

COCTELES

MARGARITA 12

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

tequilana



MEZCALITA 13

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 vermouth, 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

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PURIFICACIÓN 15

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

angustifolia



PENCA 15

La Venenosa 'Sierra de Jalisco' Raicilla, crema de plátano, piña, limon, house coconut amino acids, brûléed panela, crushed ice

maximiliana



NIEBLA JAPONESA 15

Sotol, Japanese shiso leaf, house lacto-fermented 'Umeboshi' plum honey, Rancio Sec, limon, dehydrated kumquat, carved ice

dasyliirion wheeleri



CAMPO VERDE 15

Uruapan Charanda Blanco Rum, roasted poblano pepper, Nigori sake, coconut, house turmeric bitters, stirred

saccharum officinarum



CÁMARA LENTA 16

Mal Bien Espadin, St. Georges Spiced Pear liqueur, Roquefort cheese, Contrabandista Sherry Amontillado, Malört, house black peppercorn tincture, carved ice

angustifolia



MARIA SABINA 16

El Buho Espadin, mushroom blend, lapsang souchong, Amaro Gorini, wild seaweed, Basque vermouth blanco, carved ice, smoked palo wood served in clay

americana + dasyliirion



GLASS NEGRONI NO. 27 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. 27 release has been aged over 3,700 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

PAPALOME FERMENTED IN COWHIDE - OAXACA 12

CUPREATA - 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
White or Red

GROWER CHAMPAGNE

16/ glass 60/ bottle

REFRESCOS SIN ALCOHOL

EL 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

LA PASTORA House bitter aperitivo, house goat milk cajeta, lavender, orange molasses 12

SUPER FRESCO Jugo de piña, basil oil, squid ink saline, limon, kaffir lime, crushed ice 12

AGUAS FRESCAS 4.5
Jamaica (Hibiscus) / Limonada

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

EL CHAPULÍN COLORADO House grasshopper shrub, watermelon, tamarindo, beet kvass, burnt tortilla salt 12

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

EL ROJITO After dinner digestivo of house red botanical bitter made with gentian root & rose, sparkling 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