

COCTELES

MARGARITA 12

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



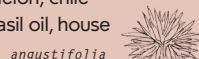
MEZCALITA 12

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



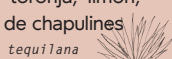
SANTA SANDIA 12

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



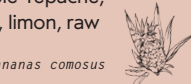
AMADO NERVO 12

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



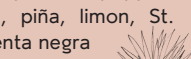
TUBA POR FAVOR 12

Wild fermented pineapple Tepache, coconut, house Kümmel, limon, raw wildflower honey



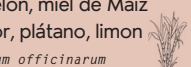
COCOS LLORONES 12

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



REINA DEL BOSQUE 13

Paranubes rum, watermelon, miel de Maíz Bolita, alpine herbal liquor, plátano, limon



EL GATO MORADO 14

Rey Campero Mexicano, house beet kvass, toronja, Rancio sec, Forthave Yellow Génépi, limon, raw wildflower honey



ANCHO Y AVENA 13

Charanda Uruapan Añejo infused with rose hips, cacao y damiana, house botanical 'oat-geat', C. Cassis blackcurrant liqueur, blood orange, chile ancho, sage



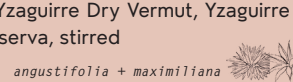
THEOBROMA CACAO 13

Sotol por Siempre, frambuesa, tarragon, white peppercorn, Riga Balsam, H & H '10 yr.' Madeira, limon, house sal de hormiga with ants, cacao & wild sumac



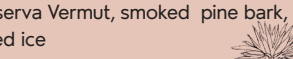
GUADALUPE MARTINI 14

La Venenosa 'Tabernas' Raicilla, Mexican Olive oil, Yzaguirre Dry Vermut, Yzaguirre Blanco Reserva, stirred



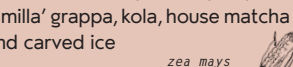
LA LECHUZA 15

House pine 'gin' infused with botanicals, Mastiha, house Mezamara, Yzaguirre Blanco Reserva Vermut, smoked pine bark, hand carved ice



MAIZ O MUERTE 15

Sierra Norte 'Yellow Corn' whiskey, Clairin 'Rocher' Haitian rum, bee pollen, quinquina, Poli 'Camomilla' grappa, kola, house matcha bitters, hand carved ice



GLASS NEGRONI NO. 22 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. 22 release has been aged over 3,065 days, gracias.

(limited availability)



CERVEZAS *g*

SUSPENDIDO 8

Draught of our house sour ale collaboration w/ Suspended Brewery

BOTELLAS Y LATAS 4.5

Bohemia Clara, Pacifico, Victoria Negra Modelo, Wet City 'Gose' +\$3

CUBETAS 24

Ice bucket of six botellas w/ limes

MICHELADAS Y MÁS

SUEROS

MEZCAL limon y Topo Chico 10

CERVEZA y limon *g* 7

PIÑA tepache y cerveza *g* 9

MICHELADAS *g*

CLASICA House chile blend, limon, leche Sinaloense (shellfish), sal de gusano, cerveza 8

TAMARINDO Piña, limon, tamarindo, chile guajillo y ancho, cerveza 9

*All Refrescos are available without alcohol

g = contains gluten

MEZCALES DE LA CASA 1 oz

ESPADIN CON HOJA DE HIGO - OAXACA 8

SOTOL - CHIHUAHUA 10

ESPADIN 'CACAO' - OAXACA 12

HOUSE MEZCAL FLIGHT SERVED W/ CHAPULINES 26

All other Mezcales are \$12 / 1 oz

Flights are \$30

See our Mezcal list...

FERMENTS

Flight \$12

Tepache Clásico, Especial, Kvass
Tepache \$8/ glass
wild fermented pineapple

VINOS NATURALES

12/ glass 44/ bottle

Ask about our current wines by the glass

REFRESCOS SIN ALCOHOL

CURANDERO 6

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

CHILANGO 9

Jengibre, kola, jugo de piña, limon, tres chiles shrub

PAJARO VERDE 8

Jugo de piña, poblano, apio, crema de coco, limon

MISOL HA 8

Leche de avena, orgeat almond, orange blossom, Topo Chico, nixtamalized tortilla salt

AGUAS FRESCAS 2.5

Jamaica (Hibiscus) / Limonada

SANDIA MADURA 8

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

VALLE DE FLORES 9

Tamarindo, jugos mixtos, house tres chiles shrub, Topo Chico

MALABARISTA 9

House beet kvass, ginger, tamarindo, piña, limon, sal de cúrcuma y maravilla

MAMÁ MARACUYÁ 9

Maracuyá, tamarindo, zumo di castelvetrano, toronja, hierbabuena, serrano

MEXICAN SODAS 2.5

Topo Chico / Coca Cola / Sidral Mundet (Apple)

HAPPY HOUR

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