

DRINK MENU



114 N. CAYUGA STREET, ITHACA NY

607-319-0653

MARGARITAS

(Substitute ANY tequila or mezcal from our spirits list in your margarita. The price is 2oz. pour (see spirits list) +\$1

- HOUSE** 10.50
Blanco tequila, lime, agave, salt rim.
Substitute Espolon: +2 / Patron: +8
- JALAPENO** 12.50
Arrete blanco tequila, jalapeno brine, lime, agave, salt rim.
- TAMARIND** 12.50
Pueblo Viejo reposado tequila, tamarind puree, lime, agave, chili- salt rim.
- HIBISCUS** 12.50
Gran Agave blanco tequila, hibiscus tea, lime, agave, salt rim.
- MEZCALITA** 12.50
Del Amigo joven mezcal, lime, agave, salt rim.
- MANGO-RITA**..... 12.50
Pure mango puree, Pueblo Viejo reposado tequila, agave & lime. Served with a chamoy & chili salt rim.

CLASSICS

- MOJITO** 11.25
El Dorado 3 year cask aged rum, mint, lime, sugar, soda.
- PALOMA** 11.25
Pueblo Viejo reposado tequila, grapefruit, lime, agave, soda, salt rim
- SANGRIA** 9.25
Spanish red wine with orange juice, brandy, pineapples, oranges, and limes.
- PINA COLADA** 11.25
Cream of coconut, pineapple juice, and El Dorado 3 year rum, shaken and served over ice
- CAIPIRINHA** 11.25
Leblon cachaca, agave, muddled limes.
- TEQUILA SUNRISE** 10.50
The 1970s classic. Blanco tequila, orange juice & grenadine
- MICHELADA** 9.25
Mexican lager, hot sauce, tomato juice, lime, Worcestershire, Maggi, chili salt rim (contains anchovy)
- MEXICAN COFFEE** 11.50
Kahlua, reposado tequila, black coffee, whipped cream and cinnamon

MULES

Made with Ithaca Ginger Beer + muddled lime

- AUSTIN** 10.50
Tito's Vodka
- JALISCO** 10.50
Gran Agave blanco tequila
- OAXACA** 10.50
Agave de cortes joven mezcal
- NICARAGUA** 10.50
Flor de Cana 7 year rum

MOCKTAILS

- SPICY MANGO TANGO**..... 6.25
Muddled jalapeno, pineapple, & mango puree with a chamoy & chili salt rim
- POMELO SPRITZER**..... 6.25
grapefruit, lime, agave, mint, & ginger beer shaken over ice
- CAYUGA SUNRISE**..... 5.25
Pineapple juice, orange juice, and a splash of grenadine

BOTTLED BEER

- TECATE** 4.50
- DOS EQUIS LAGER** 5.25
- DOS EQUIS AMBER** 5.25
- MODELO ESPECIAL** 6.25
- NEGRA MODELO** 6.25
- PACIFICO CLARA** 6.25
- CORONA** 6.25
- N/A CORONA** 5.25

LOCAL CANS

- LAKESIDE LAGER (16 oz)**..... 7.25
ITHACA BEER CO. (Ithaca, NY)
4.2 % ABV
- LIQUID CRUSH NEIPA (16 oz)**..... 9.35
LIQUID STATE BREWING CO. (Ithaca, NY)
7.2 % ABV
- FALCON PUNCH IPA (16 oz)**..... 9.35
LUCKY HARE BREWING CO. (Hector, NY)
6.2% ABV
- STRAY DOG PORTER(16 oz)**..... 8.35
LIQUID STATE BEER CO. (Ithaca, NY)
6.6 % ABV

CIDER

- BEAK & SKIFF 1911**..... 6.25

WINE

GLASS / BOTTLE

REDS:

- Vina Borgia Garnacha (glass only)* 6.25
- Domaine Jean Bousquet Malbec* 9.35/36

WHITES:

- Borsao Chardonnay/Macabeo* 7.25/29
- Casas Paronales Sauvignon Blanc* 6.25/26

SPARKLING:

- La Lucca Prosecco* 8.35

NON-ALCOHOLIC

- AGUAS FRESCAS** 3.99
Choose from: Passion Fruit, Jamaica (hibiscus iced tea), or Horchata (sweetened rice drink)

- SPARKLING LIMEADE**..... 3.99
Fresh lime juice, agave syrup, sparkling water

- MANGO LIMEADE**..... 3.99
Mango puree, fresh lime juice, agave syrup

- VIRGIN PINA COLADA**..... 4.99
Pineapple juice and cream of coconut served over ice

- GRANADINA Y SODA**..... 2.99
Its a Shirley Temple! Sprite, grenadine syrup and a maraschino cherry

BOTTLES

- Mexican Coke* 3.99
- Apple Soda (one of Mexico's oldest soft-drinks)*..... 2.99
- Ithaca Ginger Beer*..... 2.99

- FOUNTAIN** 2.50
Coke, Diet Coke, Ginger Ale, Sprite, Seltzer, Unsweetened Iced Tea

TEQUILA & MEZCAL FLIGHTS

All selections are served with 3 individual tastings. Tequilas are accompanied by lime wedges & salt. Mezcal is accompanied by orange slices & chili salt. All selections come with a tomato-based chaser called 'sangrita.'

TEQUILAS

BLANCOS

1. OCHO PLATA 2. SUERTE 3. PASOTE..... 13

Blanco tequilas are unaged and often considered the purest form of agave-based spirits. These are 3 favorites from our collection - each of which highlights the pure flavor of agave along with citrus and pepper notes.

REPOSADOS

1. LA GRITONA 2. ARRETE 3. EL TESORO..... 14

Reposado tequilas, translated literally to 'rested,' are aged anywhere from 2 months to 1 year, typically in oak or bourbon barrels and present notes of vanilla and oak.

ANEJOS

1. PASOTE 2. EL MAYOR 3. TAPATIO..... 16

Anejo tequilas are aged anywhere from 1 to 3 years and present prominent flavors of vanilla, caramel, oak & toffee. Aged spirits offer a softer, smoother and more refined flavor and mouthfeel.

ARETTE

1. ARETTE BLANCO 2. ARETTE REPOSADO..... 13

3. ARETTE ANEJO SUAVE

Three expressions from the brand 'Arette,' produced in the town of Tequila, Jalisco. This selection offers a tasting of all three age categories, highlighting the influence of the aging process.

SUERTE

1. SUERTE BLANCO 2. SUERTE REPOSADO..... 15

3. SUERTE ANEJO.

Three expressions from the brand 'Suerte.' Harvested and produced in Los Altos (highlands), this selection offers a tasting of all three age categories, highlighting the influence of the aging process.

TWINS' TOP TEQUILAS

1. FORTALEZA BLANCO 2. ARTE NOM REPOSADO..... 19

3. SIETE LEGUAS ANEJO.

These selections represent our absolute favorite tequilas. We have picked one tequila from each age category and each tequila is from a different highly regarded distillery.

TEQUILA & MEZCAL FLIGHTS

All selections are served with 3 individual tastings. Tequilas are accompanied by lime wedges & salt. Mezcal is accompanied by orange slices & chili salt. All selections come with a tomato-based chaser called 'sangrita.'

MEZCAL

All of the mezcal on this list are joven mezcal (unaged). Many producers believe unaged versions are the ideal way to experience the spirit and many small scale producers only produce joven varieties.

INTRO TO MEZCAL

1. YUU BAAL 2. DERRUMBES OAXACA 3. ALIPUS SANTA ANA
DEL RIO..... 14

These 3 choices are a fantastic introduction to mezcal. Each selection is distinct from the next with variation in production method as well as the terroir in which the agaves were grown.

TOP SHELF MEZCAL

1. SAN BARTOLO QUIEGOLANI 2. NETA ESPADIN 3. DERRUMBES
MICHACOAN..... 19

These mezcal are 3 high-end sippers that won't disappoint. 2 of the 3 selections are excellent examples of perfectly crafted Espadin mezcal (most common variety) while the last will surprise your tastebuds with unique flavor profiles and introduce you to little known agave species. Enjoy!

WILD AGAVE

1. DERRUMBES SAN LUIS POTOSI 2. VAGO ELOTE-AQUILINO GARCIA LOPEZ
3. MALL BIEN ALTO..... 19

One for the agave nerds. These 3 bottles are a great representation of unique flavor profiles of different agave species. From the most common agave in mezcal production (Espadin), to the wild agaves 'Alto' and 'Salmiana', you can explore unique characteristics in each variety.

BEYOND MEZCAL

1. SOTOL 2. BACANORA 3. RAICILLA..... 16

These 3 spirits are native to Mexico. Although they share many similarities with tequila and mezcal, each is unique in its own right. Sotol is produced from the Desert Spoon plant (not agave) in the state of Chihuahua. Bacanora hails from the northwestern state of Sonora and is made from Pacifica agave. Raicilla is from the state of Jalisco and is made from a wide variety of agave species, giving it distinct characteristics.

WOMEN OF MEZCAL

1. YOLA MEZCAL 2. BORROSO ESPADIN 3. REAL MINERO..... 16

These selections showcase women who produce, own or run mezcal companies. Women make up less than 10% of producers in Mexico.

TWINS' TOP MEZCAL

1. NUESTRA SOLEDAD (ROTATING SELECTION) 2. SOTOL WHEELERI
3. DERRUMBES DURANGO 16

From the refined and varied mezcal of Nuestra Soledad to the fruity character of Derrumbes Durango and the unique characteristics of Sotol Wheeleri (produced from the Desert Spoon plant), these are 3 top of the line selections that showcase the artisanal and varied nature of this ancient tradition.