



COCKTAIL PROGRAM

AT CARLITOS TEQUILERIA, WE CELEBRATE THE FUSION OF MESOAMERICAN AND LATIN AMERICAN TRADITIONS, INFUSED WITH THE VIBRANT ENERGY OF NYC. WITH ITS MODERN HACIENDA CHARM, INVENTIVE LIBATIONS, AND SOULFUL RHYTHMS, OUR TEQUILERIA INVITES YOU TO EMBARK ON A SENSORY JOURNEY THAT HONORS THE RICH CULTURAL TAPESTRY OF LATIN AMERICA, MESOAMERICA, AND THE NEW WORLD.

AGAVE SERVES AS THE CORNERSTONE OF OUR COCKTAIL PROGRAM, HIGHLIGHTING ITS VERSATILITY AND DEPTH. OUR HANDCRAFTED COCKTAILS SHOWCASE NATIVE SPIRITS, BOTANICALS, AND FRUITS, ALL PRESENTED IN A CREATIVE AND EYE-CATCHING MANNER. AS YOU SIP ON THESE INVENTIVE LIBATIONS, LET THE LIVELY LATIN RHYTHMS IN THE BACKGROUND TRANSPORT YOU TO A PLACE WHERE EVERY DRINK TELLS A STORY.

JOIN US AND EXPERIENCE THE ART OF MIXOLOGY THAT CAPTURES THE ESSENCE OF OUR HERITAGE WHILE CELEBRATING THE SPIRIT OF INNOVATION.



@CARLITOS_TEQUILERIA
CARLITOSTEQUILERIA.COM

AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

Carlitos

TEQUILERIA

COCKTAILS

ALL COCKTAILS MADE WITH FRESH JUICES

CARLITOS MARGARITA 12

CIMARRON TEQUILA, SMOKED SEA SALT RIM

MARGARITA CLÁSICA 11

PUEBLO VIEJO TEQUILA, SALT RIM

ADD \$1: SPICY, PASSION FRUIT, GUAVA, MANGO, BLACKBERRY

FROZEN MARGARITA 12

PUEBLO VIEJO TEQUILA

ADD \$1: SPICY, PASSION FRUIT, GUAVA, MANGO, BLACKBERRY

LA CLARA 11

CIMARRON TEQUILA, CLARIFIED GUANÁBANA

PALOMA 11

PUEBLO VIEJO TEQUILA, GRAPEFRUIT

CARLITOS OLD FASHIONED 13

CIMARRON TEQUILA, ORANGE BITTERS

PIÑA COLADA 13

CAPTAIN MORGAN, CREMA DE COCO, PINEAPPLE

CARAJILLO 7

LICOR 43, ESPRESSO, END THE NIGHT
CIUDAD DE MEXICO STYLE

MEZCAL COCKTAILS:

SMOKY PIÑA 12

EL BUHO MEZCAL, FRESH PINEAPPLE,
HICKORY-SMOKED GLASS

JAMAICA BLOSSOM 11

EL BUHO MEZCAL, HIBISCUS, SEA SALT LIME FOAM



SMOKY PIÑA



JAMAICA BLOSSOM

CERVEZA

DRAFT

CHELITAS 8

CARLITOS EXCLUSIVE MEXICAN LAGER, 6.3 ABV

GREEN CITY 10

OTHER HALF BREWING CO. HAZY IPA, 7.0 ABV

GRIMM WEISSE 8

GRIMM ALES, HEFEWEIZEN, 5.5 ABV

PACIFICO CLARA 8

PACIFICO, MEXICAN PILSNER, 4.4 ABV

BODI BLONDE 8

HOBOKEN BREWING CO. BLONDE ALE, 5.5 ABV

BOTTLE

CORONA 7

MEXICAN LAGER, 4.6 ABV

MODELO ESPECIAL 7

MEXICAN LAGER, 4.4 ABV

WINES

ROJO

MALBEC 10 | 39

CATENA VISTA, ARGENTINA

CABERNET SAUVIGNON 13 | 51

CHASING LIONS, CALIFORNIA

PINOT NOIR 14 | 55

DOUGH, CALIFORNIA

BLANCO

CHARDONNAY 12 | 47

CATENA VISTA, ARGENTINA

SAUVIGNON BLANC 14 | 55

GARZON, URUGUAY

ROSÉ & SPARKLING

STILL ROSÉ 9 | 35

LAPOSTOLLE, CHILE

PROSECCO DOC (187 ML) 14

ZARDETTO, VENETO, ITALY

AGAVE



MENU

INQUIRE ABOUT OUR AGAVE SERVICE
FOR 10% OFF LISTED PRICE

(1oz POUR/2oz POUR)

BLANCO

(11/21) | **CABALLITO CERRERO** SANDALWOOD, EUCALYPTUS, GRAPEFRUIT PEEL

(12/23) | **ALTO CANTO** LEMON ZEST, TARRAGON, SALINE

(9/27) | **ENTRE MANOS** DRIED DARK CHERRY, HAZELNUT

(10/19) | **LAGRIMAS DEL VALLE** DRIED ITALIAN HERBS, CITRUS, ROASTED POTATO

(7/13) | **LOS DOS** VANILLA BEAN, WHITE PEPPERCORN, SEA SALT

(8/15) | **DON VICENTE** SWEET PEAS, FRESH CUT CHIVES, MEYER LEMON

(11/21) | **ATANASIO ORIGENES** MINT, OREGANO, WATERMELON RIND

(7/13) | **VIVA MEXICO** GUAVA, FENNEL

(12/23) | **ATANASIO** MARJORAM, SWEET CINNAMON, FRESH CUT GRASS

(7/13) | **G4** FLORAL, LEMONGRASS, CELERY

(13/25) | **CASCAHUIN** ORANGE ZEST, EUCALYPTUS

(6/11) | **TAPATIO** NAVEL ORANGE, ANISE, WHITE PEPPER

(3/5) | **CIMARRON** BLACK PEPPER, OLIVE BRINE, VEGETAL

(10/19) | **SIEMBRA AZUL** GRAPEFRUIT, PARSLEY, HONEYDEW

(10/19) | **SIEMBRA VALLE HIGH PROOF** KEY LIME, ROSEMARY, CINNAMON

(6/11) | **PURA SANGRE** MINT, CHALK, LIMESTONE

(7/13) | **CASAMIGOS** SWEET AGAVE, VANILLA, MINT

(8/15) | **PATRON** BLACK PEPPER, LAVENDER, WHITE CHOCOLATE

(9/17) | **OCHO** COOKED AGAVE, FRESH CUT GRASS, WHITE PEPPER

REPOSADO

(17/33) | **CABALLITO CERRERO** BAKED PEAR, GREEN CARDAMOM, VANILLA BEAN

(9/17) | **SIETE LEGUAS** CHAMOMILE, DRIED RAISINS, TOASTED WOOD

(7/13) | **TAPATIO** CARAMEL, PINEAPPLE CAKE, CINNAMON

(9/17) | **SAN MATIAS** WHITE CHOCOLATE, BUTTER, HONEY

(15/29) | **CAZCANES #7** SHORTBREAD COOKIE, COCONUT, POMELO

(7/13) | **CAMPO AZUL** DARK CHERRY, NUTMEG, GRASSY

(12/23) | **ARTE NOM 1414** SALTED VANILLA COOKIES, SWEET POTATO, ALLSPICE

(27/53) | **CLASE AZUL** CARAMEL, VANILLA, LIGHT OAK

(10/19) | **DON JULIO** CINNAMON, DRIED FRUITS, BUTTERSCOTCH

(12/23) | **MIJENTA** COCOA, CARAMEL, CINNAMON

(10/19) | **OCHO** LIGHT CARAMEL, BRULEED GRAPEFRUIT, COOKED AGAVE

AÑEJO

(11/22) | **LOS VALORES** STRAWBERRY JAM, TOASTED CINNAMON, LIGHT CARAMEL

(11/22) | **VIVA MEXICO** TOBACCO LEAF, ROASTED ALMOND, BURNT ORANGE

(10/19) | **SIETE LEGUAS** MAPLE, DRIED FIG, DARK CHOCOLATE

(9/17) | **TAPATIO** WALNUTS, CACAO, DRIED CHILE

(9/17) | **CALLE 23** VANILLA BEAN, BRULEED BANANA, COFFEE

(13/25) | **EL TEQUILENO** GREEN APPLE, OAK SPICE, CARAMEL

(14/27) | **DON FULANO** CINNAMON, CLOVES, COOKED AGAVE

MEZCAL

(9/17) | **NUESTRA SOLEDAD** PAPAYA, POBLANO PEPPER, MESQUITE BBQ

(11/21) | **SALVADORES CON ELOTE** ROASTED CORN, CORNBREAD, POPCORN

(4/7) | **PALOMO ESPADIN JOVEN** GRAPEFRUIT, APRICOT,

SALT WATER TAFFY, AGAVE DE CORTES, LEMONGRASS, SALTY, SUBTLE SMOKE

(8/15) | **YUU BAAL JOVEN PECHUGA** RICE, MANGO, ANISE

(14/27) | **DON AMADO, LARGO** THYME, CUCUMBER, GRILLED CACTUS

INTERESTING AGAVES

(7/13) | **ONO, SOTOL** PINE NEEDLES, HONEY, GREEN APPLE SKIN

(14/27) | **CUMBRIITA** CORIANDER, LYCHEE, BEESWAX

(11/21) | **FLOR DE DESIERTO, SOTOL** CACAO NIB, FRESH RAIN, RIPE AVOCADO