

## TEQUILAS & MEZCAL

BLANCO	SHOT
Avion	\$16
Casa Noble	\$15
Casamigos	\$14
Cazadores	\$12
Corazon	\$11
Corzo	\$14
Clase Azul	\$27
Don Julio	\$16
Dulce Vida	\$10
El Jimador	\$10
El Tesoro	\$13
Espolón	\$12
Herradura	\$12
Hornitos	\$11
Milagro	\$10
Olmecca los Altos	\$10
Partida	\$15
Pueblo Viejo	\$10
Roca Patron	\$21
Siete Leguas	\$14
Tres Generaciones	\$14

REPOSADO	SHOT
Avion	\$17
Casamigos	\$16
Dulce Vida	\$16
El Jimador	\$12
El Tesoro	\$14
Espolón	\$13
Herradura	\$15
Hornitos	\$12
Ocho Vintage 2010	\$15
Partida	\$16
Siete Leguas	\$15
Tres Generaciones	\$16

## TEQUILAS & MEZCAL

EXTRA AÑEJO	SHOT
San Matias	\$60
Herradura Seleccion	\$60
Siete Leguas Dantano	\$40
Deleon	\$60
Paraiso El Tesoro	\$25
Elegante	\$65

AÑEJO	SHOT
Casa Noble	\$19
Cuervo Reserva	\$50
Don Julio	\$35
El Tesoro	\$15
Herradura	\$19
Partida	\$17
Siete Leguas	\$17
Tres Generaciones	\$17

MEZCAL	SHOT
Del Maguey Chichicapa	\$18
Del Maguey Minero	\$18
Del Maguey Tobala	\$35
Del Maguey Vida	\$10
Del Maguey Pechuga	\$50
El Buho	\$14
Sombra	\$16



## HAPPY HOURS HAPPY YOURS

House Margarita \$5 House red/ white wine \$5 Wells \$5  
Drafts \$1 off  
Frozen Margarita \$6  
Texas Two Step \$8

## COCKTAILS

### EL-O MARGARITA \$12

El Jimador blanco tequila, Cointreau, fresh lime, coarse-salt rim

### EL-O CHILLY \$11

The frozen El-O Margarita w/ El Jimador blanco tequila  
add seasonal flavor- \$1

### EL-O FROZENITA \$12

Frozen seasonal Margarita w/ Herradura Silver tequila

### POBLANITA \$13

Poblano Puree Margarita w/ Herradura Silver Tequila, fresh lime, and habanero

### CRYING DOVE \$12

Spicy variation of the beloved Paloma w/ Cabeza blanco tequila, fresh lime, Jarritos  
grapefruit soda, habanero sauce w/ a cumin-salt rim

### MEXICAN MARTINI \$14

Pueblo Viejo blanco tequila, fresh lime, Combier orange liqueur, olive juice, Fire and  
Damnation habanero bitters, pepper stuffed olives, w/ a sweet-hot salt rim

### LAVENDER COWGIRL \$12

Berries w/ white rum St.Germain ,fresh pressed lemonade, lavender syrup.  
Garnished with a cherry pineapple skewer

### BURNT BURRO \$12

White rum, Cointreau, Fresh pressed lemonade. W/ grilled lemon peels

### TX LONGHORNGE \$13

Vida mezcal, lime juice, jalapeno syrup, blood-orange liqueur, habanero bitters, with a  
squeezed orange

### METALBELLY NEGRONI \$13

Vida Mezcal, Campari, Sweet vermouth, and habanero bitters

### NASTY OLD WEST \$14

Medley Bros. El Buho mezcal, Mr Katz's rock and rye, BBQ bitters

### MICHELADA \$9

Fresh lime, house michelada mix, valentina hot sauce, salted rim and a bottle of Pacifico  
beer

### SAN ANTONE SANGRIA \$12

Red wine, Pisco, earl grey tea, con muchas frutas

### JALAPEÑO MARGARITA \$14

Tanteo Jalapeño infused blanco tequila, fresh lime, w/ salt rim

### ESPRESSO MARTINI \$14

Fresh espresso, crème de cacao, Deep Eddy's Vodka, w/ house made whipped cream,  
chocolate covered espresso beans, and a chocolate sauce rim

### BLOODY MARIA \$12

100% agave Milagro blanco tequila, fresh lime, Ripe's bloody mary mix and salt rim

## WINE

WHITE	GLASS/BOTTLE
Mount Riley	\$8/31
Sauvignon Blanc, Marlborough, New Zealand	
San Giorgio	\$8/23
Pinot Grigio, Treviso, Veneto, Italy	
Robin K	\$11/43
Chardonnay, Russian River, California	

ROSE	GLASS/BOTTLE
Bonny Doon	\$10 /38
Vin Gris de Cigare, Central Coast, California	

RED	GLASS/BOTTLE
Rickshaw	\$10/39
Cabernet Sauvignon, Sonoma, California	
Taymante	\$8/31
Malbec, Mendoza, Argentina	
San Pietro	\$11/40
Pinot Noir, Trentino, Alto Adige, Italy	

SPARKLING	GLASS/BOTTLE
Gruet Gold Label	\$9/43
New Mexico	
Treviso Prosecco	\$8/38
Italy	

## BEER

	BOTTLE/CAN
Austin Eastciders Cider	\$7
Bohemia	\$6
Corona	\$6
Day of the Dead (Hefeweizen)	\$7
Day of the Dead (Pale Ale)	\$7
Lone Star	\$5
Miller Lite	\$5
Modelo Especial	\$6
Negra Modelo	\$6
Pacifico	\$6
Shiner Bock	\$6
Shiner Ruby Redbird	\$6
Tecate	\$5
Victoria	\$6

	DRAFT
Brooklyn Lager	\$7
Finback IPA	\$7
Dos Equis Lager	\$6
Greenport Black Duck Porter	\$7
Nada Fancy (Kolsch)	\$7
Seasonal Montauk	\$7
SingleCut (Pilsner)	\$7
SingleCut (Hoppy Amber)	\$7
Shiner Seasonal	\$7
Twin Fork Pale Ale	\$7



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## COFFEE & TEA

Cold-brew Iced Coffee	\$4.5
Hot Coffee	\$3.5
Unsweetened Iced Tea	\$3
Hot Tea	\$3
Espresso	Single \$4 / Double \$5
Cappuccino / Latte	Single \$6 Double \$7

## H2O BOTTLED

Saratoga Still / Sparkling	\$6
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## BOTTLED SODA

Jarritos Toronja, Jarritos Mandarin, Jarritos Tamarind and Mexican Coke	\$6
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## FOUNTAIN SODA

Coca Cola, Diet Coca Cola, Sprite, Dr. Pepper Ginger Ale and Root Beer	\$3.50
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## JUICES

Apple, Cranberry, Orange, Tomato, Pineapple, Fresh Pressed Lemonade w/ mint	\$4
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