

Specialty Cocktails

Mojito \$5

Rum, fresh mint, lime and simple syrup.

Pineapple Mojito \$6

Pineapple and vanilla bean infused coconut rum and vanilla vodka with fresh mint and lime.

Watermelon Mojito \$6

Bacardi Melon muddled with fresh mint & watermelon.

Pomegranate Mojito \$6

Bacardi Razz and Pama Pomegranate muddled with fresh mint & pomegranate puree.

Mango Mojito \$6

Bacardi O and Gran Gala muddled with mint and Finest Call puree.

Pineapple Martini \$6

Pineapple and vanilla bean infused rum and vodka.

Sparkling

Segura Viudas Brut Reserva, Spain split \$6
Elegant baked apple, pear and spice.

White

Santa Ema Sauvignon Blanc, Chile \$18 / \$5
Melon and lemon zest, light and refreshing.

Duck Pond Pinot Gris, Oregon \$24 / \$6
Fresh and lively, with peach and melon notes.

Glass Mountain Chardonnay, CA \$18 / \$5
Ripe pear and apple notes with a crisp, clean finish.

Sebastiani Chardonnay, Sonoma \$25 / \$6.5
Rich baked apple and melon, toasty oak on the finish.

Hogue Riesling, Washington State \$19 / \$5
Fresh floral aromas, delicately sweet.

Red

Le Grand Noir Pinot Noir, France \$18 / \$5
A light red with delicate aromas of cola and Bing cherries.

Protocolo Tempranillo, Spain \$18 / \$5
Spice and black cherry, with subtle cinnamon on the finish.

Borsao Gamacha/Tempranillo, Spain \$18 / \$5
Juicy red featuring wild berry, licorice and dark chocolate.

Bogle Merlot, California \$20 / \$5.5
Black cherry and plum aroma, complemented with wild berry flavors.

Avalon Cabernet, California \$20 / \$5.5
Rich dark chocolate flavors with a silky texture.

Alamos Malbec, Argentina \$19 / \$5
Supple fig and mocha flavors with a lingering finish.

McWilliams Hanwood Shiraz, Australia \$19 / \$5
Layers of bright red currant fruit, with a sweet, spicy finish.



Drink List

112 E College St Iowa City
(319)354-3837

House Cocktails

House Margarita \$3 small, \$5 regular
Tequila and orange liqueur with our house made sweet & sour, served on the rocks.

White Sangria

White wine infused with fruit. \$6 glass / \$18 carafe

Red Sangria

Red wine infused with fruit. \$6 glass / \$18 carafe

Margarita Carafes

House Margarita Carafe \$12.5

Tequila of choice with triple sec \$22.5

Tequila of choice with Cointreau and float of choice (Grand Marnier, Chambord, Sangria, or Midori) \$27.5

Margarita Flights

Three 4oz. servings of our flavored margaritas.

Infused Sauza Blanco Margarita Flight \$6

Mixed Berry, Orange & Lime, Watermelon.

Infused El Mayor Blanco Margarita Flight \$10

Prickly Pear, Sour Cherry, Pineapple & Black Pepper.

Beer

Domestic Bottles:

Miller Lite \$3.5, Bud \$3.5, Bud Light \$3.5,

Kaliber N/A \$3.5,

Michelob Ultra \$4, Ranger IPA \$4

Import Bottles:

Modelo Especial \$4, Corona \$4, Corona Light \$4,

Negra Modelo \$4, Pacifico \$4, Sol \$4, Tecate \$4,

Bohemia \$4

Draft 16oz. or 34oz.:

Bud Light \$3.5 / \$5.5, Coors Light \$3.5 / \$5.5,

Blue Moon \$4 / \$6,

Fat Tire \$4 / \$6, Dos Equis \$4 / \$6,

Guinness \$4.5 / \$7, Seasonals \$4.5 / \$7

Tequila Menu

Silver/Blanco

Not aged in wood barrels but rested for a period of up to 60 days before bottling. They will have a floral aroma and are best served with a mixer.

1 oz shot

- 1800 Silver \$5
- Milagro Silver \$6
- El Mayor Blanco \$5.5
- Cabo Wabo Blanco \$6.5
- Don Eduardo Silver \$5.5
- Don Julio Blanco \$6
- Chinaco Blanco \$7
- Patron Silver \$6.5
- Cazadores Blanco \$5

Reposado

Reposado (rested) tequila is aged in wood barrels for 2 to 12 months. Along with fruit and floral aromas these Tequilas will start to develop caramel and butterscotch notes from the wood barrels, and are great served as a mixer or on their own.

1 oz shot

- Corazon Reposado \$6.75
- Sauza Hornitos Reposado \$5.5
- 1800 Reposado \$5.5
- El Mayor Reposado \$6.5
- Cabo Wabo Reposado \$6.75
- Don Eduardo Reposado \$6.25
- Don Julio Reposado \$6.75
- El Jimador Reposado \$5
- Chinaco Reposado \$8
- Herradura Reposado \$6
- Cazadores Reposado \$6
- Patron Reposado \$7

Anejo

Anejo (aged) tequila is aged 1 to 6 years in oak barrels. Used bourbon barrels are often the wood of choice.

1 oz shot

- Don Eduardo Anejo \$7
- Sauza Conmemorativo Anejo \$6.5
- Don Julio Anejo \$7.5
- Chinaco Anejo \$8.5
- 1800 Anejo \$6
- Cazadores Anejo \$7
- Herradura Anejo \$7.5
- El Mayor Anejo \$7
- Patron Anejo \$7.5

Premium Sipping Tequila

1 ounce of the best of the best tequila served neat.

- Patron Gran Platinum \$26
- Jose Cuervo de la Familia \$14
- Don Julio 1942 Anejo \$16
- Cabo Wabo Anejo \$11

Orange & lime infused tequila with kiwi puree and melon liquor finished with lime juice.

Tequila Flights

1/2 oz. shot of each.

- Infused Sauza Blanco Flight \$6
- Mixed Berry, Orange & Lime, Watermelon.
- Infused El Mayor Blanco Flight \$8.5
- Pear, Sour Cherry, Pineapple & Black Pepper.

Vertical Flight \$10

Choose one the following producers and get a 1/2 ounce pour of their Blanco, Reposado, and Anejo Tequilas.

- Chinaco, Patron
- Don Julio, El Mayor

Horizontal Flight

Choose three Tequilas by aging process and get a 1/2 ounce pour of each.

- Blanco Flight \$9.5
- Reposado Flight \$10
- Anejo Flight \$11

High Roller Flight \$32

1/2 ounce pour of each

- Patron Platinum
- Don Julio 1942
- Jose Cuervo de la Familia
- Cabo Wabo Anejo

(no substitutions)

Specialty Margaritas

Margarita with triple sec add \$3 or
Margarita with Cointreau and Grand Marnier float add \$5

Saloon's Especial \$11

Patron Silver with Cointreau and fresh pressed lime juice served straight up in a martini glass (Gretchen's favorite).

Blood Orange \$9

Orange & lime infused Tequila with blood orange puree, red wine, pressed lime juice, and Gran Gala float.

Mango & Guava \$9

El Mayor Blanco infused tequila with mango fresh pressed lime and guava puree.

Pineapple & Black Pepper \$9

El Mayor Blanco Tequila infused with pineapple and black pepper with fresh pressed lime and a splash of pineapple juice.

Strawberry Passion \$9

El Mayor Blanco infused tequila with strawberries and a hint of vanilla bean with fresh pressed lime and passion fruit puree.

Mixed Berry \$6

Mixed berry infused Sauza Tequila with sweet & sour and Finest Call raspberry puree.

Watermelon \$6

Watermelon infused Sauza Tequila with melon liquor, lime juice and a splash of cranberry.

Grapefruit \$6

Orange & lime infused Sauza Tequila with grapefruit & lime.

Peach \$6

Orange & lime infused Sauza Tequila with peach schnapps, Finest Call peach puree, with fresh pressed lime.

Pomegranate \$6

Berry infused Sauza Tequila with Finest call pomegranate puree and pressed lime.