

BLANCOS

Like all of our tequilas, our blancos are from 100% blue agave. This category of tequila is aged for less than two months, often times altogether unaged. This creates a tequila with a crisp finish, with little to none of the woody flavor found in longer-aged tequilas.

Altos \$8
Agave / Spicy / Smooth
Cabo Wabo \$10
Floral / Sweet Agave / Sweet Tinge
Cantera Negra \$14
Earthy / Sweet / Citrus
Cazcanes \$19
Casa Del Sol \$17
Agave / Mint / Spice
Casamigos \$13
Mint / Cinnamon
Casa Noble \$11
Floral / Spicy / Pepper
Cazadores \$9
Sweet / Sharp / Pepper
Centinela \$8
Light Pepper / Vanilla / Cinnamon

Chamucos \$9
Pepper / Oak / Agave
Chinaco \$9
Dried Fruit / Peppery / Spice
Cincoro \$19
Citrus / Vanilla / Complex Finish
Clase Azul \$20
Herb / Citrus / Smooth
Codigo \$13
Corazon \$9
Vanilla / Toffee / Agave
Corralejo \$9
Citrus / Herbaceous
Corzo \$13
Citrus / Honey / Smooth
Dinastia \$15

Dobel \$11
Warm Spice / Citrus / Agave
Don Fulano \$11
Pepper / Mint / Earthy
Don Julio \$11
Spicy / White Pepper / Salt
Dulce Vida \$9
Spice / Citrus / Agave
El Jimador \$6
Sharp / Vanilla / Caramel
El Tesoro \$10
Sweet / Mellow / Clean Finish
Espolon \$9
Agave / Fruit / Light Finish
Flecha Azul \$13
Citrus / Fruit / Agave
Fortaleza \$27

Gran Centenario \$8
Peppery / Herbs / Salt
Herradura \$10
Citrus / Pepper / Tangy
Hornitos \$8
Floral / Citrus / Clove
Inclusivo \$8
Fruit / Pepper / Agave
Jaja \$8
Lobos \$13
Orange / Lime / Pepper
Lokita \$8
Luna Azul \$8
Fruit / Citrus / Agave
Milagro \$10
Crisp / Fruity / Sweetness

Milagro Select Barrel \$11
Silky / Citrus / Pepper
One With Life \$10
Smooth / Crisp / Earthy
Pantalones \$12
Partida \$11
Agave / Earthy Finish
Patron \$13
Peppery / Orange Peel
Riazul \$12
Bright / White Chocolate / Silky
Santo \$13
Siembra Valles \$13
Lime / White Pepper / Sweet
Siete Leguas \$10
Lemon / Spearmint / White Pepper

Tequila Ocho \$11
White Pepper / Citrus / Lavender
Teremana \$10
Citrus / Smooth / Fresh Finish
Tres Agaves \$8
Vanilla / Lemon / Agave
Tres Generaciones \$10
Tropical / Fruit / Dry
Tromba \$8
Mint / Pineapple / Caramel
Villa One \$10
Agave / Dried Nuts / Smooth Finish
Volcan \$10
Citrus / Black Pepper / Spicy

REPOSADOS

Translating literally in English to “rested”, this category of tequila has been aged anywhere from two months to a year. This aging process often gives more of a woody flavor, and as it ages, various other flavor notes develop to create a more intricate flavor profile than the younger blancos.

Altos \$8
Agave / Spicy / Oak
Cabo Wabo \$12
Mellow Agave / Smoky / Citrus
Casa Del Sol \$20
Vanilla / Raisin / Sweet Tobacco
Casamigos \$15
Mint / Cinnamon / Caramel
Casa Noble \$13
Cinnamon / Chocolate / Agave
Cantera Negra \$16
Agave / Oak / Vanilla
Cazadores \$10
Intense Pepper / Dried Citrus
Cazcanes \$25
Centinela \$9
White Pepper / Oak / Caramel
Chamucos \$10
Pepper / Oak / Smooth

Cincoro \$25
Vanilla / Oak / Dark Chocolate
Clase Azul \$23
Vanilla / Oak / Smokey
Codigo \$15
Corazon \$10
Woody / Toasty / Caramel / Light Finish
Corralejo \$10
Earthy Agave / Smoked / Pepper
Corzo \$13
Agave / Honey / Caramel
Dinastia \$18
Dobel \$13
Citrus / Pepper / Smooth
Don Fulano \$15
Vanilla / Oak / Cinnamon
Don Julio \$15
Slight Smoke / Light Vanilla
Dulce Vida \$10
Caramel / Citrus / Sweet Finish

El Jimador \$6
Earthy / Oak / Caramel
El Tesoro \$10
Smoky / Pepper / Citrus
Espolon \$10
Anise / Bee Pollen / Pepper
Flecha Azul \$14
Spice / Oak / Floral
Fortaleza \$43
Gran Centenario \$9
Vanilla / Tropical Fruit / Spice
Herradura \$11
Sweet / Oak / Pepper
Hornitos \$8
Floral / Strong Citrus / Caramel
Inclusivo \$9
Complex / Sweet / Caramel
KAH \$13
Full Bodied / Vanilla / Caramel
Jaja \$11

Lobos \$16
Bold / Woodsy / Cocoa
Lokita \$11
Luna Azul \$9
Vanilla / Orange / Honey
Milagro \$11
Herbal / Rich / Fruity
Milagro Select Barrel \$12
Intense Oak / Brown Spice
One With Life \$15
Citrus / Vanilla / Green Chili
Pantalones \$13
Partida \$12
Sweet / Vanilla / Butter
Patron \$14
Citrus / Pepper / Salt
Riazul \$13
Cacao / Grilled Poblano / Focused
Santo \$14

Siembra Valles \$14
Chocolate / Butterscotch / Almond
Siete Leguas \$11
Smoky / Spicy Agave / Long Finish
Tequila Ocho \$12
Green Agave / Tropical / Stone Fruit
Teremana \$12
Oak / Vanilla / Rich Finish
Tres Agaves \$8
Basil / Oak / Pepper
Tres Generaciones \$8
Mild Honey / Short Finish
Tromba \$9
Sweet / Nutty / Chocolate
Villa One \$10
Coffee / Woodsy / Spice
Volcan \$14
Dried Fruit / Nuts / Smooth Finish

ANEJOS

The word “anejo” means connected, to describe the flavors which are infused and developed over time by resting for one to three years. Of the three primary groups of tequilas, this group often has the most intricate flavor profile, and often the most woody flavor.

Altos \$9
Full Body / Sweet / Oak
Cabo Wabo \$13
Smoke / Orange Peel / Caramel
Cantera Negra \$18
Woody / Citrus / Agave
Casa Del Sol \$27
Toffee / Oak / Chestnut
Casamigos \$16
Caramel / Cocoa Powder / Pepper
Casa Noble \$14
Vanilla / Woodsy / Spicy Finish
Cazadores \$12
Citrus Nose / Vanilla / Orange
Cazcanes \$34
Centinela \$10
Fruit / Oak / Vanilla / Smoke
Chamucos \$12
Oak / Earthy / Agave

Cincoro \$32
Butterscotch / Orange / Long Finish
Clase Azul \$96
Smoky / Agave / Long Finish
Codigo \$27
Corazon \$12
Full Body / Caramel / Sweet Oak
Corralejo \$12
Faint Oak / Caramel / Citrus
Corzo \$15
Smooth / Honey / Caramel / Long Finish
Dinastia \$20
Dobel \$14
Herbal / Citrus / Crisp / Sharp
Don Fulano \$20
Vanilla / Oak / Caramel
Don Julio \$16
Smooth / Vanilla / Buttery / Honey
Dulce Vida \$11
Full Bodied / Vanilla / Cinnamon

El Jimador \$8
Cherry / Pepper / Wood
El Tesoro \$12
Caramel / Soft Pepper / Oak
Espolon \$10
Oak / Vanilla / Agave
Flecha Azul \$15
Agave / Buttery / Oak
Fortaleza \$52
Gran Centenario \$9
Vanilla / Slight Smoke
Herradura \$12
Sweet / Oak / Pepper / Vanilla / Floral
Hornitos \$10
Vanilla / Toasted Oak
Inclusivo \$14
Dark Chocolate / Butterscotch / Vanilla
KAH \$15
Coffee / Tobacco / Chocolate
Jaja \$13

Lobos \$36
Agave / Plums / Pepper
Lokita \$14
Luna Azul \$11
Fruit / Oak / Long Finish
Milagro \$15
Caramel / Vanilla / Sweet
Milagro Select Barrel \$22
Oak / Earthy / Long Spicy Finish
One With Life \$32
Caramel / Butterscotch / Honey
Pantalones \$14
Partida \$14
Fruit / Salt / Oak
Partron \$15
Oak / Vanilla / Caramel
Riazul \$14
Pineapple / Caramel / Cinnamon
Santo \$16

Siembra Valles \$15
Cinnamon / Tobacco / Smooth
Siete Leguas \$12
Complex / Earthy / Floral / Smooth
Tequila Ocho \$13
Honey / Butter / Cooked Agave
Teremana \$15
Warm Oak / Lightly Sweet / Complex Finish
Tres Agaves \$10
Oak / Smooth / Pepper
Tres Generaciones \$12
Pepper / Butterscotch / Oak
Tromba \$11
Dill / Coconut / Oak
Villa One \$11
Caramel / Woodsy / Vanilla
Volcan Cristalino \$16
Caramel / Vanilla / Tobacco

EXTRA ANEJOS

The word “anejo” means connected, to describe the flavors which are infused and developed over time by resting for one to three years. Of the three primary groups of tequilas, this group often has the most intricate flavor profile, and often the most woody flavor.

Cazadores \$15
Oak / Pepper / Vanilla / Cinnamon
Corralejo 1821 \$36
Oak / Sweet Spice / Caramel / Vanilla
Corralejo 99K \$35
Deleon \$75
Maple / Caramel / Oak
Don Julio 1942 \$35
Floral / Pepper / Agave
Don Julio 70 \$21
Vanilla / Wild Honey / Oak
Dobel Diamante \$13
Vanilla / Brown Sugar / Herb
Gran Centenario Cristillano \$18
Gran Coramino Cristillano \$20
Complex / Oak / Vanilla Bean

Gran Patron Platinum \$55
Smooth / Citrus / Black Pepper
Herradura Seleccion Suprema \$65
Oak / Pepper / Floral
Hornitos Cristalino \$10
Vanilla / Butterscotch / Honey
Patron El Alto \$35
Partida Elegante \$80
Vanilla / Fruit / Smoke
Patron Bordeaux \$102
Wine / Oak / Vanilla / Raisins
Patron Estate Release \$20
Agave / Citrus / Floral Finish
Patron Extra Anejo \$21
Fruit / Honey / Vanilla
Patron Piedra \$70
Fresh Fruit / Mushroom / French Oak

Banhez Ensemble \$10
Floral / Fruity / Mild
Banhez Cuishe \$26
Tropical Fruit / Herbaceous / Dry
Banhez Tepeztate \$30
Green Apple / Citrus / Pepper
Casamigos Mezcal \$16
Smoke / Herbal / Long Silky Finish

Clase Azul \$48
Honey / Chocolate / Woodsy
Dos Hombres \$14
Wood / Smooth / Smoky
El Buho \$10
Smoky / Fruit / Mesquite
Santo Mezquila \$10
Earthy / Light Smokiness / Herbal

MARGARITAS PREPARED FROM TEQUILA MENU
INCLUDES TEQUILA PRICE PLUS 4

STARTERS / BOWLS

SIDES

Cheese Nachos \$17
 Cotija / Cheddar / NYS Local Cheese Blend / Crema / Pico De Gallo / Guacamole
 Add Jalapeños / Pickled Red Onions / Mushrooms / Corn Salsa / Tomatoes
 Bell Peppers / Caramelized Onions / Black Beans +\$2
 Add Shrimp \$10 / NYS Plymouth Ground Beef \$8 /
 Murray's Fajita Chicken \$8 / Hudson Valley Chorizo \$8 / Carnitas \$8

Ahi Tuna Nachos \$19

Seared Ahi Tuna / Seaweed Salad / Wasabi Aioli / Wonton Chips

Calamari \$19

Tequila-Tomato Jam / Pickled Red Onion / Scallions / Lime

Clams & Mussels \$17

Tomato / Garlic / Hudson Valley Chorizo / Cream / Fresh Cilantro / Toast Points

Guacamole \$16

Crispy Tortilla Chips

Baja Wings \$16

Choice Of Chipotle-Honey Glaze / Korean BBQ / Spicy Baja Sauce / With Bleu Cheese

Chicken Flautas \$15

Chicken Ropa Vieja / Guacamole / Pico de Gallo / Cilantro / Crema

Grilled Street Corn \$11

Cotija Cheese / Chipotle Crema / Peppered Trio / Lime

Empanadas \$17

NYS Plymouth Beef Brisket / Crema / Pickled Red Onions / NYS Local Cheese Blend

Queso Fundido \$18

NYS Local Cheese Blend / Hudson Valley Chorizo / Flour Tortilla Chips

Seafood Ceviche (Market Price)

Crispy Tortilla Chips

Taco Salad \$13

Corn Salsa / NYS Local Cheese Blend / Guacamole / Pico de Gallo / Crema / Citrus Vinaigrette
 Add Shrimp \$10 / Murray's Chicken \$8 / Steak \$10 / Carnitas \$8

Chicken Tortilla Soup \$12

Murray's Shredded Chicken / Corn / Zucchini / Cilantro /
 Onions / Crema / Crispy Tortilla Strips

Loaded Fries \$16

NYS Plymouth Beef Company Ground Beef / NYS Local Cheese Blend /
 Pickled Red Onion / Bacon / Scallions / Crema / Jalapeños

Mac & Cheese \$13

Choice of BBQ Pulled Pork \$7 / Hudson Valley Chorizo \$7

Popcorn Chicken (3 sauces) \$17

Rice and Beans \$8

French Fries \$8

Chips and Salsa \$12

Tater Tots (3 Sauces) \$15

Sweet Plantains \$11

Cojita Cheese / Crema

TAKEOUT & CATER-
 AVAILABLE



TACOS

QUESADILLAS

KIDS MENU

Barbacoa
 NYS Plymouth Beef Brisket /
 Caramelized Onion / Cilantro / Avocado

Cajun Chicken
 Murray's Chicken / Black Beans / Pico de Gallo /
 Cotija Cheese / Chipotle Ranch

Sweet And Sour Pork Belly
 Hudson Valley Pork Belly / Scallions / Fresno Peppers / Pineapple

Pork Carnitas
 Korean BBQ Sauce / Potato Strings / Slaw

Al Pastor
 Marinated Pork / Pineapple / Onions / Cilantro

Gringo
 NYS Plymouth Ground Beef / Pico de Gallo / Cheddar Cheese / Lettuce / Crema

Steak
 Pica de Gallo / Queso Fresco / Cilantro / Crema

Market Fish
 Market Fish / Pineapple Salsa / Baja Slaw

Ahi Tuna
 Blackened Tuna / Seaweed Salad / Wasabi Aioli / Wonton Shell

Baja Shrimp
 Grilled Shrimp / Cotija Cheese / Corn Salsa / Spicy Mayo

Buffalo Calamari
 Lettuce / Tomato / Bleu Cheese Dressing

Chorizo
 Hudson Valley Chorizo / Cilantro / Pickled Red Onions / Crema

Veggie
 Seasoned Veggies / Corn Salsa / Cheese / Sour Cream



Steak Quesadilla \$20
 Onions / Mushrooms / NYS Local Cheese Blend / Sour Cream

Carnitas Quesadilla \$18
 Salsa Verde / Citrus Crema / NYS Local Cheese Blend / Sour Cream

Chicken Quesadilla \$18
 Murray's Chicken / Pickled Red Onions / Black Beans / NYS Local Cheese Blend / Sour Cream

Shrimp Quesadilla \$21
 Roasted Corn / Bell Peppers / NYS Local Cheese Blend / Romesco / Sour Cream

Veggie Quesadilla \$17
 Corn Salsa / Seasonal Vegetables / NYS Local Cheese Blend / Sour Cream / Salsa Verde

Barbacoa Quesadilla \$20
 Beef Brisket / Onions /
 NYS Local Cheese Blend / Cilantro

Cheese Nachos \$13 / Quesadilla \$13
Taco with Cheese (NYS Plymouth Ground Beef or Murray's Chicken) \$12
Chicken Fingers \$13

ALL SERVED WITH TOTS / INCLUDES DRINKS AND ICE CREAM
 KIDS 12 & UNDER ONLY

We impose a credit card surcharge of 4% on credit card purchases,
 which is not greater than our cost of acceptance.

*If you have a food allergy, please speak to any member of our staff. The FDA advises
 consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses.*

Prices do not include tax and are subject to change • Sorry we're not responsible for personal property

MAIN PLATES

Tequila Scampi \$28

Shrimp / Roasted Garlic / Lime /
 Authentic Spanish Rice / Veggies

Steak Ranchero \$30

Tenderloin / Rice / Beans / Onions / Peppers /
 Ranchero Sauce / Avocado

Enchiladas \$19

Pork Beans / Authentic Spanish Rice / Corn Salsa /
 NYS Local Cheese Blend

Add NYS Plymouth Beef Brisket \$8 / Murray's Chicken \$7 / Carnitas \$7 / Steak \$8

Rice Bowl (With Veggies) \$15

Black Beans / Avocados / Cilantro

Add Shrimp \$11 / Steak \$10 / Murray's Chicken \$9 /
 Hudson Valley Pork Belly \$9 / Carnitas \$9

Baja Burger \$18

50/50 Hudson Valley Chorizo And NYS Plymouth Black Angus /
 Tomato-Chipotle Jam / Mixed Greens / Red Onion / Avocado

Cowboy Burger \$19

BBQ Sauce / Bacon / Cheddar Cheese / Onion Straws

Fajitas

Bell Peppers / Onions / Tortillas / Authentic Spanish Rice /
 Beans / Choice Of Protein

With Murray's Chicken \$22 / Steak \$25 / Shrimp \$26 / Tex Mex \$30

Big Baja Burrito \$24

Choice of Murray's Chicken or Steak / Authentic Spanish Rice /
 Black Beans / Lettuce / Guacamole / Pico de Gallo /
 NYS Local Cheese Blend / Crema

Buffalo Chicken Chimichanga \$25

Murray's Buffalo Chicken / NYS Local Cheese Blend / Lettuce /
 Pico de Gallo / Guacamole / Crema

Southwest Combo \$25

Murray's Buffalo Chicken Chimichanga / 1 Hudson Valley Pork Belly Taco /
 1 Carnitas Taco

Chipotle Shrimp \$28

Shrimp / Peppers / Corn Salsa / Rice / Chipotle Cream Sauce

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