

COCTELES

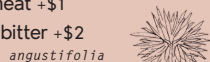
MARGARITA 11

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



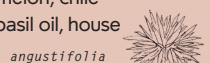
MEZCALITA 12

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



SANTA SANDIA 12

El Buho Espadin, watermelon, chile serrano, limon, panela, basil oil, house 'Tajín' salt



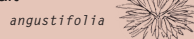
PALOMA DE LUTO 12

El Velo Tequila Reposado, toronja, limon, hoja de aguacate, house sal de chapulines



AMADO NERVO 12

El Buho Espadin, raw cilantro honey, Priorat natural vermut, limon, sparkling cava rosé, red alder wood smoked salt



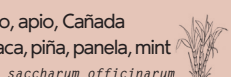
COPA CALAVERA 12

Siembra Metl 'Don Mateo' Cupreata, wild fermented Tepache, canela, house mezamaro, limon, pineapple feathers



HIPOLITO 12

Ancho Verde poblano, apio, Cañada Aguardiente de Oaxaca, piña, panela, mint



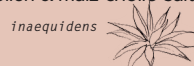
TOCAYO 12

El Velo Tequila Reposado, Clairin Haitian Rum, hibiscus-dandelion shrub, limon, house schisandra berry & rose salt



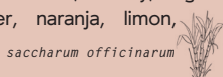
DR. MACHUCA 13

La Venenosa 'Sierra del Tigre' Raicilla, nixtamalized corn 'honey', toronja, lapsang tea, limon, house bee pollen & maíz criollo salt, queso fresco



PLAYA PAPAYA 13

Paranubes Oaxacan Aguardiente de Caña Rum, egg white, stewed tomato, cherry, Bigallet 'China Amer' bitter, naranja, limon, Campari, coconut



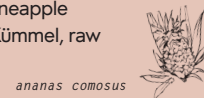
LOS VIÑATEROS 12

Tapatio Tequila Blanco, pandan, house tres chiles shrub, 'Summer Snow' Nigori sake, Angostura, jengibre, pastillas de ube



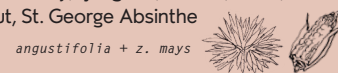
TUBA POR FAVOR 11

House fermented pineapple Tepache, coconut, Kümmel, raw wildflower honey



COCO COLIMA 13

Rey Campero Espadin, Sierra Norte 'Black' Corn Whiskey, jengibre, cacao, mint, coconut, St. George Absinthe



EL GALEÓN 13

Rey Campero Espadin, tamarindo, gentian root, Banana liqueur, caramelized pineapple, served stirred with a hand carved ice sphere



GLASS NEGRONI NO. 17 RELEASE 16

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. 17 release has been aged over 2,800 days, gracias.

(limited availability)



CERVEZAS *g*

SUSPENDIDO 8

Draught of our house sour ale collaboration 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 *g* 7

Cerveza, limon, sea salt

MICHELADA *g* 8

House chile mix, limon, leche Sinaloense (shellfish), sal de gusano, cerveza

MEZCALES DE LA CASA

HOUSE ESPADIN CON HONGOS - OAXACA 8

TUXCA - JALISCO 9

TOBALA - OAXACA 10

MEZCAL FLIGHT OF 3 POURS SERVED W/ CHAPULINES 24

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

FERMENTS

7/ glass

- TEPACHE fermented pineapple

VINOS NATURALES

11/ glass 42/ bottle

- SPARKLING
- ORANGE (skin-contact wine)
- RED

SIN ALCOHOL (N/A)

CURANDERO 6

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

HIJO DE DANTE 8

'Aperitivo', naranja, limon, piña, served frothed

MANILA MICHELADA 8

Tamarindo, piña, limon, chile guajillo y ancho, N/A cerveza *g*

TABERNA 8

Jugo de Toronja, lapsang tea, nixtamalized corn honey, limon

FLOR DE JAMAICA 8

House Hibiscus-Dandelion shrub with tamarindo, limon, Topo Chico, guajillo-rose salt

AGUAS FRESCAS 2.5

Jamaica (Hibiscus) / Limonada

SANDIA MADURA 8

Watermelon, serrano, limon, panela, basil oil, house 'Tajín' salt

EL AMERICANO 9

Proteau Aperitivo & house chichatana ant saline served w/ a spritz

SURREALISTA 7

House beet kvass, naranja, Topo Chico

SUERO LÚPULO *g* 7

Limon, Brooklyn N/A 'IPA', sea salt

SUERO 6

Limon, Topo Chico, sea salt

MEXICAN SODAS 2.5

Topo Chico / Coca Cola / Sidral Mundet (Apple)

g = contains gluten

HAPPY HOUR

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