

BEER

BOTTLE

★ LONE STAR	\$2.50
TECATE	\$3.75
DOS EQUIS	\$3.75
DOS EQUIS AMBER	\$3.75
NEGRA MODELO	\$3.75
CORONA	\$3.75
CORONA LIGHT	\$3.75
PACIFICO	\$3.75
BOHEMIA	\$3.75
SOL	\$3.75
GUINNESS	\$6.00
SPRECHER BLACK BAVARIAN.....	\$6.00
★ TEXICAN HANDCUFFS.....	\$6.00
A LONE STAR WITH A SHOT ON THE SIDE	

TAP

	12 oz.	16 oz.
TYRANENA SEASONAL	\$3.75	\$4.25
SHINER BOCK.....	\$3.75	\$4.25
CAPITAL SEASONAL	\$3.75	\$4.25
LAKE LOUIE SEASONAL	\$3.75	\$4.25

NON-ALCOHOLIC

ST. PAULI N/A	\$3.50
SPRECHER ROOT BEER.....	\$3.00
12 OZ. MEXICAN COKE	\$3.00
LIMEADE.....	\$4.00
Raspberry, Pomegranate, Blackberry, Strawberry and Mango	

WINE \ WHITE

PACIFIC RIM, RIESLING, CALIFORNIA
\$7.00 / \$26.00
 Drinks crisp and easily. Ripe citrus, light floral, and core fruits abound.

PRENDO, PINOT GRIGIO, CALIFORNIA
\$7.00 / \$26.00
 Oaky vanilla and tropical fruit. Flavors develop with crisp fruit.

TILIA, CHARDONNAY, CHILE
\$7.00 / \$26.00
 Ripe tropical fruit and a hint of mineral. Bright and crisp on the palate with sweet fruit.

YALI, SAUVIGNON BLANC, CHILE
\$8.00 / \$30.00
 Crispy and citrus on the palate with peach, grapefruit and lime notes. Refreshing and acidic with a zingy finish.

CRISTALINO, EXTRA DRY, SPAIN
\$6.00 / \$22.00
 A clean, fruity and delicate sparkling wine with no oaky taste.



WINE \ RED

CONO SUR, PINOT NOIR, CHILE
\$7.00 / \$26.00
 Rich with strawberry and raspberry flavors. Notes of black cherry and slight pepper. Dark, rich and terrifically ripe.

CLINE, ZINFANDEL, CALIFORNIA
\$7.00 / \$26.00
 Vibrant, black cherry and raspberry fruit bursting with fresh, and slightly spicy flavors.

LIBERTY SCHOOL, SYRAH, CALIFORNIA
\$8.50 / \$32.00
 Bold, up-front, ripe berry aromas. High-toned red fruit flavors with notes of spice and tobacco.

MCMANIS, CABERNET, CALIFORNIA
\$8.00 / \$30.00
 Blackberries and hints of licorice. Peppery spice with light tannins.

RIOJA, PALACIO GLORIAS, SPAIN
\$7.00 / \$26.00
 This tempranillo-based red offers dark berries on the nose with a slight herbal edge. Light bodied with light tannins, vanilla and butterscotch on the finish.



TITO'S HANDMADE VODKA COCKTAILS

Made by hand in an old-fashioned potstill and distilled 6 times in America's first micro-distillery in Austin, Texas.

TITO-RITA..... \$7.50
 Try Tito's Handmade Vodka, *Eldorado* style. Add Patron Citronge and fresh lime.

MEXICANO BLANCO..... \$7.50
 The Eldorado version of a White Russian. Tito's Handmade Vodka with Patron XO Café, topped off with cream.

PARIS, TEXAS..... \$8.00
 Tito's Handmade Vodka, Chambord and fresh lime, served up or on the rocks with a lemon twist.

TITO MARTINI..... \$7.50
 Tito's handmade vodka with 2 splashes of Crema de Mezcal and an orange twist.

TITO-TYPHOON..... \$7.50
 Tito's Handmade Vodka, Blue Curaçao and fresh lime.



OUR WORLD FAMOUS ELDORADO MARGARITA

Made with our featured house tequila,
fresh-squeezed lime and Patron Citronge.
Served up or on the rocks. **\$7.50**

100% AGAVE RITA

House tequila, fresh-squeezed
lime juice, and agave syrup **\$8.50**



TEQUILA COCKTAILS

FEATURED MARGARITA..... **VARIES**

Your server will let you know about our featured margarita.

FRESH MANGO, RASPBERRY, STRAWBERRY OR BLACKBERRY **\$8.00**

House Silver tequila with your choice of fresh fruit purée and triple sec with a lime.

POMEGRANATE MARGARITA **\$8.00**

House Silver tequila, pure pomegranate juice, triple sec and fresh lime.

IGUANA MARGARITA **\$8.00**

House Silver tequila, melon liquor and fresh lime, served up or on the rocks with a lime twist.

CITY SLICKER **\$7.50**

House Silver tequila, Chambord and fresh lime, with a lemon slice.

TEQUILA SUNSET **\$7.50**

House Silver tequila, triple sec, grenadine and orange juice with a lemon twist.

BLAZING SADDLE..... **\$8.00**

Our house-made chile tequila, Patron Citronge and fresh lime.

SMOKING GUN..... **\$9.00**

Our house-made chile tequila, Chichicapa mezcal, fresh lime and a splash of bitters.

KILLER BLOODY MARIA **\$7.50**

House-made chile tequila, with our Eldorado bloody Mary mix containing over 20 fresh ingredients.
Served with a beer chaser.

CHOCOLATE MARGARITA..... **\$8.00**

House Silver tequila, Godiva dark chocolate, fresh raspberry & blackberry purées.

ULTIMATE MEZCAL MARGARITA **\$13.00**

Minero Mezcal, Grand Marnier and fresh lime. Sensationally smoky!

PALOMA EN FUEGO..... **\$9.00**

Crema de Mezcal, Grand Marnier, lime and grapefruit juices. Smoky & sweet.

THE ELMO..... **\$8.00**

Eldorado's version of a mojito. Mint, lime and Agave syrup muddled then mixed
with Reposado tequila and soda water.

OTHER COCKTAILS

MOJITO **\$7.50**

Mint, lime and brown sugar muddled then mixed with white rum and soda water, served on the rocks.

Add a flavor: Blackberry, Pomegranate, Raspberry, Strawberry or Mango for an additional **\$.50**.

GILDA'S COCKTAIL **\$7.50**

Blue Agave Reposado Tequila muddled with brown sugar, lime and fresh mint. Finished with a
splash of cranberry juice. \$1.00 from each drink goes to benefit the Gilda's Club of Madison.

SANGRIA..... **\$7.00**

Traditional spanish wine punch with pineapple, citrus, and a twist of dried chile and spices.

RESERVES AND MUY AÑEJO

0.5 oz. 1 oz. 1.5 oz.

CUERVO RESERVA DE LA FAMILIA 74 \$6 \$12 \$18

Hand selected agave aged in oak for 3 years then blended with reserved tequilas, some up to 30 years old. Very vibrant and earthy; with cognac, vanilla, and caramel flavors that glide into an intense mix of pepper that becomes smooth with time. Let this one breathe.

EL TESORO PARADISO..... 75\$7\$13 \$20

A perfect blending of handcrafted Tesoro tequilas aged for 5 years in french oak barrels used prior to A. De Fussigny cognac. Deep, spicy wood characteristics with aromas of pepper and praline, and the finish is long and reminiscent of cinnamon and allspice. A must try.

GRAN PATRON PLATINUM 76\$8\$15 \$21

Light with a nose of crispy citrus fruits and light floral elements. Balanced with almost tart agave notes and a smooth pepper bite. Mixes fantastically in a margarita for a serious top-shelf experience.

DON JULIO 1942 77\$6\$12 \$17

Don Julio Gonzales' original recipe; this tequila is aged for at least two and a half years, distilled twice. Brilliant gold color with rich, sweet aromas of caramel and toffee layered with a fresh vanilla fragrance. Silky smooth character with sun-ripened fruit and roasted agave flavors with lingering hints of oak and vanilla on the finish. An excellent tequila.

ARETTE UNIQUE 78\$6\$12 \$18

Aged over 6 years in a combination of white and french oak barrels, this tequila comes from El Llano; one of the oldest distilleries in Jalisco. Sweet entry with aromas of pepper, cedar, hints of spices, and a breath of heat..

ABANDONADO EXTRA AÑEJO 79\$5\$10 \$16

This unique tequila is an excellent selection for those that may not like the typical peppery-ness of tequilas. Smooth and light with sugar cane and vanilla notes and a woody, floral nose. The finish is smooth...simply.



TOP SHELF

0.5 oz. 1 oz. 1.5 oz.

HERRADURA SELECCION SUPREMAS 80 ...\$11\$20 \$28

A 49-month aging period gives this añejo a rich mahogany color. Flavors rush out – caramel, tobacco, cream soda as well as raisins and the sweet ripe fruit flavors of fine bourbon without diminishing the agave flavor that characterizes tequila. Scary smooth.

DON JULIO REAL 81 ...\$13\$25 \$36

Smoother than the 1942 with aromas of tropical fruits and vanilla. It finishes with a solid oak flavor that doesn't impact the smooth tequila flavor.

CHINACO NEGRO 82 ...\$12\$24 \$36

Only 600 bottles released worldwide, this 5 year añejo is blended with 25 year añejos into a one of a kind tequila. Smooth with hints of coffee, chocolate and caramel with a kiss of pepper and a lingering smoke.

CABO WABO UNO 83 ...\$11\$22 \$33

38-months of charred white oak aging marries the flavors of agave and oak superbly. Smooth and buttery rich with hints of toffee and roasted nuts, this tequila is meant to be sipped.

FLIGHTS

BLANCO TEQUILA 1 oz. pours of any 3 Blancos \$18.00

REPOSADO TEQUILA 1 oz. pours of any 3 Reposados \$21.00

AÑEJO 1 oz. pours of any 3 Añejos \$24.00

MUY AÑEJO 1 oz. pours of any 3 Muy Añejos \$36.00

TOP SHELF 1 oz. pours of any 3 top shelf tequilas \$64.00

MEZCAL

Typically smoked and from the Oaxacan region of Mexico. Mezcal has an extremely smoky flavor and can be a higher alcohol percentage than tequilas. Made from Espadin Agave, a cousin of the Weber Azul Agave used in tequila. **Mezcal Flight for \$25, get a 0.5 oz. pour of each stared Mezcal. Add a floater of your favorite Mezcal to any margarita for \$3.**

- CREMA DE MEZCAL***\$7.50
80% San Luis del Rio, 20% Agave syrup gives this a sweet yet smoky flavor
- SANTA DOMINGO ALBARRADAS***\$7.50
light nose, spicy taste with roasted pear, a long, dry and creamy finish
- SAN LUIS DEL RIO***\$7.50
spicy nose, creamy, roasted fruit flavor, long smoky smooth finish
- CHICHICAPA***\$7.50
smoky, complex taste, hints of citrus, chocolate & mint

- MINERO***\$7.50
clean floral nose, fruity flavor with hints of vanilla and fig, long smoky finish
- SAN LUIS DEL RIO CLASICO**\$10.00
spicy nose, creamy vanilla, smoky taste with a long, clean finish. bottle aged for 10 years
- CHICHICAPA CLASICO**\$10.00
medium nose, vanilla with a long, smooth finish and hints of chocolate and mint. bottle aged for 10 years

TOP SHELF

- | | | |
|--------------------|------------|-------------|
| | 0.5 oz. | 1 oz. |
| TOBAL | \$6 | \$12 |
- made from wild mountain maguay that grows at high elevations. sweet fruity nose, mango and cinnamon taste with an extra long, smooth finish

- | | | |
|----------------------|------------|-------------|
| | 0.5 oz. | 1 oz. |
| PECHUGA | \$9 | \$17 |
- 3x distilled with mango, almonds, chicken, apples and plums, gives it a smoky taste with a touch of salt

CORDIALS

- AMARETTO DISARONNO**\$5.25
- BAILEY'S IRISH CREAM**.....\$5.25
- CHAMBORD**\$5.50
- KAHLUA**\$5.00
- FRANGELICO**\$5.00
- GRAN CENTENARIO ROSANGEL**.....\$9.25
- GALLIANO**\$5.00
- GRAND MARNIER**\$7.50
- SAMBUCA BLACK**\$5.00
- SAMBUCA**\$5.00

VODKA

- TITO'S HANDMADE
- ABSOLUT
- ABSOLUT CITRON
- KETEL ONE
- BELVEDERE
- CHOPIN
- DEATH'S DOOR

GIN

- BOMBAY
- TANQUERAY
- BOMBAY SAPPHIRE

SCOTCH

- JOHNNIE WALKER RED
- JOHNNIE WALKER BLACK
- GLENLIVET, 12 YR

WHISKEY/BOURBON

- GLENMORANGIE
- SEAGRAMS 7
- JIM BEAM
- JACK DANIELS
- JAMESON
- OLD WHISKEY RIVER
- MAKER'S MARK
- KNOB CREEK
- BLANTON'S
- BULLEIT
- DEATH'S DOOR - WHITE

BRANDY

- CHRISTIAN BROTHERS
- KORBEL

RUM

- BACARDI LIGHT
- CAPTAIN MORGAN

TEQUILA TASTERS

MAKE YOUR FAVORITE TASTER INTO A HOUSE MARGARITA. ADD \$2.

BLANCO / REPOSADO / AÑEJO

30/30

reposado : smooth with a peppery finish2**6.00**

ABANDONADO

blanco : sugar cane and mild pepper.....3**6.75**

reposado : smooth, sweet vanilla4**7.50**

añejo : sweet caramel and pepper5**10.75**

AGAVE DE ORO

reposado : superb pepper and agave.....6**6.00**

CABO WABO

blanco : bright agave, smooth finish.....7**8.00**

reposado : peppery agave with a sweet finish.....8**9.00**

añejo : sweet big pepper, oak, caramel finish.....9**10.25**

CANICAS

blanco : up front pepper with a smooth finish.....10**12.50**

reposado : pepper with soft caramel finish.....11**15.50**

añejo : smooth, sweet and fruity. a must try.....12**18.00**

CARMESSI

reposado : smooth, with a touch of spice13**7.50**

CASA NOBLE

blanco : 3x distilled. smooth, faint pepper.....14**8.25**

reposado : smooth, pure tequila aftertaste.....15**8.75**

añejo : extremely smooth and sweet.....16**12.75**

CASINO

blanco : soft pepper with bright acidic tones17**6.75**

reposado : smooth buttery pepper18**7.25**

añejo : oak and leather19**8.00**

CHINACO

blanco : peppery to a smokier finish20**6.75**

reposado : smoky with a peppery finish21**7.75**

añejo : smoky, caramel with a smooth finish22**8.75**

CIELO

blanco : herbal peppery flavors23**8.50**

reposado : smooth and peppery.....24**9.25**

añejo : very smooth with a peppery finish.....25**10.50**

CORAZON

blanco : peppery to a slightly sweet finish.....26**8.00**

reposado : peppery with a hint of molasses27**9.00**

añejo : sweet, smooth, superb.....28**10.00**

CORRALEJO

blanco : peppery with a smooth finish29**6.25**

reposado : smooth with a molasses flavor.....30**7.25**

añejo : smooth and sweet.....31**10.25**

EL DESTILADOR

blanco : smooth agave flavor32**9.75**

reposado : slight oak and agave flavor33**10.50**

añejo : rich with oak and brown sugar34**11.25**

DON JULIO

blanco : peppery with a sweet finish.....35**7.25**

reposado : smooth, peppery, and sweet.....36**7.75**

añejo : caramel sweetness with pepper37**8.50**

GRAN CENTENARIO

blanco : strong pepper38**8.25**

reposado : well-rounded with oak flavor.....39**9.25**

añejo : very smooth with a sweet finish40**10.25**

LA HACIENDA DE LA FLOR

blanco : smooth and floral, earthy nose41**7.00**

reposado : big pepper with a smooth finish.....42**8.00**

añejo : butter pepper with vanilla43**9.00**

HERRADURA

blanco : organic, pepper with a smooth finish.....44**7.75**

reposado : sweet with a peppery finish.....45**9.00**

añejo : slight pepper, extremely smooth.....46**10.00**

HUSSONGS

reposado : full bodied and peppery46**7.25**

JOSE CUERVO PLATINO

blanco : pepper and agave flavor48**8.25**

JOSE PORTILLO LOPEZ (EL PRESIDENTE)

blanco : peppery with a floral sweetness49**5.75**

reposado : full bodied yet smooth.....50**6.25**

añejo : oaky, hint of smoke with a sweet finish.....51**6.75**

EL MAYOR

blanco : smooth with a peppery finish52**6.75**

reposado : slight pepper with a fruity finish53**7.75**

añejo : soft, smooth with a spicy finish54**8.75**

MILAGRO

blanco : intense forward pepper55**6.25**

reposado : smooth, healthy pepper.....56**7.25**

añejo : prominent peppery smoothness57**8.25**

MILAGRO SELECT BARREL

blanco : exquisitely smooth and peppery58**8.25**

reposado : peppery with a smooth finish59**10.75**

añejo : smooth, sweet peppery finish.....60**13.25**

PATRON

blanco : very peppery. slightly sweeter finish.....61**8.00**

reposado : peppery to a smoother finish62**8.75**

añejo : smooth and peppery.....63**9.50**

SAN MATIAS GRAN RESERVA

añejo : peppery with a touch of cinnamon64**10.50**

SAUZA TRES GENERACIONES

blanco : 3x distilled. peppery butterscotch.....65**7.25**

reposado : smooth, with roasted banana.....66**8.00**

añejo : smooth and sweet with slight pepper67**8.50**

EL TESORO

blanco : peppery with an intense agave flavor68**6.50**

reposado : peppery with a smoother finish69**7.50**

añejo : smooth and rich pepper.....70**8.50**

TEZON

blanco : peppery with a slight anise finish.....71**10.25**

reposado : smooth with a peppery finish72**10.75**

añejo : smooth with slight pepper73**11.75**

