

CASA AZUL

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CERVEZAS

CORONA PREMIER	5
CORONA	5
CORONA SELTZER	6
strawberry, raspberry, pineapple	
MODELO ESPECIAL	4
MODELO NEGRA	4
TECATE	4
SOL	4
SPLIT	2.50

VINO

BORSAO SELECCION '19, WHITE MACABEO & CHARDONNAY BLEND	9/36
PROSECCO SPLIT, RIONDO SPAGO NERO	9/36
VENTA MORALES '18, TEMPRANILLO	9/36

SODAS

 3

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

AGUA FRESCAS

 3

house made non alcoholic drinks

VANILLA PEAR	
HIBISCUS ORANGE	
WILD BERRY	
MANGO	
MAKE EM BOOZY	+5

FEATURED COCKTAILS

12

PALOMA

Arette blanco tequila, grapefruit soda, lime, salted rim

MULE

vodka or tequila, wild berry, lime, ginger beer

BASIL HONEY DAQUIRI

Paranubes Oaxcan rum, lime, honey syrup, fresh basil

PINEAPPLE NEGRONI

gin, pineapple infused campari, sweet vermouth

POBLANO PLANE

charred poblano infused tequila, amaro, aperol, lemon

CASA DIEGO FRIDA

habanero apricot syrup, mezcal, lemon, falernum, egg white

HUANA MAN

bourbon, Huana Mayan Guanabana liqueur, angostura bitters

MARGARITAS

CASA RITA

Arette blanco tequila , Pueblo Viejo reposado, curacao, lime

MEZCAL MARG

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

FLAVORED RITAS

CHOOSE:

TEQUILA OR MEZCAL

CHOOSE FLAVOR:

MANGO, SPICY CHILI SALTED RIM

HIBISCUS ORANGE

CUCUMBER JALAPENO CILANTRO, BLACK LAVA SALT

VANILLA PEAR, SUGAR SALTED RIM

MIXED BERRY, SUGAR SALTED RIM

PINEAPPLE AZUL, SUGAR SALTED RIM

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	6/10
ARTENOM 1579	9/18
DON FULANO	7/35
FORTALEZA	8/16
FORTALEZA, STILL STRENGTH	9/18
G4 TEQUILA, BLANCO	7/14

REPOSADO

123 ORGANIC DOS	9/18
ARETTE ARTESANAL REPOSADO	8/14
CLASE AZUL	20/40
FORTALEZA	8/15
G4 TEQUILA, REPOSADO	9/16
HUSSONGS	6/12
PUEBLO VIEJO REPOSADO	5/9
SIETE LEGUAS	10/20
TEQUILA OCHO, EL BAJIO 2018	9/18

ANEJO

123 ORGANIC TRES, ANEJO	11/21
ARETTE GRAN CLASE, EXTRA ANEJO	18/34
ARTENOM1146, ANEJO	12/24
DON JULIO 1942, ANEJO	24/48
FORTALEZA, ANEJO	11/21
PARTIDA ELEGANTE EXTRA ANEJO	30/55
PUEBLO VIEJO, ANEJO	6/11
SAN MATIAS, TAHONA ANEJO	10/20
TEQUILA OCHO, LA PRESAS 2018	11/21

SOTOL & RACILLA

LA VENENOSA RAICILLA SUR, ANGUSTIFOLIA	13/25
SOTOL COYOTE, DURANGO	7/13
SOTOL POR SIEMPRE, WILD	6/11

MEZCAL BY VARIETAL

ESPADIN

(mild sweetness, modest herbal and citrus flavors)

AGAVE DE CORTES, ARTESANAL	5/9
DEL MAGUEY VIDA	8/16
CASAMIGOS	10/18
FIDENCIO CLASICO	6/12
ILEGAL JOVEN	7/13
MACURICHOS ANCESTRAL, 'DESTILADO CON CACAO'	14/26
MONTELOBOS	6/11
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

MEZCAL (CONT'D)

ESPADIN (CONT'D)

PELETON DE LA MUERTE	5/9
RIAZULENO CLASICO	8/15
WAHAKA, ANCESTRAL	6/12
YUU BAAL	5/9

ENSAMBLES

(blends)

MEZCAL UNION, ARTESANAL, BARRIL & CIRIAL	6/12
MEZCAL VAGO ANCESTRAL, TOBALA & MADRE CUIXE	10/20
ENSAMBLE BY EMIGDIO JARQUIN	

ARRAQUENO

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

LA MEDIDA	15/28
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AZUL

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

(bright, herbaceous, peppery)

'SIEMBRE METL	10/20
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KARWINSKII

(dry cedar minerality, herbal and tannic)

REY CAMPERO, CUISHE ARTESANAL	11/20
YUU BAAL, MADRE CUIXE	15/28

RHODCANTHA

(herbaceous sweet and savory, intensely spiced)

LA MEDIDA MEXICANO, ARTESANAL	16/30
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TEPEXTATE

(strong earthy, vegetal aromas)

GUSTO HISTORICO	18/34
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TOBALA

(complex, delicate floral notes)

EL JOLGORIO	13/26
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MEZCAL DE PECHUGA

(subtle spicy savory fruit notes)

EL JOLGORIO, PECHUGA*	20/35
YUU BAAL, ANCESTRAL, PECHUGA, ESPADÍN*	13/25

AGED MEZCALS

ILEGAL ANCESTRAL, ANEJO	15/28
MINA REAL ANCESTRAL, REPOSADO, ESPADÍN	7/10
YUU BAAL ANCESTRAL, REPOSADO, ESPADÍN	7/14