



BAR & GRILL AT RANCHO MAÑANA

## Tequileria



A spirit made in Mexico from the fermented and distilled sweet sap and pulp of the maguey plant. It must contain 51% maguey sugar. It is colorless to straw-colored, with a somewhat herbaceous flavor.

### Blanco

A tequila that is not aged; it has a fruity & floral flavor.

El Tesoro de Don Felipe	8
Patrón	9
Partida	10
Don Julio	10
Clase Azul	12

### Reposado

A tequila aged for 1-12 months in oak barrels.

Sauza Hornitos	8
El Caudillo	10
Don Julio	10
Herradura	11
Partida	11
Clase Azul	13

### Añejo

A tequila aged for at least 1 year in government-sealed oak barrels.

Sauza Conmemorativo	8
Corralejo	10
Sauza Tres Generaciones	10
El Tesoro de Don Felipe	10
Patrón	11
Don Julio	11
Partida	12
Jose Cuervo Reserva de la Familia	19

### Tequila Liquor

Damiana	8
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## Rancho Mixology



Prickly Pear Margarita 9.5  
100% Blue Agave Sauza Hornitos Tequila, Triple Sec, House-Made Sweet & Sour & Prickly Pear Syrup

Tontorita 9.5  
100% Blue Agave Sauza Hornitos Tequila, Triple Sec, House-Made Sweet & Sour, Salted Rim

Twisted Collins 9.5  
Patron Silver, Grapefruit Bitters, Lemon Juice, Simple Syrup, Soda Water, Lemon Wedge Garnish

Native Tea 9.5  
Sweet Tea Vodka, Local Mormon Tea, Prickly Pear Syrup, Arizona Lemon Twist

## Specialty Martinis



Prickly Berry Martini 13  
Van Gogh Acai-Blueberry Vodka, Chambord & Cranberry Juice

Pomegranate Martini 13  
Grey Goose Le Citron, Pama Liquor & a Splash of Cranberry

Coconut Key Lime Martini 13  
Bacardi Coconut, Patron Citronage, Absolute Vanilla, Lime Juice and a Dried Orange Garnish

Espresso Martini 13  
Vanilla Vodka, Espresso Vodka, Baileys, Chocolate Stick and a Dollop of Whipped Cream