

# 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.

<b>1800</b>	10	<b>Dobel</b>	14
<b>Altos</b>	9	<b>El Jimador</b>	10
<b>Asombroso</b>	13	<b>El Mayor</b>	11
<b>Avión</b>	13	<b>Espolón</b>	10
<b>Cabo Wabo</b>	12	<b>Fortaleza</b>	14
<b>Casa Noble</b>	13	<b>Herradura</b>	12
<b>Casamigos</b>	13	<b>Hornitos Plata</b>	9
<b>Cazadores</b>	9	<b>Milagro</b>	11
<b>Clase Azúl</b>	19	<b>Milagro SBR</b>	15
<b>Conquistador</b>	9	<b>Patrón</b>	13
<b>Corazón</b>	9	<b>Tres Agaves</b>	10
<b>Cruz del Sol</b>	13	<b>Zarco</b>	9

## 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.

<b>901</b>	13	<b>El Jimador</b>	11
<b>1800</b>	11	<b>Espolón</b>	11
<b>Altos</b>	9	<b>Fortaleza</b>	16
<b>Apocalypso</b>	16	<b>Herradura</b>	12
<b>Avión</b>	13	<b>Lunazul</b>	9
<b>Cabo Wabo</b>	12	<b>Milagro</b>	12
<b>Camarena</b>	9	<b>Milagro SBR</b>	16
<b>Casa Noble</b>	14	<b>Partida</b>	16
<b>Casamigos</b>	14	<b>Patrón</b>	14
<b>Corazón</b>	10	<b>Tierras Organic</b>	14
<b>Cruz del Sol</b>	15	<b>Tres Agaves</b>	11
<b>Dobel</b>	15		

## 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.

<b>1800</b>	14	<b>Fortaleza</b>	24
<b>Avión</b>	14	<b>Herradura</b>	13
<b>Casa Noble</b>	16	<b>Milagro</b>	13
<b>Corazón</b>	12	<b>Milagro SBR</b>	24
<b>Cruz del Sol</b>	15	<b>Partida</b>	18
<b>Dobel</b>	16	<b>Patrón</b>	15
<b>Dos Armadillos</b>	18	<b>Porfidio</b>	29
<b>El Jimador</b>	12	<b>Tres Agaves</b>	12
<b>El Mayor Extra</b>	30	<b>Tres Generaciones</b>	12
<b>Espolón</b>	12		

## PREMIUM SELECTIONS

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

<b>Clase Azúl Reposado</b>	24
<b>Casa Noble Extra Añejo</b>	30
<b>Don Julio 1942 Añejo</b>	27
<b>Don Julio "Real" Extra Añejo</b>	65
<b>Espolón Extra Añejo</b>	24
<b>Gran Patrón Burdeos Extra Añejo</b>	70
<b>Gran Patrón Piedra Extra Añejo</b>	65
<b>Gran Patrón Platinum Blanco</b>	40
<b>Herradura Scotch Cask</b>	24
<b>Herradura Ultra Añejo</b>	19
<b>Kah Extra Añejo</b>	45
<b>Maestro Dobel Blended</b>	17
<b>Milagro Único Blanco</b>	60
<b>Partida Elegante Extra Añejo</b>	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.

<b>Casamigos</b>	16	<b>Ilegal Reposado</b>	16
<b>Ilegal Añejo</b>	29	<b>Monte Albán</b>	9
<b>Ilegal Joven</b>	14	<b>Wild Shot</b>	12

<b>Any tequila as margarita</b>	add 3.00
<b>Any tequila as premium margarita with Cointreau</b>	add 4.50

# TORRE FLIGHTS



“¡TIEMPO DE FIESTA!”

### CREATE YOUR OWN FLIGHT

Choose any three tequilas. Ask your server for details.

<b>1800</b>	17
<b>Silver</b>	clean sweet agave, citrus
<b>Reposado</b>	figs, butter, earthy
<b>Añejo</b>	spiced wood, smoke, nuts

<b>TRES AGAVES</b>	17
<b>Silver</b>	wild mint, pear, citrus
<b>Reposado</b>	tropical fruit, oak, slight spice
<b>Añejo</b>	smokey sweet caramel, butterscotch

### AVIÓN

**Silver**  
mint, rosemary, black pepper

**Reposado**  
rose petals, cherries, oak aroma

**Añejo**  
hints of maple, caramel, vanilla

### CASA NOBLE

**Silver**  
fresh herbs, peppermint, sweet agave

**Reposado**  
warming agave, wood, vanilla

**Añejo**  
butter, cinnamon, clove

20

### DOBEL

**Blanco**  
spicy, agave, herbal

**Reposado**  
vanilla, almond, oak

**Añejo**  
coffee, chocolate, tobacco

### MILAGRO RESERVE SBR

**Silver**  
dry, sweet, spicy, vanilla

**Reposado**  
oak, white pepper, honey

**Añejo**  
tobacco, butterscotch, unsweetened cocoa

22

### ILEGAL MEZCAL

**Joven**  
green apple, heat, sweet

**Reposado**  
clove, toffee, caramelized pear

**Añejo**  
bitter orange, maple, clove

### PREMIUM TASTING

**Gran Patrón Platinum Blanco**  
smooth, citrus, fresh fruit

**Clase Azúl Reposado**  
soft agave, cake, lingering cinnamon sugar

**Gran Patrón Burdeos**  
extremely smooth oak, raisins, vanilla bean

29

59

# SPECIALTY DRINKS



"EL LUGAR ESTÁ REBUENO."

## MARGARITAS

**Torre Margarita** 10.25/37  
choose *On The Rocks* or *Frozen*  
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, strawberry

**Add Smoke** (mezcal) 2/6

**Dulce y Picante** 12.00  
(sweet + spicy) house-infused  
jalapeño tequila, orange liqueur,  
agave nectar, fresh-squeezed  
lime juice, orange juice, salt rim

**Elegante** 12.00  
tequila blanco, agave nectar, fresh-  
squeezed lime juice, st. germain  
elderflower, orange juice, salt rim

## PREMIUM MARGARITAS

**Torre Prima** 18.50  
casa noble 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

**Torre Ciento** 100.00  
gran patrón burdeos, grand marnier  
cuvée 1880, agave nectar, fresh-  
squeezed lime juice, orange juice,  
salt rim. *special presentation: ask  
your server for details*

## SPECIALTY COCKTAILS

**Paloma** 10.50  
tequila blanco, grapefruit jarritos,  
house grapefruit bitters, sugar rim

**Blood Orange Mimosa** 10.50  
clementine vodka, blood orange,  
champagne

**Guava Goddess** 12.00  
mezcal, fresh-squeezed lime juice,  
agave nectar, guava puree, served  
on the rock

**Spicy Tequila Basil Gimlet** 11.00  
reposado tequila, jalapeño-infused  
tequila, fresh-squeezed lime juice,  
agave nectar, fresh basil, served  
on the rock

**Strawberry Tequila Limonada** 11.25  
tequila blanco, strawberry 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** 12.00  
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

**Fresca del Sol** 12.00  
tequila blanco, gin, st. germain  
elderflower, fresh lemon and lime,  
club soda

**Mojito** 10.50  
flavors: lime, mango, strawberry,  
coconut, guava

**Mexican Manhattan** 12.50  
old forester 100 proof bourbon,  
espolón reposado tequila, cherry  
liqueur, house-made grapefruit  
bitters, served on the rock

## SANGRÍA

**Seasonal Sangría** 10.50  
Ask your server for today's selection

## MEXICAN MULES

**Mezcal Mule** 11.50  
mezcal, house "juice", ginger beer

**Guava Mule** 12.00  
rum, vodka, house "juice", basil,  
guava puree, ginger beer

**Coco Mule** 12.50  
1800 coconut tequila, vodka, house  
"juice", coconut puree, ginger beer

**Fuego Fresa Mule** 12.00  
house-infused jalapeño tequila,  
vodka, house "juice", strawberry  
puree, ginger beer

**Ancho Mule** 12.75  
mezcal, ancho reyes chile liqueur,  
fresh lime juice, ginger beer

## MOCKTAILS

**House-Made Lemonade** 5.00  
fresh-squeezed lemon juice,  
simple syrup, sprite, club soda  
*flavors: blood orange, guava,  
mango, caramelized pineapple,  
strawberry*

**Mango Mint Julep** 5.00  
mango, orange juice, mint,  
ginger ale

**Mexican Spritzer** 5.00  
caramelized pineapple, white  
cranberry, ginger ale

**Pineapple 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

**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 House Mexican Lager 7.25  
Proudly brewed for Torre by  
Saucony Creek in Kutztown, PA

Dos Equis Lager 6.00

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  
Ask your server for today's selections

### Bottled & Canned Beer

Dos Equis Amber 5.75

Miller Lite 5.00

Mahou Cinco Estrellas 7.50  
Brewed in Madrid, Spain  
16.9 oz. can

## VINO

### GLASS/BOTTLE WINES

**Sparkling Wine** 9 GL

**Pinot Grigio** 9/36

**Sauvignon Blanc** 10/40

**Chardonnay** 10/40

**Reisling** 10/40

**Rose** 10/40

**Merlot** 10/40

**Pinot Noir** 11/44

**Cabernet** 11/44

**Malbec** 12/48

**Red Blend** 12/48

