

ANCORA

WATERFRONT DINING AND PATIO
AMBLESIDE

TEQUILA THURSDAYS

2oz each

DON JULIO OLD FASHIONED 25

limited time only

butter washed don julio anejo, agave syrup, orange bitters

AJI VOLADOR 19

bold and spicy

aji amarillo infused mezcal, aperol, maraschino, lime

MANGO DIAMANTE 18

fruity, layered, earthy

maestro dobel diamante tequila, dry curacao,
white pepper mango syrup, lime

CHIBASHITTA 16

bright and bittersweet

blanco tequila, golden beet infused
campari, cointreau, red beet purée, lemon,
cassis, solstice bitters

CLASSIC MARGARITA 14

tart and refreshing

blanco tequila, cointreau, lime, agave
upgrade to a cadillac +10

FLIGHTS

PREMIUM 99

- Clase Azul** - Central Jalisco - vanilla, pepper, wood
- Don Julio 1942** - Ciénega - cooked agave, vanilla, pepper
- Padre Anejo** - Los Valles - sweet, caramel, oak
- Gran Patron** - Ciénega - earth, oak, vanilla

MID RANGE 28

- La Gritona** - Southern Los Altos - raw agave, smooth, cinnamon
- Maestro Dobel** - Los Valles - white pepper, citrus, cooked agave
- Tres Agave** - Los Valles - organic, earth, pepper
- El Mayor** - Southern Los Altos - green agave, smoke, spice

MEZCAL 47

- Sombra** - San Juan - savory, complex, citrus
- Casamigos** - Santiago Matatlan - smooth, subtle, sweet
- Madre** - Santiago Matatlan - sage, earth, lingering
- Brije** - San Martín Tilcajete - citrus, grass, toasted