

## SPECIALTY COCKTAILS

### PRICKLY PEAR MARGARITA – 12

SAUZA GOLD TEQUILA, PRICKLY PEAR SYRUP,  
COINTREAU & FRESH SQUEEZED LIME JUICE  
SUGAR OR SALT – UP OR ON THE ROCKS

### PERSONALIZED MARGARITA

CABO WABO REPOSADO	12
HERRADURA ANEJO	13
CORAZON SILVER	14
CORZO SILVER	14
TRES GENERACIONES	14
PATRON SILVER	14
EL TESORO SILVER	14
PATRON REPOSADO	16
PATRON ANEJO	18
PARTIDA ANEJO	19
PARTIDA ELEGANTE	40

ALL MARGARITAS MADE WITH COINTREAU AND  
FRESH SQUEEZED LIME JUICE, SERVED ON THE  
ROCKS, FROZEN OR STRAIGHT UP, WITH OR  
WITHOUT SALT

### TEQUILA FLIGHT—THREE TEQUILAS

CHOOSE A COMPADRE- BLOOD ORANGE SODA,  
SPICY GRAPEFRUIT JUICE OR GINGER BEER

#### FLIGHT UNO-\$16

CORZO SILVER, CABO WABO REPOSADO AND TRES  
GENERACIONES ANEJO

#### FLIGHT DOS-\$21

EL TESORO SILVER, PARTIDA REPOSADO, PATRON  
ANEJO

### AGAVE SUNRISE— 12

SLIGHTLY SPICY GRAPEFRUIT, ORGANIC AGAVE  
NECTAR AND POMEGRANATE

### SUMMER MONSOON— 10

BLACK RUM, GINGER BEER AND LIME

### CALIFORNIA GIMLET — 12

FRESH LIME JUICE AND HENDRICKS'S GIN

### PRICKLY PEAR MARTINI — 13

HIGH SPIRITS DISTILLERY PRICKLY PEAR VODKA,  
GRAND MARNIER, FRESH SQUEEZED LEMON JUICE  
& SUGAR — SERVED UP

### OLD FASHION ENCHANTMENT — 12

BOURBON, ORANGE AND A TRIO OF BITTERS

### RED ROCK CANDY -12

APPLEJACK BRANDY, HOMEMADE CHAI TEA SYRUP,  
ORANGE AND PEYCHAUD

### THE VORTEX - 12

GINGER-GINSENG INFUSED OLD OVERHOLT RYE  
WHISKEY, LEMON, ORGANIC AGAVE NECTAR,  
GRAPEFRUIT BITTERS, CHAMPAGNE

### DRAFT BEER — 7

OAK CREEK NUT BROWN ALE, FOUR PEAKS  
KILTFLIFTER & ENCHANTMENT ALE

### DOMESTIC BEER — 4,75

BUDWEISER, BUD LIGHT, COORS LIGHT, MILLER  
LIGHT & MICHELOB ULTRA

### IMPORTED BEER — 5,75

CORONA, HEINEKEN, AMSTEL LIGHT, GUINNESS,  
FAT TIRE, AMBER, NEW CASTLE BROWN ALE,  
SAMUEL ADAMS, BLUE MOON & KALIBER (NA)

## WINES BY THE GLASS & BOTTLE

### ENCHANTMENT'S HOUSE WINES

**ARIZONA STRONGHOLD "TAZI", AROMATIC WHITE BLEND, 2009** 12/44 FLORAL AND DEEPLY COMPLEX WITH MANDARIN ORANGE AND TROPICAL FRUIT

**ARIZONA STRONGHOLD "DALA" CABERNET SAUVIGNON, 2009** 12/44 DARK BERRY, DRIED FRUIT AND COCOA WITH VELVETY TANNINS AND A RICH FINISH

### SPARKLING

**VARICHON & CLERC "BLANC DE BLANCS"** 11/40 YEASTY, BUTTERED TOAST & RIPE GRANNY SMITH APPLES

**NINO FRANCO "RIVE DI SAN FLORIANO", PROSECCO BRUT, 2004** 18/70 FLORAL, RIPE APPLE WITH ALMOND NUANCES AND A LONG DRY FINISH

### WHITE WINE

**CHARDONNAY, CALINA 2008** 9/ 35 HONEY CRISP APPLES & A LITTLE VANILLA

**PINOT GRIGIO, TIAMO 2008** 9/ 35 GRAPEFRUIT JUICE, LEMON RIND & LIME LEAVES

**CAVALCHINA "CUSTOZA" BIANCO 2007** 10/ 40 FRESH, CRISP, LEMONY CITRUS, SUPERBLY BALANCED WINE

**RIESLING, LEITZ "DRAGONSTONE" 2009** 10/ 40 RIPE WHITE PEACHES & NECTARINES WITH RACY ACIDITY

**SANCERRE, LA POUSSIE 2008** 10/ 40 CRISP & ELEGANT WITH PALE YELLOW FLORAL AROMAS

**CHARDONNAY, CARMEL ROAD 2008** 15/ 60 STYLISH & BALANCED WITH BEAUTIFUL FRUIT CHARACTERISTICS AND MINIMAL OAK

### RED WINE

**CABERNET SAUVIGNON, CALINA 2008** 9/ 35 AROMAS OF LEATHER, CASSIS, RASPBERRY & PLUM FRUIT

**MERLOT, ATALON 2005** 11/ 42 COMPLEX BLACK CHERRY FRUIT WITH SUPPLE MINERAL & FLORAL NUANCE

**MALBEC, FRANÇOIS LURTON 2008** 12/ 45 DEEP PURPLE WITH AROMAS OF BLACK FRUIT, ROSE PETALS & CHOCOLATE

**PINOT NOIR, "FOG DOG" 2008** 13/ 50 STRAWBERRIES & RASPBERRIES WITH HINTS OF VANILLA & SILKY TANNINS

**ZINFANDEL, DRY CREEK VALLEY 2005** 14/ 54 SLEEK & SOPHISTICATED, AROMAS OF FRESH BAKED CHERRY PIE & CARDAMOM SPICE

**CABERNET SAUVIGNON, FREEMARK ABBEY 2005** 19/ 75 BLACK CURRANT & DARK CHOCOLATE, WITH CINNAMON & CLOVE

