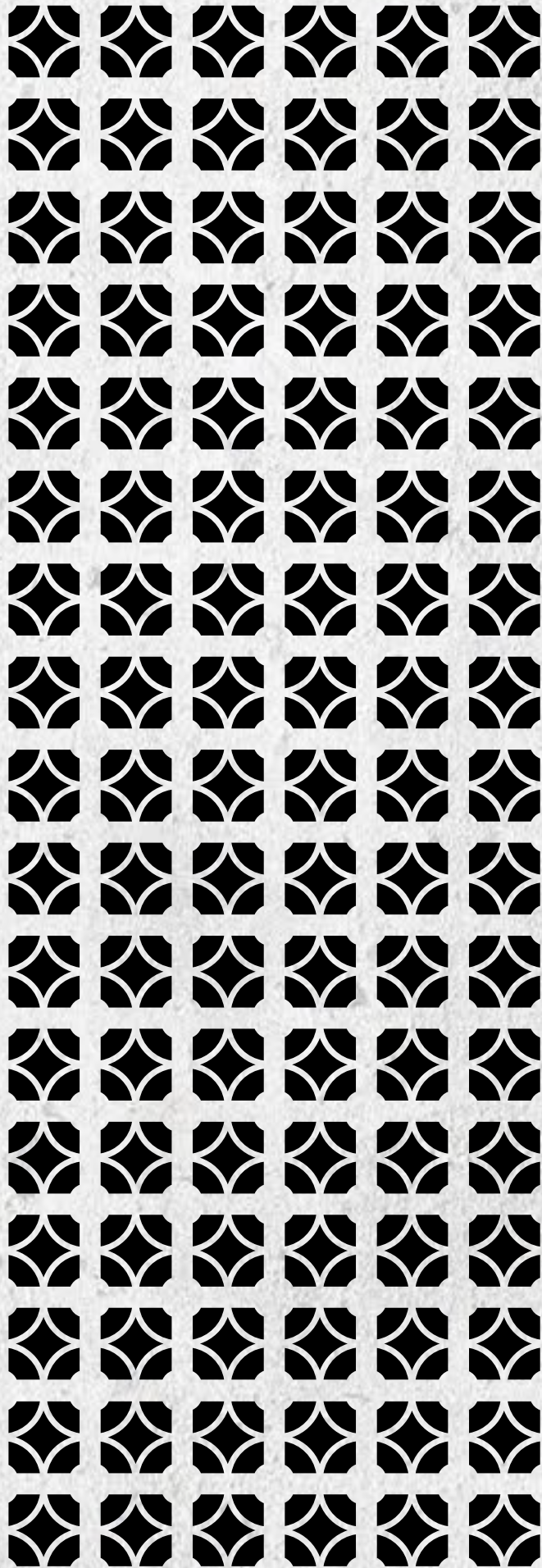


# BEBIDAS

Margaritas • Cócteles • Cerveza  
Refrescos, Café & Té • Vino



# MARGARITAS

## DE LA CASA - 10

Blanco tequila, orange liqueur, fresh lime

## FRESCA - 12

Ask about our current fresh seasonal fruit margarita

## PICANTE - 11

Blanco tequila, orange liqueur, lime, serrano

## VERDE - 14

El Mayor blanco, Cointreau, pineapple, serrano, cilantro, basil

## MAS MEJOR - 13

El Mayor reposado, Patron Citronge, lime, agave nectar

## DEMARGARITA - 15

Casa Noble blanco, Grandeza, lime, agave

## CADILLAC - 16

Siete Leguas blanco, Combier, lime, Grand Marnier

## MAS CHINGONA - 22

Casa Noble blanco, Fortaleza reposado, fresh lime, agave nectar

## CHIHUAHUA - 14

Pueblo Viejo 104, Pierre Ferrand Dry Curacao, pineapple, lime

## GRANADA - 11

Blanco tequila, Pama pomegranate liqueur, orange, lime

## TAMARINDO - 12

Blanco tequila, tamarind, orange liqueur,  
fresh lime

# CÓCTELES

## MEZCALAVERA - 14

Mezcal, aloe liqueur, lime, agave, jicama, chili salt

## ANCHO MAMA - 12

Tequila, mezcal, ancho & cherry liqueurs, lime

## CAIPIRINHA - 10

Novo Fogo organic cachaca, lime, sugar

## EL SPRITZO - 11

Pearl cucumber vodka, Exotico blanco, cucumber, lime,  
soda water, mint

## EL DIABLO - 11

El Mayor blanco, lime, ginger beer, cassis

## MOSCOW MULE - 10

Svedka vodka, Bedford's ginger beer & lime

## PALOMA - 10

Blanco tequila, fresh grapefruit and lime juice,  
agave nectar, soda

## PAPA'S MANHATTAN - 15

Minor Case Rye, Carpano Antica, cherry

# CERVEZA

## ON TAP

We have Modelo Especial and Negra Modelo on tap alongside four rotating taps that feature beers from local, independent breweries. Ask about our current selection.

## BOTTLES & CANS - 6

Bohemia  
Carta Blanca  
Corona  
Corona Light  
Dos Equis Amber  
Dos Equis Lager  
Imperial  
Pacifico  
Sol  
Tecate Tallboy  
Tecate Light  
Victoria

Rainier bottle - 4

Seattle Cider Co. Semi-Sweet (16oz) - 7

# REFRESCOS, CAFÉ & TÉ

## MEXICAN SODAS (BOTTLE) - 5

Jarritos, Mandarin, Tamarind, Strawberry or Pineapple  
Sidral Mundet (Apple)  
Mexican Coke  
Mexican Squirt

## AMERICAN SODAS (CAN) - 4

Coke, Diet Coke, Sprite, Squirt, Ginger Ale

## SAN PELLEGRINO (500ML) - 5

## HERKIMER COFFEE - 4

fair trade, organic South American blend, free refills

## MEXICAN ICED COFFEE - 5

## COCHATA - 7

Iced Herkimer coffee and house-made horchata

## BARNES & WATSON TEAS - 2.50

Iced - 4  
Arnold Palmer or Arnulfo Palmer (Hibiscus) - 4  
Hot, English Breakfast, Genmaicha (green) or  
"Starspangled" Herbal Blend - 3

# VINO

## OUR FAVORITE WHITE

Sauvignon Blanc, Leyda, Leyda Valley, Chile, 16 - 9/34

## OUR FAVORITE RED

Signature Red Blend, ZOLO, Mendoza, Argentina, 17 - 8/30

## PINK

Syrah/Mouvedre, Jean-Luc Colombo, "Cape Bleue," FR, 16 - 38

## WHITE

Chardonnay, La Playa, Colchagua, Chile, 16 - 9/34

Pinot Gris, Walnut City, Willamette Valley, Oregon, 17 - 9/34

## RED

Garnacha, Borsao, Campo de Borja, Spain, 17 - 8/30

Gran Reserva Blend, Tarapaca, Central Valley, Chile - 38

Montepuleciano, Cantina Zaccagnini, Italy 14 (375ml) - 19

Pinot Noir, Meiomi, Sonoma, CA 17 - 42

Syrah, Charles Smith, "Boom Boom," WA, 17 - 10/38

Tempranillo, Nexus "One," Ribera del Duero, Spain, 16 - 40

## SPARKLING

Cava, Mont-Marcal Brut Reserva, Spain, 14 - 40

Prosecco, Zonin Italy (187ml) - 9



# AGAVE SPIRITS

Tequila • Mezcal • Sotol

## TEQUILA AÑEJO

Añejo (“aged”) tequilas have been aged in oak barrels for at least one year. Añejos have usually traded in much of their agave essence for oaky characteristics after so much time in the barrel. Some argue that an añejo, while obviously tequila, more closely resembles a cognac or Scotch than it does a blanco. All tequila pours are 1.5oz.

- 123 - 16
- 7 Leguas - 16
- X Arette Soave - 25
- \* Ayate - 26
- Casamigos - 21
- Casa Noble - 15
- Cazadores - 11
- Chinaco - 13
- Don Julio - 16
- Don Julio 1942 - 29
- El Mayor - 11
- Fortaleza - 16
- Gran Orendain - 11
- Herradura - 12
- Hornitos - 9
- Milagro Select Barrel - 22
- Pasote - 14
- Patron - 17
- Patron Roca - 24
- Suerte - 16
- Tres Agaves - 14
- Tres Generaciones - 11

## TEQUILA EXTRA AÑEJO

Extra-añejos are aged in oak barrels for at least three years, and sometimes as many as five. In blind tastings, the best extra-añejos are often taken for whiskies or brandies. All tequila pours are 1.5oz.

- Casa Noble Single Barrel - 25
- Corrido - 38
- El Mayor - 27

### LWC HOUSE FAVORITES

- X SHANNON WILKINSON - Chef/Proprietor
- \* BARB HILLS - General Manager

## TEQUILA BLANCO

A clear blanco or plata (“white” or “silver”) is the blue agave spirit in its purest form. Blancos are bottled shortly after distillation (sometimes immediately), and usually feature a strong presence of roast and/or raw agave flavors. By law, blancos may be “rested” in oak for up to 60 days. All tequila pours are 1.5oz.

- 123 - 11
- \* 7 Leguas - 12
- Arette Soave - 12
- Avion - 12
- Casamigos - 18
- Casa Noble - 13
- Cazadores - 9
- Chinaco - 10
- Don Julio - 14
- El Mayor - 10
- Espolon - 10
- Exotico - 8
- Fortaleza - 14
- Gran Orendain - 10
- Herradura - 11
- Hornitos - 8
- Milagro Select Barrel - 14
- Papa Bueno - 9
- Partida - 15
- X Pasote - 11
- Patron - 15
- Patron Roca - 20
- Pueblo Viejo 104 - 10
- Suerte - 14
- Tres Generaciones - 10

## TEQUILA REPOSADO

A reposado (“rested”) tequila has been aged in oak for at least two months. The aging imparts color and flavor to the tequila, smoothing it out and often adding notes like vanilla, oak, chocolate, coffee, nuts and whiskey to the palate. All tequila pours are 1.5oz.

- 123 - 13
- 7 Leguas - 13
- Arette Soave - 16
- Ayate - 17
- Casamigos - 20
- Casa Noble - 14
- Casa Noble Select Barrel - 21
- Cazadores - 10
- Chinaco - 11
- Clase Azul - 28
- Corralejo - 11
- Don Julio - 15
- El Mayor
- X LWC Select Barrel - 10
- Espolon - 10
- Fortaleza - 15
- Gran Orendain - 9
- Herradura - 12
- Hornitos - 8
- Maestro Dobel - 9
- Milagro Select Barrel - 14
- Ocho Single Estate - 12
- Pasote - 12
- Partida - 16
- Patron - 16
- Patron Roca - 22
- \* Suerte - 15
- Tapatio - 14
- Tres Generaciones - 10

## MEZCAL

Unlike tequila, Mezcal can be made from around 30 varieties of agave. Also unlike tequila, the agave is cooked in an underground pit, which imparts its unique smokiness. It is made in only eight regions of Mexico, most coming from Oaxaca.

- Alipus San Andres - 11
- Alipus San Juan - 11
- Alipus San Luis - 11
- Alipus San Miguel Sola - Joven - 13
- Alipus Santa Ana - 11
- X Amaras - Cupreata - 14
- Amaras - Espadin - 13
- Bahnez - 12
- Del Maguey - Chichicapa - 26
- Del Maguey - Minero - 19
- Del Maguey - Santa Domingo - 18
- Del Maguey - Vida - 10
- Del Maguey - Pechuga - 38
- El Buho - 11
- El Jolgorio Arruqueno - 34
- El Jolgorio Madrecuixe - 23
- Fidencio - 10
- Illegal Añejo - 32
- Illegal Joven - 13
- Illegal Reposado - 15
- Leyenda Oaxaca - 15
- Leyenda Guerrero - 13
- Leyenda Durango - 13
- Leyenda Oaxaca - 11
- Los Nahueles - Reposado - 14
- Mezcalero Release #11 - 17
- Montelobos - 12
- Nuestra Soledad - 15
- Sombra - 11
- Wahaka Espadin - 10
- Wahaka Madrecuixe - 21
- Wahaka Tobala - 21
- Xicaru - 10

## SOTOL

An artisanal, mezcal-like spirit made from the desert spoon plant, which takes about 15 years to mature — each yielding only one bottle of sotol.

- Hacienda de Chihuahua - Añejo - 11
- Hacienda de Chihuahua - Plata - 9
- Hacienda de Chihuahua - Reposado - 10

“Little Water” is a translation of the original Chinook Jargon name for Lake Union, Tenas Chuck (Lake Washington was “Big Water”).

Chinook Jargon was a 19th century pidgin trade language used throughout the Pacific Northwest.