

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	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

HORCHATA
CHARRED PINEAPPLE
BLACKBERRY & COCONUT
DRAGONFRUIT & GINGER
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

Arette blanco tequila, grapefruit soda, fresh lime, salted rim

MULE

vodka OR tequila, dragonfruit 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

CAPTAIN JACK'S SORROW

Paranubes Oaxacan rum, egg white, lime, simple
red wine float

CURIOUS JORGE

Rittenhouse rye, Giffard Banana du Bresil, house made
horchata, Aztec Chocolate bitters

"YOU'RE FIRED!"

Pueblo Viejo reposado tequila, house made cherry
vanilla grenadine, Angostura bitters

MARGARITAS

CASA RITA 10

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

FLAVORED MARGARITAS 11

CHOICE OF:

TEQUILA
MEZCAL (+\$1)

FLAVOR CHOICES & RIM:

CLARIFIED PASSIONFRUIT (\$12)
DRAGONFRUIT & GINGER, SALTED RIM
BLACKBERRY & COCONUT
MANGO, TAJIN RIM
CUCUMBER, JALAPENO, CILANTRO, BLACK LAVA SALT RIM
CHARRED PINEAPPLE & VANILLA, SALTED RIM
SPICY GREEN CHILI, TAJIN RIM

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
CODIGO 1530 ROSA	11/20
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
CODIGO 1530	11/21
DON FULANO	11/21
FORTALEZA	11/21
FORTALEZA, WINTER BLEND 2022	19/37
FORTALEZA, WINTER BLEND 2024	28/50
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
ARTENOM 1146	12/24
CLASE AZUL	80/150
CAZCANES NO. 7	20/39
DON JULIO 1942	24/48
FORTALEZA	12/23
G4, SIX BARRELL	25/49
PATRON PIEDRA EXTRA ANEJO	50/80
PUEBLO VIEJO	8/15
RIAZUL	10/19
SAN MATIAS	10/20
TROMBA	10/19
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	7/13
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MEZCALS CONTINUED..

ENSAMBLES (agave blends)

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

ESPADIN (mild sweetness, modest herbal and citrus flavors)

DEL MAGUEY VIDA	8/16
DEL MAGUEY SINGLE VILLAGE -MINERO	13/25
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)

BURRITO FIESTA	18/34
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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