

ZIA CANTINA

featuring 🍑 PEACH STREET DISTILLERS

D'Agave

Distilled & fermented in Palisade, Colorado from 100% organic blue agave grown in Jalisco, Mexico.
Substitute any seasonally infused D'Agave Silver (2)

Cantina Margarita 9

D'Agave Silver, fresh lime juice, Peach Street Orange Liqueur, and a splash of orange juice

Ska Mexican Logger Beer-Arita 9

D'Agave Silver, house made marg mix, fresh lime juice, Peach Street Orange Liqueur, & Ska Mexican Logger

Extra Margarita 10.5

A spirit-forward, coin style (rocks glass) cocktail featuring Peach Street's barrel aged D'Agave Extra, infused with agave nectar, fresh lime juice, and Peach Street's Orange Liqueur.

Beer

Draft 5

Ska Mexican Logger, Modelo, Negra Modelo,

Fenceline Hard Cider (GF) 6

Cans & Bottles 4.5

Tecate, Dos Equis, Corona, Pacifico, Assorted Ska Brewing

Wine

250ml cans

Rosé All Day 7.5

Ah So White (organic) 7.5

Ah So Navarro Red (organic) 7.5

House Specialties

Goat Limeade 9

Limeade with Goat Vodka, Rocky Mountain lemon-lime soda. *Cherry or Strawberry*

La Mula Cabra 9

Goat Vodka, ginger beer, & lime.

Do it Pali Style by adding Peach Brandy (1)

Lip up Fatty with Modus Hoperandi Hop Whiskey (2)

Jackelope Gin Ricky 9

Jackelope gin, Zuberfizz grape soda, and lime.

Ska Street Mojito 9

Ska Street Poppy Top Rum, fresh mint, lime, and a dash of simple syrup. *Add Strawberry (1)*

Two Tone Army 11

Peach Street Distillers Colorado Straight Bourbon, Peach Street Distillers Amaro Liqueur, and Cherry Heering Liqueur, blended together in our No. 2 char back bar barrel

Western Slope Taster Flight

Enjoy a taste of the Western Slope with a pour of any three Peach Street Distillers spirits [1oz each]



Why Peach Street?

In launching Zia Cantina, we wanted to create a place to experience community and unwind. When Ska Brewing suggested we join forces with their sister company, Peach Street Distillers, we quickly realized that it was a match made in San Juan Heaven.

Peach Street Distillers is located in Palisade, Colorado, right in the heart of the state's finest orchards and vineyards. From grain to glass, their spirits are crafted from corn or fruit grown by local western slope farmers. With a knack for doing things "the harder but better way," the distillery has developed a reputation for deliciously unique cocktails with character.

With a shared commitment to minimizing our environmental impact and using fresh, locally sourced ingredients that support Colorado communities, we are proud to bring you the finest handcrafted beers, wines, cider, and cocktails in the region.