

COCTELES

MARGARITA 12

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



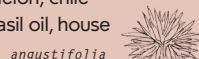
MEZCALITA 12

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



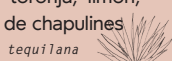
SANTA SANDIA 13

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



PALOMA DE LUTO 13

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



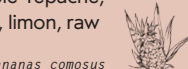
AMADO NERVO 13

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



TUBA POR FAVOR 13

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



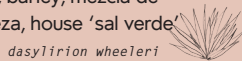
COCOS LLORONES 13

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



LA ALEMANA 13

Sotol por Siempre, barley, mezcla de chiles, limon, cerveza, house 'sal verde'



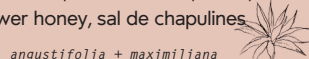
COYOACÁN 14

House agave 'gin' infused with botanicals, jengibre, kola, jugo de piña, limon, tres chiles shrub, served over crushed ice



LA DEVORADORA 14

La Venenosa 'Tabernas' raicilla, red bell pepper, jugo de naranja, tamarind, house grasshopper shrub, chile de árbol, limon, raw wildflower honey, sal de chapulines



CURADO 15

Pal'Alma Castilla de Nuevo León, Momokawa 'Pearl' Nigori sake, Tepache, Caporse Quinquina Blanc, Tepache 'amino acids'



TEXCOCO 15

Alambique Serrano 'Cask #2' rum, Sotol, hoja santa, coconut, yuzu, house vermut de plátano, sal de coco, crushed ice



CLARO DE LUNA 15

House 'Cafe de Olla' mezcal, chiles secos, Rey Campero Madre-cuishe, tepache, tamarind, canela, roasted chile puya



LA REINA REYGADAS 16

Rey Campero Madre-Cuishe, house mezcal 'gin', Sotol, Valdespino Amontillado sherry, chile ancho over carved ice



PONCHE DE LECHE (serves 2) 26

A clarified tropical mezcal milk punch served over carved ice



GLASS NEGRONI NO. 24 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. 24 release has been aged over 3,185 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 Mezcla de chiles, 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 9

RAICILLA CON PIMIENTO MORRÓN - JALISCO 10

CENIZO - NUEVO LEÓN 12

HOUSE MEZCAL FLIGHT SERVED W/ CHAPULINES 26

All other Mezcales are \$12 / 1 oz

Flights are \$30

See our Mezcal list...

FERMENTS

Tepache \$8/ glass
wild fermented pineapple

Fermento Especial \$8/ glass
changes weekly

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 9

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

MANOS QUE VEN 9

House grasshopper shrub, jugo de naranja, tamarindo, chile de árbol, limon

SANDIA MADURA 9

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

MINERVA CUEVAS 9

Lapsang Souchong tea, almond orgeat, jugo de piña, limon

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

AGUAS FRESCAS 2.5

Jamaica (Hibiscus) / Limonada

MEXICAN SODAS 3.5

Topo Chico / Coca Cola / Sidral Mundet (Apple)

HAPPY HOUR

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