

BLANCO

BLANCO

BLANCO

☠ <i>123 Uno</i>	\$15 ☠
1800	\$6
1921	\$15
7 Leguas	\$15
901	\$8
Adan Eva	\$14
Aguila Real	\$17
Aha Yeto	\$15
Alien	\$14
Amor Mio	\$18
Arette	\$11
Armero The Extreme	\$10
Armero The Exclusive	\$10
☠ <i>Arrogante</i>	\$14 ☠
Arta	\$13
Arte Nom 1549	\$16
AsomBroso	\$15
Cabo Wabo	\$10
Calavera	\$15
Camarena	\$5
Casa Dragones	\$20
Casa Dragones Joven	\$55
Casa Noble	\$10
Casa Noble Single Barrel Joven	\$19
Casa Pecados	\$20
Casa Pecados 53 Percent	\$25
Casamigos	\$10
Casino Azul	\$17

Cava Antigua	\$16
Cazadores	\$7
Chamucos	\$14
Chinaco	\$15
Cincoro	\$19
Clase Azul	\$25
Coa	\$8
Confianza	\$11
Corazon	\$10
Corralejo	\$11
Corzo	\$14
Crotalo	\$14
Deleon Platinum	\$13
Don Abraham	\$13
Don Alberto Joven	\$15
Don Felix	\$13
Don Julio	\$10
Don Ramon	\$12
Don Valente	\$15
Dos Armadillos	\$17
El Berrinche	\$17
El Circulo	\$15
El Jimador	\$5
El Mayor	\$13
Espolon	\$10
☠ <i>Fortaleza</i>	\$14 ☠
Frida Kahlo	\$16
Fubar	\$14
G4	\$13
Gran Centenario	\$10
Herradura	\$8
Hussong's	\$11
IXÁ	\$15
Kah	\$17

Karma	\$14
Lapis	\$18
Los Tres Tonos	\$12
Lunazul	\$5
Masuave	\$13
☠ <i>Mi Campo</i>	\$6 ☠
Milagro	\$6
Milagro Select Barrel	\$13
Number Juan	\$14
☠ <i>Partida</i>	\$15 ☠
Pasion Secreta	\$14
Patron	\$10
Patron Roca	\$19
Patron Estate Release	\$26
Patron Gran Platinum	\$55
Patron Gran Smoky	\$65
Porfidio	\$15
Porfidio Cactus	\$15
Pura Vida	\$13
Revolucion	\$14
Revolucion 100 Proof	\$17
Riazul	\$16
Severo	\$15
Sin Rival	\$15
Skelly	\$16
Solento	\$18
Suave	\$14
Suave Joven	\$28
T1	\$15
Tanteo	\$10
☠ <i>Tequila Ocho</i>	\$15 ☠
Teremana	\$10
Terralta	\$14
Terralta 110 Proof	\$20
Tres Generations	\$11

— Blanco Tequila —

Also known as Plata or Silver, this is the Weber Blue Agave in its purest form. It is clear & typically not aged in wood, but rather rested in stainless steel barrels for an average of four weeks up to two months. A Joven is unrested and bottled as soon as it is distilled
 AROMA green and cooked agave with herbal & pepper notes
 TASTE herbal often with a citrus & peppery finish

REPOSADO

123 Dos	\$16
1921	\$16
Adan Eva	\$16
Aguila REAL	\$20
Aha Yeto	\$16
Alien	\$17
☠ <i>Amor Mio</i>	<i>\$20</i> ☠
Arette	\$12
Armero The Evolution	\$10
Armero The Luxury	\$13
Arrogante	\$15
Arta	\$15
Arte Nom 1414	\$17
AsomBroso Rose	\$15
Avion	\$15
Cabo Wabo	\$12
Cabrito	\$11
Calavera	\$17
Camarena	\$6
Casamigos	\$12
Casa Noble	\$11
Casa Noble Single Barrel	\$20
Cava Antigua	\$18
Cazadores	\$8
Chamucos	\$17
Chinaco	\$16
Cincoro	\$23
☠ <i>Clase Azul</i>	<i>\$15</i> ☠
Clase Azul Gold	\$100
Coa	\$9
Confianza	\$12

— *Reposado Tequila* —

The first stage of "rested and aged", the tequila is aged between 2 months and 11 months in many different types of wood barrels, the most common being American whiskey. Other barrels commonly used include French oak, bourbon, cognac & wine. This tequila will inherit the unique flavors from the previous spirit.
 AROMA fruity with hints of vanilla, pepper & oak
 TASTE robust with of caramel, vanilla and wood

REPOSADO

Corazon	\$12
Corralejo Triple Distilled	\$13
Corzo	\$15
Crotalo	\$15
Cruz del Sol	\$14
Deleon	\$14
Don Abraham	\$14
Don Felix	\$15
Don Julio	\$12
Don Ramon	\$13
Dos Armadillos	\$18
El Berrinche	\$20
El Charro	\$8
El Circulo	\$16
El Jimador	\$5
El Mayor	\$14
El Mayor French Oak Cask	\$24
El Rey	\$14
Espolon	\$11
☠ <i>Fortaleza</i>	<i>\$17</i> ☠
Frida Kahlo	\$18
G4	\$14
Gran Orendain	\$13
Herradura	\$10
Hornitos	\$9
Hussong's	\$14
Kah	\$19
Karma	\$15
Lapis	\$19
Locuaz	\$18
Los Tres Tonos	\$13
Lunazul	\$5
Lunazul Double Barrel	\$13
Maestro Dobel	\$13
Manana	\$14
Masuve	\$15
☠ <i>Mi Campo</i>	<i>\$7</i> ☠
Milagro	\$8
Milagro Single Barrel	\$14
Number Juan	\$16

☠ *Staff Favorite* ☠

REPOSADO

Partida	\$16
Patron	\$15
Patron Roca	\$15
PosAdas	\$15
Pura Vida	\$14
Revolucion	\$15
Riazul	\$17
Sauza Blue	\$8
Severo	\$17
Sin Rival	\$19
Solento	\$19
Suave	\$15
T1	\$16
Tecnico	\$12
Tequila 88	\$14
Tequila Ocho	\$17
Teremana	\$12
Terralta	\$15
Tres Generations	\$12

ANEJO

123 Tres	\$15
1800	\$6
1921	\$15
Adan Eva	\$15
Aha Yeto	\$15
Alien	\$17
Amor Mio	\$27
Arette	\$12

— *Anejo Tequila* —

After aging for at least one year in oak barrels, Tequila can then be classified as an Anejo, and can be aged for up to 3 years. The distillers are required to age Agave Tequila in oak barrels that do not exceed 600 liters, differentiating from the size allowed for Reposados
 AROMA agave, vanilla, tobacco & hints of molasses
 TASTE vanilla, oak & aged agave

ANEJO

Armero The Perfection	\$14
Arta	\$17
Arte Nom 1146	\$19
Avion	\$16
Bracero	\$14
Cabo Wabo	\$14
Calavera	\$19
Casa Dragones	\$35
Casa Noble	\$12
☠ <i>Casamigos</i>	\$14 ☠
Casino Azul	\$25
Cava Antigua	\$20
Chamucos	\$20
Chinaco	\$17
☠ <i>Cincoro</i>	\$30 ☠
Clase Azul	\$150
Codigo 1530 Barrel Strength	\$40
☠ <i>Corazon Single Estate</i>	\$14 ☠
Corazon Sazerac Rye	\$25
Corralejo 99000	\$15
Corzo	\$16
Crotalo	\$16
Cruz del Sol	\$15
Don Abraham	\$15
Don Elias	\$17
Don Felix	\$17
Don Julio	\$14
Don Julio 1942	\$25
Don Pilar	\$13
Don Ramon	\$14
Don Valente	\$17
Dos Armadillos	\$19
El Berrinche	\$22
El Mayor	\$15
El Rey	\$15
El Tesoro	\$15
Espolon Bourbon Barrel	\$11
Fortaleza	\$18
Frida Kahlo	\$20
G4	\$23

ANEJO

Gran Centenario	\$17
Gran Corralejo	\$30
Herradura Legend	\$35
Hornitos Black Barrel	\$8
Hussong's	\$14
Kah	\$21
Karma	\$17
Lapis	\$20
Locuaz	\$22
Los Tres Tonos	\$14
Maestro Dobel Anejo	\$14
Masuave	\$17
Milagro	\$10
Milagro Select Barrel	\$20
Partida	\$17
Pasion Secreta	\$18
Patron	\$16
Patron Roca	\$23
Porfidio Cactus	\$30
Pura Vida	\$15
Revolucion	\$17
☠ <i>Riazul</i>	\$18 ☠
Rudo	\$13
Sauza Commemorativo	\$9
Severo	\$19
Sin Rival	\$20
Solento	\$20
Tecnico	\$13
Tequila 88	\$15
Terralta	\$16
Tikal	\$21

EXTRA ANEJO

1800 Milenio	\$50
☠ <i>Adictivo</i>	\$25 ☠
Amor Mio	\$30
Amor Mio Reserva 5yr	\$48
Amores	\$22
Asombroso	\$30

☠ *Staff Favorite* ☠

EXTRA ANEJO

Avion Reserva 44	\$35
Cazadores	\$17
Chamucos	\$40
☠ <i>Cincoro</i>	\$300 ☠
☠ <i>Clase Azul Ultra</i>	\$350 ☠
Codigo 1530 Origen	\$65
Don Abraham	\$25
Don Alberto	\$20
Don Elias	\$25
Don Julio REAL	\$60
Don Valente	\$30
El Amo	\$11
El Mayor	\$27
☠ <i>El Tesoro Paradiso</i>	\$35 ☠
Fuenteseca Reserva 15 Yr	\$85
G4	\$28
G4 55 Months	\$85
Herradura Seleccion Suprema	\$85
Lunazul	\$13
Patron Gran Piedra	\$85
Patron Gran Burdeos	\$125
Pintoresco	\$30
Revolucion American Cask	\$24
Sin Rival	\$22
Suave VSB	\$40
Tequila Ley 925	\$25
Tequila Ocho	\$42
Terralta	\$28
Terralta 110 Proof	\$40
Tikal	\$27
Tres Mujeres Dark ROAR	\$22
☠ <i>Zee Tequila White Label</i>	\$25 ☠
Zee Tequila Black Label	\$25

— *Extra Anejo* —

A new classification was added in 2006 labeling any Tequila aged more than 3 years as Extra Anejo. After the aging process, the alcohol content must be diluted by adding distilled water as increased aging raises the proof of the liquor
 AROMA vanilla, oak & aged agave
 TASTE rich vanilla, oak & spice

INFUSIONS

Ghost Blanco	\$10
☠ <i>House Barrel Infusion</i>	\$5 ☠
House Chile Infusion	\$5
House Cucumber Infusion	\$5
House Mango Infusion	\$5
House Mixed Berry Infusion	\$5
House Pineapple Infusion	\$5
☠ <i>House Smokey Sunset</i>	\$10 ☠
House Strawberry Infusion	\$5
Sauza Hornitos Spiced Honey	\$8
Tanteo Chipotle	\$10
Tanteo Habanero	\$10
Tanteo Jalapeno	\$10

Infusions

Created from Blanco Tequila by adding fruit, peppers, or vegetables and allowing the mixture to rest for several weeks, the Tequila will infuse with whatever has been added and take on the undertones of the additive. Greengos uses El Jimador to create our house infusions
 AROMA distinct scents of each infused item
 TASTE subtle flavors in the after taste

MEZCAL

☠ <i>Casamigos</i>	\$15 ☠
Clase Azul	\$80
☠ <i>Del Maguey Crema</i>	\$14 ☠

Mezcal

Unlike Tequila, Mezcal can be made from up to 28 different types of agave & is made around the city of Oaxaca. Aging is similar to Tequila as it is often rested and bottled as Joven, Reposado & Anejo.
 AROMA floral, pine, herb & citrus
 TASTE smoke, pine, herb notes & vegetal after taste

MEZCAL

Del Maguey Chichicapa	\$22
Del Maguey Pechuga	\$45
El Recuerdo Abocado Con Gusano	\$8
El Recuerdo Joven	\$8
Los Amantes Reposado	\$17
Los Nahuales Joven	\$16
Los Nahuales Reposado	\$18
Nuestra Soledad San Baltazar	\$15
Pierde Almas Espadin	\$20
Pierde Almas Botanical	\$24
Scorpion Joven	\$15
Scorpion Reposado	\$17
Scorpion Anejo	\$20
Se Busca Joven	\$12
Se Busca Reposado	\$14
Sombra	\$14
Sombra Artesanal Joven	\$50
Zignum Reposado	\$14
Zignum Anejo	\$15

SOTOL

Coyote Durango Blanco	\$15
Don Cuco Reposado	\$15
Excentrico Plata	\$13
Hacienda De Chihuahua Blanco	\$10
☠ <i>Hacienda De Chihuahua Reposado</i>	\$11 ☠
Hacienda De Chihuahua Anejo	\$12
Hacienda De Chihuahua Rustico	\$13

Sotol

Sotol is made from the *Dasyllirion wheeleri* shrub, more commonly called the Desert Spoon. Sotol is typical bottled unaged, or Joven, but aging similar to Tequila is starting to become more common.
 AROMA spice, herb, & earthiness
 TASTE evergreen, spice, pine & lemongrass

SOTOL

Hacienda De Chihuahua Platinum	\$14
☠ <i>Hacienda De Chihuahua 5 Year</i>	\$28 ☠
La Higuera Plata	\$14

CRISTALINO

Adictivo Ultra Anejo	\$28
CampoAzul Diamante Anejo	\$17
Cazadores Anejo	\$14
Chinaco Ultra Anejo	\$19
Dahlia Reposado	\$13
Don Armando Extra Anejo	\$15
☠ <i>Don Julio 70 Claro</i>	\$20 ☠
El Destilador Anejo	\$15
Enemigo 89 Anejo	\$17
Herradura Ultra	\$17
Hornitos Anejo	\$11
☠ <i>Hussong's Platinum</i>	\$14 ☠
IZO Extra Anejo	\$26
Maestro Dobel Reposado	\$15
Maximo Imperio Anejo	\$19
Octavio Reposado	\$14
Ollitas Reposado	\$13
Pacheco 1988 Anejo	\$18
Revolucion Anejo	\$20
Senor de los Cielos Anejo	\$15
Tierra~Nobel Reposado	\$13
Volcan De Mi Tierra Anejo	\$21

Cristalino

Typically activated carbon dust is added to a Reposado or Anejo then a cellulose filter is used to strip away the color and wood flavors, while leaving the acquired accents that come from barrel aging
 AROMA honey, caramel, almond & confectioned tones
 TASTE vanilla, pecan, gelato & subtly sweet

DRAFT BEER

Leatherback Brewing Co

Beach Life
Blonde Ale
\$9

Bush Life
Farmhouse Ale
\$9

Island Life
Lager
\$9

Reef Life
India Pale Ale
\$9

Join us for
Happy Hour
3pm-5pm
Monday
thru
Friday!

\$3 Dos Equis
\$3 Infused
Tequila Shots

\$5 House
Margaritas
including
Infusions
&
Frozen

BOTTLED BEER

DOMESTIC

Budweiser \$5
Bud Light \$5
Coors Light \$5
VI IPA \$6
VI Summer Ale \$6

IMPORTED

Carib \$6
Corona \$6
Dos Equis Amber \$6
Dos Equis Special Lager \$6
Modelo Especial \$6
Negra Modelo \$6

SPIKED SELTZER

Topo-Chico
Exotic Pineapple \$6
Strawberry Guava \$6
Tangy Lemon Lime \$6

-Leatherback Brewing Co-

Leatherback Brewing Company proudly produces authentic Virgin Islands craft beer with uniquely Caribbean-grown ingredients and influences alongside traditional beer styles. Breweries and tasting rooms on St. Croix in the William Roebuck Industrial Park and on St. Thomas in Havensight Plaza. All beer is brewed and kegged on site in St. Croix

Greengos Tequila Club

What is the Tequila Club?

Quite simply, it's a gateway through our Tequila Wall, which at first may seem overwhelming and intimidating to the novice. But fear not, as you make your way through hundreds of different Tequilas, Mezcal and Sotols, you will win great awards.

☠ *5th* tasting of Tequila or Mezcal earns you \$1.00 off future Tequila towards the club.

☠ *30th* tasting of Tequila or Mezcal earns you a \$30 Greengos gift certificate and \$2.00 off future Tequila towards the club.

☠ *45th* tasting of Tequila or Mezcal earns you a \$3.00 off future Tequila towards the club.

☠ *60th* tasting of Tequila or Mezcal earns you a \$50 Greengos gift certificate.

☠ *80th* tasting of Tequila or Mezcal earns you a one of a kind Greengos Tequila Club T shirt

☠ *100th* tasting of Tequila or Mezcal earns you a Greengos Lifetime award honoring you with your own personal plaque displayed in Greengos Cantina. You are also entitled to 20% off previously drank tequila.

☠ *150th* tasting of Tequila or Mezcal earns you a \$100 Greengos gift certificate.

☠ *200th* tasting of Tequila or Mezcal earns you a mini barrel of our in house barrel blended tequila which you can refill at any time with our house barrel blends for \$30.

☠ *250th* tasting of Tequila or Mezcal earns you a \$100 Greengos gift certificate.

☠ *300th* tasting of Tequila or Mezcal earns you a special weekend vacation.