

## COCTELES

### MARGARITA 12

+ house tres chiles shrub (heat) +\$1  
+ house mezamaro (bitter) +\$2  
+ raw cilantro honey +\$1

tequilana



### MEZCALITA 12

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

angustifolia



### SANTA SANDIA 13

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

angustifolia



### PALOMA DE LUTO 13

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

tequilana



### AMADO NERVO 14

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

angustifolia



### TUBA POR FAVOR 13

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

ananas comosus



### COCOS LLORONES 13

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

tequilana



### LA ALEMANA 13

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

dasyliion wheeleri



### COYOACÁN 14

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

angustifolia



### 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

angustifolia + maximiliana



### CURADO 15

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

americana



### TEXCOCO 15

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

saccharum officinarum



### CLARO DE LUNA 15

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

karwinskii + angustifolia



### PONCHE DE LECHE 14

A clarified tropical milk punch of Mezcal,  
Oaxacan rum, tea, piña, amaro, spices

angustifolia



### LA REINA REYGADAS 16

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

karwinskii + angustifolia



### 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 3,328  
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

### CUBETAS 25

Ice bucket of six botellas w/ limes

## MICHELADAS Y MÁS

### SUEROS

Mezcal, limon, Topo Chico 11

Pineapple tepache, cerveza *g* 10

Cerveza, limon *g* 8

### MICHELADAS *g*

CLASICA: Mezcla de chiles, limon,  
sal de gusano, cerveza 10

TAMARINDO: Piña, limon, tamarindo,  
chile guajillo y ancho, cerveza 12

\*All Refrescos are available without alcohol

*g* = contains gluten

## MEZCALES DE LA CASA 1 oz

ESPADIN CON HOJA DE  
HIGO - OAXACA 12

RAICILLA CON PIMIENTO  
MORRÓN - JALISCO 12

CENIZO - NUEVO LEÓN 12

HOUSE MEZCAL FLIGHT  
SERVED W/ CHAPULINES 30

All of our Mezcales are  
\$12 / 1 oz

Flights are \$30  
See our Mezcal list...

## FERMENTS

Tepache \$11/ glass  
wild fermented pineapple

Tepache Picante \$12/ glass  
pineapple, habanero,  
guajillo, damiana, cacao

## VINOS NATURALES

13/ glass 48/ bottle

Ask about our  
current wines  
by the glass

## REFRESCOS SIN ALCOHOL

CURANDERO House tres chiles shrub,  
limon, Topo Chico, chile salt 9

CHILANGO Jengibre, kola, jugo de piña,  
limon, tres chiles shrub 12

PAJARO VERDE Jugo de piña, poblano, apio,  
crema de coco, limon 12

MANOS QUE VEN House grasshopper shrub, jugo  
de naranja, tamarindo, chile de  
árbol, limon 12

AGUAS FRESCAS 2.5  
Jamaica (Hibiscus) / Limonada

SANDIA MADURA Watermelon, serrano, limon,  
panela, basil oil, house  
'Tajin' salt 12

MINERVA CUEVAS Lapsang Souchong tea,  
almond orgeat, jugo de  
piña, limon 12

MALABARISTA House beet kvass, ginger,  
tamarindo, piña, limon, sal  
de cúrcuma y maravilla 12

MAMÁ MARACUYÁ Maracuyá, tamarindo, zumo  
de castelvetrano, toronja,  
hierbabuena, serrano 12

MEXICAN SODAS 3.5  
Topo Chico / Coca Cola / Sidral Mundet (Apple)

## HAPPY HOUR

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