

COCTELES

MARGARITA 11

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



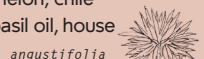
MEZCALITA 12

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



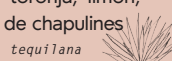
SANTA SANDIA 12

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



PALOMA DE LUTO 12

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



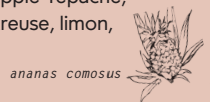
AMADO NERVO 12

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



TUBA POR FAVOR 12

Wild fermented pineapple Tepache, coconut, Yellow Chartreuse, limon, raw wildflower honey



TOCAYO 12

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



COCOS LLORONES 12

El Velo Tequila Blanco, poblano pepper, apio, crema de coco, piña, limon, St. George Absinthe, pimienta negra



LAGUNA ROSA 13

La Venenosa Raicilla de la Sierra, beetroot, pomegranate, Sfumato Rabarbaro, jugo de naranja, espelette pepper, house 'Tajin' salt



CHIMENEA 13

El Buho Espadin, rúcula, moro blood orange, Laphroaig 'Islay' Single Malt Scotch, jengibre, raw wildflower honey, limon, herbs



LA HORMIGA LOCA 13

El Buho Espadin, Chicatana ant, rose petals, white port, house Kümmel, Amaro Alta Verde, rosemary, stirred



AMANTE AMARGO 14

La Favorite Rhum Agricole Vieux, Rey Campero Espadin, green Sichuan peppercorn, fig, Amontillado sherry, Amaro Erborista, smoked w/ mesquite wood, hand carved ice



EL GALEÓN 13

Rey Campero Espadin, tamarind, gentian root, banana liqueur, caramelized pineapple, stirred with hand carved ice



GLASS NEGRONI NO. 18 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. 18 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 1 oz

ESPADIN CON RÚCULA - OAXACA 8

SOTOL - CHIHUAHUA 9

ALTO - MICHOACÁN 10

HOUSE MEZCAL FLIGHT SERVED W/ CHAPULINES 24

See our mezcal board for more flights and inquire about our full selection

FERMENTS

TEPACHE
wild fermented pineapple
7/ glass

VINOS NATURALES
12/ glass 44/ bottle

Ask about our current wines by the glass

SIN ALCOHOL (N/A)

CURANDERO 6

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

HIJO DE DANTE 8

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

MANILA MICHELADA 9 *g*

Piña, limon, tamarindo, chile guajillo y ancho, 'IPA cerveza'

PAJARO VERDE 8

Jugo de piña, poblano, apio, crema de coco, 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 'Tajin' salt

VALLE DE FLORES 9

Tamarindo, jugos mixtos, Tres Chiles shrub, Topo Chico

SURREALISTA 7

House beet kvass, jugo de naranja, Topo Chico

SUERO LÚPULO *g* 7

Limon, 'IPA cerveza', 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