'LOS CABALLITOS'

CANTINA

DRINK MENU

1651 East Passyunk Ave (215) 755-3550 • M-F 11:30am - 2am Sat-Sun 11:00am - 2am

TEQUILAS

The traditional way to drink tequila is to use a tall, narrow shot glass called a caballito ('little horse', or pony). The caballito, with its narrow base and wider mouth, is said to be modeled after the original bull's horn from which tequila was drunk. The bottom was cut flat so it could rest on a table.

Our tequilas are also accompanied with a shot of sangrita (a little blood), the traditional Mexico City chaser of tomato juice, orange juice, lime juice, and chiles.

BLANCOS

Direct from the still, Blanco or Plata (white or silver) tequilas are fresh and true to the nose and taste of the agave plant from which tequila is made. This is tequila at its most pure and simple state, and therefore the best category to select from in the blending of a margarita.

Avion 9.50
1800 Silver 6.50
Calle 23 6.50
Casa Noble 11.50
Cazadores 7
Chinaco 11
Corralejo 8
Corzo 9.50
Cuervo Reserva Platino 12.50
Don Eduardo 10
Don Julio 10
El Gran Jubileo 10
El Jimador 7
El Mayor 8
El Tesoro 9.50
Espolon 7
Gran Centenario 8.50
Herradura 8
Hornitos Plata 7
Leyenda del Milagro 7
Lunazul 5.50
Partida 12
Patron Silver 10
Siembra Azul 8
Siete Leguas 9.50
Tezon 12.50
Tierras 10
Tres Generaciones 9.50

REPOSADOS

Reposado means rested. These tequilas have been aged from two months to up to a year in oak casks which impart to Reposados their mellowed taste, pleasing bouquet, and pale color. This is where the better tequilas start and the tastes become richer and more complex.

1800 6.50
Cabo Wabo 10.50
Calle 23 7
Cazadores 7.50
Chinaco 13
Corralejo 8.50
Cuervo Tradicional 7
Don Julio 10.50
El Diamante del Cielo 11
El Gran Jubileo 10.50
El Jimador 6.50
El Mayor 10
El Tesoro 10.50
Espolon 8
Herradura 9
Leyenda del Milagro
Select Barrel Reserve 13
Lunazul 6
Partida 13
Patron 10.50
Sauza Hornitos 7
Siembra Azul 9
Tezon 13
Zafarrancho 10

ANEJOS

Anejo tequilas are aged in wooden barrels for a minimum of one year and sometimes as long as five. The influence of the oak is more pronounced than in Reposados. Anejos may become quite dark and woody and develop their unique bouquet and taste, in part, from the oxidation which occurs over time through the porous wood.

Avion 11.50
Cabo Wabo 13.50
Calle 23 8
Casa Noble 16
Cazadores 8.50
Chinaco 14
Corralejo 13
Don Eduardo 13
Don Julio 12
Don Julio 1942 20
El Jimador 9
El Mayor 11
El Tesoro 11
El Tesoro Paradiso 22
Herradura 9.50
Hornitos 8
Leyenda del Milagro 9.50
Partida 14
Patron 12
Siembra Azul 9.50
Tres Generaciones 10.50
Tres Rios 12

TEQUILA FLIGHTS

INTRODUCTION TO TEQUILA 12

This flight gives you the opportunity to compare the three different styles of tequila: a young Blanco, a mellowed Reposado and an aged Anejo.

El Gran Jubileo Blanco
Corralejo Reposado • Hornitos Anejo

DIRECT TO BOTTLE vs. SUAVE 18

In this flight, an attempt to determine the true essence of the agave plant, you are treated to four different Blancos: two tequilas that are bottled right after distillation and two Suaves that are given around a month to idle in oak.

Siembra Azul • Corzo
1800 Silver • Gran Centenario

LIQUID SMOKE 14

Recommended for a lover of the distinctively peaty single malt scotches of Islay, this flight puts forward three tequilas that harken back to the assertive smoky flavors of tequila's mezcal forebears. Not for the weak of heart!

Siete Leguas Blanco
El Tesoro Reposado • El Mayor Anejo

ONE PRODUCER, THREE TEQUILAS

These vertical flights allow you to experience all three styles of tequila: Blanco, Reposado, Anejo through the eyes and technique of a single producer.

Hornitos 10 • El Jimador 11 • Siembra Azul 12
El Mayor 13 • El Tesoro 13 • D. Julio 14 • Partida 16

REBS vs. FROGS 20

This flight consists of four Anejos, the finest sipping tequilas whose amber color and rich, woody flavors are attributed to their time spent in oak barrels. But whose oak? The first two anejos have matured in bourbon barrels from Kentucky (the aforementioned Rebs) while the latter two relaxed in white French oak.

El Jimador • Tres Generaciones
Leyenda del Milagro • Casa Noble

HIGHLAND vs. LOWLAND 18

Terroir in Jalisco? This flight of four Reposados takes into account the role geography plays in influencing tequila. Compare tequilas from the Los Altos region,, described as having more "refined" characteristics, with those of the Lowland, known generally for more wood and earth flavors.

Cazadores • Espolon
El Gran Jubileo • Cabo Wabo

INTRODUCTION TO MEZCAL 20

Terroir in Oaxaca? This flight gives you the opportunity to compare three mezcals from villages with different climates and growing conditions: the narrow, hot valley of San Luis del Rio; the tropical, Hawaii-like environs of Santo Domingo Albarradas; and the broad valley of both desert and semi-tropics, Chichicapa.

Del Maguey Mezcal San Luis del Rio
Santo Domingo Albarradas • Chichicapa

MEZCALS

Though often mistaken for a psychotropic or disregarded as tequila's harsher, smoky sister, authentic mezcal can also offer the taste of 100% agave and perhaps a truer sense of place. Del Maguey imports fine, rare, unblended mezcals made by individual family producers and named for their tiny remote villages scattered throughout the state of Oaxaca.

Del Maguey Mezcal Vida 8

Del Maguey Crema de Mezcal 10

Del Maguey Mezcal San Luis del Rio 13

Del Maguey Mezcal Santo Domingo Albarradas 13

Del Maguey Mezcal Chichicapa 13

Del Maguey Mezcal Minero 15

Del Maguey Mezcal Tobala 22

MARGARITAS

Classic (Fresh Squeezed Lime)

Rocks 4.50 • Up 5 • Frozen 5 • Pitcher 20 • Frozen Pitcher 22

Tangerine, Prickly Pear, Blood Orange, Strawberry, Passion Fruit, Mango, Raspberry, Watermelon, Pineapple, Guava or Melon

Rocks 5.50 • Up 6 • Frozen 6 • Pitcher 24 • Frozen Pitcher 26

SPECIALTY MARGARITAS

Glass 6.50 • Pitcher 28

El Dorado (The Golden One)
Tequila, Grand Marnier, Pineapple and Lime Juice add Chinaco Anejo 13

Cadillac
Tequila, Cointreau, Guava and Lime Juice add Tres Generaciones Plata 11

Bicicleta de La Ciudad (The City Bike)
Tequila, Patron Citronge, Hibiscus and Orange Juice add Cazadores Reposado 9

La Onda (The New Wave)
Tequila, Pama Pomegranate Liquor and Lime Juice add Herradura Silver 10

El Caliente (The Hot One)
Tequila, Triple Sec, Lime Juice and Chile Oil add Hornitos Reposado 8.50

LA PERLA
(Our Specialty Cocktails)

Rocks 5.50 • Up 6 • Pitcher 24

El Embajador (The Ambassador)
Rum, Rose Syrup and Lime Juice topped with Champagne

Verano Adentro (Endless Summer)
Tequila, Combier, Cucumber, Jalapeno and Lime Juice add Patron Blanco 11

Oscuro y Tempestuoso (Dark and Stormy)
Black Seal Rum and Ginger Beer

El Hervidor (The Boiler)
Tequila, Lime Juice, Refresco de Tonronja (grapefruit soda) on ice with a salted rim add Don Julio Blanco 11

Del Otono (Autumn Sweater)
Tequila, Ginger and Lime Juice with Nutmeg

MOJITOS

Rum, Lime, Sugar and Mint Glass 5.50 Pitcher 24

Tangerine, Prickly Pear, Blood Orange, Strawberry, Passion Fruit, Mango, Raspberry, Watermelon, Pineapple, Guava or Melon

Glass 6.50 Pitcher 28

SANGRIA White or Red Glass 5.5 Pitcher 24