

*Plaza Tequila*  
**COCINA MEXICANA**

TAQUERIA BAR



GRILL

# History of Tequilas!

## HOW IT ALL STARTED

First the history: Tequila was first distilled in the 1500-1600's in the state of Jalisco, Mexico. Guadalajara is the capital of Jalisco and the city of Tequila was established in about 1656. This is where the agave plant grows best.

The agave is not a cactus as rumored, but belongs to the lily family and has long spiny leaves (pencas). The specific plant that is used to make tequila is the Weber blue agave. It takes 8-12 years for the agave to reach maturity. During harvest, the leaves are cut off leaving the heart of the plant or pina which looks like a large pineapple when the jimadors are done. The harvested pina may weigh 200 pounds or more and is chopped into smaller pieces for cooking at the distillery.

Tequila was first imported into the United States in 1873 when the first load was transported to El Paso, Texas. In 1973 tequila sales in the US topped one million cases.

There are two basic types of tequila, 100% blue agave (cien por ciento de agave) tequila and mixto. The 100% blue agave tequilas are distilled entirely from the fermented juice of the agave. All 100% agave tequilas have to be distilled and bottled in Mexico. If the bottle does not say 100% blue agave, the tequila is mixto and may have been distilled from as little as 60% agave juice.



# Margaritas & Others

## TOP SHELF MARGARITA

El Jimador Tequila blanco, triple sec and our famous Margarita Mix, with a float of Cointreau noir.

## ORGANIC MARGARITA

Certified Casa Noble Organic Tequila, fresh lime juice, Cointreau, & agave nectar.

## HOUSE MARGARITA

Tequila Rancho Alegre Blanco, triple sec and our famous Margarita mix. Served blended or on the rocks.

## PIÑA COLADA

El Jimador Tequila blanco, triple sec and our famous Margarita Mix, with a float of Grand Marnier, & a float of Cointreau.

## PIÑA PREPARADA

Bacardi, coconut liquor and pineapple juice, served in an actual fresh pineapple.

## CANTARITO

The most traditional & refreshing Mexican drink. Served in a clay cup and made with Gran Centenario Anejo Tequila, fresh lemon juice, grapefruit soda and a splash of orange juice.

## SANGRIA

Pineapple juice, red wine, a splash of margarita mix, Jimador blanco, peach, orange slices, & garnished with a lime.

## PALOMA

Mexico's favorite! It's light, fruity taste with a fizz makes it one of the smoothest tequila drinks out there. Made with San Matias 100% agave extra anejo and grapefruit soda.

## FLAVORED MARGARITA (Mango, Peach, Strawberry)

## BLOOD ORANGE MARGARITA (SEASONAL)

Introducing our fall Margarita! Made with Patron, silver tequila, fresh blood orange juice and a float of Cointreau.

## POMEGRANATE (SEASONAL)

### MARGARITA

One of the most popular margaritas. Made with La Pinta Pomegranate infused tequila, fresh pomegranate juice and Fresh lime juice.

## STRAWBERRY MOJITO

A Strawberry lovers delight! Made with Bacardi rum, Malibu Caribbean rum, lime juice, agave nectar, fresh strawberries and fresh mint leaves.

TEQUILA  
PATRÓN **el Jimador** TEQUILA

# Tequilas

TEQUILA  
**CAZADORES**  
100% DE AGAVE

- CASA NOBLE
- PATRON
- DON JULIO
- TRES GENERACIONES
- CABO WABO
- 7 LEGUAS
- HERRADURA
- 1800
- CHINACO
- JOSE CUERVO
- RESERVA DE LA FAMILIA
- ASOMBROSO
- EL TESORO
- CENTENARIO
- FRIDA

- PUEBLO VIEJO
- SAN MATIAS GRAN RESERVA
- CAZADORES
- TEQUILA OCHO
- CORRALEJO
- MILAGRO
- HORNITOS
- SAUZA
- CORZO
- EL JIMADOR
- FORTALEZA
- CASA MAESTRI
- LUNA AZUL
- CARTEL GOLD
- REVOLUCION





# Premium Tequilas

- SELECCION SUPREMA HERRADURA  
DON JULIO REAL
- DON JULIO 1942
- DON JULIO 70TH
- JOSE CUERVO RESERVA DE LA FAMILIA
  - ROMANCE
  - REY SOL
- CLASE AZUL SILVER
- CLASE AZUL REPOSADO
- CLASE AZUL ANEJO ULTRA



# Beer

## Domestic

Budweiser

Bud Light

Coors Light

St. Pauli N.A.

MGD

O'Douls

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## Imported

Corona

Pacifico

Bohemia

Negra Modelo

Dos Equis

Modelo Especial

Tecate

Victoria

Michelada

**\$3 Beer**  
*Happy Hour*  
*Drink Special*



**MONDAY - FRIDAY 3-5**

# Wine

Robledo Tempranillo  
Robledo Barbera  
Robledo Sauvignon Blanc  
Ordaz Sauvignon Blanc  
Kenwood Chardonnay  
Kenwood Cabernet  
Ravens Wood Zinfandel  
Ravens Wood Merlot  
House White  
House Burgundy

# Desserts

Flan

Sopapilla with Ice Cream

Fried Ice Cream

Ice Cream Bowl

Arroz con Leche

Fresas con Crema

