



LUNCH + DINNER

OH, HI THERE.

WELCOME TO THE MULE.

WE LOVE:

TACOS ON THE BEACH • TEQUILA DRINKS • GOOD TUNES
VEGETARIANS 🍏 BOURBON DRINKS • GRAFFITI
VEGANS ❤️ MOOD LIGHTING • QUESO • YOU

OUR KITCHEN IS

100% GLUTEN-FREE

AND WE ARE 100% SERIOUS ABOUT THAT.

FOR THE "LIQUID DIET" SORT OF CROWD, OUR BARTENDERS ARE EQUALLY HAPPY TO WHIP YOU UP A HAND-CRAFTED CREATION OR A CLASSIC COCKTAIL.

IF YOU JUST WANT A SHOT OF TEQUILA,
WE'RE INTO THAT TOO.

OKAY, THAT'S ENOUGH CHIT-CHAT.
LET'S EAT.



LUNCH + DINNER

LET'S START WITH SOME

COCKTAILS

TASTEFUL NUDES (2oz) \$14

NO SUBSCRIPTION NECESSARY

BLANCO TEQUILA, APEROL, GRAPEFRUIT, ROSEMARY,
LIME JUICE.

GOOD ADVICE (2.25oz) \$14

EASY TO TAKE. HARD TO GIVE

BOURBON, BLACK TEA, PEACH, LEMON

ON CLOUD 9 (4oz) \$14

IT LAST FOREVER

1800 COCONUT, PINEAPPLE, COCONUT CREAM, LIME, CAVA

SPICY ACCOUNTANT (2oz) \$14

TAXES CAN BE HOT

BUFFALO TRACE, CAMPARI, STRAWBERRY, CHILI-LIME SHRUB, ANGOSTURA, GINGER BEER

SOURSOP SOUR (2oz) \$14

CAN'T STOP. WON'T STOP. SOURSOP

RUM, ELDERFLOWER, PINEAPPLE, SOURSOP, LIME, EGGWHITE

THE GOLD WAR (2.5oz) \$16

HE WHO HAS THE GOLD MAKES THE RULES

MAKER'S MARK, LEMON, MANGO, HABANERO, HONEY, PEACH, ORANGE

TALK SHOW HOST (2oz) \$14

NOT ONLY FOR LATE NIGHTS

BOURBON, CHAMBORD, RASPBERRIES, GINGER, LEMON

HOUSE SANGRIA

SUMMER WINE. FEELING FINE

GLASS (6oz) \$12 PITCHER (55oz) \$45

THE TINY PRINT:

SOMETIMES THE SUPPLY GODS LET US DOWN.
THESE INCONVENIENCES ARE WELL... INCONVENIENT.
IF WE CAN NOT MAKE THE COCKTAIL YOU DESIRE.
WE CAN TRY TO MAKE IT UP TO YOU BY MIXING UP SOMETHING SIMILAR!



BUT WAIT... THERE'S

MARGARITAS

CLASSIC MARGARITA (2oz) \$14

TRIED. TASTED & TRUE

HORNITOS REPOSADO TEQUILA, TRIPLE SEC, AGAVE, LIME, SALT
MAKE IT A SPICY ONE! ADD \$1 🌶️

MAKE IT A PITCHER (55oz - Serves 2-4) \$55

MAKE IT SPICY! ADD \$4 🌶️

WAP MARGARITA (2.5oz) \$14

IYKYK

WATERMELON TEQUILA, PEACH, LIME, SUGAR RIM

MAKE IT A PITCHER (55oz - Serves 2-4) \$55

AY CARAMBA! (2oz) \$15

HOT DAMN!

JALAPEÑO REPOSADO TEQUILA, COINTREAU, CHILI-LIME SHRUB,
MANGO NECTAR, LIME, TAJIN.

BULLDOG (6.5oz) \$15

WHEN 2 BECOME 1

REPOSADO TEQUILA, TRIPLE SEC, LIME JUICE, AGAVE,
CORONA EXTRA, SALT.

TEQUILA THE ENEMY?

BEER ON TAP

HOUSE CERVEZA

16oz \$8.50 • 55oz \$25.00

BEAU'S JUICY AF IPA

16oz \$9.50

COLLECTIVE ARTS BEYOND REASON PALE ALE

16oz \$9.50

LIKE A VIRGIN (0%)

GINGER SNAP \$9

MANGO NECTAR, LEMON, MINT, GINGER BEER.

JARRITOS \$6

PINEAPPLE, MANGO, GRAPEFRUIT, LIME, STRAWBERRY,
MEXICOLA.

SPICY LYCHEE LEMONADE \$9

STRAWBERRY. LYCHEE, LEMON, JALAPEÑO

BOTTLES & CANS

JUST CLAP YOUR HANDS

CORONA (330ML) \$9

CORONITA (220ML) \$6

DOS EQUIS (355ML) \$8.50

STEAMWHISTLE (330ML) \$9

PABST BLUE RIBBON (473ML) \$9

C.A. GUAVA GOSE (473ML) \$9

HOMETOWN BREW CO. SOUTHERN ALE (473ML) \$9

FLUX BREWING COMPANY SEASONAL ROTATION \$9

WISHBONE BREWERY SEASONAL ROTATION \$9

LOCAL CIDER STAFF PICK

STAFF PICK... ASK YOUR SERVER

RED WINE

REIF CABERNET SAUVIGNON

5oz \$9.50 • 8oz \$13 • 1/2L \$25 • BOTTLE \$40

STRATUS WILDASS RED • BOTTLE \$45

PICCINI ASTALE CHIANTI • BOTTLE \$55

WHITE WINE

REIF SAUVIGNON BLANC

5oz \$9.50 • 8oz \$13 • 1/2L \$25 • BOTTLE \$40

STRATUS WILDASS WHITE • BOTTLE \$45

PICCINI ASTRALE PINOT GRIGIO • BOTTLE \$55

ROSÉ & BUBBLY

L'AMANDINE CUVÉE MARIE ROSÉ

5oz \$10 • 8oz \$16 • BOTTLE \$51

BOTTEGA VINO DEI POETI PROSECCO

5oz \$11 • BOTTLE \$48

LUNCH + DINNER



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BOURBON

AND ALSO RYE, BUT MOSTLY BOURBON

BOURBON

- DEVIL'S CUT \$7.50
- FOUR ROSES \$7.50
- JACK DANIELS \$7.50
- JIM BEAM BLACK \$7.50
- WILD TURKEY \$7.50
- ELIJAH CRAIG \$9
- MAKER'S MARK \$9
- WILD TURKEY 101 \$9
- KNOB CREEK \$9.50
- OLD FORESTER \$9.50
- WOODFORD RESERVE \$11
- WILD TURKEY RARE BREED \$11.75
- WOODFORD RESERVE DOUBLE OAKED \$13.25

RYE

- WOODFORD RESERVE RYE \$13.50

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 WE CAN TRY TO MAKE IT UP TO YOU BY
 MIXING UP SOMETHING SIMILAR!

CAN'T DECIDE?

FLIGHTS

BECAUSE WE KNOW THAT CHOOSING JUST
 ONE CAN BE DIFFICULT SOMETIMES.
 CONTAINS 2.25OZ.

BACKWOOD STILLS \$18

- FOUR ROSES (40% ABV)
- DEVIL'S CUT (40% ABV)
- BUFFALO TRACE (40% ABV)



TURKEY TIME \$29

- WILD TURKEY (40.5% ABV)
- WILD TURKEY 101 (50.5% ABV)
- WILD TURKEY RARE BREED (58.4% ABV)



KENTUCKY BLUEGRASS \$27

- ELIJAH CRAIG (47% ABV)
- OLD FORESTER (43% ABV)
- MAKER'S MARK (45% ABV)



SMALL BATCH RESERVE \$29

- WOODFORD RESERVE (43.2% ABV)
- WOODFORD RESERVE DOUBLE OAKED (45.2% ABV)
- WOODFORD RESERVE RYE (45.2% ABV)



TEQUILA

THE GOOD STUFF

CAN'T DECIDE?

FLIGHTS

BECAUSE WE KNOW THAT CHOOSING JUST ONE CAN BE DIFFICULT SOMETIMES. CONTAINS 2.25OZ.

BLANCO

- 1800 \$7.50
- CAZADORES \$7.50
- HORNITOS \$7.50
- EL JIMADOR \$7.50
- TEREMANA \$9
- CASAMIGOS \$11.75
- DON JULIO \$13.25
- PATRON \$14.25

REPOSADO

- 1800 \$7.50
- CAZADORES \$7.50
- EL JIMADOR \$7.50
- TEREMANA \$10
- HORNITOS \$7.50
- CASAMIGOS \$14.50
- DON JULIO \$14.50
- PATRON \$16.25

ANEJO

- CAZADORES \$9.50
- PATRON \$16.25
- CASAMIGOS \$16.50
- DOBEL \$13.25
- PATRON \$15.75
- DON JULIO \$44.00

- ROBIN LEACH \$38**
- PATRON SILVER (40% ABV)
- PATRON REPOSADO (40% ABV)
- PATRON ANEJO (40% ABV)



- RANCHEROS \$18**
- 1800 SILVER (40% ABV)
- EL JIMADOR BLANCO (40% ABV)
- CAZADORES BLANCO (40% ABV)



- JALISCO \$26**
- CAZADORES BLANCO (40%ABV)
- 1800 REPOSADO (40% ABV)
- LEYENDA MEZCAL (42% ABV)



- LOS ALTOS \$33**
- TROMBA BLANCO (36% ABV)
- TROMBA REPOSADO (36% ABV)
- TROMBA ANEJO (36% ABV)

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THESE ARE DEFINITELY

NOT TACOS

YOU MIGHT CONSIDER THEM APPETIZERS.

GUACAMOLE & CHIPS \$11 ♥

FRESH MADE GUACAMOLE, TOPPED WITH GREEN ONIONS, PEPITAS, JALAPEÑOS + CILANTRO. SERVED WITH CHIPS.

QUESO FUNDIDO \$12.75 ✌️

OUR FAMOUS CHEESE DIP, TOPPED WITH COTIJA, PICO DE GALLO, PICKLED JALAPEÑO + CILANTRO. SERVED WITH CHIPS.

HOLY FRIJOLE \$9 ♥

REFRIED BLACK BEANS, TOMATILLO HOT SAUCE, GREEN ONIONS, VALENTINA HOT SAUCE + PICO DE GALLO. SERVED WITH CHIPS.

CALAMARI \$16

CRISPY CALAMARI RINGS, LEMON MAYO, GUAJILLO SAUCE, PICKLED RED ONION, CILANTRO OIL, RADISH + CILANTRO.

BAJA WINGS \$13.75

HOUSE SPICED WINGS, HOT SAUCE, SCALLIONS + LIME CREMA.

CHILI CHEESE NACHOS \$13

CRISPY TORTILLA STRIPS, CHEDDAR, BEEF CHILI, LIME CREMA, GREEN ONIONS + PICKLED RED CHILIS.

FRIES SUPREME \$12.50 ✌️

CRISPY SPICED FRENCH FRIES, QUESO, CHEDDAR, PICO DE GALLO, LIME CREMA + GREEN ONION.

*ADD BEEF & PORK - \$3

BIRRIA FOLDIES \$15

TWO SOFT CORN TORTILLAS COOKED ON THE PLANCHA WITH COTIJA CHEESE, BEEF BRISKET, MOZZARELLA, WHITE ONION + CILANTRO. SERVED WITH PURPLE CABBAGE SLAW & BIRRIA JUS.

FEELING EXTRA?

ANY OF OUR SAUCES AS A SIDE \$1.50 • PICO \$1.50
CHEESE \$1.50 • GUACAMOLE \$3.00 • CHIPS \$3.00

✌️ = VEGETARIAN ♥ = VEGAN

THESE ARE ALLLLL

TACOS

YOU MIGHT CONSIDER THEM DELICIOUS.

THE CEASE & DESIST \$6

GROUND BEEF & PORK, CABBAGE, CHEDDAR, HOT SAUCE, CREMA, PICO DE GALLO + CILANTRO.

THE FISH \$6

CHIPOTLE MAYO, CABBAGE, SWEET ONION SALSA, PICKLED RED ONION, RADISH + CILANTRO.

THE PORK BELLY \$6.50

SAMBAL ROAST PORK BELLY, AVOCADO PUREE, SRIRACHA MAYO, PICKLED CUCUMBER, PICKLED CARROT, PICKLED CHILIS + CILANTRO.

THE BRUSSELS SPROUT \$6 ✌️ CAN BE MADE VEGAN

CRISPY BRUSSEL SPROUTS, GUAJILLO HOT SAUCE, COTIJA, PEPITAS, LEMON MAYO, GREEN ONION, PICKLED JALAPEÑO + CILANTRO.

THE ACHIOTE CHICKEN \$6

ACHIOTE CHICKEN, CABBAGE, CHIPOTLE MAYO, PICKLED RED ONION, CRISPY CHICKEN SKIN, RADISH + CILANTRO.

THE SWEET POTATO & HALLOUMI \$7 ✌️

CABBAGE, CRISPY SWEET POTATO, HALLOUMI CHEESE, LEMON MAYO, PICO DE GALLO, RADISH, TOMATILLO HOT SAUCE + CILANTRO.

THE HABANERO BRISKET \$6.50

PULLED BEEF BRISKET, CABBAGE, HABANERO BBQ SAUCE, LEMON MAYO, PICKLED CUCUMBERS + CILANTRO.

THE FRIED CHICKEN \$6.50

BUTTERMILK FRIED CHICKEN, CABBAGE, HOUSE RANCH, CHEDDAR, HOT SAUCE, DICED PICKLES + GREEN ONIONS.

ALLERGIES?

PLEASE TELL US.

YES, OUR KITCHEN IS 100% GLUTEN & NUT FREE

TAXES ARE EXTRA.

PARTIES OF 6 OR MORE ARE SUBJECT TO AN AUTO GRATUITY OF 18%

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