

# DINNER COCKTAILS

## MARGARITAS

### 61° MARGARITA 12

*Our signature classic margarita*

Corazon Reposado, orange liqueur, lime, agave  
*(make it a cadillac) 3*

### SPICY MARGARITA 13

*The name says it all*

Corazon Reposado, Ancho Verde, lime, veredita

### EDDIE'S TRROPICAL 13

Corazon Reposado, orange liqueur, mango-hibiscus syrup, strawberry, aloe, lime, agave

### FRESA 13

*The sweetness of strawberries mixed with jalapeños*

Corazon Reposado, orange liqueur, strawberry-jalapeño-lemongrass syrup, lime, agave

## T61° FAVORITES

### AVISPA 12

*A spicy Bee's Knees*

Anchorage Distillery Aurora gin, lime, jalapeño-infused agave

### MEZERAC 13

*A smoky Sazerac (America's oldest cocktail)*

Mezcal Alipus, Ancho Reyes, demerara, orange bitters, peychaud's bitters, absinthe mist

### SMOKED MANHATTAN 17

*Our peaty version of a manhattan Old Forester bourbon, Cocchi Torino, bitters, islay scotch mist*

### BERRYOSKA 13

*A berry refreshing cocktail*

Tito's vodka, blueberry shrub, lime, agave

## NON-ALCOHOLIC

### MULE 8

*ginger, lime, club soda*

### BERRY SODA 8

*Berry mix, lime, soda*

### COKE DE MEXICO 5

## SIGNATURE COCKTAILS

### ANY LAST WORDS? 14

*Our Twist on a Last Word*

Banhez mezcal, Lime, Ancho Verde, Genepy

### BRAMBLE JAM 14

*A bold and refreshingly frothy cocktail*

Banhez mezcal, lemon, simple syrup, egg white, Cassis Noir float

### SNEAKY PETE 15

*A sweet and smoky campfire flavor*

Kraken dark rum, lapsang syrup, cocchi americano

### BURNING MEZQUITE'OS 15

*Agave flavor with a slight bitterness of smoked rhubarb and sweetness of amaro with mesquite on the nose*

Corazon reposado, Banhez mezcal, Sfumato, Amaro Del Capo, mesquite smoke

### LAST MINUTE 14

*simply sweet and tart with hints of basil.*

Kirk and Sweeney rum, peach liqueur, muddled basil, lemon, Fernet wash

### DON'T BE JULIUS 15

*A boozy creamsicle, Jameson Orange, Vanille De*

Madagascar, lemon, egg white, Aztec chocolate bitters

### SPOONFUL OF BERRIES 13

*A tangy but berry flavor with a touch of lemon meringue*

Tito's vodka, blackberries, strawberries, lemon, St. Germain, Victoria chai syrup, lemon meringue float

### EL DIABLO 16

*Mexican Mule with a black currant float*

Corazon Reposado, lime, Fever-Tree ginger beer, Cassis Noir de Bourgogne

### CHILLPILL 14

*(T61's penicillin)*

Banhex mezcal, lemon, ginger, honey, chartreuse with an Islay scotch mist

### ALASKAN PLANE 14

*Anchorage Distillery Aurora gin, Luxardo*

maracshino, Cassis Noir, butterfly pea tea, lime

# TEQUILA

served straight up or make it into a 61° margarita for \$3 more

SILVER	REPOSADO	AÑEJO	EXTRA AÑEJO	PLATINO
Cenote 9	Corazon 8	Gran Centenario 15	Clase Azul Ultra 385	Don Julio 70 16
Tapatio 10	Arrette Artesanal 15	Clase Azul 75	Guayabos 39	Gran Patron 39
Casa Dragones 14	Terra Noble 15	Cenote 12	Patron Piedra 50	Maestro Dobel 21
Herradura 10	Don Julio 13	Don Julio 16	Terralta 110 40	Herradura Ultra 22
Don Julio 12	Ocho 16	Terraalta 15	Terralta 25	EL Mayor 19
Dobel 11	El Tesoro 13	Casamigos 15	Jose Cuervo Familia 35	Dobel 50 39
Ocho 14	818 13	Dobel 16	Arette 30	
Pasote 12	Codigo 14	Herradura 14	Don Julio 1942 27	
Arette 101 15	Casamigos 13	Codigo 25	Patron 21	
Casamigos 11	Clase Azul 26	Casa Noble 14	Tapatio Excelencia 35	
Casa Noble 12	Cenote 12	Cenote 17	Corralejo 19	
El Tesoro 10	Casa Noble 13	Pasote 15	Joel Richards Pedals 40	
Teremana 13	Dobel 14	El Tesoro 15		
Clase Azul 16	Tapatio 13	Tapatio 15		
123 Organic 11	123 Organic 13	Ocho 19		
Patron Smoky 40	Pasote 13	Azuña 24		
Codigo 12	Teremana 15	123 Organic 15		
Postuma 12				

Ask your server about our tequila & mezcal flights

# MEZCAL

La Grimas 15	Bozal Ensemble 13	Bozal Tobala 21	Burrito 19	Las Milpas Cenizo 15
400 Conejos 11	Bozal Tapeztate 15	Bozal Castilla 19	Siete Misterios 100 18	Vida Muertos 13
Banhez 10	Bozal Cenizo 15	Bozal Coyote 19	Craneo 12	Sotol Coyote 17
Bozal Iberico 20	Bozal Cuixe 16	Vago Elote 15	Miel De Tierra Anejo 23	Bahnez Pechuga 19
Bozal Chino Verde 20	Bozal Borrego 20	Yuu Baal Jabali 20	Alipus San Andres 15	Yuu Baal Madrecuixe 19

# WINE

		gl/btl			gl/btl
Disruption	WA, Cabernet Sauvignon	12/40	Old Vine Rose	California, Rosé	10/40
Catena Vista Flores	Mendoza Malbec	10/40	Matua	New Zealand, Sauvignon Blanc	10/40
Borealis	Oregon Pinot Noir	13/45	J. Lohr	California, Chardonnay	11/44
Tilia	Argentina Merlot	10/34	King Estate	Oregon, Pinot Gris	10/40
			Dry Creek	California, Dry Chenin Blanc	10/40

# BEER

Modelo	Negra or Especial	7	Alaska Amber	Amper	7
Pacifico	Pilsner-style Lager	7	Cynosure	IPA	7
Alaska Cider Works	Northwinds	7	Denali	Twister Creek IPA	7
Cynosure Saison	Saison	7	Alaskan	White	7
Corona Extra	(Bottle)	6	Matanuska	Blueberry Ale	7
Victoria	(Bottle)	6			