Tequila on the Wall

1800 Silver
1800 Reposado
1800 Añejo
1800 Coconut
Avion Silver Añejo
Avion Reposado
Avion Añejo
Avion Extra Añejo
Cabo Wabo Silver
Cabo Wabo Reposado
Cabo Wabo Añejo
Cantera Negra Silver
Cantera Negra Reposado
Cantera Negra Añejo
Cantera Negra Ex Añejo
Cantera Negra Coffee Liqueur
Casa Dragones Blanco
Casamigos Blanco
Casamigos Reposado
Casamigos Añejo
Cazadores Blanco
Cazadores Reposado
Cazadores Añejo
Cazadores Añejo Cristalino
Codigo Blanco Añejo
Codigo Añejo
Codigo Rosa
Corazon Añejo
Deleon Blanco 80
Deleon Añejo
Desert Door Sotol
Don Julio Silver
Don Julio Reposado
Don Julio Añejo
El Silencio Mezcal

Espolón Blanco
Espolón Reposado
Espolón Añejo
Ghost Blanco
Hacienda Plata
Hacienda Reposado
Hacienda Añejo
Herradura Silver
Herradura Reposado
Herradura Añejo
Hornitos Blanco
Hornitos Plata
Hornitos Reposado
Hornitos Añejo
Hornitos Black Barrel
Ilegal Reposado
Ilegal Añejo
Ilegal Joven
Lunazul Reposado
Milagro Silver
Milagro Reposado
Milagro Añejo
Patrón Silver
Patrón Reposad
Patrón Añejo
Patrón Extra Añejo
Patrón EL Cielo
Patrón Citronge Limon
Teremana Blanco
Cuervo Tradicional Reposado
Cuervo Tradicional Añejo
Teremana Reposado
Tres Generaciones Plata
Tres Generaciones Reposado
Tres Generaciones Añejo

Tequila Exclusivo

1800 Cristalino
16 months in port wine barrels*
vanilla, caramel & toasted wood**

1800 Milenio
5 years in American bourbon barrels, 4 months in Cognac barrels*, vanilla & cinnamon**

Avion 44
36 months in American oak barrels*
coffee & chocolate**

Cincoro Añejo
28 months in ex-American whiskey barrels*
orange, fig, & date, with hints of butterscotch**

Cincoro Blanco
white chocolate & caramel**

Cincoro Reposado
10 months in ex-Kentucky bourbon barrels*
peanut & honey chocolate (smokey)**

Clase Azul Mezcal
peanut, brown sugar, honey, wood, chocolate & ripe fruit**

Clase Azul Plata
caramelized brown sugar & black pepper**

Clase Azul Reposado
8 months in fine oak barrels*
hazelnut, & vanilla**

Don Julio 1942
2.5 years in American white-oak barrels*
floral candy & fruit**

Don Julio Primavera
8 months in American white-oak barrels*
orange peel & overripe pineapples**

Don Julio Ultima Reserva
36 months in Madeira wine-seasoned barrels*
oak & vanilla**

Soledad 13 Year Ex Añejo
13 years in hand selected ex-bourbon barrels*
only 2,000 bottles made

aged* taste notes**

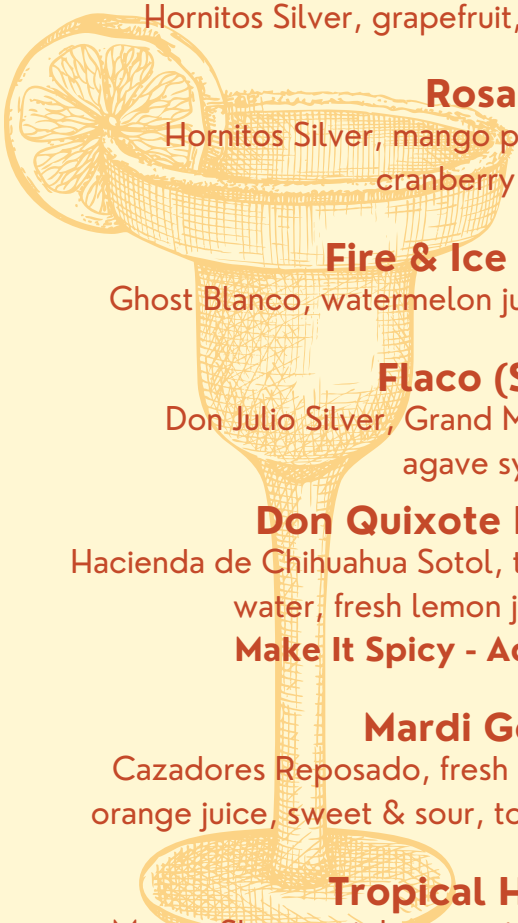
Specialty Cocktails

Mega Marg
36 oz house margarita, frozen or on the rocks (20)

Team Hardwood BBQ's Rose Margarita
Patrón Silver, Patrón Citronge Lime, fresh lime juice, agave syrup, jalapeño syrup, Rosewater (10)

Tsunami
1800 Silver, Cointreau, Pama Pomegranate liqueur, fresh lemon, sweet & sour (9)

Paloma
Hornitos Silver, grapefruit, soda, fresh lime juice (9)



Rosa Rita
Hornitos Silver, mango puree, agave, roses lime, cranberry juice (10)

Fire & Ice Melonrita
Ghost Blanco, watermelon juice, fresh lime, jalapeño (9)

Flaco (Skinny)
Don Julio Silver, Grand Marnier, fresh lime juice, agave syrup (9)

Don Quixote Ranch Water
Hacienda de Chihuahua Sotol, topped with Rambler sparkling water, fresh lemon juice, fresh lime (10)
Make It Spicy - Add Ghost Tequila

Mardi Gold Rita
Cazadores Reposado, fresh lime, agave syrup, splash of orange juice, sweet & sour, topped with Grand Marnier (11)

Tropical Heat Marg
Mango Shotta, triple sec, pineapple juice, lime juice (8)

Tsunami Bites

Tortilla Soup
chicken, tortilla chips, jack cheese, pico de gallo
cup 5.99 bowl 8.99

Salsa del Sol
tortilla chips, house-made salsa, served with holy frijoles 6.99

Chips & Guac
tortilla chips, house-made guacamole 7.99

Chips & Queso
tortilla chips, house-made queso 7.99
add beef 4.00

Fire In The Hole
sliced jalapeños fried to a golden-brown, served with ranch dressing 7.99

Yaga's Famous Seafood Flautas
shrimp, crab, & crawfish rolled in a flour tortilla, served with sweet thai chili & avocado verde sauce 12.99

Nami Nachos
tortilla chips, queso drizzle, black beans, topped with pico de gallo
chicken 9.99 beef 11.99 shrimp 13.99

Southwest Burrito
chopped chicken, black bean & corn salsa fresca, served with rice & beans 11.99
sub beef 4.00

Fish Tacos
corn tortillas, beer battered wild-caught mahi mahi, cilantro, cabbage, sambal creme fraiche, served with rice and beans 12.99

Favorite Fajitas
served with rice and beans
chicken 11.99 beef 15.99 shrimp 18.99

Happy Hour

EVERY MON-FRI 4PM-7PM

$3 Well Cocktails

$1 Off All Drafts

$2 Premium Bottles

$2.50 Ultra Premium Bottles

$7 Domestic Pitchers

$10 Margarita Pitchers

Weekly Specials

MONDAY
$8 Pizza & $8 Domestic Pitchers 5-8pm

TUESDAY
Texas Tuesday | $3 select Texas liquors 9-2am

WEDNESDAY
Margarita Madness | $12 Mega Margs 9-2am

THURSDAY
College Night | $2 Domestic Drafts & $3 Wells 9-2am

FRIDAY
DOUBLE Loyalty Points ALL DAY | $3 Wells 9-11pm

SATURDAY & SUNDAY
$15 Mimosa Carafes & $6 Bloody Marys

DRAFT BEER SPECIALS FOR ALL TEXAS SPORTS GAMES

Beers

Premium & Ultra Premium Bottles

Abita Purple Haze $4.75
Angry Orchard Hard Cider (GF) $5
Blue Moon $5.25
Bud Light $4.25
Budweiser $4.25
Coors Light $4.25
Corona $5
Corona Light $5
Corona Premier $5
Dos XX $5
Kona Big Wave $5.25
Lone Star $4.25
Michelob Ultra $4.50
Michelob Ultra Pure Gold $4.50
Michelob Ultra Lime Cactus $4.75
Miller Lite $4.25
Modelo $5
Pacifico $5
Red Stripe $5.25
Shiner $5
Smirnoff Ice $5.50
Stella Artois $5.75
Topo Chico Hard Seltzer $5
Twisted Tea $5
Yuengling $4.75
Yuengling Flight $4.75

Texas Beers

Karbach Rodeo Clown $6
Karbach Love Street Blonde $6
Karbach Hopadillo $6
Karbach Ranch Water $6
Saint Arnold Seasonal $6
Galv. Brew. Causeway Kölsch $6
Galv. Brew. Citra Mellow $6
Galv. Brew. Seasonal $6

Seltzers

Hornitos Ranch Water
Truly
Topo Chico
High Noon (Hard Seltzer)

Drafts

Galveston Tiki Wheat $7
Bud Light $5
Saint Arnold Art Car $7
Crawford Bock $7
Kona Big Wave $6.50

Fireball $5.50

Shot List

Mexican Candy
Hornitos Plata, Watermelon Pucker, S&S, Tabasco

Green Tea
Jameson, Peach Schnapps, S&S, Sprite

Ocean Water
Strawberry Vodka, Blue Curacao, Peach Schnapps, S&S, Sprite

Orange Crush
Orange Vodka, Watermelon Pucker, OJ, Sprite

Pink Starburst
Vanilla Vodka, Watermelon Pucker, S&S

Purple Gatorade
Grape Vodka, Raspberry Schnapps, Blue Curacao, S&S, Cranberry

Star Shooter
Bourbon, Watermelon Pucker, Cranberry, Red Bull

White Gummy Bear
Raspberry Vodka, Peach Schnapps, S&S

Vegas Bomb
Bourbon, Malibu Rum, Peach Schnapps, Red Bull

Kamikaze
Vodka, Triple Sec, S&S

Fall Cocktails

Pumpkin Margarita $8
Hornitos Reposado, Amaretto,
Pumpkin Purée, Agave, Lime Juice

Apple Cider Margarita $7
Hornitos Silver,Grand Marnier,
Apple Cider, Agave, Lime Juice

Mexican Coffee Martini $9
Tres Generaciones Silver, Kahula,
Coffee, Vanilla Syrup

Smoky Maple Margarita $9
Illegal Mezcal, Cazadores Silver,
Citronge Orange, Maple Syrup, Lime Juice

Manzanasada $10
Lunazul Silver, Lunazul Humoso,
Apple Cider, Lime Juice

Cinnamon Sour $10
Tres Generaciones Silver, Cinnamon Syrup,
Lime Juice, Egg Whites

What is Tequila

Tequila is a distilled spirit made using sugars exclusively from the **Blue Weber Agave** plant. Agave used for tequila must be grown within specific areas in Mexico; Jalisco, Michoacan, Tamaulipas, Nayarit, and Guanajuato. It has two categories based on whether blue agave is exclusively used as the sugar source for that particular tequila, or if other non-agave sugars are incorporated. At least 51% of the fermentable sugars in tequila must legally come from the blue weber agave plant to be considered tequila, only tequila that uses 100% of the agave sugars can be considered 100% de agave.

How it is Made

The process of tequila begins with the blue weber agave plant. These plants are usually harvested between 5 and 7 year of age. After the agave is harvested the leaves of the plant are removed from what is known as the piña bulb, some farmers use the traditional method of cutting the agave with a special knife known as a coa. When the piña bulb is stripped of its leaves it then moves to be roasted or baked to extract the sugars. This process can take anywhere from 24hrs to 56hrs or longer depending on the temperature, the lower the temperature the longer they roast.

Once the piña has been baked properly, it is then to shredded to extract the juice, called mosoto, and the sugars from the bulb. Today, a mechanical shredder can be used to expedite this process, but some producers prefer to use a stone wheel, known as a tahona, to crush and juice the piña.

What is Tequila

The Fermentation Process and Aging

The juice and sugars are then extracted it is then ready to begin its process to be turned into tequila. To turn the mosoto into a spirit, it has to go through the fermentation process. This involves mixing the mosoto with yeast then placing the mixture in wooden barrels or stainless steel tanks for anywhere from 3-12 days to ferment. After the mosoto mix has fermented, it needs to be distilled, which is a process that not only purifies the liquid, but also creates a higher alcohol concentration. In most cases, tequila will be distilled twice. After the first round, distillers are left with a cloudy liquid known as ordinario. Going through the second round will create a clear silver liquid. From there, the tequila is ready to be aged.

Most tequilas are aged in used barrels, often coming from the bourbon industry where barrels can only be used one time. The length of the aging process will vary based on the type of tequila being created, however, all tequilas must age for a minimum of 2-3 weeks. To reach a reposado tequila, the tequila must stay in the barrels for no less than 2 months, an anejo for at least one year and for an extra anejo it must age for no less than 4 years. Blanco tequila's are aged only in stainless steal tanks.

The Growing Sensation

In 2022, tequila is the second most popular spirit, behind vodka. The global tequila market was $9.89 billion in 2021 and is projected to reach $15.57 billion by 2029. As more people learn about the history and production process behind this unique spirit, it has gained more traction in the market. Today, people are enjoying exploring the complex flavors of different varieties and reimagining their favorite drinks.

Rewards and More

Become a loyalty member today! sign up and start enjoying all the perks of all your favorite places!

$10 off your first purchase
$8 off your eighth meal
$25 credit after you spend $250
Double points on your birthday

Yaqa's CAFE
PEACE · LOVE · SOUL

float pool & patio bar

BLVD. SEAFOOD

tsunami exotic tequila emporium