



Vintages available upon request

White Wines

Bubbles

Half btl: Veuve Clicquot Champagne	50
Rotari Arte, Italiana Brut, Italy, NV	36
Lunetta Prosecco, Italy, NV	9 36
Schramsberg Blanc de Blancs, Napa	65

Chardonnay

Sonoma-Cutrer, Russian Rvr Rnch	10 40
Husch, Mendocino County	12 48
Fritz, Russian River	14 56
Bouchard Bourgogne Blanc, France	48
Rombauer, Carneros	62

Other Whites / Rosé

Beringer White Zinfandel, CA	9 36
Clos Des Lumières, Côtes du Rhône Rosé, Frnc	9 36
Sauvion Vouvray, Loire, France	10 40
Brancott Sauvignon Blanc, NZ	9 36
Château St. Michelle Erocia Riesling, WA	10 40
St. Suprey Sauvignon Blanc, Napa	10 40
Pighin Pinot Grigio, Italy	10 40

Red Wines

Pinot Noir

Benton-Lane, Willamette Valley	12 48
Truchard Estate, Carneros	14 56
King Estate, Oregon	55
Dutton-Goldfield, Dutton Ranch, Rusn. Rvr	70
Argyle Nuthouse, Willamette Valley	98

Merlot

Kenwood Yulupa, California	9 36
Markham, Napa	50
Stags' Leap, Napa	75
Duckhorn, Napa	125

Cabernet Sauvignon

Pascual Toso, Mendoza Argentina	35
True Myth, Paso Robles, California	12 48
Silver Ghost, Napa Valley, California	15 58
Montes Alpha Estate, Colchagua Vly., Chile	46
Silverado, Napa	68
Heitz Cellars, Napa	88
Frank Family, Napa	90
Caymus, Napa	125

Other Reds, Meritage & Blends

Concha y Toro Casillero del Diablo, Chile	32
Jeff Runquist 1448 Proprietary Red Blend, Amador, CA	10 40
Tahuan Malbec, Mendoza, Argentina	12 48
Earthquake Petite Sirah, Lodi, CA	12 48
Seghesio Zinfandel, Sonoma	13 52
Avennia, Gravura Bordeaux Blend, Columbia Vly, WA	16 64
The Prisoner, Napa	95
Col D'Orcia Brunello di Montalcino, Italy	110

Beer, Hard Cider & Hard Seltzer

Beer

Domestic 5	Draft, 16 oz
Bud Light	Seasonal handle 6
Miller Lite	Coors Light 5
Michelob Ultra	Four Peaks Kilt Lifter 6

Ales 6

Lagunitas IPA
Blue Moon Belgian White Ale
Grand Canyon Sunset Amber
Mother Road Tower Station IPA, pint can 8.

Lager 6

Stella Artois
Pacifico
Modelo Especial

Hard Cider 5

Angry Orchard Cider

Hard Seltzer 6

Truly, seasonal

Non-Alcoholic 5

St. Pauli Girl

Tonto Signature Cocktails

Bloody Mary	11
Absolut peppar vodka, Tonto's mix & a blue cheese stuffed olive	

Pomegranate Martini	13
Absolut citron, Pama pomegranate liqueur & a splash of cranberry juice	

Tontorita	12
Sauza Hornitos reposado, orange liqueur, house-made sweet & sour	

Prickly Pear Margarita	12
Sauza Hornitos reposado, orange liqueur, sweet & sour, prickly pear syrup	

Paloma Blanca	12
Blanco Tequila, grapefruit soda, fresh lime, served on the rocks	

Mexican Martini	13
Sauza Hornitos reposado, Grand Marnier, and fresh lime	

Agave Manny	13
Barrel aged Tequila, sweet vermouth, bitters and Luxardo cherry	

Cucumber Jalapeño Margarita	14
Herradura blanco, agave nectar, fresh lime, cucumber & jalapeño purée	

Mañana Mule	14
Blanco Tequila, ginger beer, and fresh lime juice	



BAR & GRILL AT RANCHO MAÑANA

AGAVE SPIRITS

Mezcal is traditionally accompanied with sliced oranges and "sal de gusano" a blend of sea salt, toasted & ground agave worms and chile costeño.



Tequila

Tequila is categorized by the two regions where the agave is grown: either the highlands or the lowlands. Extreme differences in elevation and weather reflect the main flavor profiles in Tequila. The distillery pronounces other profiles by how they choose to ferment, distill, and age their spirit..

Lowlands, Central

Lowland agave has a shorter growing cycle, giving Tequila an earthy and herbaceous - often spicier- flavor.

Blanco

Herradura	12
Fortaleza	12

Reposado

Sauza Hornitos	10
Corralejo	11
Fortaleza	13
Herradura	13

Añejo

Sauza Tres Generaciones	11
Corralejo	12
Fortaleza	14
Herradura	14

Extra / Ultra Añejo

Jose Cuervo Reserva de la Familia aged in French & American Oak 25

Herradura Selección Suprema Aged 4 years in American Oak 45

Highlands, Los Altos

Highland agave plants are larger in size and richer with a longer growing cycle, making the Tequila sweeter and fruitier with floral hints.

Blanco

Patrón	11
Don Julio	12
Clase Azul	22
DeLeón Diamante	22

Reposado

Patron	12
Don Julio	13
Clase Azul	24

Añejo

Patrón	13
Don Julio	14
Don Julio 1942	25

Extra / Ultra Añejo

Casa San Matias Grand Reserva Aged 3 years in French Oak 20

DeLeón Aged 36 months in American White Oak barrels, 108 proof 40

Mezcal

Mezcal is produced in eight specific Mexico regions and can be made from many agave species, either cultivated or foraged from the wild. The hearts (Piñas) are cooked in a 10' deep cone-shaped earthen pit, lined with volcanic rock, and fueled with mesquite wood. It is covered with its agave leaves and one foot of earth. This underground oven smokes, cooks, and caramelizes the piña over a multi-day cooking process. The piñas are then crushed, fermented, and distilled, which preserves Mezcal's iconic smoky flavor.

Delerio Mezcal

- Joven, Espadín & Madrecuixe	12
- Reposado, Espadín & Madrecuixe	14
- Añejo, Espadín & Madrecuixe	16

El Jolgorio

- Tobala, Joven 20

Mezcal Vago

- Tobalá: Wild Mountain Tobalá 20

El Jolgorio - Tepeztate, Joven 24

Tepeztate is one of the rarest agaves and takes up to 25-35 years to mature. It prefers to grow on steep rocky soil, often hanging from mountain cliffs. It is crafted in the remote village of El Palmar by Pedro Vasquez. The palate offers complex notes of green chili, clay, tropical fruits, and a hint of smoke.

Raicilla

La Venenosa - Sierra 16

Agave Maximiliana from Jalisco-Sierra Occidental. This spirit uses wild yeasts for fermentation. Distillation is one run in a Arabic/Filipino Hybrid still. Flavors of rich tropical fruit and avocado.

La Venenosa - Puntas 35

Very rare, only 200 bottles are produced per year—Agave Maximiliana from Jacales. Distillers highly prize the head of the run or puntas as the crème de la crème. It has flavors of flowers, tropical fruits, crème brûlée, and orange creamsicle. 126 Proof.