EL CAMINO
TEQUILA & MEZCAL

MARGARITAS

ALL MARGARITAS ARE SERVED WITH COLD-PRESSED JUICES

***THE CLASSIC** 12
Blanco Tequila + Fresh Lime + Agave Nectar
House Lime Bitters | Sub mezcal $3

HIGH PROOF 16
High Proof Blanco + Fresh Lime + Agave Nectar

50/50 14
Mezcal + Blanco Tequila + Fresh Lime
Agave Nectar

***WATERMELON-JALAPENO** 14
Blanco Tequila + Watermelon Juice + Jalapeño
Fresh Lime + Smoked Sea Salt

***STRAWBERRY** 14
Blanco Tequila + House Made Strawberry Jam
Fresh Lime + Rosa Aperitivo

BLOOD ORANGE 14
Blanco Tequila + Hibiscus infused Orange Cordial
Fresh Lime + Agave

***GUAVA-HABANERO** 14
Reposado Tequila + Habanero Agave
Fresh Lime + Guava Nectar

PINEAPPLE-COCONUT 14
Blanco Tequila + Fresh Pineapple + Young Coconut
Toasted Coconut Salt

SMOKED PINEAPPLE 2.0 14
Mezcal + House Smoked Pineapple Juice
Vanilla Agave

* Available spirit free

***MANGO** 14
Reposado Tequila + Sweetened Ginger + Mango
Fresh Lime + Agave

***PASSION FRUIT** 14
Blanco Tequila + Passion Fruit + Vanilla Agave
Firewater Bitters

CUCUMBER 14
Mezcal + Cucumber Water + Fresh Lime
Verde Poblano Cordial

***HIBISCUS-GUAVA** 14
Reposado Tequila + Mezcal + Guava + Lime
Spiced Hibiscus Syrup

SPICY AVOCADO 14
Blanco Tequila + Alma Finca + Ripe Avocado
Jalapeño + Fresh Lime

***BLACKBERRY** 14
Reposado Tequila + Blackberries + Fresh Lime
Pineapple Juice

SPIRIT FREE

HIBISCUS-GUAVA 14
Almave NA Blanco + Guava + Fresh Lime
Spiced Hibiscus Syrup

WATERMELON-JALAPENO 14
Almave NA Blanco + Watermelon Juice + Jalapeño
Fresh Lime + Smoked Sea Salt

MICHELADA 13
Michelada Mix + NA Corona + Michi Salt
Tamarind Candy Straw

COCTELES

WATERMELON SANGRIA 13
Rosé + Watermelon juice + Elderflower Cordial
Fresh Lime + Sparkling Rosé

SANGRIA ROJA 13
Vino Tinto + Blanco Tequila + Grapefruit Soda

MICHELADA 13
Michelada Mix + Clamato Juice + Tecate Cerveza
Michi Salt + Tamarind Candy Straw

PALOMA 13
Blanco Tequila + Ruby Red Grapefruit + Primo
Fever Tree Grapefruit Soda

MOSQUITO 14
Mezcal + Citrus + Sweetened Ginger + Primo

PORNSTAR IN JALISCO 14
Reposado Tequila + Passion Fruit + Fresh Lime
Vanilla Demerara + Bubbles

TEQUILA OLD FASHIONED 16
Anejo Tequila + Mexican Chile Mix + Mole Bitters

ESPRESSO MARTINI 14
Reposado Tequila + El Camino Cold Brew
Espresso Cordial + Vanilla Demerara

COFFEE TEQUILA
Dark Roast Coffee + Vanilla Bean + Cinnamon
10

CERVEZAS

Draft

DOS EQUIS 7
Cervecería Cuauhtémoc | Lager | Abv 4.5%

FLORIDIAN 7
Funky Buddha | Hefeweizen | Abv 5.2%

LAGUNITAS IPA 7
Lagunitas | IPA | Abv 6.2%

EL CAMINO HAZE 2.0 8
Funky Buddha | Hazy IPA | Abv 7.5%

Bottles & Cans

TECATE 6
Cervecería Cuauhtémoc | Lager | Abv 4.5%

NON-ALCOHOLIC CORONA 6
Grupo Modelo | Lager | Abv 0.5%

CORONA LIGHT 6
Grupo Modelo | Light Lager | Abv 4.1%

CORONA 6
Grupo Modelo | Lager | Abv 4.6%

PACIFICO 6
Grupo Modelo | Lager | Abv 4.6%

MODELO ESPECIAL 7
Grupo Modelo | Lager | Abv 4.4%

MODELO NEGRA 7
Grupo Modelo | Dunkel style lager | Abv 5.3%

EL VINO

BLANCO

SPARKLING

LA GIOIOSA Prosecco 12/48
LA GIOIOSA Rose Prosecco 12/48

LIGHT & REFRESHING

BARONE FINI Pinot Grigio, Alto Adige 12/48
FLEURS DE PRAIRIE Rosé, Provence 12/48
THE CROSSINGS Sauv Blanc, New Zealand 12/48

FULL BODIED

JOSH Chardonnay, Central Coast 12/48

TINTO

LIGHT & REFRESHING

DECODED Pinot Noir, Central Coast 12/48

FULL BODIED

THE STAG Cabernet, Paso Robles 12/48
THE CALLING Cabernet, Paso Robles 14/56

FEATURED MEZCAL

Limited Availability

5 SENTIDOS – PAPALOME

This batch of Papalome was distilled entirely from wild-harvested agave by husbandand wife mezcalero duo Atelo Ramirez and Laura Arriaga in Los Reyes Metzontla, Puebla. Atelo harvested 263 Papalome piñas in the Mixteca Poblana region and with help from friends and neighbors, roasted them in an underground oven for five days with mesquite as firewood and pirúl leaves as an insulator. After the roast, he crushed the cooked agaves into a fermentable mash by using wooden mallets, then allowed that mash to dry-ferment for five days before adding spring water to it and allowing it to ferment for additional 12 days. Once fermentation was complete, Ateo and Laura slowly double distilled the mash in their hybrid still made from galvanized steel, a clay pot, and a copper serpentine. Proofed by Atelo with heads, hearts & tails. Rested in glass for one year before bottling in June 2024.

Batch size: 216 liters
ABV 45.8%
18

NO ALCOHOLICO

JARRITOS 5
Pineapple ◆ Mandarin

MEXICAN COKE 5

SARATOGA Still 5

SARATOGA Sparkling 5

JUGO 9
Watermelon ◆ Pineapple ◆ Orange ◆ Grapefruit