



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

SMOKY PIÑA



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

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

MEZCAL COCKTAILS:

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

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

ZERO-PROOF COCKTAILS:

MARGARITA CLÁSICA 10

MOJITO 10

PIÑA COLADA 11

JAMAICA BLOSSOM



CERVEZA

DRAFT CHELITAS

CARLITOS EXCLUSIVE MEXICAN LAGER, 6.3 ABV

GREEN CITY

OTHER HALF BREWING CO. HAZY IPA, 7.0 ABV

GRIMM WEISSE

GRIMM ALES, HEFEWEIZEN, 5.5 ABV

PACIFICO CLARA

PACIFICO, MEXICAN PILSNER, 4.4 ABV

BODI BLONDE

HOBOKEN BREWING CO. BLONDE ALE, 5.5 ABV

BOTTLE

CORONA

MEXICAN LAGER, 4.6 ABV

MODELO ESPECIAL

MEXICAN LAGER, 4.4 ABV

WINES

ROJO

MALBEC

CATENA VISTA, ARGENTINA

CABERNET SAUVIGNON

CHASING LIONS, CALIFORNIA

PINOT NOIR

DOUGH, CALIFORNIA

BLANCO

CHARDONNAY

ANCIENT PEAKS, CALIFORNIA

SAUVIGNON BLANC

GARZON, URUGUAY

ROSÉ & SPARKLING

STILL ROSÉ

LAPOSTOLLE, CHILE

PROSECCO DOC (187 ML)

ZARDETTO, VENETO, ITALY

AGAVE



MENU

INQUIRE ABOUT OUR AGAVE SERVICE
FOR 10% OFF LISTED PRICE

BLANCO

(1oz POUR/2oz POUR)

(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