

CONDESA

RHODE ISLAND

restaurante mexicano

MARGARITAS

THE DON 15

Don Julio Blanco, agavero orange liqueur, lime, OJ, agave. Served in shaker

HIBISCUS 11

Olmeca Altos Plata, hibiscus, lime, agave

TAMARIND 11

Jose Cuervo Tradicional silver, tamarind, lime, agave, tajin rim

SPICY CUCUMBER 11

Don Julio Blanco, cucumber, lime, jalapeño, agave

WATERMELON 11

Jimador Silver, watermelon, agavero orange liqueur, lime, agave

DIABLO (SPICY) 11

Jimador Silver, blood orange, lime, jalapeño, agave

BERRY 11

Jimador silver, berries, agave, lime

SANGRIA CLASICA 10

Red or White

BEBIDAS

PALOMA 11

Don Julio Blanco, grapefruit soda, lime, salt

MICHELADA 8

Modelo Especial beer prepared with spicy tomato and lime juice, spices, tajin rim

BOURBON SMASH 11

Bulleit, lemon, fresh berries, agave, mint

MEXICAN MULE (SPICY) 11

Don Julio Blanco, jalapeño, lime, ginger beer

CONDESA OLD FASHIONED 12

Del Maguey Mezcal, agave, mole bitters

CANTARITO 11

Olmeca Altos Plata, grapefruit soda, fresh grapefruit, lime, salt

JALISCO SMASH 11

Don Julio Blanco, berries, mint, agave, soda

VINO

ROJO

Terrazas Malbec, Argentina 9

Roscato Rosso Dolce, Italy 9

Sterling Vineyards, California 9

-Cabernet

-Merlot

-Pinot Noir

BLANCO

Terrazas Torrentes Reserva, Argentina 9

Chateau Ste. Michelle Riesling, California 9

Brancott Estate Sauvignon Blanc, 9

New Zealand

Sterling Vineyards, California 9

- Chardonnay

- Pinot Grigio

Lunetta Prosecco, Italy 9

ROSÉ

Campo Viejo Cava Rosé, Spain 9



3 MAJOR TYPES OF TEQUILA:

BLANCO

Aged 0-60 days. Clean pure expression of agave with citrus notes and hints of salinity

REPOSADO

Aged 61-365 days. Slightly more complex with hints of vanilla and honey

AÑEJO

Aged 1-3 years. Full flavor with notes of vanilla, chocolate and dried fruits

TEQUILA

BLANCO/REPOSADO/AÑEJO

Pair any tequila with Sangrita **2**

1800	9/10/12
Avion	9/10/12
Casamigos	9/10/12
Casa Noble (organic)	9/10/12
Cazadores	8
Clase Azul	18/25
DeLeon	9/10
Don Julio	9/11/13
Gran Centenario	9/10/12
Herradura	9/10/13
Jose Cuervo Tradicional	9/11
Mestro Dobel	8/10/13
Milagro	9/10/12
Ocho	9/10/13
Olmecca Altos	8/10/12
Patron	10/11/13
Roca Patron	13/14/17
Tequila 123 (organic)	9/12/14
Tres Agaves	9/10/12

TEQUILA CRISTALINO

Don Julio70	16
Herradura Ultra	16
Dobel Diamante	16

EXTRA AÑEJOS

Avion 44	21
Casa Noble Single Barrel	22
Clase Azul	65
Codigo 1530	22
DJ 1942	25
Don Julio Real	50
Jose Cuervo Reserva	20
Patron Piedra	50
Herradura Seleccion Suprema	40

MEZCAL

Casamigos	11
Craneo	11
Creyente	10
Del Maguey	10
Del Maguey Vida	9
Del Maguey Crema de Mezcal	8
Del Maguey Minero	12
Leyenda	11
Mayalen Borrego	12
Montelobos	9
Sombra	9
Wahaka Ensemble	16
Wahaka Madre-Cuishe Tobala	16

PRIVATE BARREL SELECTIONS

Ask our staff about current selections

Don Julio
Patron
Herradura

AFTER DINNER

Carajillo	9
- Espresso, Licor43, over ice	

POSTRES

Dulce de Leche Cheesecake	7
Flan—creamy vanilla custard	7
Churros	7
Tres Leches—buttercream sponge cake	7
Capirotada—Mexican style bread pudding	7

TEQUILA VS MEZCAL

Technically all Tequila is Mezcal but not all Mezcal is Tequila. They are both distilled from the heart of Agave plants however Tequila has more strict regulations on production throughout the entire process.

There are 3 key reasons why Mezcal is different from Tequila: 1. Tequila and Mezcal are produced in different states of Mexico(though there is overlap) 2. Tequila can only be made, by law, with one variety of agave: the Blue Agave. Mezcal can be made with upwards of 30 varieties of agave, though most are made with Espadin Agave 3. The production process for Mezcal is different from tequila which leads to a distinctly different flavor profile for Mezcal.