

signature cocktails

Smoky Paloma
Mezcal, Fresh Grapefruit, Grapefruit Soda 12

El Mariachi
Campari, Punt e Mes, Reposado, Lemon Peel 13

Japanese Highball
Yamato Whisky, Ginger, Lemon 16

Coco Loko
Mezcal, Amaro, Agave, Chocolate Bitters 13

tico's classic cocktails

Classic Margarita
Milagro Blanco, Orange Liqueur, Agave, Lime 13/52

Hibiscus Margarita
Milagro Blanco, Orange Liqueur, Hibiscus, Agave, Lime 13/52

Margarita Del Dia (ask your server)
Milagro Blanco, Orange Liqueur, Fruit Juice, Agave, Lime 13/52

Hurricane
Pyrat XO Reserve, Bacardi, Cherry, Orange & Pineapple Juice 14

Barcelona Red Sangria
Pinot Noir, Brandy, Orange & Pineapple Juice 11/48

Catalonia White Sangria
Pinot Grigio, Tequila, Mango, Pineapple 11/48

Romero's Pomtini
Tito's, Rosemary-Infused Syrup, Pomegranate Juice 14

Mezcaroni
El Silencio Mezcal, Campari, Sweet Vermouth 14

beer

draft

Modelo Especial Lager, 4.4% abv 7

DreamWeaver Wheat Pilsner, 4.8% abv 7

El Guapo Agave IPA, 7.5% abv 8

Kirin Ichiban Lager, 5% abv 7

bottle

Corona Lager, 4.5% abv 7

Estrella Jalisco Pilsner, 4.6% abv 7

Bold Rock Rosé Cider Cider, 4.7% abv 7

can

Asahi Super Dry Lager, 5% abv 9

Sapporo Lager, 4.5% abv 10

Topo Chico Hard Seltzer, 4.7% abv 8

wine & sake

sparkling

Viña Lolita BRUT, Spain, nv 9/34

Biutiful CAVA ROSÉ, Spain, nv 10/38

red

Viña Las Perdices MALBEC, Argentina, 2017 10/38

Avalon CABERNET SAUVIGNON, California, 2017 11/42

Block Nine PINOT NOIR, California, 2018 11/42

Ludovicious GARNACHA, Spain, 2015 12/46

let's have some fun

Frozen Margaritas 14

Sake Bombs (4) 24

Margarita Flight 23

Agave Spirits Flight 20

Patrón Flight 35

Mezcal Flight 30

white

Fatum Airen SAUVIGNON BLANC, Spain, 2018 10/38

Cline Cellars PINOT GRIS, California, 2018 11/42

Raeburn CHARDONNAY, California, 2018 12/46

rose

Liquid Geography, Spain, 2019 11/38

sake

Hakutsuru, Awa Yuki SPARKLING, 300ml 24

non-alcoholic beverages

Hibiscus Lemonade Fresh Lemon Juice, Housemade Hibiscus Syrup 5

Cucumber Fizz Cucumber, Lime, Agave, Ginger Ale 5

Bottomless Brunch

\$29 food | \$16 drinks (bottomless food purchase required)
Sat & Sun: 11-3pm



Happy Hour

Wed, Thurs & Fri: 3-6pm