



COCKTAILS \$10

SERVED ON THE ROCKS

MARGARITA DE LA CASA

fresh lime, El Jimador Reposado & triple sec

LA SENORA

Hardshore Gin, hibiscus tea & fresh citrus

DARK & STORMY

Gosling's Black Seal Rum & our housemade ginger beer

PASSIONISTA

citrus, passionfruit juice, El Jimador Silver & triple sec

SNAKE BITE

jalapeño, cilantro, lime, El Jimador Silver & triple sec

ANTI-VENOM

bee pollen, agave nectar, citrus juice, El Jimador Silver & triple sec

THE SKINNY

Fresca, fresh lime & Herradura Silver

ROSA LIMONADA

Tito's Vodka, hibiscus lemonade & fresh mint

HURRICANE

Gosling's Dark Rum, Bacardi Light Rum, passionfruit & fresh citrus

MOJITO

Bacardi Rum muddled with fresh mint & lime

BESO

hibiscus flower refresco, El Jimador Silver & triple sec

CAIPIRINHA

the national drink of Brazil made by muddling Leblon Cachaça with sugar & lime wedges

TEQUILA

SILVER

EL JIMADOR	5	PATRON	9
CAZADORES	6	DON JULIO	10
EL ESPOLON	6	GRAN CENTENARIO	11
HERRADURA	7	AVION	12
MILAGRO	7	CORZO	12
CORAZON	9		

REPOSADO

EL JIMADOR	6	PATRON	10
CAZADORES	7	CORRALEJO	12
EL ESPOLON	7	DON JULIO	12
HERRADURA	8	GRAN CENTENARIO	12
MILAGRO	8	AVION	13
CORAZON	10	CORZO	13

AÑEJO

EL JIMADOR	7	PATRON	11
CAZADORES	8	GRAN CENTENARIO	13
EL ESPOLON	8	AVION	14
HERRADURA	9	CORZO	14
MILAGRO	9	DON JULIO	14
CORAZON	11		

RESERVE LIST

AGAVE LOCO REPOSADO	9	DON JULIO REAL	36
GRAN CENTENARIO ROSANGEL	10	PATRON BURDEJOS ANEJO	62
DON JULIO 1942	22		

MEZCAL

JOVEN

SCORPION	9	ANEJO SCORPION	11
EL BUHO	10	LA FOGATA	13
MONTELOBOS	10	SCORPION TOBALA	25
SCORPION TOBALA	20	SCORPION 5 YEAR	30

REPOSADO

SCORPION	10	SCORPION 7 YEAR	36
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TEQUILA FLIGHTS

Here at El Rayo we pour 100% pure agave tequila. For the ultimate tequila tasting experience sample and compare the silver, reposado and añejo tequilas from some of our favorite producers.

CORAZON – 15 HERRADURA – 17
MILAGRO – 17 AVION – 19

VINOS

RED OR WHITE SANGRÍA – 8.00/GLASS

WHITE

KENDALL JACKSON CHARDONNAY

(California) – Notes of tropical fruit, married with honey and vanilla from the oak barrels
By The Glass \$9/Bottle \$28

LEGADO DEL CONDE

(Spain) – Vibrant with orchard fruit aromas and lively minerality
By The Glass \$8/Bottle \$32

TERRA D'ORO PINOT GRIGIO

(California) – Juicy pear and stone fruit flavors, finishing with an elegant touch of toasted French oak
By The Glass \$7/Bottle \$24

RED

TOMERO CABERNET SAUVIGNON

(Argentina) – Deep ruby color, with strong notes of spices and red fruits, with delicate touches of toasted vanilla
By The Glass \$7/Bottle \$24

CEPASANTIGUES RIOJA

(Spain) – Full-bodied wine with hints of plums, cinnamon, and cracked peppercorn and dry tannins
By The Glass \$8/Bottle \$26

LANCATAY MALBEC

(Argentina) – Complex, with a touch of violets and cherries, hints of toasted hazelnuts from the French oak
By The Glass \$6/Bottle \$22

CERVEZAS

ON DRAFT – 16OZ

Rotating selection, please see board for today's offerings.

DOS XX – 5.00
AMBER

ALLAGASH – 6.00
WHITE

DOS XX – 5.00
LAGER

MAINE BEER CO – 7.00
LUNCH IPA

LONE PINE – 7.00
PORTLAND
PALE ALE

FEATURED LOCAL DRAFT
ask your server for selection

BOTTLES & CANS – \$4.00

SOL

TECATE

PACIFICO

CORONA

NEGRA MODELO

BUCKLER (NON-ALCOHOL)

OMISSION PALE ALE
(GLUTEN-FREE)



MICHELADA – ADD \$1

beer of choice served over ice with lime
Worcestershire sauce & our housemade hot sauce

OTRAS BEBIDAS

ALL NATURAL LEMONADE – 3.50

APPLE, PINEAPPLE, CRANBERRY OR ORANGE
JUICE – 2.50

MILK AND CHOCOLATE MILK – 2.00

GINGER SMACK REFRESCO – 3.50

HIBISCUS FLOWER & CITRUS REFRESCO – 3.50

POMEGRANATE REFRESCO – 3.50

LIME RICKEY – 3.50

SHIRLEY TEMPLE – 2.50

MEXICAN COKE IN BOTTLES – 3.25

FRESCA – 3.00

FOUNTAIN DRINKS – 2.75

Coke, Diet Coke, Sprite, Ginger Ale, Barq's Root Beer
& Unsweetened Iced Tea

BOTTLED WATER – 2.25

CARRABASSETT COFFEE CO – 1.95

organic El Rayo blend coffee – regular and decaffeinated

TEA – 1.95

