

TEQUILA LIST



“¡SALUD! ¡BRINDIS!”

“¿TE QUIERES TOMAR UNAS COPAS?”

BLANCO-PLATA (WHITE-SILVER)

Bottled straight from distillation (may be stored in steel tanks). Sometimes the maker will age the tequila in oak barrels for no more than two months to smooth out the tequila. Strong agave flavor present when made with 100% agave.

1800	9	Dobel	14
Altos	9	El Mayor	11
Asombroso	13	Espolón	9
Avión	13	Fortaleza	14
Cabo Wabo	12	Herradura	12
Casa Noble	12	Hornitos Plata	8
Casamigos	13	Milagro	11
Cazadores	8	Milagro SBR	14
Clase Azul	19	Patrón	13
Conquistador	8	Tierras Organic	13
Corazón	8	Tres Agaves	9
Cruz del Sol	13	Zarco	8

REPOSADO (RESTED)

This particular type of tequila is an aged blanco. Reposados rest in a wood barrel for as little as two months and no more than one year. The longer it's aged, the darker it becomes, which helps reduce alcohol flavor while maintaining the agave flavor.

901	13	Dulce Vida	14
1800	10	El Jimador	9
Altos	9	Espolón	9
Apocalypso	15	Fortaleza	16
Avión	13	Herradura	12
Cabo Wabo	12	Lunazul	9
Camarena	8	Milagro	12
Casa Noble	14	Milagro SBR	15
Casamigos	14	Partida	16
Corazón	10	Patrón	13
Cruz Del Sol	15	Tierras Organic	14
Dobel	15	Tres Agaves	10

AÑEJO (EXTRA AGED)

For a tequila to be classified as an añejo, it must be aged for a bare minimum of one year in barrels no larger than 600 liters. This process gives the tequila a woody, silkier taste with a deeper color. Oak, whiskey and cognac barrels are used to age these tequilas.

1800	11	Espolón	12
Avión	14	Fortaleza	24
Casa Noble	16	Herradura	13
Corazón	11	Milagro	13
Cruz del Sol	15	Milagro SBR	24
Dobel	16	Partida	18
Don Julio 1942	25	Patrón	14
Dos Armadillos	18	Porfido	29
El Jimador	10	Tres Agaves	12
El Mayor Extra	30	Tres Generaciones	12

PREMIUM SELECTIONS

Torre's premium list consists of the finest handcrafted blanco, reposado, añejo and extra añejo tequilas available.

Clase Azul Reposado	24
Casa Noble Extra Añejo	30
Don Julio 1942 Añejo	25
Don Julio "Real" Extra Añejo	65
Espolón Extra Añejo	24
Gran Patrón Burdeos Extra Añejo	70
Gran Patrón Piedra Extra Añejo	65
Gran Patrón Platinum Blanco	40
Herradura Ultra Añejo	19
Kah Extra Añejo	45
Maestro Dobel Blended	17
Milagro Único Blanco	60
Partida Elegante Extra Añejo	60

MEZCAL

Made from an agave plant, mostly from the Maguey variety. A 200 year-old tradition of fermentation brings out a very smoky flavor.

Casamigos	16	Ilegal Reposado	16
Ilegal Añejo	29	Monte Albán	8
Ilegal Joven	14	Wild Shot	12

Any tequila as margarita	add 3.00
Any tequila as premium margarita with Cointreau	add 4.50

TORRE FLIGHTS



“¡TIEMPO DE FIESTA!”

CREATE YOUR OWN FLIGHT

Choose any three tequilas. Ask your server for details.

1800 15

Silver
clean sweet agave, citrus

Reposado
figs, butter, earthy

Añejo
spiced wood, smoke, nuts

TRES AGAVES 16

Silver
wild mint, pear, citrus

Reposado
tropica fruit, oak, slight spice

Añejo
smokey sweet caramel, butterscotch

AVIÓN 20

Silver
mint, rosemary, black pepper

Reposado
rose petals, cherries, oak aroma

Añejo
hints of maple, caramel, vanilla

CASA NOBLE 21

Silver
fresh herbs, peppermint, sweet agave

Reposado
warming agave, wood, vanilla

Añejo
butter, cinnamon, clove

DOBEL 22

Blanco
spicy, agave, herbal

Reposado
vanilla, almond, oak

Añejo
coffee, chocolate, tobacco

MILAGRO RESERVE SBR 26

Silver
dry, sweet, spicy, vanilla

Reposado
oak, white pepper, honey

Añejo
tobacco, butterscotch, unsweetened cocoa

ILEGAL MEZCAL 29

Jóven
green apple, heat, sweet

Reposado
clove, toffee, caramelized pear

Añejo
bitter orange, maple, clove

PREMIUM TASTING 59

Gran Patrón Platinum Blanco
smooth, citrus, fresh fruit

Clase Azul Reposado
soft agave, cake, lingering cinnamon sugar

Gran Patrón Burdeos
extremely smooth oak, raisins, vanilla bean

SPECIALTY DRINKS



"EL LUGAR ESTÁ REBUENO."

MARGARITAS

Torre Margarita Frozen	9.75/33
tequila blanco, orange liqueur, agave nectar, fresh-squeezed lime juice, orange juice, salt rim	
Torre Margarita Rocks	9.75/33
tequila blanco, orange liqueur, agave nectar, fresh-squeezed lime juice, orange juice, salt rim	
Add Flavor Shot	2/6
blood orange, caramelized pineapple, coconut, guava, mango, seasonal selection	
Add Smoke (mezcal)	2/6
Dulce y Picante	11.75
(sweet + spicy) house-infused jalapeño tequila, orange liqueur, agave nectar, fresh-squeezed lime juice, orange juice, salt rim	
Elegante	11.75
tequila blanco, agave nectar, fresh-squeezed lime juice, st. germain elderflower, orange juice, salt rim	
Torre Prima	18.50
dulce vida reposado, cointreau, agave nectar, fresh-squeezed lime juice, orange juice, salt rim	
Torre Platinum	50.00
gran patrón platinum blanco, grand marnier cuvée du centenaire, agave nectar, fresh-squeezed lime juice, orange juice, salt rim	

SPECIALTY COCKTAILS

Caipirinha	11.50
sugar cane rum, agave nectar, fresh-squeezed lime juice, orange juice, egg white	
Paloma	10.50
tequila blanco, grapefruit jarritos, house grapefruit bitters, sugar rim	
Blood Orange Mimosa	10.00
clementine vodka, blood orange, champagne	
Spicy Tequila Basil Gimlet	10.50
reposado tequila, jalapeño-infused tequila, fresh-squeezed lime juice, agave nectar, fresh basil, served on the rock	
Guava Tequila Limonada	11.00
tequila blanco, guava puree, agave nectar, fresh-squeezed lemon juice, club soda	
Chávez Cosmo	11.50
citrus vodka, st. germain elderflower, white cranberry, fresh-squeezed lime juice	
Piña y Coco	12.00
1800 coconut tequila, pineapple juice, fresh-squeezed lime juice, coconut puree	
Coolcumber	11.50
tequila blanco, triple sec, fresh-squeezed lime juice, pineapple juice, fresh basil, fresh cucumber	

Blood Orange Old Fashioned	12.50
tequila reposado, agave nectar, blood orange, muddled orange and cherry, splash of club soda	
Blanco Mexicano	11.00
kahlúa, rumchata, coconut puree, tres leches cream	
Mojito	10.00
flavors: lime, mango, raspberry, coconut, guava	
Mexican Manhattan	12.50
maker's mark, espolón reposado tequila, cherry liqueur, bitters, served on the rock	

SANGRÍA

Seasonal Sangría	10.00
Ask your server for today's selection	

MEXICAN MULES

Mezcal Mule	11.50
monte albán mezcal, house "juice", ginger beer	
Guava Mule	11.50
guava rum, vodka, house "juice", basil, guava puree, ginger beer	
Coco Mule	12.50
1800 coconut, vodka, house "juice", coconut puree, ginger beer	
Fuego Piña Mule	12.00
house-infused jalapeño tequila, vodka, house "juice", caramelized pineapple puree, ginger beer	

MOCKTAILS

House-Made Lemonade	5.00
fresh-squeezed lemon juice, simple syrup, sprite, club soda	
<i>flavors: blood orange, guava, mango, caramelized pineapple, raspberry</i>	
Mango Mint Julep	5.00
mango, orange juice, mint, ginger ale	
Mexican Spritzer	5.00
caramelized pineapple, white cranberry, ginger ale	
Raspberry Sweet Tea	5.00
Mango Sweet Tea	5.00

NON-ALCOHOLIC BEVERAGES

Jarritos	3.95
lime, strawberry, mandarin, pineapple, grapefruit, guava	
Soda	3.25
Coke, Diet Coke, Ginger Ale, Sprite	
Mexican Coke	3.95
12-oz. bottle	
Ginger Beer	4.95
Bottled Water	7.00
Voss Sparkling, Voss Still	
Fresh-Squeezed Juices	3.50
limeade, orange	
House-Made Half & Half	3.50
Iced Tea	3.25

BEER & WINE LIST

CERVEZA Y VINO



"DAME UNA COPA DE VINO."

CERVEZA

Draft Beer

Torre "Beerito"	7.00
House Mexican Lager proudly brewed for Torre by Oskar Blues	
Dos Equis Lager	5.75
Rivertowne "Pineapple Ale"	7.50
Free Will Rotating Barrel	MP
Locally brewed in Perkasio, PA	
Funk Rotating Barrel	MP
Locally brewed in Emmaus, PA	
Pizza Boy Rotating Barrel	MP
Locally brewed in Enola, PA	
Rotating Barrels	MP

Torre offers 13 rotating draft selections that are continuously updated for diverse beer offerings. Please ask your server for today's selections.

Bottled & Canned Beer

Dos Equis Amber	5.75
Miller Lite	5.00
Epic Brewing "Los Locos"	6.50
Mexican Lime & Sea Salt Lager	

VINO BLANCO WHITE WINES

Sparkling Wine	8 GL
Pinot Grigio	9/36
Sauvignon Blanc	9/36
Chardonnay	9/36
Reisling	10/40

VINO TINTO RED WINES

Merlot	9/36
Pinot Noir	10/40
Cabernet	10/40
Malbec	11/44
Tempranillo	12/48

