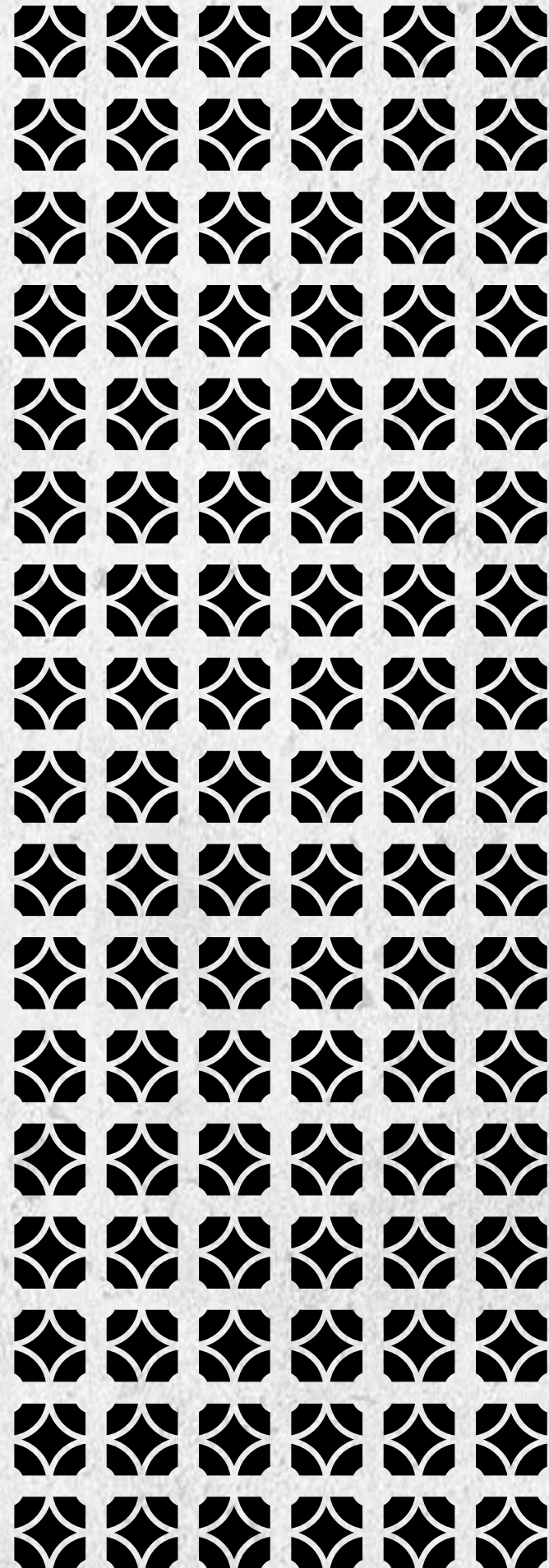


BEBIDAS

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



MARGARITAS

DE LA CASA - 11

Blanco tequila, orange liqueur, fresh lime

FRESCA - 12

Ask about our current fresh seasonal fruit margarita

PICANTE - 12

Blanco tequila, orange liqueur, fresh lime, serrano

VERDE - 14

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

MAS MEJOR - 14

LWC's exclusive single barrel El Mayor reposado, Patron Citronge, fresh lime, agave nectar

CADILLAC DEMARGARITA - 16

Casa Noble blanco, triple sec, fresh lime, agave, Grand Marnier

MAS CHINGONA - 25

Casa Noble Reposado, fresh lime, agave nectar

SUPER CHINGONA - 50

Casa Noble Single Barrel Reposado, Grand Marnier, fresh lime, agave nectar

TAMARINDO - 12

Blanco tequila, tamarind, orange liqueur, fresh lime

CÓCTELES

MEZCALAVERA - 14

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

ANCHO MAMA - 12

Tequila, mezcal, ancho & cherry liqueurs, fresh lime

CAIPIRINHA - 10

Novo Fogo organic cachaca, fresh lime, sugar

EL SPRITZO - 11

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

EL DIABLO - 11

El Mayor blanco, fresh lime, ginger beer, cassis

LIME IN THE COCONUT - 14

LWC's exclusive single barrel El Mayor reposado, ginger beer, coconut water, fresh lime

MOJITO - 12

Real McCoy white rum, simple syrup, mint

MOSCOW MULE - 10

Svedka vodka, Bedford's ginger beer & fresh lime

PALOMA - 11

Mi Campo blanco tequila, fresh grapefruit and fresh lime juices, simple syrup, soda

DOUBLE SECRET PROBATION - 15

LWC's exclusive single barrel El Mayor reposado, Real McCoy 5-year rum, sweet vermouth, bitters & an orange twist on the rocks

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

From northern Baja Mexico's Valle de Gauadalupe, the Napa of Mexico, these are some of the oldest vines in North America. These boutique wines represent an amazing value compared to European and American wines of the same caliber. We've been trying to get these wines since we opened 8 years ago and are excited we can finally share them with you!

RED BLENDS

Lomita, "Tinto de la Hacienda," 15 - 64

(Cabernet-Merlot-Syrah)
Limited to 820 cases, this is an organic, full-bodied dark stone fruit blend aged in French and American oak for 12 months.

Vinisterra, "Domino," 15 - 68

(Grenache-Tempranillo-Mourvedre-Syrah)
Limited to 1000 cases, this refreshingly crisp wine displays red fruit mingled with clove, cinnamon and vanilla resulting from being aged for 16 months in French oak. Our chef's favorite!

Finca La Carrodilla "Canto de Luna," 16 - 14/56

(Cabernet Sauvignon-Syrah-Tempranillo)
A medium-bodied wine with bright red fruit, jicama flower, fresh acidity and fine tannins

La Lomita "Discreto Encanto" Tinto, 17 - 12/48

(Cabernet Sauvignon-Grenache-Ruby Cabernet)
"Discrete Charm" sources the best fruit from the heart of the valley then ferments and ages in stainless steel. A great red for the patio..

WHITES AND ROSE

All of these wines are from Monte Xanic, Mexico's first and largest boutique winery.

Chardonnay, 18 - 14/56

Aged in stainless steel - fresh, balanced acidity

Chenin Blanc, Monte Xanic, 18 - 11/44

Harvested at night, aged in steel tanks - dry, crisp and clean tropical fruit with fresh acidity

Grenache Rose, 18 - 12/48

40-year-old vines deliver refreshing red fruit and floral notes

Sauvignon Blanc, Monte Xanic, 18 - 12/48

Harvested at night from 70-year-old vines - tropical citrus & mineral brightness

BUBBLES

(187ml bottle)

Ruffino Sparkling Rose - 11

Ruffino Prosecco - 11

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
- * LAURA WILKINSON - 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
- X 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
- Mi Campo - 9
- Milagro Select Barrel - 14
- Papa Bueno - 9
- Partida - 15
- 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
- X El Mayor - LWC Select Barrel - 12
- Espolon - 10
- Exotico - 9
- Fortaleza - 15
- Gran Orendain - 9
- Herradura - 12
- Hornitos - 8
- Maestro Dobel - 9
- Mi Campo - 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 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.