

# YO AMO TACOS

**Bar'n Grill**

*Bebidas*

≡ YOAMOTACOS.COM ≡



POWERED BY CARLO.CA





### IMPORTED

CORONA ..... 8  
DOS EQUIS ..... 8  
HEINEKEN ..... 8  
STELLA ARTOIS ..8  
MODELO ..... 8  
SOL ..... 8

**BUCKET OF ANY 4  
IMPORTED BOTTLES  
FOR \$30**

### DOMESTIC

BUDWEISER ..... 7  
CANADIAN ..... 7  
COORS LIGHT... 7  
BUD LIGHT ..... 7

**BUCKET OF ANY 4  
DOMESTIC BOTTLES  
FOR \$26**

## Vino

**GLASS OF HOUSE WINE (6 oz) 10**  
**750 ML BOTTLE 40**



## SPECIALTY Drinks

**MEXICAN BULLDOG (4 oz) 18**  
Coronita, Tequila & Lime Slush

**MOJITOS (1.5 oz) 14**  
Rum, Fresh Mint, Lime & Sugar

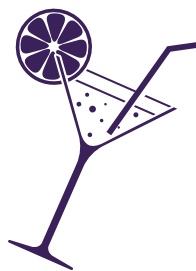
**SEÑORITA SUNRISE 14**  
Tequila, Vodka, Blue Curaçao,  
Peach Schnapps, Pineapple & Orange

**PIÑA COLADA (2 oz) 12 (4 oz) 18**  
Coconut Rum & White Rum

AN 18% SERVICE CHARGE WILL BE ADDED TO ALL RECEIPTS



# Cocktails



## JUAN COLLINS

1oz - \$10

Gold Tequila, Lemon Juice,  
Agave Nectar & Club Soda

## ROMANTIC MEXICAN

1oz - \$10

Silver Tequila, Pineapple  
Juice, Blue Curaçao & Cherry

## TLC

2oz - \$10

Silver Tequila,  
Campari & Lime Juice

## BRAVE BULL

2oz - \$10

Tequila & Kahlua

## MEXICAN FROST BITE

2oz - \$10

Tequila, Crème de Cacao  
Blue Curaçao & Cream

## ROSITA

3oz - \$11

Silver Tequila, Campari,  
Sweet & Dry Vermouth

## TILTED LATINO

2oz - \$14

Tequila, Scotch, Lime  
Juice & Agave Nectar

## TORONHA

2oz - \$10

Tequila, Grapefruit Juice,  
Grenadine & Triple Sec

## PISCO SOUR

1oz - \$12

Pisco, Simple Syrup,  
Lime Juice & Bitters

## TEQUILA TANGO

2oz - \$14

Tequila, Amaretto, Orange  
Juice & Lemon-Lime Soda

## TEQUILA MARTINI

2oz - \$12

Silver Tequila & Dry Vermouth

## EXTRA TLC

2oz - \$12

Gold Tequila,  
Lime Juice & Cognac

## TEQUILA PASSION

2oz - \$14

Silver Tequila, Grand  
Marnier, Cranberry & Lime

## MOJITO

1.5 oz - \$14

Rum, Fresh Mint,  
Lime & Sugar

## THE MEXICAN BULLDOG

4 oz - \$18

Coronita, Tequila &  
Lime Slush

## AMARETTO SOUR

1.5 oz - \$10

Amaretto Liqueur, Simple  
Syrup & Fresh Lemon Juice

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# Cocktails



## **LONG ISLAND ICE TEA**

**5.5 oz - \$15**

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

## **APPLE MARTINI**

**3oz - \$11.95**

Vodka and Sour Apple

## **CLASSIC MARTINI**

**4 oz - \$12**

Vodka, Dry Vermouth & Ice

## **COSMOPOLITAN**

**4.3 oz - \$12**

Vodka, Lime Juice, Triple Sec,  
Cranberry Juice & Ice

## **CHOCOLATE MARTINI**

**3.5 oz - \$12**

Chocolate Liqueur, Crème of Cacao,  
Vodka, Heavy Cream & Ice

## **LYCHEE MARTINI**

**3 oz - \$12**

Vodka, Lychee Liqueur & Vermouth

## **TEQUILA SUNRISE**

**3.5 oz - \$14**

Tequila, Grenadine & Orange Juice

## **SEX ON THE BEACH**

**3 oz - \$12**

Vodka, Peach Schnapps, Crème de Cassis,  
Orange Juice & Cranberry Juice

## **PEACH MARTINI**

**5 oz - \$12**

Vodka, Peach Schnapps, Peach Nectar  
& Cranberry Juice



# Margaritas

Shaken or Frozen

|  | 2oz | 4oz | PITCHER |
|--|-----|-----|---------|
| <b>CLASSIC</b><br><i>Tequila, Triple Sec and Lime Juice</i>                | 12  | 18  | 45      |
| <b>STRAWBERRY</b><br><i>Tequila, Triple Sec, Lime &amp; Strawberries</i>   | 12  | 18  | 45      |
| <b>POMEGRANITE</b><br><i>Tequila, Triple Sec &amp; Pomegranite</i>         | 12  | 18  | 45      |
| <b>CANCUN</b><br><i>Tequila, Triple Sec, Lime, Pineapple &amp; Orange</i>  | 12  | 18  | 45      |
| <b>JALAPEÑO</b><br><i>Tequila, Triple Sec, Lime, Jalapeño &amp; Agave</i>  | 12  | 18  | 45      |
| <b>BLUE PINEAPPLE</b><br><i>Tequila, Triple Sec, Lime,</i>                 | 12  | 18  | 45      |
| <b>GRAPEFRUIT</b><br><i>Tequila, Triple Sec &amp; Red Grapefruit Juice</i> | 12  | 18  | 45      |
| <b>MANGO</b><br><i>Tequila, Triple Sec, Lime &amp; Mango Juice</i>         | 12  | 18  | 45      |
| <b>PIÑA COLADA</b><br><i>Tequila, Triple Sec, Lime &amp; Mango Juice</i>   | 12  | 18  | 45      |

# Sangria

**CHOICE OF RED OR WHITE**  
*Fresh Fruit, Wine, Spritzer with a splash of White Rum and Peach Schnapps*

|                           |       |
|---------------------------|-------|
| <b>Glass (2 oz)</b>       | \$14  |
| <b>Pitcher (10 oz)</b>    | \$50  |
| <b>3 Pitchers (30 oz)</b> | \$125 |

# Daiquirí

|  | 2oz  | 4oz  |
|--|------|------|
| <b>Strawberry</b><br><i>White Rum &amp; Strawberry</i> | \$12 | \$18 |
| <b>Mango</b><br><i>White Rum &amp; Mango</i>           | \$12 | \$18 |
| <b>Lime</b><br><i>White Rum &amp; Lime</i>             | \$12 | \$18 |
| <b>Pineapple</b><br><i>White Rum &amp; Lime</i>        | \$12 | \$18 |

# Michelada

Draught Beer

|  |      |
|--|------|
| <b>Chelada 20 oz</b><br><i>Lime, Worcestershire &amp; Tabasco</i>              | \$10 |
| <b>Vaso Chelada 20 oz</b><br><i>Lime, Worcestershire &amp; Tabasco Clamato</i> | \$12 |
| <b>Michelada 20 oz</b><br><i>Lime, Chile, Tequila &amp; Agave Nectar</i>       | \$12 |



# Bloody Caesars

**The Classic 2oz** \$12

*Vodka, Tabasco, Horseradish & Clamato*

**Bloody Montezuma 2oz** \$12

*Silver Tequila, Tabasco, Horseradish & Clamato*

**Classic Maria 1oz** \$10

*Vodka, Tabasco, Horseradish & Clamato*

**Aztec Ceasar 1oz** \$10

*Cayenne, Gold Tequila, Tabasco & Clamato*

**EXTRA SHRIMP** \$2

# Virgin Cocktails

**Virgin Margarita** \$7

*Lime Slush*

**Virgin Piña Colada** \$7

*Coconut and Pineapple*

**Virgin Mojito** \$7

*Mint with Strawberry or Lime*

**Virgin Daiquiri** \$7

*Strawberry, Grapefruit,  
Pomegranate or Mango*

**Shirley Temple** \$7

*Orange, Lemon-Lime Soda & Grenadine*

# Beverages

## SODA

COLA \$3

DIET COLA \$3

SPRITE \$3

GINGER ALE \$3

ICED TEA \$3

CLUB SODA \$3

## JUICES

ORANGE \$3

APPLE \$3

CRANBERRY \$3

PINEAPPLE \$3

POMEGRANATE \$3

CLAMATO \$3

# ★ Specialty ★

MEXICAN COLA \$5

JARRITOS \$5  
(MEXICAN SODAS)

NATURAL WATER \$4 / \$10

SPARKLING WATER \$4 / \$10

AN 18% SERVICE CHARGE WILL BE ADDED TO ALL RECEIPTS



# YO AMO

## TACOS

**Bar'n Grill**

# 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 is growing in. Highland Tequila (*Grand Centenario*, *Don Julio*, *Milagro*) are known to be sweeter and fruitier tasting while their lowland counterparts (*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, 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.



# THE Blancos & Platas

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



## **Cazadores Blanco Tequila 1oz - \$8**

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



## **1800 Silver Tequila 1oz - \$10**

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.



## **Tromba Blanco 1oz - \$12**

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 1oz - \$12**

You'll find spicy alcohol notes, 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.



## **Patron Silver 1oz - \$19**

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 1oz - \$19**

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.



## **Tequila Blanco Casamigos 1oz - \$17**

This tequila is made exclusively with blue agave. It has a slight fruity aroma; the medium bodied and mellow palate offers fruity notes of honey, apple, pepper and flowers, leading to a medium length finish.

YO AMO  
TEQUILA





# THE Reposados

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



## **Cazadores Reposados 1oz - \$9**

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.



## **Clase Azul Reposado 1oz - \$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 1oz - \$21**

Aged in oak barrels for an average of six months, Patron Reposado is 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 1oz - \$20**

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 sauce.



## **Leyenda Del Milagro Reposado 1oz - \$14**

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 1oz - \$14**

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



## **Casamigos Reposado 1oz - \$18**

The intention when creating this tequila was to create a smooth, delicious spirit, without salt or lime. It's golden colour and its aromas of oak, caramel and cocoa are imparted to it by a slow manufacturing process and an aging of several months. The wonderfully silky palate leads to a long, mellow finish.



## **1800 Reposado 1oz - \$12**

Pale amber colour with golden hues, pronounced aromas of caramel, spices, white pepper and smoke, rich on the palate with flavors of butterscotch, spices and smoke extending into a long finish.



# THE Añejos

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 1oz - \$10**

Waxy honey comb, 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 flavoured cocktails.



## **Tromba Añejo 1oz - \$20**

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



## **Tequila Don Julio 1942 1oz - \$40**

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 1oz - \$25**

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.



## **Casamigos Añejo 1oz - \$20**

This wonderful tequila aged 14 months, its robust tequila añejo reveals intense aromas of toffee, and vanilla. Its well-balanced flavors offer supple undertones of oak interwoven with tropical fruit and sandalwood notes that lead to a finish of sweet pepper and wispy smoke. Serve it plain with Chipotle Pepper Chicken



### **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**



# BOTTLE *Service*

2 PITCHERS OF POP OR JUICES INCLUDED PLUS TAX AND GRATUITY

|                          |              |
|--------------------------|--------------|
| <b>Iceberg Vodka</b>     | <b>\$175</b> |
| <b>Bacardi White Rum</b> | <b>\$175</b> |
| <b>Grey Goose Vodka</b>  | <b>\$250</b> |
| <b>Hennessy</b>          | <b>\$250</b> |
| <b>Black Label</b>       | <b>\$250</b> |

|                            |              |
|----------------------------|--------------|
| <b>All Patron Tequilas</b> | <b>\$250</b> |
| <b>Casamigos Tequilas</b>  | <b>\$250</b> |
| <b>Cazadores Tequilas</b>  | <b>\$175</b> |
| <b>Tromba Tequilas</b>     | <b>\$200</b> |

|  |              |
|--|--------------|
| <b>Leyenda Del Milagro Tequilas</b>    | <b>\$200</b> |
| <b>1800 Tequilas</b>                   | <b>\$200</b> |
| <b>Tequila Don Julio 1942 Reposado</b> | <b>\$800</b> |
| <b>Clase Azul Reposado</b>             | <b>\$800</b> |



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