

## CERVEZAS (ASK ABOUT OUR DRAFTS)

CORONA LIGHT	5
CORONA	5
HIGH NOON	7
Mango, Pineapple or Watermelon	
MILLER HIGH LIFE	4
MODELO ESPECIAL	4
TECATE	4
PACIFICO	4
MEDALLA LIGHT	4
CORONITA SPLIT	2.50
MODELO SPLIT	2.50
CERVEZA ATLETICA N/A	5
TEPACHE SAZON	9

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## VINO

SANTA JULIA, ORGANIC CHARDONNAY 2021	9/36
PROSECCO SPLIT, CANTINE MASCHIO	9/36
CASAL GARCIA, ROSE DE PORTUGAL	9/36
VENTA MORALES '18, TEMPRANILLO	9/36
LECHUZA '19 GARNACHA	9/36
FRIDA KAHLO '19 CABERNET SAUVIGNON	10/40

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## SODAS 3

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

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## AGUA FRESCAS 4

house made non alcoholic drinks

STRAWBERRY  
BASIL PEACH  
CUCUMBER JALAPENO CILANTRO  
MANGO

## MAKE EM BOOZY (+5)

\*SPIRIT OF YOUR CHOICE

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## NOW HOSTING HAPPY 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, strawberry puree, lime, ginger beer

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

tequila reposado, coffee liqueur, Amaro Nonino  
espresso, vanilla

### TROPIC THUNDER

Jamaican dark rum, Campari & sweet vermouth infused  
with pineapple & banana, clarified in a milk wash

### ASK JEEVES

cucumber, mint, gin, Nixta corn liqueur, lime, sugar

### "YEAAAHH YOU CHILI GOT ME NOW"

bourbon, lemon, sugar, ancho liqueur, chili infused oil

### FRAMBUESA

mezcal, lime, sugar, raspberry, red wine

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## MARGARITAS

### CASA RITA

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

### MEZCAL MARG

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

### LUJO MARGARITA

Clase Azul Reposado, Siete Leguas Blanco  
Grand Marnier, lime

### FLAVORED MARGARITAS

CHOICE OF:

TEQUILA  
MEZCAL (+\$1)

FLAVOR CHOICES & RIM:

PASSIONFRUIT COCONUT, TAJIN  
MANGO, TAJIN

CUCUMBER JALAPENO CILANTRO, BLACK LAVA SALT  
BASIL PEACH, BASIL-SALT RIM

STRAWBERRY, SALT  
SPICY GREEN CHILI, TAJIN

# TEQUILA

## BLANCO

123 ORGANIC UNO	8/15
ARETTE BLANCO	6/11
ARTENOM 1579	9/17
ARTENOM 1123	16/31
CASCAHUIN, BRIX 11	27/54
CEYEYA, BLANCO	8/15
DON FULANO, BLANCO	9/17
EL NIVEL, BLANCO	7/13
FUENTESECA, COSECHA 2018	22/43
FORTALEZA, BLANCO	9/17
FORTALEZA, STILL STRENGTH	9/17
G4 TEQUILA, BLANCO	9/17
G4 TEQUILA, MADERA PREMIUM	13/25
SIEMBRA AZUL, BLANCO	8/15
SIETE LEGUAS, BLANCO	9/17
SIETE LEGUAS, SIETE DECADAS	20/39
TAPATIO, BLANCO	7/13
TEQUILA OCHO (ESTATE & VINTAGE VARIES)	9/17
YAVE, BLANCO	8/15

## REPOSADO

123 ORGANIC DOS	9/17
CAYEYA, SINGLE BARREL	18/35
CLASE AZUL, REPOSADO	20/40
DON FULANO, REPOSADO	11/21
EL NIVEL, REPOSADO	8/15
FORTALEZA, REPOSADO	10/19
FORTALEZA, WINTER BLEND 2022	19/37
G4 TEQUILA, REPOSADO	11/21
HUSSONGS, REPOSADO	9/17
PUEBLO VIEJO REPOSADO	7/13
TEQUILA OCHO (ESTATE & VINTAGE VARIES)	9/17
TAPATIO, REPOSADO	8/15
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
PUEBLO VIEJO, ANEJO	6/11
TEQUILA OCHO (ESTATE & VINTAGE VARIES)	11/21

## BLENDS

SIEMBRA AZUL, LIDIA	23/45
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# MEZCAL BY VARIETAL

## ESPADIN

(mild sweetness, modest herbal and citrus flavors)

BANHEZ	6/11
DEL MAGUEY VIDA	8/16
GRANJA, JOVEN	8/15
MACURICHOS ANCESTRAL, 'DESTILADO CON CACAO'	14/26
MEZCAL VAGO, ARTESENAL, 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

# MEZCAL (CONT'D)

## AGED MEZCAL

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

## ENSAMBLES

(agave blends)

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

## 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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## CENIZO (DURANGENSIS)

(Northern Mexican wild agave, distinctive smoky character)

LEYENDAS, CENIZO, DURANGO	18/34
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## 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)

LA MEDIDA MEXICANO, ARTESENAL	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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## MEXICANO

(lightly spiced, rich mouthfeel)

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

## 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