

# MARGARITAS

<b>THE ADOBE</b> Our house standard, made with gold tequila	<b>\$6.00</b>
<b>BLUE</b> With silver tequila and blue curacao	<b>\$6.50</b>
<b>REPOSADO</b> Seuze Hornitos blue agave tequila for a smoother taste	<b>\$7.00</b>
<b>ADOBE COMMEMORATIVO</b> Seuze Commemorativo Anjo, Cointreau, and fresh lime juice makes for an even mellow margarita	<b>\$8.00</b>
<b>REPOSADO TRADICIONAL</b> Jose Cuervo Tradicional Reposado blue agave tequila, Cointreau, and fresh lime juice	<b>\$8.50</b>
<b>SILVER</b> Heradura Silver blue agave tequila, Cointreau, and fresh lime juice	<b>\$9.00</b>
<b>THE ANEJO CLASSICO</b> Jose Cuervo 1800 Reserva Antiqua blue agave tequila, Cointreau, and fresh lime juice	<b>\$9.50</b>
<b>THE GRAND SUPREME</b> The special flavor of Grand Marnier matched with El Tesoro Anjo blue agave tequila and fresh lime juice	<b>\$10.00</b>
<b>ANY MARGARITA PREPARED FROZEN:</b>	<b>ADD \$1.00</b>
<b>FRUIT MARGARITAS</b>	
<b>BAJA</b> The classic Adobe margarita with a splash of pineapple juice	<b>\$7.00</b>
<b>MELON</b> Reposado tequila and Midori—a sweet treat with a bite	<b>\$7.50</b>
<b>FROZEN RASPBERRY</b> A frozen fruit frappe	<b>\$8.00</b>
<b>FROZEN STRAWBERRY</b> An Adobe favorite	<b>\$8.00</b>

# SANGRIA

<b>HOUSE SANGRIA</b> RED OR WHITE	GLASS <b>\$6.00</b>
	CARAFE <b>\$17.00</b>
<b>PREMIUM MEXICAN SANGRIA</b> RED OR WHITE	GLASS <b>\$7.00</b>
	CARAFE <b>\$19.00</b>
With gold tequila instead of brandy	

# WINE

<b>HOUSE RED OR WHITE</b>	GLASS <b>\$6.00</b>
	BOTTLE <b>\$24.00</b>
<b>WHITE ZINFANDEL</b>	GLASS <b>\$6.00</b>

# BEVERAGES

<b>SOFT DRINKS</b>	<b>\$1.50</b>
Cola, diet cola, ginger ale, lemon-lime, club soda, iced tea, milk, orange juice, apple juice, pineapple juice, grapefruit juice, tomato juice, and cranberry juice	
<b>SPECIAL BOTTLED BEVERAGES</b>	<b>\$2.50</b>
Hein's flavored sodas—root beer, birch beer, vanilla cream, black cherry, and orange	

# COFFEES AND TEA

<b>FRESH GROUND HOUSE BLEND</b>	<b>\$1.50</b>
<b>MEXICAN—WITH KAHLLIA</b>	<b>\$6.00</b>
<b>IRISH—WITH IRISH WHISKEY</b>	<b>\$6.00</b>
<b>ITALIAN—WITH AMARETTO</b>	<b>\$6.00</b>
<b>FRENCH—WITH BRANDY</b>	<b>\$6.00</b>
<b>TEA</b>	<b>\$1.25</b>

## Live Jazz and Blues

 <b>Fraturdays &amp; Saturdays</b>	<b>Wolfpack Jam Session</b>	<b>11:00 to 1:00</b>	
<b>Wednesdays</b>		<b>9:00 to 12:00</b>	
<b>Kitchen Hours</b>			
 <b>Lunch:</b>	<b>Monday - Saturday</b>	<b>11:30 to 5:00</b>	
<b>Dinner:</b>	<b>Monday - Saturday</b>	<b>5:00 to 11:00</b>	
	<b>Sunday</b>	<b>12:00 to 11:00</b>	
<b>Late Night:</b>	<b>Friday &amp; Saturday</b>	<b>11:00 to 1:00</b>	

# Margaritas

**The Adobe \$6.00**  
Our house standard, made with gold tequila

**Blue \$6.50**  
With silver tequila and blue curacao

**Reposado \$7.00**  
SAUZA HORNETOS BLUE AGAVE TEQUILA FOR SMOOTHER TASTE

**Adobe Commemorativo \$8.00**  
SAUZA COMMEMORATIVO ANJO, COINTREAU, AND FRESH LIME JUICE MAKES FOR AN EVEN MELLOW MARGARITA

**Reposado Tradicional \$8.50**  
JOSE CUERVO TRADICIONAL REPOSADO BLUE AGAVE TEQUILA, COINTREAU, AND FRESH LIME JUICE

**Silver \$9.00**  
HERADURA SILVER BLUE AGAVE TEQUILA, COINTREAU, AND FRESH LIME JUICE

**The Anejo Classico \$9.50**  
JOSE CUERVO 1800 RESERVA ANTIQUA BLUE AGAVE TEQUILA, COINTREAU, AND FRESH LIME JUICE

**The Grand Supreme \$10.00**  
THE SPECIAL FLAVOR OF GRAND MARNIER MATCHED WITH EL TESORO ANEJO BLUE AGAVE TEQUILA AND FRESH LIME JUICE

**ANY MARGARITA PREPARED FROZEN: ADD \$1.00**

## Fruit Margaritas

**Baja \$7.00**  
THE CLASSIC ADOBE MARGARITA WITH A SPLASH OF PINEAPPLE JUICE

**Melon \$7.50**  
REPOSADO TEQUILA AND MIDORI—A SWEET TREAT WITH A BITE

**Frozen Raspberry \$8.00**  
A FROZEN FRUIT FRAPPE

**Frozen Strawberry \$8.00**  
AN ADOBE FAVORITE

# Beers For Lunch

JUST A SAMPLE FROM OUR FULL LIST. THIS IS CRAFTED TOWARD LIGHTER BEERS THAT WON'T BREAK THE LUNCH BUDGET. LISTED FROM LIGHTER TO HEAVIER STYLES TO HELP GUIDE YOU. OUR FULL LIST IS ALWAYS AVAILABLE. PLEASE ASK YOUR SERVER. ENJOY.

**Decent light beers:**  
Molson Canadian Light 4.00  
San Adams Light 4.00  
Thirst quencher:  
Bitburger 4.00  
Carlsberg 4.00  
Efes Pilsener 4.00  
Pilsner Urquell 4.00  
Sly Fox Pilsener (can) 4.00  
St. Pauli Girl 4.00  
Warsteiner 4.00

**Regular beer . . . damn well:**  
Agua Cervesa 4.00  
Ayinger Jahrhundert Lager 5.00  
Brooklyn Lager 4.00  
Das Equis Lager (green one) 4.00  
Grolsch 5.00  
Lone Star 4.00  
Molson Canadian 4.00  
Pacífico 4.00  
Pilsener 4.00  
Presidente 4.00  
Red Stripe 4.00  
San Smith Lager 5.00  
San Miguel 4.00  
Sol 4.00  
Spaten Lager 4.00  
Stella Artois 4.00  
Tasker 6.00

**Look dark, tastes light:**  
Nicholas Amber Beck 4.00  
A little fuller . . . smoother:  
Abita Amber 4.00  
Fisher Amber 4.00  
Yegre Models 4.00  
San Adams Lager 4.00

**Brewer, cleaner . . . refreshing:**  
Boddington's 5.00  
Sierra Nevada Pale Ale 4.00  
Stout's American Pale 4.00

**Bitter clean bite:**  
Blau Point Hoptical Illusion 4.00  
Easy drinking wheat beers:  
Eringer Dunkel 17oz 6.00  
Flying Dog In Heat Wheat 5.00  
Julius Becker Hefe-Weisse 17oz 6.00  
Pinkus Organic Hefe-Weisse 17oz 6.00

**Refreshing citrus wheat beer:**  
Allagash White 5.00  
Blue Moon 4.00  
Hoegaarden 5.00  
Sweet toasted pale ale:  
Lefto Elondo 5.00  
Uniqu, complex & daring:  
Omnesque Homagein 5.00  
Unkowne Dos de Bios 5.00  
Victory Golden Monkey 5.00

**An organic staff favorite:**  
Orto Common Ale 5.00  
Nice medium body beer:  
Hooker Irish Red 4.00  
Smithwick's 4.00  
Barley, slightly filling & smooth:  
Dogfish Head Indian Brown 5.00  
Gosse Island Not Brown Ale 5.00  
Pitch black, yet not heavy:  
Kestler 4.00  
Unkowne Chubby Kaira 5.00  
Xings 4.00  
Full bodied Scottish Ale, Dry:  
Bellhaven 4.00  
Imis & Gunn 8.00  
A rarity, a good cheap Belgian:  
Grimbergen Dubbel 5.00  
The Birth Vaders of the list:  
Ayinger Celebrator 8.00  
Dogfish Head Ratsun 4.00  
Mackeson's Stout 4.00  
San Smith Oatmeal 6.00  
Sierra Nevada Porter 4.00  
Spaten Optimator 4.00

**Now for dessert . . .**  
Abita Purple Haze 4.00  
Blau Point Blueberry 4.00  
Leinenkugel's Sunset Wheat 4.00  
Long Trail Blackberry 4.00  
San Adams Cherry Wheat 4.00  
Unkowne Ephemero (apple) 5.00

**You don't really want beer:**  
Original Sin Cider 4.00  
Woodchuck Granny Smith 4.00  
Non-Alcoholic:  
Kaliber 4.00  
St. Pauli Girl 4.00