



ΥΟΑΜΌΤΑ COS.COM 🤘



	160z	PITCHER
DRAFT		
RICKARD'S RED	8.95	24
COORS LIGHT	8.95	22
BELGIAN MOON	8.95	24
HEINEKEN	8.95	24

IMPORTED

CORONA	7
DOS EQUIS	7
HEINEKEN	7
STELLA ARTOIS .	.7
MODELO	7
SOL	7

BUCKET OF ANY 4 IMPORTED BOTTLES FOR \$24

DOMESTIC

BUDWEISER 6 CANADIAN 6 COORS LIGHT... 6 BUD LIGHT 6

BUCKET OF ANY 4 DOMESTIC BOTTLES

FOR \$20



Vino

GLASS OF HOUSE WINE (6 oz) 8 1/2 LITER OF HOUSE WINE 19 750 ML BOTTLE 35







MEXICAN BULLDOG (4 oz) 17 Coronita, Tequila & Lime Slush

MOJITOS (1.5 oz) 12 Rum, Fresh Mint, Lime & Sugar

SEÑORITA SUNRISE 10 Tequila, Vodka, Blue Curaçao, Peach Schnapps, Pineapple & Orange

PIÑA COLADA (2 oz) 12 4oz 17 Coconut Rum & White Rum

Cocktails



JUAN COLLINS 10z - \$6.95 Gold Tequila, Lemon Juice, Agave Nectar & Club Soda

ROMANTIC MEXICAN

1oz - \$6.95 Silver Tequila, Pineapple Juice, Blue Curaçao & Cherry

TLC

202 - \$9.95 Silver Tequila, Campari & Lime Juice

> BRAVE BULL 202 - \$9.95 Tequila & Kahlua

MEXICAN FROST BITE 202 - \$9.95 Tequila, Crème de Cacao Blue Curaçao & Cream

ROSITA

3oz - \$10.95 Silver Tequila, Campari, Sweet & Dry Vermouth

TILTED LATINO 202 - \$9.95 Tequila, Scotch, Lime Juice & Agave Nectar

TORONHA

2oz - \$8.95 Tequila, Grapefruit Juice, Grenadine & Triple Sec PISCO SOUR 102 - \$8.95 Pisco, Simple Syrup, Lime Juice & Bitters

TEQUILA TANGO 20z - \$9.95

Tequila, Amaretto, Orange Juice & Lemon-Lime Soda

TEQUILA MARTINI

202 - \$9.95 Silver Tequila & Dry Vermouth

EXTRA TLC

202 - \$11.95 Gold Tequila, Lime Juice & Cognac

TEQUILA PASSION 20z - \$11.95

Silver Tequila, Grand Marnier, Cranberry & Lime

MOJITO

1.5 oz - \$11.95 Rum, Fresh Mint, Lime & Sugar

THE MEXICAN BULLDOG

4 oz - \$16.95 Coronita, Tequila & Lime Slush

AMARETTO SOUR

1.5 oz - \$8.95 Amaretto Liqueur, Simple Syrup & Fresh Lemon Juice

Cocktail

LONG ISLAND ICE TEA 5.5 oz - \$9.95

Vodka, White Rum, White Tequila, Gin, Triple Sec, Fresh Lemon Juice, Simple Syrup & Cola

BLUE MOON

oz - \$11.95

Vanilla Vodka, Blue Curaçao, Whipped Cream, Orange Juice & Orange Flavour Liqueur

CLASSIC MARTINI

4 oz - \$9.95 Vodka, Dry Vermouth & Ice

COSMOPOLITAN

4.3 oz - \$9.95 Vodka, Lime Juice, Triple Sec, Cranberry Juice & Ice

CHOCOLATE MARTINI

3.5 oz - \$9.95 Chocolate Liqueur, Crème of Cacao, Vodka, Heavy Cream & Ice

LYCHEE MARTINI

3 oz - \$9.95 Vodka, Lychee Liqueur & Vermouth

TEQUILA SUNRISE

3.5 oz - \$9.95 Tequila, Grenadine & Orange Juice

SEX ON THE BEACH

3 oz - \$11.95 Vodka, Peach Schnapps, Crème de Cassis, Orange Juice & Cranberry Juice

PEACH MARTINI 5 oz - \$11.95

Vodka, Peach Schnapps, Peach Nectar & Cranberry Juice Margarilas Shaken ov Frozen

	20Z	40z	PITCHER
CLASSIC Tequila, Triple Sec and Lime Juice	10	16	40
STRAWBERRY Tequila, Triple Sec, Lime & Strawberries	12	17	40
POMEGRANITE Tequila, Triple Sec & Pomegranite	12	17	40
CANCUN Tequila, Triple Sec, Lime, Pineapple & Orange	12	16	40
JALAPEÑO Tequila, Triple Sec, Lime, Jalapeño & Agave	10	16	40
BLUE PINEAPPLE Tequila, Triple Sec, Lime,	10	17	40
GRAPEFRUIT Tequila, Triple Sec & Red Grapefruit Juice	10	16	40
MANGO Tequila, Triple Sec, Lime & Mango Juice	10	16	40
PIÑA COLADA Tequila, Triple Sec, Lime & Mango Juice	10	16	40

Sangua

CHOICE OF RED, WHITE OR ROSÈ

Fresh Fruit, WIne, Spritzer with a splash of White Rum and Peach Schnapps

Glass (2 oz)	\$12
Pitcher (10 oz)	\$40
3 Pitchers (30 oz)	\$100



Sunday Specials Daquiris + Margaritas \$7



	202	40Z
Strawberry <i>White Rum & Strawberry</i>	\$12	\$16
Mango White Rum & Mango	\$10	\$16
Lime White Rum & Lime	\$10	\$16
Pineapple <i>White Rum & Lime</i>	\$10	\$16

Chelada 20 oz	\$7
Lime, Worcestershire & Tobasco	
Vaso Chelada 20 oz	\$8
Lime, Worcestershire & Tobasco Clamato	
Michelada 20 oz	\$12
Lime, Chile, Tequila & Agave Nectar	

Bloody Ceasars

The Classic 2oz Vodka, Tabasco, Horseradish & Clamato	\$10
Bloody Montezuma 20z Silver Tequila, Tabasco, Horseradish & Clamato	\$7
Classic Maria 1oz Vodka, Tabasco, Horseradish & Clamato	\$7
Aztec Ceasar 1oz Cayenne, Gold Tequila, Tabasco & Clamato	\$8
Bloody Bull 10z	\$7
EXTRA SHRIMP	\$2

Vorgin Cocktails

Virgin Margarita	\$6
Virgin Piña Colada Coconut and Pineapple	\$6
Virgin Mojito Mint with Strawberry or Lime	\$6
Virgin Daiquiri Strawberry,Grapefruit, Pomegranate or Mango	\$6
Shirley Temple Orange, Lemon-Lime Soda & Grenadine	\$6



SODA		JUICES
COLA	\$3	ORANGE
DIET COLA	\$3	APPLE
SPRITE	\$3	CRANBER
GINGER ALE	\$3	PINEAPPLI
ICED TEA	\$3	POMEGRA
CLUB SODA	\$3	CLAMATO

* Speciality *

MEXICAN COLA FANTA BOTTLE JARRITAS (MEXICAN SODAS) \$4.50 \$4.50 \$4.50 NATURAL WATER \$3 / \$8 SPARKLING WATER \$5 / \$10

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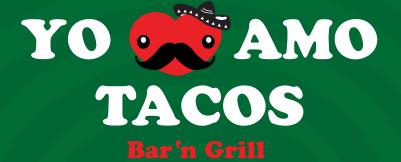
NATE

\$3 \$3

\$3

\$3

\$3 \$3



TEQUILA BAR

Tequila is a unique Mexican spirit distilled from the Agave Tequilana plant commonly known as the Blue Weber Agave. 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 limes. The production of quality tequila is comparable to wine or whisky production. The agave plant takes on characteristics of the soil it in growing in. Highland Tequila (Grand Centanario, Don Julio, Milagro) are known to be sweeter and fruitier tasting while their lowland counterparts (Herrandura, 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, mouth feel, 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 clear spirit that is bottled and stores immediately after production.



1800 Silver Tequila 10z - \$8

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 and 1800 is the year when tequila was put in oak barrels.



1800 Coconut Tequila 10z - \$8

Signature double-distilled 1800 Silver Tequila is infused with ripe coconut flavour. sweet and medium bodied with a tropical palate. This tequila is delicious on the rocks or mixed with pineapple juice.



El Jimador Tequila Blanco 10z - \$8

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



Omega Altos Plata 10z - \$6

Omega Altos is 50% tahona-crushed agave; clear and colourless with aromas of smoky bacon, citrus and white pepper. It is full of warmth with citrus flavours followed by a lime-like finish.



Tromba Blanco 10z - \$10.25

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.



Leyenda Del Milagro Silver 10z - \$8

You'll find spiky alcohol spices, a big "floral" cloud and a lot of herbaceous notes in this un-aged tequila. But don't look for a 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.



Sauza Hornito Plata 10z - \$8

Hortnito Plata is double distilled for an ultra-smooth taste; has floral and citrus aromas and has silky and medium bodies with flavours of bell pepper, jasmine and herbs.





Blanco (white) or Plata (silver) this is a clear spirit that is bottled and stores immediately after production.



Patron Silver 102 - \$17.50

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 light spice. It finishes with a stronger spice and a long, warm sweetness.



Don Julio Blanco 10z - \$17.50

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.



Gran Patron Platinum Silver 10z - \$55

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.



Casadores Blanco Tequila 10z - \$7

Casadores is bottled right after distilled to preserve the character of the agave. It pours cristal clear and fragrants of apple and spice. This is a smooth tequila with flavours of agave, citrus and white spice.



Alacran Tequila Blanco 10z - \$10.50

Alacran Tequila was lauched in 2010 and is made from 100% blue weber agave. Flavours of fresh fruit, herbs, flowers with delicate cooled agave and caramel aromas



Patron XO Café 10z - \$12

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.

THE Keposados

Reposado (rested) aged for a minimum of 2 months but less than a year in any sized oak barrel.



Cazadores Reposados 10z - \$8

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.



El Jimador Tequila Reposado 10z - \$8

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



Sauza Hornitos Reposado 10z - \$8

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.



Clase Azul Reposado 10z - \$50

This Ultra-premium tequila is made from organic agave and aged for 8 months in oak barrels. This attractive tequila is served from an iconic handmade and hand painted decanter. Smooth taste with pineapple, agave, caramel, hot peppers flavour.



Patron Reposado 10z - \$19.50

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



Don Julio Reposado 10z - \$18.50

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



Legenda Del Milagro Reposado 10z - \$9.50

Pale yellow colour 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.



Tromba Reposado 10z - \$12

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



Cabo Wabo Reposado 10z - \$16

An assertive nose of sweet lime, orange and fresh herbs excite 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 in the palate briefly, followed by a long spicy finish.



Añejo (aged) rested in barrels previously used age reposados, and añejo must be aged at least one year in an oak barrel no larger than 600 litres.

Extra Añejo (ultra aged) aged for a minimum of 3 years in oak barrels. The category of tequila of tequilas aging was introduced in 2006.



Cazadores Añejo 10z - \$8.50

Waxy honey comb, roasted green vegetables and crème brulée 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 flavoured cocktails.



Tromba Añejo 10z - \$18

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



Tequila Don Julio 1942 10z - \$29

It is nothing but sweet and smooth, very brandy like. The Añejo 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 real agave sweetness.



Patron Añejo 10z - \$21

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 with a long spicy tingle on your tongue. Adding a little water helps bring out some of the barrel characteristics.



Doña Celia Añejo 10z - \$28

Doña Celia comes in a very unique striking bottle designed to look like a Mexican Catrina. Doña Celia boasts with vanilla richness taste.



Don Julio 70 Añejo Claro 10z - \$28

Don Julio 70 is a crisp tequilla with vanilla, honey and toasted oak flavours.



Runner & Chaser

While tequila is always a welcome guest in a fruity cocktail, it is a spirit best enjoyed in the tradition of it's country of origin. Start with a Runner, a shot of Verdita, a blend of cilantro, mint, jalapeno and pineapple juice. Verdita cleanser 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 3 resemble a Mexican flag

YO AMO TEQUILA

TEQUILA Especiales

Olmega Classic Tequila Shot Silver or Gold Tequila, Salt & Lime	\$6
Mexican Prairie Fire Silver Tequila, Lime Wedge & Hot Sauce	\$6
Tequila Blanco Silver Tequila & White Crème de Cacao	\$6
Tequila Kamikaze Silver Tequila, Orange Liqueur & Lime Juice	\$7

TEQUILA FLIGHTS ARE A GREAT WAY TO GET TO KNOW TEQUILAS

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 Añejo.

Horizontal Flights

A grouping of tequilas with representation from the same level of Tequila aging: With these flights you will find a selection of tequila that represent the same tequila category.

You will choose either 3 Blancos, 3 Reposados or 3 Añejos

\$18	\$28	\$19	1
PATRON AÑEJO 🔶	TEQUILA DON JULIO 1942	→ CAZADORES AÑEJO	\$37
CAZADORES REPOSADO	CABO WABO REPOSADO	→ DON JULIO REPOSADO	\$25
PATRON SILVER ->	LEYENDA DEL MILAGRO SILVER	→ 1800 TEQUILA BLANCO	\$22

A grouping of three of our highest quality and best tequilas
GRAN PATRON PLATINUM PATRON PLATINUM PATRON PATRON TEQUILA DON JULIO 1942

VISIT YO AMO TACOS IN PLAYA DEL CARMEN, MEXICO!

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POWERED BY CARLO.CA

