
FOSFORO	14/27
FOSFORO ABOCADON CON PENCA	17/32
GRACIAS A DIOS	12/23

## MEZCAL DE PECHUGA (subtle spicy savory fruit notes)

YUU BAAL, ANCESTRAL	13/25
PELTON DE LA MUERTE, VEGAN	7/13
EL JOLGORIO	22/43
YOLA	18/34

## SOTOL, BACANORA & RAICILLA

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