



COCKTAILS

ALL COCKTAILS MADE WITH FRESH JUICES

CARLITOS MARGARITA 13
CIMARRON TEQUILA, SMOKED SEA SALT RIM

MARGARITA CLÁSICA 13
PUEBLO VIEJO TEQUILA, SALT RIM
ADD \$1: SPICY, PASSION FRUIT, GUAVA, MANGO, BLACKBERRY

FROZEN MARGARITA 13
PUEBLO VIEJO TEQUILA
ADD \$1: SPICY, PASSION FRUIT, GUAVA, MANGO, BLACKBERRY

PALOMA 12
PUEBLO VIEJO TEQUILA, GRAPEFRUIT

CARLITOS OLD FASHIONED 13
CIMARRON TEQUILA, ORANGE BITTERS

PIÑA COLADA 14
CAPTAIN MORGAN, CREMA DE COCO, PINEAPPLE

MOJITO 14
BACARDI SUPERIOR, MINT, LIME

CARAJILLO 10
LICOR 43, ESPRESSO, END THE NIGHT
CIUDAD DE MEXICO STYLE

VIRGIN DRINKS AVAILABLE

MEZCAL COCKTAILS

SMOKY PIÑA 14
EL BUHO MEZCAL, PINEAPPLE,
HICKORY-SMOKED GLASS

JAMAICA BLOSSOM 14
EL BUHO MEZCAL, HIBISCUS, SEA SALT LIME FOAM

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





BOTTLE SERVICE



750ML BOTTLES - INCLUDES MIXERS & GARNISHES

CHAMPAGNE

**MOET & CHANDON NECTAR
IMPÉRIAL ROSÉ**

135

DEMI-SEC | 750ML

TEQUILA EXPERIENCE

135

PATRÓN

SILVER | 750ML

DON JULIO

REPOSADO | 750ML

CASAMIGOS

SILVER | 750ML

TRES GENERACIONES

CRISTALINO | 750ML

LATIN CLASSICS

75

FERNET BRANCA

AMARO | 750ML

AGUARDIENTE ANTIOQUEÑO TAPA AZUL

COLOMBIAN AGUARDIENTE | 750ML

COGNAC COLLECTION

135

HENNESSY VS

COGNAC | 750ML

RÉMY MARTIN VSOP

COGNAC | 750ML

WHISKEY & SCOTCH

135

BUCHANAN'S DELUXE

AGED 12 YEARS | 750ML

GRAND OLD PARR

AGED 12 YEARS | 750ML



@CARLITOS_TEQUILERIA
CARLITOSTEQUILERIA.COM

CERVEZA

DRAFTS

CHELITAS

8

CARLITOS EXCLUSIVE MEXICAN LAGER, 6.3 ABV

GREEN CITY

10

OTHER HALF BREWING CO. HAZY IPA, 7.0 ABV

BAIANA - BRAZIL

10

ASTURIA BREWING CO. HAZY IPA, 7.5 ABV

BODI BLONDE

8

HOBOKEN BREWING CO. BLONDE ALE, 5.5 ABV

BOTTLES LATIN IMPORTS

CORONA - MEXICO

7

MEXICAN LAGER, 4.6 ABV

MODELO ESPECIAL - MEXICO

7

MEXICAN LAGER, 4.4 ABV

PACIFICO CLARA - MEXICO

8

PACIFICO, MEXICAN PILSNER, 4.4 ABV

PRESIDENTE - DOMINICAN REPUBLIC

7

AMERICAN LAGER, 5.0 ABV

MEDALLA LIGHT - PUERTO RICO

7

LIGHT LAGER, 4.2 ABV

CLUB COLOMBIA DORADA - COLOMBIA

7

PREMIUM LAGER, 4.7 ABV

QUILMES CLÁSICA - ARGENTINA

7

PALE LAGER, 4.9 ABV

CUSQUEÑA DORADA - PERU

7

PREMIUM GOLDEN LAGER, 4.8 ABV

PALMA - NICARAGUA

7

AMERICAN STYLE LAGER, 4.9 ABV

IMPERIAL - COSTA RICA

7

INTERNATIONAL PALE LAGER, 4.6 ABV

WINES

ROJO

MALBEC, CATENA VISTA, ARGENTINA - 10 | 39

CABERNET SAUVIGNON, CHASING LIONS, CALIFORNIA - 13 | 51

PINOT NOIR, DOUGH, CALIFORNIA - 14 | 55

BLANCO

CHARDONNAY, ANCIENT PEAKS, CALIFORNIA - 12 | 47

SAUVIGNON BLANC, GARZON, URUGUAY - 14 | 55

SPARKLING

STILL ROSÉ, LAPOSTOLLE, CHILE - 9 | 35

PROSECCO DOC 187ML, ZARDETTO, ITALY - 14



AGAVE MENU



INQUIRE ABOUT OUR AGAVE SERVICE FOR 10% OFF LISTED PRICE
(1oz POUR/2oz POUR)

BLANCO

- (9/17) | **ENTRE MANOS** DRIED DARK CHERRY, HAZELNUT
(7/13) | **LOS DOS** VANILLA BEAN, WHITE PEPPERCORN, SEA SALT
(8/15) | **DON VICENTE** SWEET PEAS, FRESH CUT CHIVES, MEYER LEMON
(13/25) | **FORTALEZA** COOKED AGAVE, VANILLA, BASIL, OLIVE, LIME
(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
(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

- (9/17) | **SIETE LEGUAS** CHAMOMILE, DRIED RAISINS, TOASTED WOOD
(7/13) | **TAPATIO** CARAMEL, PINEAPPLE CAKE, CINNAMON
(15/29) | **CAZCANES #7** SHORTBREAD COOKIE, COCONUT, POMELO
(7/13) | **CAMPO AZUL** DARK CHERRY, NUTMEG, GRASSY
(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

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

MEZCAL

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

INTERESTING AGAVES

- (7/13) | **ONO, SOTOL** PINE NEEDLES, HONEY, GREEN APPLE SKIN
(11/21) | **FLOR DE DESIERTO, SOTOL** CACAO NIB, FRESH RAIN, RIPE AVOCADO

