

CERVEZAS (ASK ABOUT OUR DRAFTS)

CORONA LIGHT	5
CORONA	5
CORONA N/A	5
HIGH NOON	8
Mango, Pineapple or Watermelon	
MILLER HIGH LIFE	4
MODELO ESPECIAL	4
PACIFICO	4
CORONITA SPLIT	2.50
MODELO SPLIT	2.50
CERVEZA ATLETICA N/A	5
TEPACHE SAZON (fermented pineapple)	9
TECATE	4

VINO

SANTA JULIA, ORGANIC CHARDONNAY '21 (ARGENTINA)	9/34
PROSECCO SPLIT, CANTINE MASCHIO (ITALY)	9
LOS VASCOS, ROSE (CHILE)	9/34
PASO A PASO, TEMPRANILLO (SPAIN)	9/34
FRIDA KAHLO '19 CABERNET SAUVIGNON (CHILE)	10/38
ERMITA SAN FELICES RIOJA BLANCO '21 (SPAIN)	9/34
CIRCA CENETO ROSSO '20 (ITALY)	9/34

SODAS 3

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

AGUA FRESCAS 4

house made non alcoholic drinks

CHARRED PINEAPPLE CINNAMON
GINGER PEAR
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, ginger pear juice, lime, ginger beer

A CAT NAMED JOE (*ESPRESSO MARTINI*)

tequila reposado, coffee liqueur, Amaro Nonino
espresso, vanilla

TIGER NUTS

Casa rum blend, cinnamon syrup, pineapple, house made
coconut horchata

PINEAPPLE EXPRESS

whiskey, house tepache, Ancho Reyes Chile, lemon
Plantation pineapple rum

'TODDY WITH A BODY' (\$9)

whiskey, house spiced pear syrup, honey, lemon, hot water

PEPPER PIG

pink peppercorn infused gin, hibiscus rosemary syrup
lemon, egg white

MARTY KINS

Montenegro Amaro, sweet vermouth, lemon
cinnamon syrup, mint

MARGARITAS

CASA RITA 10

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

MEZCAL MARG 11

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

LUJO MARGARITA 35

Clase Azul Reposado, Siete Leguas Blanco
Grand Marnier, lime

FLAVORED MARGARITAS 11

CHOICE OF:

TEQUILA
MEZCAL (+\$1)

FLAVOR CHOICES & RIM:

CHARRED PINEAPPLE CINNAMON, CINNAMON SUGAR
MANGO, TAJIN
CUCUMBER JALAPENO CILANTRO, BLACK LAVA SALT
GINGER PEAR, CINNAMON SUGAR
SPICY GREEN CHILI, TAJIN
CLARIFIED GUAVA (\$12)

TEQUILA

BLANCO

123 ORGANIC UNO	8/15
ARETTE BLANCO	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
CAYEYA, BLANCO	8/15
DON FULANO, BLANCO	9/17
DON FULANO, FUERTE (100 PROOF)	10/19
FUENTESECA, COSECHA 2018	22/43
FORTALEZA, BLANCO	10/19
FORTALEZA, STILL STRENGTH	11/21
G4 TEQUILA, BLANCO	9/17
G4 TEQUILA, MADERA PREMIUM	13/25
LANA, BLANCO	11/21
SIEMBRA AZUL, BLANCO	8/15
SIETE LEGUAS, BLANCO	9/17
SIETE LEGUAS, SIETE DECADAS	20/39
TAPATIO, BLANCO	7/13
TAPATIO 110, BLANCO	8/15
TEQUILA OCHO (ESTATE & VINTAGE VARIES)	9/17
TERRALTA, BLANCO	9/17
TERRALTA, STILL STRENGTH	10/19

REPOSADO

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

ANEJO

123 ORGANIC TRES, ANEJO	11/21
ARETTE GRAN CLASE, EXTRA ANEJO	18/34
ARTENOM 1146, ANEJO	12/24
CLASE AZUL, ANEJO	80/150
CAZCANES NO7, ANEJO	20/39
DON JULIO 1942, ANEJO	24/48
EL NIVEL, ANEJO	10/19
FORTALEZA, ANEJO	12/23
G4 SIX BARRELL, ANEJO	25/49
PUEBLO VIEJO, ANEJO	8/15
TEQUILA OCHO (ESTATE & VINTAGE VARIES)	11/21

BLENDS

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

MEZCALS BY VARIETAL

AGED MEZCALS

YUU BAAL ANCESTRAL, REPOSADO, ESPADIN	7/13
WAHAKA ABOCADO CON GUSANO, REPOSADO	8/15

ENSAMBLES

(agave blends)	
ALIPUS DESTILADO EN BARRO	12/23
BANHEZ ARTESANAL, ESPADIN & BARRIL	6/11
MEZCAL VAGO, ENSAMBLE	15/29

MEZCALS 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
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
WAHAKA, ANCESTRAL	6/12
YUU BAAL	5/9

ARRAQUENO

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

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

AZUL

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

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

CENIZO (DURANGENSIS)

(Northern Mexican wild agave, distinctive smoky character)

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

KARWINSKII

(dry cedar minerality, herbal and tannic)

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

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
---	-------

TEPEXTATE

(strong earthy, vegetal aromas)

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

TOBALA

(fresh and fruity aromas)

EL JOLGORIO, TOBALA	20/39
GRACIAS A DIOS, TOBALA	12/23

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

SOTOL, BACANORA & RAICILLA

SOTOL POR SIEMPRE, WILD	6/11
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