

huerto



restaurant | tequila bar

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MARGARITAS

HUERTO MARGARITA

Lunazul Reposado Tequila, Cointreau, fresh-squeezed lime juice, and house made simple syrup served on the rocks. \$9.50 / \$15

PRESIDENTE MARGARITA

Lunazul Anejo Tequila, Presidente Brandy, Cointreau, fresh-squeezed lime juice, and house made simple syrup served on the rocks. \$10 / \$16

MICHIGAN CHERRY MARGARITA

Lunazul Blanco Tequila, Michigan Cherry Liqueur, triple sec, fresh-squeezed lime juice, and house made simple syrup served on the rocks. \$9.50 / \$15

EL MEZCAL MARGARITA

Los Amantes Reposado Mezcal, triple sec, fresh-squeezed lime juice, and house made simple syrup served on the rocks. \$10 / \$16

SKINNY MARGARITA

1800 Blanco Tequila, Sugar free Orange Liqueur and fresh-squeezed lime juice served on the rocks. \$9.50 / \$15

THE HOTTIE MARGARITA

Lunazul Reposado Tequila, triple sec, house made chili infused agave nectar, fresh-squeezed lime juice served on the rocks. \$9.50 / \$15

ORIGINAL MARGARITA

Lunazul Blanco Tequila, triple sec and sweet & sour mix served on the rocks. \$9.50 / \$15

MELON MARGARITA

Midori Melon Liqueur, Classic Gold Tequila, triple sec and our signature margarita mix served frozen. \$9.50 / \$15

FROZEN MARGARITA

Classic Gold Tequila, triple sec and our signature margarita mix served frozen.
Flavors: Original Lime/Mango/Strawberry/Raspberry . \$8.50 / \$15

HOUSE MARGARITA

Classic Gold Tequila, triple sec and sweet & sour mix served on the rocks. \$8.50 / \$15

PROUDLY SERVING

LUNAZUL
Tequila

huerto

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TEQUILA & MEZCAL CRAFT COCKTAILS

ANEJO BLOOD OLD FASHION

Lunazul Anejo, Blood Orange Liqueur, muddled cherry, orange and dash of Angostura bitters.

Also can be made with Elijah Craig 12 year Bourbon. \$11.50

THE REMEDY

Cazadores Reposado Tequila, St. Germain Elderflower Liqueur, Fever Tree ginger beer and a splash of fresh lemon juice topped with Angostura Bitters served on the rocks. \$10.50

EL PEPINO

Lunazul Blanco Tequila, fresh muddled cucumbers, fresh-squeezed lime juice and house made simple syrup topped with a splash of club soda served on the rocks. \$9

SPICED AGAVE

Cazadores Blanco Tequila, house made chili infused agave nectar, fresh cilantro and fresh-squeezed lime juice served up. \$9

CLASSIC PALOMA

Cazadores Reposado Tequila, fresh-squeezed pink grapefruit juice, and agave nectar sprinkled with pink peppercorns served on the rocks. \$9

THE TRAVELER

Lunazul Blanco Tequila, fresh muddled raspberries, Byrrh fruit aperitif, Velvet Falernum Citrus Almond Liqueur and fresh-squeezed lemon juice served on the rocks. \$10

FRESH START

Cazadores Blanco Tequila, fresh mint, Velvet Falernum Citrus Almond Liqueur and fresh-squeezed lime juice topped with a splash of club soda served on the rocks. \$10

MICHELEDA PACIFCO

Cayenne salted rim, fresh squeezed lime juice and Pacific Beer. \$7

**COMPLIMENTARY SANGRITA OFFERED WITH
ALL OUR TEQUILA FLIGHTS**

SPECIALTY COCKTAILS

HUERTO HURRICANE

A taste of Barbados made with Mount Gay Eclipse Rum, Cream of coconut, pineapple and orange juice and a splash of cherry syrup topped with a dash of Mount Gay Black Barrel float. \$9

ORIGINAL MOJITO

Mount Gay Silver Rum, fresh mint, fresh-squeezed lime juice and house made simple syrup and topped with a splash of club soda. \$9

FLAVORED MOJITO

Mount Gay Silver Rum, fresh mint and muddled fruit of your choice, fresh-squeezed lime juice and house made simple syrup and topped with a splash of club soda.

Flavors: Pineapple/Mango/Strawberry/Raspberry. \$9

CAIPIRINHA

Brazil's National Drink made with Leblon Cachaca, fresh muddled limes and raw sugar served on the rocks. \$9

STRAWBERRY CAIPIRINHA

Leblon Cachaca, fresh muddled strawberries and limes with raw sugar served on the rocks. \$9

MEZCAL

Like tequila, mezcal is a Mexican spirit distilled from the maguey plant, a type of agave. And while both share a common ancestry, mezcal is unique unto itself with a completely different production process that results in a distinct flavor profile.

Mezcal is produced by roasting the pina, or heart, of the agave plant, in an underground, earthen pit lined with volcanic rock. A wood fire smokes, cooks and caramelizes the pina. Imparting mezcal with a complex, smoky flavor.

Unlike Tequila, which by law can only be made with a specific type of agave plant, mezcal can be made from a variety of agave species with varied ingredients such as fruits, spices and botanicals added during the distillation process.

Most often enjoyed neat the resulting spirit can be joven, or unaged, or rested like tequila for a minimum of two to twelve months or more.

Del Maguey Pechauga	\$40	Los Amantes Reposado	\$14
Del Maguey Tobala	\$30	Los Amantes Añejo	\$16
Del Maguey Minero	\$15		

Mezcal is a handcrafted spirit and, as such, is subject to availability.

We regret a particular selection is temporarily unavailable.

We would be pleased to help you find a new favorite.

TEQUILA

A BIT OF HISTORY

Distilled from the blue agave plant, Tequila is a Mexican spirit with a legacy that goes far beyond the well-known Margarita.

The origins of tequila date back over 2,000 years to the Mesoamerican period and a sacred beverage fermented from the agave plant called octili - or pulque.

The name tequila itself is a mystery. Some believe it is an ancient Nahuatl word meaning “the place of harvesting plants”.

Legend has that the Spanish conquistadors, after running out of their own brandy, first distilled the agave plant into the more potent spirit we know today as early as the 1500s around Nueva Galicia, the state now known as present-day Jalisco

It was King Carlos IV of Spain who granted the first commercial license in 1758 to manufacture tequila to a man by the familiar name of Jose Antonio Cuervo

Other distilleries with well-known names like Herradura and Sauza soon followed as tequila's popularity continued to grow across Mexico and internationally through exports.

Today, the heritage of tequila is protected by Mexican law governing its quality, composition and authenticity.

Whether enjoyed in a margarita or savored in a snifter, known that you are enjoying a spirit as rich in history and culture as it is in favor.

HOW TEQUILA IS MADE

The blue agave plant from which tequila is distilled is actually a member of the lily family, not a cactus as many people mistakenly believe.

Nearly all tequila production occurs in the area surrounding the city of Tequila, in the west-central Mexican state of Jalisco. The volcanic soil in the region is well-suited to the growing of the blue agave, and over 300 million of the plants are harvested each year.

Tequila can be made only from one particular type of agave plant, contain no less than 51% agave to bear the tequila name, and be produced only in specific regions of the country.

It takes over 10 years for an agave plant to reach maturity before the heart of the agave, or piña, is harvested. The piñas are then slowly baked in steam ovens and crushed to extract the plant's sweet juices that are then fermented and distilled.

The finest tequilas are made from 100% agave, with no other ingredients added.

TEQUILA

BY TYPE

BLANCO

1800 Blanco	\$9	El Mayor	\$7
Amate	\$13	El Tesoro Platinum	\$9
Asombroso Silver	\$7	Espolon	\$7
Avión Silver	\$11	Gran Centenario Plata	\$7
Blue Nectar Silver	\$9	Herradura Silver	\$10
Cabo Wabo Blanco	\$7	Hornitos Plata	\$6
Casa Noble Crystal	\$9	KAH	\$11
Cazadores	\$6	Lunazul	\$6
Corazon	\$6	Milagro	\$7
Corralejo	\$6	Mi Tierra	\$8
Corzo Silver	\$11	Patrón Silver	\$12
Deleon Platinum	\$13	Riazul Silver	\$12
Don Julio	\$12	Tres Generaciones Plata	\$9
El Jimador	\$6		

REPOSADO

1800 Reposado	\$8	Herradura	\$11
Avion Reposado	\$12	Hornitos	\$7
Blue Nectar	\$10	Jose Cuervo Traditional	\$7
Cabo Wabo	\$8	Reposado Casa Noble	\$12
KAH	\$13	Cazadores	\$7
Lunazul	\$8	Corazon	\$8
Maestro Dobel	\$12	Corralejo	\$8
Mi Tierra	\$9	Corzo	\$12
Milagro	\$8	Deleon	\$14
Patron	\$13	Don Julio	\$13
Riazul Patron	\$18	El Jimador	\$7
Tres Generaciones	\$10	El Mayor	\$8
Reposado Espolon	\$8	El Tesoro	\$10
Gran Centenario	\$8		

Tequila is handcrafted spirit and, as such, is subject to availability.

We regret if a particular selection is temporarily unavailable.

We would be pleased to help you find a new favorite.

TEQUILA

BY TYPE

AÑEJO

1800 Añejo	\$9	Gran Centenario	\$9
Avion Añejo	\$13	Herradura	\$12
Cabo Wabo	\$10	Hornitos	\$8
Casa Noble	\$14	KAH	\$14
Cazadores	\$8	Lunazul	\$10
Corazon	\$9	Maestro Dobel	\$14
Corralejo	\$9	Mi Tierra	\$10
Corzo	\$14	Milagro	\$10
Don Julio	\$14	Partida	\$20
El Jimador	\$8	Patrón	\$14
El Mayor	\$8	Riazul	\$16
El Tesoro	\$11	Tres Generaciones	\$11
Espolon	\$9		

SELECT & RESERVE

Asombroso 5-Year	\$50	KAH End of Day	\$20
Blue Nectar Reserve	\$12	KAH Extra Añejo	\$50
Don Julio 70	\$16	Masestro Dobel Diamond	\$15
Don Julio 1942	\$25	Milagro Select Añejo	\$25
El Mayor Extra Añejo	\$23	Milagro Select Reposdao	\$19
Gran Patron Burdeos	\$100	Milagro Select Silver	\$16
Gran Patron Platinum	\$45	Partiada Elegante	\$75
Jose Cuervo Platino	\$16	Herradura Seleccion	\$70
Jose Cuervo Reserva De La Familia			\$35

TYPES OF TEQUILAS

BLANCO, OR SILVER

A young, clear tequila usually bottled immediately after distillation without aging. This is the purest spirit with a bold agave favor and fiery bite, most often used in mixed drinks and Margaritas.

REPOSADO

Rested in wood barrels for a minimum of two months but no more than twelve months, Reposado tequila takes on the character of the wood for a more mellow flavor and richer tone.

AÑEJO

Aged in wood barrels for a minimum of one year, and sometimes as long as three years, Añejo tequila is the most complex and smoothest in flavor, with subtle nuances best appreciated neat in snifter.

TEQUILA FLIGHTS

Drinking Tequila or Agave products in a flight is a great way to sample multiple products at one sitting. This is also the perfect way to introduce someone to Tequila, as odds are they will taste something that they do not like, but also something that they do. Our flights consist of three 3/3oz. shot. We offer four different flights.

VERTICAL FLIGHT

This allows you to try three products from the same brand of Tequila. For example, three shot Patron Silver, reposado and Anejo.

HORIZONTAL FLIGHT

This allows you to try their products that are the same type of tequila, but different brands. For example, three shot Herradura Reposado, Casa Noble Reposado and Gran Centenario Reposado.

PREMIUM FLIGHT

This allows you to try three premium products of different brands.

MEZCAL FLIGHT

This allows you to try three Mezcal products of different brands.

**JOIN TODAY! HUERTO TEQUILA CLUB
A GROUP OF 100 (BANDA DE 100)
Tequila Aficionados**

Sample | Enjoy | Discuss

Become a member of Huerto's Tequila Club.
Sample a variety of limited release & special edition tequilas.
ask your server how you can become part of "La Banda"

**COMPLIMENTARY SANGRITA OFFERED WITH
ALL OUR TEQUILA FLIGHTS**

What is Sangrita?

*Sangrita is a customary partner to a shot of tequila.
A non-alcoholic accompaniment that highlights tequilas
acidity and cleanses the paletet between sips.*

TEQUILA FLIGHTS

VERTICAL

1800	\$12	Herradura	\$16
Avión	\$17	Hornitos	\$12
Blue Nectar	\$15	KAH	\$18
Cabo Wabo	\$12	Lunazul	\$10
Casa Noble	\$17	Maestro Dobel	\$20
Cazadores	\$10	Mi Tierra	\$13
Corazon	\$10	Milagro	\$12
Corralejo	\$12	Milagro Select Milagro Reserve	\$29
Corzo	\$18	Patrón	\$19
Don Julio	\$19	Riazul	\$20
El Jimador	\$11	Tres Generaciones	\$15
El Mayor	\$11	Jose Cuervo Tradicional	\$22
El Tesoro	\$15	Platino, Reserva De La Familia	
Espolon	\$12	Gran Centenario	\$12

HORIZONTAL

BLANCO

Milagro, Blue Nectar, Cabo Wabo	\$11
Patron, Avion, El Tesoro	\$16
Corzo, Don Julion, Riazul	\$17

REPOSADO

1800, Espolon, Gran Centenario	\$12
Patron, Tres Generaciones, Herradura	\$17
Casa Noble, KAH, Don Julio	\$19

AÑEJO

Patron, El Tesoro, Herradura	\$18
Corzo, Don Julion, KAH	\$21
Casa Noble, Riazul, Patron	\$25

EXTRA AÑEJO

Asombroso 5 Year, El Major Extra Anejo, KAH Extra Anejo	\$45
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PREMIUM

Don Julio 70, 1942, REAL	\$40
Gran Patron Platinum, Gran Patron Burdeos, Herradura Seleccion Suprema	\$80
Don Julio Real , Herradura Seleccion Suprema, KAH Extra Anejo	\$70

MEZCAL

Los Amantes Joven, Reposado, Anejo	\$14
Del Maguey Mineros, Tobala, Pechuga	\$30

WINE

WHITE

	GLASS	BOTTLE
Moscato, Mavendo, Sicily	\$7	\$22
Riesling, Chateau Grand Traverse "Semi-Dry", Old Mission Peninsula	\$8	\$22
Pinot Grigio, Banfi, Italy	\$8	\$26
Sauvignon Blanc, Napa Cellars, Napa Valley	\$8	\$26
Chardonnay, Canyon Road, California	\$7	\$22
Chardonnay, William Hill, Central Coast	\$8	\$26
Chardonnay, Ste Michelle, Columbia Valley	\$9	\$34

RED

Pinot Noir, Cycles Gladiator, California	\$9	\$26
Pinot Noir, Mac Murray Ranch, Russian River Valley	\$9	\$34
Merlot, Canyon Road, California	\$7	\$22
Merlot, Silver Palm, California	\$10	\$37
Malbec, Alamos, Mendoza	\$8	\$26
Cabernet Sauvignon, Napa Cellars, Napa Valley	\$9	\$34
Cabernet Sauvignon, Boomtown, Washington	\$10	\$37

SPARKLING

Prosecco, La Marca Veneto DOC (Split)	\$9
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SANGRIA

White Sangria (House Recipe)	\$8
Red Sangria (House Recipe)	\$8

BEER

BOTTLE

MEXICAN

Corona	\$4.50	Corona Light	\$4.50
Negra Modelo	\$4.50	Pacifico	\$4.50
Modelo Especial	\$4.50	Carta Blanca	\$4.50
Dos Equis Amber	\$4.50	Sol	\$4.50
Dos Equis Lager	\$4.50	Tecate	\$4.50
Victoria	\$4.50		

IMPORTED

Amstel Light	\$4.50	Labatt Light	\$3.50
Heineken	\$4.50	Labatt Nordic <i>(non alcoholic)</i>	\$3.50
Heineken Light	\$4.50	Labatt	\$3.50
Red Stripe	\$4.50		

DOMESTIC

Budweiser	\$3.25	Sam Adams	\$3.50
Bud Light	\$3.25	Mike Hards Lemonade	\$3.50
Bud Light Lime	\$3.50	Woodchuck	\$4.25
Michelob Ultra	\$3.50	O'Douls <i>(non alcoholic)</i>	\$3.50
Miller Lite	\$3.25		

COFFEE & DESSERT

SPANISH COFFEE

Kahula, Cointrea Noir, Christian Brother's brandy and coffee topped with whipped cream and cinnamon sugar served with caramelized cinnamon sugar rim. ^{\$9}

CAFE DE LECHE

Tres Leches Liqueur, Patron XO cafe coffee liqueur and coffee topped with whipped cream and a fresh strawberry. ^{\$9}

TRES LECHES MARTINI

Tres Leches Liqueur, Patron XO cafe coffee liqueur and a splash of Frangelico hazelnut liqueur topped with cinnamon sugar served up. ^{\$9}

WHITE CHOCOLATE MARTINI

Godiva White chocolate liqueur, Stoli Vanilla vodka and a splash of Kahula served up in a chocolate lined glass. ^{\$9}

MUD PIE

Layered gourmet chocolate, coffee and rocky road ice creams, topped with rich chocolate syrup in a crunch Oreo cookie crust. ^{\$7}

DEEP FRIED ICE CREAM

Gourmet Vanilla ice cream, rolled it in a crunchy cinnamon topping, deep fried and served in a crisp sweet tortilla bowl topped with honey, chocolate syrup, whipped cream and a cherry. ^{\$5}

SOPAPILLAS

You'll love these crispy, warm puffs of southwestern pastry, topped with honey and dusted with cinnamon. ^{\$4}

(ALA MODE + \$2)

TRES LECHES CAKE

Have your cake and eat it too. Sponge cake soaked in a traditional blend of three sweet milks until it's supremely moist and custard-like in flavor. ^{\$7}

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