

MARGARITAS

THE SWAP SHOP

Espolon blanco tequila, triple sec, Flying Iguana's house made sour mix. Get it on the rocks or frozen. Try it flavored (strawberry, prickly pear, pomegranate, or mango) | 9

FLYING IGUANA

Herradura reposado tequila, Agavero orange liqueur, Cointreau, Tres Agaves organic agave nectar, fresh squeezed lime juice, fresh squeezed lemon juice | 13

SPICE OF LIFE

fresno infused Espolon blanco tequila, triple sec, Tres Agaves organic agave nectar, house made sour mix | 10

SKINNY RITA

Maestro Dobel diamanté tequila, fresh lime juice, Tres Agaves organic agave nectar, orange bitters, soda water | 11

THE GARDEN

Tres Agaves blanco tequila, simple syrup, house made sour mix, cilantro, cucumber | 10

GINGER BEER MARGARITA

Hornitos plata tequila, blood orange liqueur, Tres Agaves organic agave nectar, fresh lime juice, Goslings ginger beer | 10

WATERMELON BLISS

Maestro Dobel diamanté tequila, Tres Agaves organic agave nectar, fresh lime juice, fresh lemon juice, watermelon, cucumber | 11

BLOOD ORANGE

Flying Iguana's signature aged barrel of Patron reposado, Solerno blood orange liqueur, Tres Agaves organic agave nectar, house made sour mix | 12

SPECIALTY COCKTAILS

PATIO LIZARD

Four Roses bourbon, turbinado syrup, lemon juice, watermelon | 10

CAIPIRINHA

Leblon cachaca, fresh squeezed lime juice, simple syrup | 9

ANTIOXIDANT

vodka, mint, fresh lime juice, Tres Agaves organic agave nectar, blueberries, soda water | 10

PISCO SOUR

pisco, fresh lemon juice, turbinado syrup, egg whites, Angostura bitters | 10

SMOKEY AND THE BANDIT

Vida mezcal, vodka, fresh lime juice, pomegranate purée, Angry Orchard cider | 10

SANGRIA NARANJA

white wine, elderflower liqueur, lemon juice, triple sec, lime juice, orange juice | 8

SANGRIA ROJA

red wine, blackberry brandy, triple sec, lemon juice, lime juice, orange juice | 8

PALOMA

Espolon blanco tequila, grapefruit San Pellegrino | 9

HOUSE ABOVE THE CLOUDS

Ron Zacapa 23, ancho chili simple syrup, orange bitters | 13

904

Olmea Altos blanco tequila, prickly pear purée, fresh lemon juice, sparkling wine | 10

WINE

WHITE WINE

	GLASS	BOTTLE
Chardonnay, Hogue Cellars, Washington State	7.00	28.00
Chardonnay, Franciscan, California	9.50	38.00
Pinot Grigio, Hogue Cellars, Washington State	7.00	28.00
Pinot Grigio, Alta Luna, Italy	9.00	36.00
Sauvignon Blanc, Kim Crawford, New Zealand	10.00	40.00
Riesling, Chateau Ste Michelle, Washington State	7.50	30.00
Moscato D'asti, Ruffino, Italy	9.00	36.00

RED WINE

Cabernet Sauvignon, Hogue Cellars, Washington State	7.00	28.00
Cabernet Sauvignon, Joel Gott 815, California	10.50	42.00
Malbec, Diseno, Argentina	8.00	32.00
Merlot, Hogue Cellars, Washington State	7.00	28.00
Red Blend, the Dreaming Tree, Crush, California	10.50	42.00
Pinot Noir, Mark West, California	8.00	32.00

ROSÉ WINE

Bellerruche, France	7.50	30.00
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SPARKLING WINE

California sparkling wine, Mumm Napa, California		40.00
Champagne, Veuve Cliquot, France		80.00
Prosecco, Lunetta, Italy	Split	7.50

TEQUILA

EXTRA ANEJOS & CLARIFIED

Extra anejos are aged for more than three years in small oak barrels of less than 600 liters. Clarified tequilas are reposados, anejos, or extra anejos that have been filtered through charcoal to create a clear spirit with the flavor of an aged tequila.

Avion Reserva 44 Extra Anejo	30	Cuervo Reserva Familia Extra Anejo	25
Don Julio Real Extra Anejo	45	Gran Patron Piedra Extra Anejo	60
Partida Elegante Extra Anejo	45	Don Julio 70 Clarified	15
Herradura Ultra Clarified	20	Maestro Dobel Diamanté Clarified	9
Herradura Selección Suprema Extra Anejo	55		

AÑEJO (EXTRA AGED)

After aging for at least one year, tequila can then be classified as an "añejo". This aging process darkens the tequila to an amber color, and the flavor can become smoother, richer, and more complex.

1800 Reserva Anejo	9	Avion Anejo	14
Cabo Wabo Anejo	12	Casamigos Anejo	15
Casa Noble Anejo	17	Cazadores Anejo	9
Corralejo Anejo	9	Corzo Anejo	14
Sauza Tres Generación Anejo	9	Don Julio 1942 Anejo	20
Don Julio Anejo	13	Espolon Anejo	8
Gran Centenario Anejo	9	Gran Patrón Burdeos Anejo	50
Herradura Anejo	12	KAH Anejo	15
Milagro Select Barrel Anejo	18	Milagro Anejo	9
Partida Anejo	13	Patrón Rocca Anejo	22
Patrón Anejo	13	Sauza Hornitos Anejo	9
Tequila Ocho Anejo	15	Sauza Hornitos Black Barrel	10
Tres Agaves Anejo	14		

REPOSADO (AGED OR RESTED)

A Reposado tequila is the first stage of "aged or rested". The tequila is aged in wood barrels or storage tanks between 2 months and 11 months. The spirit takes on a golden hue and the taste becomes a good balance between the agave and wood flavors.

1800 Reserva Reposado	8	Avion Reposado	13
Cabo Wabo Reposado	10	Casamigos Reposado	13
Casa Noble Reposado	13	Cazadores Reposado	9
Corzo Reposado	12	Cuervo Tradicional Reposado	8
Deleon Reposado	20	Don Julio Reposado	12
Espolon Reposado	7	Gran Centenario Reposado	8
Herradura Reposado	10	Hussongs Reposado	9
KAH Reposado	14	Milagro Select Barrel Reposado	14
Milagro Reposado	8	Olmea Altos Reposado	9
Patrón Reposado	11	Patrón Rocca Reposado	20
(Flying Iguana's signature aged barrel)		Sauza Hornitos Reposado	8
Partida Reposado	11	Sauza Tres Generación Reposado	9
Tequila Ocho Reposado	14	Tres Agaves Reposado	12

SILVER - BLANCO - PLATA - CRYSTAL - PLATINUM

This is the Blue Agave spirit in its purest form. It is clear and typically un-aged, where the true flavors and the intensity of the agave are present, as well as the natural sweetness. It can be bottled directly after distillation, or stored in stainless steel tanks to settle for up to 4 weeks.

1800 Reserva Silver	8	Tequila Ocho Plata	13
Sauza Hornitos Plata	7	Avion Silver	10
Cabo Wabo Blanco	8	Casa Noble Crystal	10
Casamigos Blanco	10	Cazadores Blanco	8
Corzo Silver	9	Cuervo Reserva Familia Platino	13
Deleon Diamante	21	Deleon Platinum	18
Don Julio Blanco	11	Espolon Blanco	6
Gran Centenario Plata	7	Gran Patrón Platinum	30
Kah Blanco	12	Herradura Silver	9
Milagro Select Barrel Silver	13	Milagro Silver	8
Olmea Altos Plata	8	Partida Blanco	10
Patron Silver	10	Patrón Rocca Silver	18
Tres Agaves Blanco	9		

MEZCAL

Mezcal is a distilled spirit made from the agave plant. The production of mezcals is centered around Oaxaca, and there are governmental regulation in place to protect the identity of mezcal production as separate from that of tequila. Because of its intense smokiness, mezcal's flavor profile is somewhat like Islay scotch with the fruit and salt undertones of tequila.

Del Maguey Crème	11	Del Maguey Chichicapa	12
Del Maguey Vida	10	Los Amantes	10
Montelobos	11	Sombra	10
Union Uno	10	Bosscal	12

DRAFT BEER

LAGERS & PILSNERS

Yuengling Lager	Lager Pottsville, PA
Bud Light	St Louis, MO
Dos Equis Amber Lager	Mexico
Dos Equis Lager	Mexico
Corona Light	Mexico
Pacifico	Mexico
Modelo Especial	Mexico

ALES

Jon Boat English Golden Ale (Intuition Ale Works)	Jacksonville, FL
Killer Whale Cream Ale (Bold City)	Jacksonville, FL
Dukes Cold Nose Brown Ale (Bold City)	Jacksonville, FL
Pablo Beach Pale Ale (Green Room)	Jacksonville Beach, FL
I-10 IPA (Intuition Ale Works)	Jacksonville, FL
Head High IPA (Green Room)	Jacksonville Beach, FL

CIDER

Angry Orchard	Cincinnati, OH
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STOUT

King Street Stout (Intuition Ale Works)	Jacksonville, FL
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Staff Choice: Ask your server about the rotating draft beer

BOTTLES

DOMESTIC

Budweiser • Michelob Ultra • Miller Lite • Coors Lite • PBR

IMPORT AND CRAFT

Heineken • Corona

NON ALCOHOLIC BEER

St Paulie Girl