



COCKTAILS

YO AMO TACOS

GUIDE *to* TEQUILA



YO 
TACOS
Bar 'n Grill
www.yoamotacos.com

www.Carlo.ca



CERVEZA

When you're in Yo Amo Tacos, it's like being in Mexico,
so the Mexican Beer is Domestic and the Canadian Beer is Imported

DOMÉSTICA

Corona, Corona Light, Dos Equis Lager, Dos Equis Amber, Heineken, Negra Modelo, Tecate (473ml can) & Stella Artois Coronita (207ml)	\$ 6 ⁵⁰
Cubetazo of 4 Cervezas	\$ 4
Cubetazo of 4 Coronitas (207 ml each bottle)	\$ 24
	\$ 15

IMPORTADO

Budweiser, Bud Light, Bud Light Lime, Labatt's Blue, Canadian, Cubetazo of 4 Cervezas	\$ 5 ⁵⁰
	\$ 20

DRAFT

	Large (16oz)	Pitcher (60oz)
Rickards Red, Coors Light, MGD	\$ 6 ²⁵	\$ 20
Dos Equis XX	\$ 8 ⁶⁰	\$ 25

VINO

Glass of House Wine	\$ 6
1/2 litre of House Wine	\$ 19
1 litre of House Wine	\$ 36

BEVERAGES

SODA Y JUGO

Coke, Diet Coke, Sprite, Ginger Ale, Orange, Cranberry, Iced Tea, Lemonade & Flat Water	\$ 3	
Perrier Water		
	Small	Large
	\$ 5	\$ 11

SODA MEXICANA

Mexican Coke, Mexican Sprite & Mexican Fanta (Pineapple or Orange)	\$ 4
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COCKTAILS

Juan Collins	Gold Tequila, lemon juice, agave nectar & soda	\$ 7
The Romantic Mexican T.L.C.	Silver Tequila, pineapple juice, Curacao and a cherry	\$ 7
Brave Bull	Silver Tequila, Campari & lime juice	\$ 7
Mexican Frost Bite	Tequila & Kahlua	\$ 7
Rosita	Tequila, Crème de Cacao, blue Curacao and 10% cream	\$ 8
The Tilted Latino	Silver Tequila, Campari, dry & sweet Vermouth & lime juice	\$ 8
The Toronha	Tequila, Scotch, lime juice & agave nectar	\$ 8
Pisco Sour	Tequila, grapefruit juice, Grenadine & Triple sec	\$ 8
Mojito	Pisco, simple syrup, lime juice and bitters	\$ 9
Tequila Tango	Fresh mint leaves, lime, sugar, white Rum & soda	\$ 9
Tequila Martini	Tequila, Amaretto, orange juice & lemon-lime soda	\$ 9
Extra T.L.C.	Silver Tequila & dry Vermouth	\$ 10
Tequila Passion	Gold tequila, lime juice & Cognac	\$ 10
The Mexican Bulldog	Silver Tequila, Grand Marnier, cranberry & lime juice	\$ 11
Pitcher of Red or White Wine Sangria	Bottle of Coronita, Tequila & lime slush	\$ 14
		\$ 34

BLOODY CAESARS & BLOODY MARIAS

The Classic	Vodka, Worcestershire, Tabasco, salt, pepper, fresh horseradish & Clamato	\$ 7
Bloody Montezuma	Silver Tequila, Worcestershire, Mexican hot sauce, salt, pepper, fresh horseradish & Clamato served with lime & jalapeño	\$ 7
Classic Maria	Vodka, Tabasco, Worcestershire, salt, pepper, fresh horseradish & tomato juice	\$ 7
Bloody Bull	Silver Tequila, salt, pepper, Tabasco, Worcestershire, fresh horseradish & tomato juice	\$ 7
Aztec Caesar	Cayenne, Gold Tequila, lime juice, Mexican hot sauce, Worcestershire and Clamato served with a slice of chorizo, jalapeño & lime	\$ 8
	Add Oyster or Shrimp	\$ 2





MARGARITAS

Shaken or Frozen

Small \$ 10 Large \$ 16

Classic	Tequila, triple sec & lime juice
Strawberry	Tequila, triple sec, lime juice & strawberries
Pomegranate	Tequila, triple sec, lime juice & pomegranate juice
Cancun	Tequila, triple sec, lime juice, pineapple juice & orange juice
Jalapeño	Tequila, triple sec, lime juice, jalapeño & agave nectar
Blue Pineapple	Tequila, triple sec, lime juice, blue Curacao & pineapple juice
Grapefruit	Tequila, triple sec & red grapefruit juice
Burnt	Tequila, Goldschlager & orange juice

MICHELADAS

CHOICE OF
DRAUGHT

Chelada	Lime, salt, Worcestershire & Tabasco	\$ 7
Vaso Chelada	Lime, salt, Worcestershire & Tabasco, Clamato or tomato	\$ 8
Michelada	Lime, salt, chile, Tequila & agave nectar	\$ 12

DAQUIRIS

Strawberry, Mango or Lime Small \$ 10 Large \$ 16

SHOOTERS

Classic Tequila Shot	Silver or Gold Tequila with pinch of salt & lime	\$ 6
Mexican Prairie Fire	Silver Tequila, lime wedge and a couple of drops of Cholula hot sauce	\$ 6
Tequila Blanco	Silver Tequila & white Crème de Cacao	\$ 6
Tequila Kamikaze	Silver Tequila, orange liqueur & lime juice	\$ 7
Oyster Tequila Shot	Tequila, oyster, Tabasco & lime	\$ 9
Oyster Vodka Shot	Vodka, oyster, Tabasco & lime	\$ 9





Tequila flights are a great way to get to know tequilas. Note the similarities and differences between brands, colour, ages and aromas. Salud! A grouping of tequilas with representation from each level of Tequila aging:

VERTICAL FLIGHTS

With these flights you will find a selection of tequilas that represent each tequila category, you will get 1 Blanco, 1 Reposado & 1 Anejo.

HORIZONTAL FLIGHTS

A grouping of tequilas with representation from the same level of Tequila aging: With these flights you will find a selection of tequilas that represent the same tequila category, you will choose either 3 Blancos, 3 Reposados or 3 Anejo.

Each shot is 1/2 oz for a total of 1.5 oz per flight

Patron Silver	Leyenda Del Milagro Silver	Epsolon Blanco	\$ 16 ⁵⁰
Gran Centenario Reposado	Cabo Wabo Reposado	Don Julio Reposado	\$ 22 ²⁵
Patron Anejo \$ 17 ⁷⁵	Tequila Don Julio 1942 \$ 27 ⁰⁰	Cazadores Anejo \$ 18 ⁰⁰	\$ 33 ⁵⁰

EL REY

A grouping of three of our highest quality & best Tequilas.

Gran Patron Platinum	Patron Reposado	Tequila Don Julio 1942	\$ 47
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Feeling confident about your tequila knowledge? Excellent! Now check out our Tequila Menu and tasting with tasting notes and a few fun facts. An evening of Tequila drinking what could possibly go wrong?

THE BLANCOS AND PLATAS

1800 Silver Tequila

A tequila owned by the Jose Cuervo brand. It is made with 100% blue agave, aged in oak for 15 days. The first officially licensed tequila manufacturer was Jose Antonio Cuervo of Jalisco, Mexico, 1758. Shortly thereafter the sale of tequila was banned. In 1795 the ban was lifted. 1800 is the year when tequila was put in oak barrels.

\$ 7

El Jimador Tequila Blanco

Clear water colour, nice faint aromas of citrus with subtle notes of melon and spice. Soft mouth feel and shows nice fruit and sweetness. At the end kicks in with spice.

\$ 7

Jose Cuervo Tradicional Silver

Water clear in appearance, aromas of lime, fresh herbs and spice, medium with white pepper, lime and herb flavours, smooth with a medium long finish.

\$ 6²⁵

Tromba Blanco

With tequila aging in mind, the white-oak barrels have been carefully designed and constructed to house the spirit for six months, giving it a balance of agave and mild wood flavour.

\$ 9⁷⁵

Leyenda Del Milagro Silver

You'll find spiky alcohol spices, a big "floral" cloud and a lot of herbaceous notes in this unaged tequila. But don't look for subtlety or a complex balance. Milagro silver has all of these flavours turned up to "11" on the dial and they're not interested in your sensitive palate.

\$ 7





Espolon Blanco

At first glance you see clear blue hues. The nose is of fig, honey, almond nougat, anise and spice aromas. Some soft tannins hit your mouth at first, then it is followed up by fruity notes of eucalyptus, honey, anise and peppery notes.

\$ 8⁵⁰

Dulce Vida Premium Organic Blanco

Dulce Vida Tequila sources its organic Agave from the Pacific Coast Highland region near Tepic, Nayarit. The soil and geography are very different from the better-known lowland tequila areas, and this particular region - surrounded by both ocean and mountains - yields more flavourful and larger agave plants.

\$ 13⁵⁰

Patron Silver

An earthy "sunshine" feeling touches the nose with a sweet and soft agave kiss that is tantalizing. The palate is ultra smooth and sultry, transforming into a warm caramel with soft butter and a light spice. It finishes with a stronger spice and a long, warm sweetness.

\$ 15⁵⁰

Don Julio Blanco

Crisp agave aromas blended with hints of citrus, notes of lemon, lime and grapefruit. Taste is a light, sweet, agave flavour with a clean dry finish complimented by a touch of black pepper.

\$ 15⁵⁰

Avion Silver

The tequila made famous by the show Entourage. A hint of chamomile and black pepper with a lime zest aroma. This tequila is mildly flavourful and described as almost vodka like.

\$ 12⁵⁰

Gran Patron Platinum Silver

Considered one of the smoothest tequilas in the world. The bouquet includes subtle notes of white pepper and spice. With nice hints of green agave and sage. It is fairly off-dry, spicy and herbaceous notes. One of the world's best.

\$ 49





THE ANEJOS

Cazadores Anejo

Waxy honeycomb, roasted green vegetables and crème brûlée aromas and flavours. Round and vibrant with a fruity medium full body. Long, spice, herb, sweet coconut cream and peppercorn fade. Delicious and refreshing, will be great on its own or in flavourful cocktails.

\$ 7⁵⁰

Tromba Anejo

Aged in white oak with sweet cooked Agave plant flavour. Soft spiced finish.

\$ 17

Tequila Don Julio 1942

It is nothing but sweet and smooth, very brandy like. The Anejo opens with an essence of oak, rose and sweet agave, with a light entry is quickly followed by caramel with every-so-slight chocolate notes that are simultaneously robust and smooth. The finish is long, warm and oaky, as well as being filled with with real agave sweetness.

\$ 27

Patron Anejo

It is strong, but not pungent and almost has a wine characteristic to it. Taking a sip you will get a spicy, pepper like flavour that is smooth followed by smokiness and a slight sweetness in the finish with a long spicy tingle on your tongue. Adding a little water helps brings out some of the barrel characteristics.

\$ 19



THE REPOSADOS



Cazadores Reposados

Very pale straw silver colour with aromas of graham cracker crusted coconut cream pie, waxy honeycomb and delicate roasted pepper. Silky smooth with a dry yet fruity medium to full body. Long, creamy sweet tropical fruit custard and spice finish. A delicious and satisfying reposado.

\$ 7

El Jimador Tequila Reposado

A nice pale straw colour, sweet spice and lime aromas. Very smooth in the mouth with creaminess. Nice spice in the finish.

\$ 6²⁵

Sauza Hornitos Reposado

Attractive aromas of baked peaches, pineapple cake, toasty nougat and cream with a supple dry yet fruity medium body and a warming pepper finish. A solid tequila for cocktails.

\$ 7

Espolon Tequila Reposado

Sweet and spicy with an oaky finish.

\$ 9

Gran Centenario Reposado

Sweet and floral tequila that is captivating. Excellent cocktail mixer or tequila sipper – don't shoot this one, please!

\$ 9

Leyenda Del Milagro Reposado

Pale yellow color with dominant aromas of vanilla, caramel and chary oak with floral notes and hints of melon, cocoa and smoke. Smooth and lightly sweet palate with intense flavours of sweet oak, citrus, earth and spice. This reposado has a warm pleasant finish.

\$ 8⁵⁰

Los Arango Reposado

Ends up clean, peppery, slightly briny but not overly salty and very classy. Quality from start to finish.

\$ 9

Dulce Vida Premium Organic Reposado

Noted for its dark honey colour the initial taste contains fruit notes and a hint of vanilla. There is an aroma of American Bourbon Whiskey allowing the tequila to finish sweet and smooth.

\$ 15





Tromba Reposado

Aged in white oak barrels for 6 months, resulting in sweet, nutty Tequila with notes of chocolate and caramel.

\$ 11

Cabo Wabo Reposado

An assertive nose of sweet lime, orange and fresh herbs excites upon pouring. Maturation in American oak casks for 4 to 6 months infuses this Reposado with a bold peppery flavour and hints of fruit that linger on the palate briefly, followed by a long spicy finish.

\$ 15

Herradura Reposado

It is aged in American oak barrels for 11 months. The soft flavour of the wood is combined with the Agave to give life to the most famous rested Tequila in Mexico.

\$ 13

Avion Reposado

White oak aged with a highly defined character. Medium body, notes of wood, pear, vanilla and caramel. Smooth yet complex with a warm, lasting finish.

\$ 16⁵⁰

Patron Reposado

Aged in oak barrels for an average of six months, Patron Reposado is blended to combine the fresh clean taste of Patron Silver with a hint of the oak flavour found in Patron Anejo. A very well balanced tequila.

\$ 17⁵⁰

Don Julio Reposado

An inviting aroma of mellow lemon citrus notes and spice layers with touches of ripe stone fruit. Incredibly soft and elegant hints of dark chocolate, vanilla and light cinnamon. Silky, warm finish with an essence of dried fruit, nuts and a touch of caramel apple.

\$ 16⁵⁰





ESPECIALES

Jose Cuervo Especial Gold

Bright medium yellow/gold colour, aromas of freshly ground peppercorn, spice and orange peel with earth and charred oak notes, dry, rounded and smooth, with flavours of black pepper and sweet caramel, notes of toffee and vanilla on the finish.

\$ 6⁵⁰

Olmecca Gold

Pale straw colour, white pepper and grain aromas with floral notes, full, powerful palate with a hot finish.

\$ 6

Miguel Torres Chile Pisco el Goberandor

Colourless pisco, brilliant, with silver sparkles, elaborated with Rosé Muscatel and Muscatel of Alexandria grape varieties. It has an Exuberant floral scent with notes of roses and jasmines, in addition to candied citrus peels. In the palate, it is appetizing, greedy, round and even creamy with a long and persistent aftertaste.

\$ 5⁵⁰

Patron Citronge Extra Fine Orange

Crystal clear, orange blossom, sweet orange, citrus and citrus peel aromas, viscous, sweet orange flavour and smooth warm finish.

\$ 6²⁵





CAFÉ AND MEZCALS

Patron XO Café

100% agave silver tequila with coffee to create a slightly sweet, full-bodied and assertive liqueur that's perfect for those who take their coffee black.

\$ 8

Mezcal Jaral De Berrio

Water clear with aromas of medium intensity suggesting cucumber, floral and white peach. It has a medium viscosity and spice ending with dominant vegetable notes and hints of sweetness.

\$ 7

Leyenda "Tlacuache" Organic Mezcal

Clear water white with earthy and vegetal agave aromas. Essence of vegetal flavours with salty notes and a long smoky finish.

\$ 11





Tequila is a unique Mexican spirit distilled from the Blue Weber Agave plant. This plant can be found in and around the city of Tequila, northwest of Guadalajara and in the highlands of the North Western State of Jalisco. Similar to the Champagne region of France, only spirits distilled from the Blue Weber Agave in these regions can rightly bear the name Tequila.

There are two types of tequila available on the market: 100% Blue Agave and mixtos. The latter uses no less than 51% agave in its production, with the rest of the alcohol content coming from sugars like glucose and fructose. This type of distillation produces a tequila flavoured alcohol instead of the real deal. Lucky for you, we don't sell mixtos here!

Now 100% Blue Agave is the good stuff. Smooth and unique, this is not what you did shots of in college with salt and lemons. The production of quality tequila is comparable to wine or whiskey production. The agave plant takes on characteristics of the soil it is grown in. Highland Tequilas (Gran Centenario, Don Julio, Milagro) are known to be sweeter and fruitier tasting while their low-land counter parts (Herradura, Cabo Wabo, El Jimador) are known to have more earthy or herbal palates.

We didn't forget about Tequila's country cousin Mezcal. Contrary to popular belief, Mezcal does not contain mescaline; so there will be no Fear and Loathing at Yo Amo Tacos. Produced primarily in the Oaxaca region it is made from the heart of the maguey plant, which is a form of agave. Like Tequila, Mezcal is aged for different lengths of time in different types of vessels to create unique flavour characteristics. Highly varied, some brands even add herbs and spices to alter flavours, though most remain untouched.





A great deal goes into the production of tequila and an aficionado can appreciate the aromas, mouthfeel, bouquet and finish on a quality product.

The aging process is also an important aspect of the development of aromas and complexity of flavour in tequilas.

There are 4 main stages of the aging process and each produces a distinct style of Tequila.

Blanco (“white”) or Plata (“silver”) this is a young clear spirit that is bottled or stored immediately after production.

Reposado (“rested”) aged for a minimum of two months but less than a year in any sized oak barrel.

Anejo (“aged”) rested in barrels previously used to age reposados, an anejo must be aged at least one year in an oak barrel no larger than 600 liters.

Extra Anejo (“ultra aged”) aged for a minimum of three years in oak barrels. This category of tequila aging was introduced in 2006.

Runner & Chaser: while tequila is always a welcome guest in a fruity cocktail, it is a spirit best enjoyed in the tradition of its country of origin. Start with a Runner, a shot of **Verdita**, a blend of cilantro, mint, jalapeño and pineapple juice. Verdita cleanses the palate and sets you up for an exceptional tequila experience. Follow your tequila with a Chaser, a **Sangrita**, a mix of fresh orange juice, lime juice, tomato, chipotle and seasonings. When served side by side the three resemble a Mexican flag!





DESSERT MENU
WINE MENU
PROMOTIONAL MENU
POSTCARDS

FRANCHISES AVAILABLE





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