



3800 E Sunrise Dr. | Tucson, AZ | 85718

Cocktails

Smoked 71 | 22

del bac private barrel | angostura bitters | orange bitters
luxardo cherries | smoked oak wood chips

Passion Fruit Margarita | 18

jose cuervo tradicional silver | passion fruit | habanero
pineapple | lime | agave

Limoncello Spritz | 18

caravella limoncello | prosecco | mint

Garden Grove | 17

tito's handmade vodka | lychee | lemon | basil

Lost In The South | 17

penelope bourbon | giffard abricot du roussillon
cinnamon | lemon

Caffé Negroni | 18

400 conejos mezcal | campari | carpano antica formula vermouth
caffè borghetti espresso liqueur

Enzoni Spritz | 18

hendrick's gin | prickly pear syrup | lemon juice
frozen grapes | prosecco

Devil's Mule | 17

patron silver tequila | lime juice
blackberry angostura bitters | q ginger beer

Mai Brisa | 18

don julio blanco tequila | giffard abricot du roussillon
giffard orgeat | maple syrup | lime juice

Please drink responsibly. 3690758



Zero-Proof Cocktails

Mai Time To Shine | 15

ritual tequila alternative | orgeat | orange juice | lime juice

The Buck Stops Here | 15

giffard aperitivo | lime juice

basil leaves | q ginger beer

Beer

Draft Beers | 11

la paloma barrio citrus ale | blue moon | sculpin IPA | michelob ultra
bud light | barrio blonde | lagunitas IPA | modelo | guinness | stella artois

Local Bottles | 9

dragoon IPA | four peaks kilt lifter | four peaks hop knot

Domestic Bottles | 8

budweiser | coors light | miller light | sam adams boston lager

Import Bottles | 9

corona extra

Seltzers | 9

high noon

Non-Alcoholic | 9

athletic brewing: free wave hazy IPA | upside down golden ale



White Wine

Sparkling

GL / BTL

Decoy Brut, NV Cuvee, California

15 / 56

Villa Sandi Prosecco, NV Fresno Prosecco, Italy

19 / 72

Chardonnay

Simply Chardonnay NV Washington

14 / 50

Kali Hart Chardonnay 2023 Monterey, CA

19 / 72

Sauvignon Blanc

Kim Crawford Sauvignon Blanc 2023

15 / 56

Marlborough, NZ

La Crema Sauvignon Blanc 2023 Sonoma, CA

18 / 66

Pinot Grigio / Pinot Gris

Santa Margherita Pinot Grigio 2023

18 / 66

Alto Adige, Italy

Riesling

August Kessler Riesling 2023

17 / 64

R Qualitatswen, Germany

Rosé

Whispering Angel Rosé 2023

18 / 66

Cotes de Provence, France



Red Wine

Cabernet Sauvignon	GL / BTL
Greenwing Cabernet Sauvignon 2022 Columbia Valley, WA	15 / 56
Klinker Brick Cabernet Sauvignon 2022 Lodi, CA	20 / 75
Pinot Noir	
Cambria Julias 2022 Maria Valley, CA	15 / 56
Argyle Pinot Noir 2023 Willamette, Oregon	19 / 72
Merlot	
Seven Hills Merlot 2022 Walla Walla, WA	16 / 60
Malbec	
Felino Malbec 2023 Mendoza, Argentina	17 / 64
Zinfandel	
OZV Zinfandel 2022 Lodi, CA	16 / 60
Red Blend	
Prisoner Red Blend 2022 Napa Valley, California	24 / 92



Tequila Flights

Entrada	De lujo
818 28	Casamigos 39

Blanco / Silver / Plata

Unaged and bottled straight after distillation, showcasing the pure, vibrant flavor of blue agave. It's crisp, clean, and ideal for cocktails.

818 16	Don Julio 18
Casa Dragones 24	El Tesoro 24
Casamigos 18	Espolon 16
Chamacos 24	Fortaleza 24
Cincoro 26	G4 24
Clase Azul 40	Herradura 16
Corazon 16	Patron 16
Don Fulano 20	Tequila Ocho 24

Añejo

Aged over three years, delivering a deep, complex flavor with rich notes of oak, caramel, and spice. It's smooth and best enjoyed neat.

818 20	Don Julio Alma Miel 42
Casa Dragones 32	Don Julio 1942 42
Casamigos 28	El Tesoro 32
Chamacos 32	Fortaleza 32
Cincoro 36	G4 34
Clase Azul 80	Gran Caramino 30
Corazon 20	Herradura 20
Corazon Single Barrel 32	Komos 60
Don Fulano 30	Mandala 80
Don Julio 28	Patron Gran Burdeos 92



Extra Añejo

Aged 1–3 years in oak barrels, developing a smooth, rich flavor with hints of vanilla, caramel, and spice. It's balanced and refined.

Avion Reserva '44 44	Jose Cuervo Reserva De La Familia 64
Clase Azul Ultra 175	Komos 120
Don Julio Ultima Reserva 156	Patron Gran Piedra 88
El Tequileno 160	

Resposado

This rich, golden tequila is aged in oak barrels for 2–12 months, balancing bold agave flavor with smooth notes of vanilla and spice.

818 18	Don Fulano 24
Artenom Seleccion De 1414	Don Julio 22
Agave Azul 32	El Tesoro 28
Casa Dragones 28	Fortaleza 28
Casamigos 22	G4 28
Chamacos 28	Herradura 18
Cincoro 30	Komos Rosa 40
Clase Azul 50	Mandala 60
Corazon 18	

Cristalino

a premium aged tequila, filtered for clarity, offering a smooth, refined taste with notes of oak and vanilla.

Gran Caramino Resposado 18	Komos Añejo Cristalino 60
Gran Centenario Resposado 26	Maestro Dobel 50
	Extra Añejo Cristalino 64



Espadin / Mezcal

The heart of mezcal. espadín is smooth, smoky, and easy to love—great for sipping or mixing. If you're new to mezcal, start here.

400 Conejos Añejo 22	Illegal 20
Casamigos Joven 20	Illegal Resposado 22
Clase Azul Durango 65	Siete Misterios 36
Dos Hombres 22	Vago Elote 24
Clase Azul Guerrero 65	Vida del Maguey 16
Clase Azul San Luis Potosi 70	Xicaru Silver 16

Tepextate

Aa slow-growing wild agave that produces mezcal with bold herbal notes, spice, and a distinct minerality. Powerful, complex, and truly artisanal.

Quiereme 50

Coyote

A rare wild agave known for its balance of bright citrus, earthy minerality, and gentle smoke. Elegant and complex with a lingering finish.

Bozal 40	Siete Misterios 52
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Pechuga

A celebratory mezcal, traditionally distilled with fruit, spices, and a chicken for a rich, savory complexity. Layered, aromatic, and truly unique.

Bozal 40	Xicaru 28
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Tobola

A wild agave with bold personality—fruity, earthy, and smooth with just the right touch of smoke. A great intro to artisanal mezcals.

Montelobos 36	Quiereme 32
Xicaru 30	



Casa 71 Gastronomy



Boursin Artichoke Dip | 14 ^{GF}

blue corn chips

Shrimp Ceviche | 17 ^{GF • DF}

tortilla chips

Chef's Board | 24

focaccia | tangelo olives | marcona almonds
imported & domestic cheese & charcuterie

Fra Diavolo* | 16

tiger shrimp | calabrian chili | pomodoro | focaccia

Lamb Lollypops | 16 ^{GF}

prickly pear reduction | lemon mint pesto

Buffalo Street Tacos* | 22

bison | pico | chipotle aioli | avocado
cotija cheese | petite salad

Calamari* | 18

lemon sherry vinaigrette | arugula | pomodoro sauce

Wings | 16

buffalo or jack daniels bbq | crudité | ranch

Pommes Frites | 12

truffle | garlic aioli | parmesan

Prime Burger* | 23

aged white cheddar | hatch chili | lettuce
tomato | onion | garlic aioli | french fries
(open for veggie substitutions + \$1.00)

*Consuming raw or undercooked meats, seafood, shellfish, and eggs may increase your risk of food borne illness.

Please inform your server of any allergies or dietary restrictions.

V : Vegetarian GF : Gluten Free  : Healthy Options

An 20% service charge will be automatically added to the bill for parties of 6 or more.

Dessert

Blood Orange Creamsicle Panna Cotta | 12

sweet chantilly | honey roasted almonds | candied citrus

Hibiscus Lime Tart | 12

hibiscus meringue | house made graham cracker tart

Black Forest Gateau | 13 ^{GF}

dark chocolate flourless cake | cherry mousse

Raspberry Amaretto Tiramisu | 12

mascarpone | raspberry coulis | amaretto ladyfingers | candied almonds

Port Wines

Taylor Fladgate Tawny Port Flight | 50

Embark on a journey through time with our exclusive Taylor Fladgate Tawny Port Flight. Savor the evolving richness and complexity of this legendary house's aged expressions with this timeless tasting experience featuring 10, 20, 30, and 40 Year Old Tawny Ports.

10 Year Old Tawny Port	15 GL
20 Year Old Tawny Port	20 GL
30 Year Old Tawny Port	60 GL
40 Year Old Tawny Port	65 GL

