






COCTELES

MARGARITA 11
 + house tres chiles shrub for heat +\$1
 + house mezamaro for bitter +\$2
 + raw cilantro honey for antioxidants +\$1
tequiliana 


MEZCALITA 12
 con sal de chapulines
 + tres chiles shrub for heat +\$1
 + house mezamaro for bitter +\$2
angustifolia 

SANTA SANDIA 12
 El Buho espadin, watermelon, chile serrano,
 limon, panela, basil oil, house 'Tajin'
 salt
angustifolia 

PALOMA DE LUTO 12
 El Velo tequila reposado, toronja, limon, hoja
 de aguacate, house sal de chapulines
tequiliana 


AMADO NERVO 12
 El Buho espadin, raw cilantro honey, Priorat
 natural vermut, limon, Naveran sparkling cava
 rosé, red alder wood smoked black
 salt
angustifolia 


COPA CALAVERA 12
 Siembra Metl 'Don Mateo' Cupreata, wild
 fermented Tepache, canela, house Mezamaro,
 limon, pineapple feathers
cupreata 


HIPOLITO 12
 Ancho verde poblano, apio, Cañada
 Aguardiente de Oaxaca, piña, panela
caña de azúcar 


CHICKY-CHICATANA 13
 Rey Campero Espadin, schisandra berry, chile
 guajillo, raspberry, Braulio Amaro, limon, mole
 spices, house chicatana ant salt
angustifolia 

EL CHOCLO 12
 Sierra Oaxacan 'Yellow Corn' whiskey,
 Amargo Vallet, Agua de Maíz Bolita,
 limon, H&H 10 yr. Madeira, house bee
 pollen & nixtamalized corn salt
maíz 

REY DE COPAS 13
 Derrumbes 'San Luis Potosí' Salmiana, egg white,
 zanahoria, chile Ancho, Kümmel liqueur,
 limon, malört, flor de piña
salmiana 

LA AHOGADA 13
 Fabriquero Sotol, roasted barley, snap pea,
 piña, limon, raw wildflower honey,
 seaweed, Guatemalan black lime
dasyliirion cedrosanum 

MAJOR ANA 13
 La Venenosa 'Sierra' Raicilla, Yzaguirre Reserva
 Vermouth, plum, Amaro Alta Verde, canela,
 juniper, toronja, tarragon oil, stirred
maximiliana 

MIEDO Y ODIO 14
 House Tepache, La Venenosa 'Sierra' Raicilla,
 Chartreuse, Black Forest 'Birne' pear brandy,
 house Mezamaro, butter, served hot
maximiliana 

GLASS NEGRONI 16
NO. 15 RELEASE

We age Sotol, Yzaguirre blanco vermouth
 & Campari in a blown glass demijohn for 2
 months using a "solera system" blending
 remnants of the older releases into the
 new. The vessel is never emptied.

By slowly oxidizing the spirits, we
 enhance the flavor and give you a rare
 taste worth waiting for.

Our No. 15 release has
 been aged over 2100
 days.

(limited availability)



BEBIDAS (zero alcohol)

CURANDERO House tres chiles shrub, limon, Topo Chico, chile salt 6

HIJO DE DANTE 'Aperitivo', naranja, limon, piña, served frothed 8

SEÑORA SANDIA Watermelon, serrano, limon, panela, basil oil, house 'Tajin' salt 7

SURREALISTA House beet kvass, naranja 7

SUERO Limon, Topo Chico, sea salt 6

SUERO LÚPULO Limon, Brooklyn N/A 'IPA', sea salt *g* 7

AGUAS FRESCAS Flor de Jamaica / Limonada 2.5

MEXICAN SODAS Topo Chico / Coca Cola / Sidral Mundet (Apple) 2.5

FERMENTS (contains low alcohol)

TEPACHE Ripe pineapples & spices 7

CAMOTE Sweet potato Kvass 7

CERVEZAS *g*

SUSPENDIDO 7
 Our rotating house sour ale
 collab. w/ Suspended Brewery

PACIFICO 4.5

VICTORIA 4.5

NEGRA MODELO 4.5

CUBETAS 24
 Ice bucket of six cervezas w/ limes

REFRESCOS

SUERO MEZCAL 10
 Mezcal, limon, Topo Chico, sea salt

SUERO CERVEZA 7
 Cerveza, limon, sea salt *g*

MICHELADA 8
 House chile mix, limon, leche Sinaloense
 (shellfish), sal de gusano, cerveza *g*

VINOS NATURALES

11/ glass 42/ bottle

- Sparkling
- Orange (skin-contact wine)
- Red



MEZCALES DE LA CASA

HOUSE ESPADIN CON HOJA DE HIGO - OAXACA 9

MADRECUISHE - OAXACA 11

ALTO - MICHOACÁN 11

MEZCAL FLIGHT OF 3 SERVED W/ CHAPULINES 24

MEZCAL LIST



See our mezcal list for more flights and the full selection of mezcal

HAPPY HOUR

MON - THURS 5-7 PM
 \$4 OFF MARGARITAS
 & QUESO FUNDIDO

g = contains gluten