

## COCTELES

### MARGARITA 12

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

tequilana



### MEZCALITA 13

con sal de chapulines  
+ tres chiles shrub (heat) +\$1  
+ house mezamero (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



### COYOACÁN 14

House agave Gin Clásico, jengibre, kola, jugo de piña, limon, tres chiles shrub, crushed ice

angustifolia



### PURIFICACIÓN 14

Mal Bien Espadin, gochugaru chile, yuzu Tamagawa '1712' Junmai Kimoto sake, miel de tamarindo, sparkling agua mineral

angustifolia



### LOS MOCHIS 15

Paranubes 'Aguardiente de Caña' Añejo Rum, plum, white pepper, makrut lime leaf, Zucca Rabarbaro, limon, house sumac & schisandra salt

saccharum officinarum



### EL DIVINO NARCISO 15

La Venenosa Raicilla, Paranubes Añejo, red bell pepper, house Bénédictine herbal liqueur, saffron, cranberry, limon, house turmeric & curry leaf salt

maximiliana



### LA HUERTONA 15

La Venenosa 'Sierra de Jalisco' Raicilla, sweet dark cherry, house grasshopper shrub, limon, cinchona bark, crushed ice

maximiliana



### SAGRADO CORAZÓN 15

El Buho Espadin, Paranubes Rum, rosemary, house fermented cherry cheong, quinquina, smoked pine resin, carved ice

angustifolia



### HIJA LECHUZA 16

House agave Gin de Pino, Mastiha, house Mezamero, vermut blanco, carved ice

angustifolia



### LUCIÉRNAGA 16

Pal 'Alma 'De Castilla', Sotol, Chinese 5-spice, house fermented acorn squash cheong, Madeira, Amaro Erborista, carved ice

americana + dasylyrin



### GLASS NEGRONI NO. 26 RELEASE 17

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. 26 release has been aged over 3,600 days, gracias.

(limited availability)



## CERVEZAS *g*

### SUSPENDIDO 8

Draught of our house sour ale collaboration w/ Suspended Brewery

### BOTELLAS Y LATAS 5.5

Bohemia Clara, Pacifico, Victoria, Negra Modelo

### CUBETAS 30

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

ESPADIN CON LIMONCILLO - OAXACA 12

ALTO - MICHOACÁN 12

HOUSE MEZCAL FLIGHT SERVED W/ CHAPULINES 35

All of our Mezcales are \$12 / 1 oz

Flights are \$35  
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

PINO CHELADA House fermented white pine cheong, toronja, yuzu, house hopped N/A bitters, 'cerveza' *g* 12

SUPER FRESCO Jugo de piña, basil oil, squid ink saline, limon 12

AGUAS FRESCAS 4.5  
Jamaica (Hibiscus) / Limonada

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

CHINAMPA House fermented cherry cheong, limon, grasshopper shrub, cinchona bark 12

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

ORO PEQUEÑO After dinner digestivo of house fermented banana vinegar, lúcumo, cacao, agua mineral 6

MEXICAN SODAS 4.5  
Topo Chico / Coca Cola / Sidral Mundet (Apple)

## HAPPY HOUR

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