



MARGARITAS & COCKTAILS

Pasqual's Traditional Margarita- \$8.95

100% Blue Agave Lunazul tequila, fresh lime juice & triple sec.
Lime, strawberry, raspberry or mango

Pasqual's Cantina Original Margarita- \$8.95

100% Blue Agave Lunazul tequila, fresh orange & lime juice, & triple sec

Lemon Basil Margarita- \$8.00

Blanco tequila, sweet basil & fresh lemon juice

Cucumber Chile Margarita- \$8.50

Refreshing cucumber, bright citrus & chile pepper infused Corralejo tequila

Margarita Luna - \$7.75

Lunazul blanco tequila, fresh lime juice, agave nectar & a hint of orange liqueur

Escalade Margarita- \$15.00

El Mayor Private Barrel Anejo, fresh lime juice, Gran Gala & agave

Mezcal Piñarita - \$9.00

Grilled pineapple, vanilla infused XICARU mezcal, Lunazul reposado, fresh lime juice & Gran Gala

Blood Orange Margarita - \$8.00

El Jimador blanco tequila, house-made blood orange liqueur, fresh lemon & lime juice

L.O.L. Margarita - \$8.00

Lemon, Orange & Lime juice with Tres Agaves blanco tequila & orange liqueur

Santa Fe Crush - \$7.00

Blanco tequila, fresh orange juice & house-made raspberry schnapps

Smoking Barrel - \$8.50

Smoke & fizz! XICARU mezcal, fresh lime, agave, Dos Equis Lager & bitters

Old Fashioned - \$6.50

A Wisconsin classic, Korbel brandy with muddled orange & cherries, bitters & a splash of soda

La Paloma - \$7.50

Arette blanco tequila, house-made grapefruit cordial & fresh lime juice, topped with Jarritos grapefruit soda

The Mule - \$8.50

Ginger beer, XICARU mezcal, fresh lime juice, agave nectar
Substitute Tito's Handmade Vodka if you prefer

Mo'Stomy - \$8.00

Goslings Black Seal rum, muddled lime & mint, topped with ginger beer

Sangria - \$7.00

Our house-made red or white sangria

Wisco Bloody Mary - \$6.75

A Wisconsin classic! Upgrade to *Tito's Handmade Vodka* for \$2.00 or Lunazul blanco tequila for \$1.00

Mimosa - \$5.50

Champagne & fresh orange juice

Margarita Float - \$7.75

Our Traditional Margarita with Calliope Lemon Lavender & vanilla ice cream



DRAFT BEER

Dos Equis Lager - \$4.50

Capital Brewery Seasonal - \$5.00

Wisconsin Brewing Co. Seasonal - \$5.00

Karben4 Fantasy Factory - \$5.50

Lake Louie Warped Speed Ale - \$5.50

New Glarus Brewery Spotted Cow - \$5.00

One Barrel Brewing Co. Seasonal - \$5.50

BOTTLED BEER

Corona - \$4.00

Corona Light - \$4.00

Negra Modelo - \$4.00

Pacifico - \$4.00

Tecate (24oz) - \$5.00

PBR Tall Boy - \$4.00

Miller Lite \$3.50

Cider Boys - \$5.00

Becks N/A - \$3.00

HOUSE WINE

Trinity Oaks

Glass - \$6 Bottle - \$26

Pinot Grigio, Chardonnay, Merlot,
Cabernet Sauvignon or Pinot Noir

Joel Gott

Glass - \$9 Bottle - \$40

Sauvignon Blanc

Terra d'Orro

Glass - \$10 Bottle - \$45

Zinfandel



BUILD YOUR OWN MARGARITA

Create your own perfect combination using any of our 100% Blue Agave tequilas & your choice of orange liqueur.

PREMIUM ORANGE LIQUEUR CHOICES

Gran Gala - \$1

Patron Citronge - \$1

Cointreau - \$2

Solerno Blood Orange - \$2

Grand Marnier - \$3



DESCRIPTIONS & DEFINITIONS

100% Agave - True tequila that is made exclusively from juices of the Weber Blue Agave and bottled only in Mexico.

Blanco-Silver-Plata Tequilas

Clear or lightly colored tequila that is typically bottled directly after distillation. These “un-aged” tequilas showcase the bright-unadulterated flavors of the Agave.

Reposado Tequila

Meaning “Rested” in English, Reposado refers to tequilas that have been briefly rested in oak barrels for a minimum of 60days, but no longer than 1 year.

Añejo Tequila

Tequilas aged in small batch oak casks for a minimum of 1 year developing rich bodies and complex flavors.

Extra Añejo Tequila

A category reserved for artisan tequilas that have been aged a minimum of 3 years in small oak casks.



\$6

1800 Reposado - *Spice/Roast agave*
1800 Silver - *Green pepper/Citrus peel*
Agave Loco "Pepper Cured" Reposado - *Sweet chili/Wood/Hot pepper*
Arette Blanco – *Green herbs/Fruit/Pineapple*
Arette Reposado – *Sweet oak/Clear agave*
Camarena Reposado - *Sweet agave/Light spice*
Camerena Blanco - *Toasted agave/Green herbs*
Casa Pacifico Blanco – *Floral/Agave/Black Pepper*
Casa Pacifico Reposado – *Light oak/Citrus/Mild vanilla*
Casa Pacifico Anejo – *Spice/Toasted Oak/Ripe fruit*
Cazadores Blanco - *Bright/Sweet Agave*
Cazadores Reposado - *Rich Pepper/Citrus peel*
Corazon Blanco - *White Pepper/Citrus*
Corralejo Blanco - *Fresh Herbs/Lime/Lemon*
Don Julio Blanco - *White Pepper/Lime/Mineral*
El Buho Mezcal – *Mesquite/Smoke/Roasted chile*
El Jimador Blanco - *Agave/Fruit/Spice*
El Jimador Reposado - *Light vanilla/Brine/Tobacco*
El Mayor Reposado - *White oak/Light cinnamon/Steamed agave*
El Mayor Silver - *Pure agave/Peppercorn/Sweet Herbs*
Exotico Blanco - *Sweet Agave/Fruit/Black pepper*
Exotico Reposado - *Toasted Oak/Cooked sweet Potato*
Jose Cuervo Tradicional Reposado - *Apple/Vanilla/Pepper*
Jose Cuervo Tradicional Silver - *Cut Grass/White Pepper*
Lunazul Blanco – *Mellow/Sweet greens/Sesame oil*
Lunazul Reposado – *Bright Citrus/Vanilla/Oak*
Maestro Dobel Diamante - *Mineral/Ginger/Light Oak*
Milagro Silver - *Light floral/Warm spice/Lasting*
Olmecca Altos Plata - *Mellow/Floral/Mineral*
Peligroso Cinnamon - *Agave/Cinnamon/Heat*
Peligroso Silver - *Tropical fruit/Herbaceous*
Sauza Hornitos Plata - *Honey/Tropical citrus/Green leaves*
Sauza Hornitos Reposado - *Floral/Lemon/Grilled plantain*



\$6

Tres Agaves Blanco - *Roast agave/Herbaceous*
Tres Agaves Reposado - *Light wood/Ginger*

\$9

7 Leguas Blanco – *Agave/Herbal/Dried fruit*
901 Silver - *Sweet agave/Lemongrass*
Arette Anejo - *Vanilla/Brown spice/Oak*
Avion Blanco - *Clear agave/Floral/Fruit*
Cabo Wabo Blanco - *Black Pepper/Agave*
Cabo Wabo Repo - *Mellow Agave/Citrus*
Casa Noble Blanco - *Floral/Mineral/Spicy*
Casamigos Blanco - *Agave/Toasted marshmallow/Spice*
Centinela Blanco - *Sweet agave/Mild pepper*
Chinaco Blanco - *Dried apricot/Peppercorn*
Chinaco Reposado - *Soft cinnamon/Raisin/Wood*
Corazon Reposado - *Agave sugar/Woody finish*
Corralejo Reposado - *Earthy agave/Toasted pepper*
Corzo Blanco - *Clean agave/Citrus/Honey*
Corzo Reposado - *Cooked agave/Light caramel*
Del Maguey Crema de Mezcal - *Agave nectar/Almond/Cream/Smoke*
Del Maguey Vida - *Ginger/Soft smoke/Orange*
Don Julio Reposado - *Mild vanilla/Light char*
El Tesoro Platinum - *Sweet/Mellow finish*
El Tesoro Reposado - *Light wood/Light clove*
El Mayor "Pasqual's Private Barrel #M9" Reposado – *Oak/Green peppercorn/Flan*
Espolon Blanco - *Agave/Fruit/Light finish*
Espolon Reposado - *Honey/Pepper/Anise*
Gran Centenario Plata - *New oak/Licorice/Herbs*
Gran Centenario Rosangel - *Port wine/Hibiscus/Berries*
Herradura Blanco - *Orange Peel/Light oak/Lowland agave*
Herradura Reposado - *Rich Barreling/Toasted spice*
Hussong's Reposado – *Chocolate/Roasted agave/Mint*
IXA Organic Silver – *Agave/Herbs/Lemongrass*

\$9



KAH Blanco - *Vegetal agave/Copper*
Lunazul Anejo – *Roast agave/Herbs/Toasted oak*
Milagro Reposado - *Strong agave/Wood/Light caramel*
Montelobos Mezcal – *Pipe smoke/Cooked agave/Roasted Jalepeno*
Olmeca Altos Reposado - *Roast Fruit/Mineral/Oak*
Pasote Blanco – *Black pepper/Citrus/Green agave*
Pasote Reposado – *Sweet agave/Cinnamon/Brown sugar*
Patron Reposado - *Citrus/Orange/Salt*
Patron Silver - *Bright/Citrus Peel/Black Pepper*
Peligroso Anejo - *Toasted walnut/Gentle finish*
Peligroso Reposado - *Oak/Spice/Agave*
Sauza Hornitos "Black Barrel" Anejo - *Bourbon/Smoke/Sweet spice*
Sauza Hornitos Anejo - *Toasted Oak/Chocolate/Vanilla*
Sauza Tres Generaciones Plata - *Pineapple/Agave/Dry finish*
Sauza Tres Generaciones Reposado - *Light body/Honey/Wood*
Tequila Ocho Plata - *Cut grass/Cooked agave/Mint*
Tres Agaves Anejo - *Earthy/Vanilla/Spice*
Yu Baal Joven "Espadin" - *Smoke/Sweet espadin/Tropical fruit*
1800 Anejo - *Rich oak/Vanilla/Complex*
7 Leguas Reposado – *Pepper/Charred wood/Silky*
7 Leguas Anejo – *Floral/Mineral*
Avion Anejo - *Cocoa/Dried fruit/Spice*
Avion Reposado – *Cherry/Oak/Orange peel*
Cabo Wabo Anejo - *Vanilla/Pineapple/Clove*
Casa Noble Reposado - *Juniper/Red berries/Vanilla*
Casamigos Reposado - *Butterscotch/Creamy*

\$12

Cazadores Anejo - *Grilled Fruit/Caramel/Spice*
Centinela Anejo - *Brown spice/Bourbon/Honey*
Centinela Reposado - *Butter/Light wood/Nutmeg*
Chinaco Anejo - *Fruit/Vanilla/Warm brandy*
Corralejo Anejo - *Toasted nuts/Peppercorn/Wood*

\$12

Corralejo Triple Distilled Reposado - *Pear/Ginger/Light finish*



Corazon Anejo - *Roast agave/Nutmeg/Sweet spice*
Corzo Anejo - *Sweet Agave/Oak/Vanilla*
Creyente Mezcal – *Licorce/Black peppercorn/Mesquite*
Del Maguey Chichicapa - *Citrus/Smoke/Chocolate/Mint*
Del Maguey Minero - *Floral/Fig/Charred oak/Complex*
Del Maguey Santo Domingo Albarradas - *Tropical fruit/Spicy wood/Dry*
Del Maguey San Luis Del Rio - *Warm/Citrus/White smoke*
Don Julio Anejo - *Earthy oak/Vanilla/Grilled fruit*
El Jimador Anejo - *Caramel/Cinnamon/Wood*
El Mayor Anejo - *Chocolate/Vanilla/Clove*
El Tesoro Anejo - *Ripe fruit/Dry wood/Nutmeg*
Fortaleza Blanco – *Mello agave/Earth/Orange peel*
Gran Centenario Anejo - *Oak/Caramel/Bourbon*
Gran Centenario Reposado - *Light char/Butter/Cinnamon*
Herradura Anejo - *Deep Caramel/Strong Oak/Dusky*
Hussong's Platinum Anejo – *Black pepper/Oak/Cooked agave*
KAH Reposado - *Warmth/Spice/Red chile*
Milagro Anejo - *Light vanilla/Ripe fruit/Soft agave*
Milagro Select Barrel Reserve Silver - *Fresh agave/Slight oak/Black pepper*
Pasote Anejo – *Oak/Cooked agave/Vanilla*
Patron Anejo - *Light body/Mild agave/White oak*
Sauza Tres Generaciones Anejo - *Deep amber/Wood fire/Caramel*
Tequila Ocho Anejo - *Brown spice/Light pepper/Warm agave*
Tequila Ocho Reposado - *Dry oak/Steamed agave/Cranberry*

Individually Priced

\$14 - Casamigos Anejo - *Ripe fruit/Warm spice/Bourbon*

\$14 - Casa Noble Anejo - *Spicy agave/Deep earthy/Butter/Vanilla*



\$14 - Milagro Select Barrel Reserve Reposado -
Floral/Orange peel/French oak

\$14 - El Mayor "Pasqual's Private Barrel #M24"
Anejo – *Honey/Oak/ Cooked Agave*

\$14 - Patron Roca Silver - *Gentle nose/Cooked agave/Citrus/White pepper*

\$14 – Fortaleza Reposado – *Roasted agave/mineral/Toasted spices*

\$15 – Corralejo 99,000 Horas Anejo –
Chocolate/Vanilla/Oak

\$16 - Don Julio 70th Anniversary – *Silky/Sweet agave/Allspice*

\$16 - KAH Anejo - *Tobacco/Coffee/Chocolate*

\$16 - Milagro Select Barrel Reserve Anejo -
Vanilla/French oak/Tobacco

\$16 - Patron Roca Reposado - *Sweet caramel/Light bourbon/Oak spice*

\$18 - Casa Noble Single Barrel Anejo - *French oak/Light char/Dark chocolate/Orange peel*

\$18 - Don Julio 1942 - *Strong vanilla/Toasted oak/Soft finish*

\$18 – Fortaleza Anejo – *Rich agave/Minerals/Oak/Vanilla*

\$18 - Patron Roca Anejo - *Vanilla/Oak spice/Ginger/Warmth*

\$18 - Milagro "Pasqual's Private Barrel #9 Reposado" – *Dry Fruit/French oak/Anise*

\$19 - Arette Gran Clase Extra Anejo - *Roasted agave/White oak/Vanilla/Brown spice*

\$20 - El Tesoro "Paradiso" Anejo – *Ripe fruit/Cognac/Oak/Nutmeg*

\$20 – Yu Baal Pechuga – *Mango/Sweet smoke/Pine/Herbs*

\$25 – Avion 44 – *Roasted agave/Vanilla/Baking spices*

Individually Priced

\$25 - Jose Cuervo Extra Anejo Reserva de la Familia
- Caramel/Light smoke/Spice

\$25 – El Mayor "Pasqual's Exclusive Barrel Extra Anejo" – *Oak/Raw cacao/Caramelized fruit*

\$28 - Gran Patron "Platinum" - *Raw agave/Black pepper/Tangerine*

\$40 - Herradura Seleccion Suprema Extra Anejo -
Molasses/Vanilla/Rich oak

\$42 - Milagro "Unico" Second Edition Joven - *Robust agave/Soft wood/Citrus/White Pepper*

\$45 - Chinaco Negro Extra Anejo - *Baked pear/Brown sugar/Soft leather/Baking spice*

\$55 - Patron "7 Anos" Extra Anejo - *Ripe fruit/Soft/Allspice/ Bittersweet chocolate*