

# Condessa

WATERTOWN

restaurante mexicano

## MARGARITAS

### THE DON 16

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

### JAMAICA 13

Herradura Silver, hibiscus, lime, agave

### TAMARINDO 13

Herradura Silver, tamarind, lime, agave, tajin rim

### PEPINO 13

Ocho Plata, cucumber, lime, jalapeño, agave

### LA SANDIA 13

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

### DIABLO (SPICY) 13

Ocho Plata, blood orange, lime, jalapeño, agave

### LA FRESA 13

Don Julio Blanco, berries, agave, lime

### SANGRIA 10

Red or White

## BEBIDAS

### PALOMA 12

Herradura Silver, grapefruit soda, lime, salt

### MICHELADA 8

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

### BOURBON SMASH 12

Bulleit, lemon, fresh berries, agave, mint

### MEXICAN MULE (SPICY) 12

Don Julio Blanco, jalapeño, lime, ginger beer

### DEL RANCHO 12

Herradura Silver, lime, soda water, pinch of salt

### OLD PATRON 15

Patrón extra añejo, chocolate bitters, agave

### SPICY CONDESA 12

Ocho Plata, lime, chili mango

### CONDESA OLD FASHIONED 12

Mezcal, agave, mole bitters

### CANTARITO 12

Jimador Silver, grapefruit soda, fresh grapefruit, lime, salt

### JALISCO SMASH 13

Don Julio Blanco, berries, mint, agave, soda

### MEZCALITA 13

Mezcal, pineapple lime, agave

## 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



SCAN QR CODE  
TO JOIN OUR  
TEQUILA FAN LIST!

### 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 Dragones			22
Casa Noble (organic)	9	10	12
Cazadores	8		
Clase Azul	18	25	
DeLeon	9	10	
Don Julio	9	11	13
Fortaleza	9	10	13
G4	9	10	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
Siembra Valles	9	10	12
Siete Leguas	9	10	12
Teremara	7		
Tequila 123 (organic)	9	12	14
Tres Agaves	9	10	12

### TEQUILA CRISTALINO

1800	14
Dobel Diamante	16
Don Julio70	16
Herradura Ultra	16
Kommos	20

### EXTRA AÑEJOS

Avion 44	21
Casa Azul Ultra	250
Casa Dragones Joven	50
Casa Noble Single Barrel	22
Clase Azul	70
Codigo 1530	22
Don Julio Real	50
DJ 1942	25
Fuenteseca 21	90
G4	16
Grand Centenario Leyenda	21
Grand Mayan	16

Jose Cuervo Reserva Patrón	20
Patrón Piedra	18
Herradura Seleccion Suprema	50
	40

## MEZCAL

Casamigos	11
Del Maguey	10
Del Maguey Vida	9
Del Maguey Crema de Mezcal	8
Del Maguey Minero	12
Machetazo	12
Montelobos	9
Peloton	9
Sombra	9

## PRIVATE BARREL SELECTIONS (LIMITED EDITIONS)

Ask our staff about current selections

Don Julio (vanilla, tropical flowers, caramel)	14
Patrón Barrel Dos (caramel, oak, black pepper)	14
Herradura (spices, toasted fruit, caramel)	14
Private Barrel Flight	20

### AFTER DINNER

Carajillo	9
- Espresso, Licor43, over ice	

### POSTRES

Dulce de Leche Cheesecake	9
Flan—creamy vanilla custard	9
Churros	9
Tres Leches—buttercream sponge cake	9
Capirotada—Mexican style bread pudding	9

### 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.