

COCTELES

MARGARITA	12
+ house tres chiles shrub (spicy) +\$1 + house mezamaro (bitter) +\$2 + raw cilantro honey +\$1	
MEZCALITA	13
con sal de chapulines + house tres chiles shrub (spicy) +\$1 + house mezamaro (bitter) +\$2	
SANTA SANDIA	13
El Buho Mezcal Espadin, watermelon, chile serrano, limon, panela, basil, house 'Tajin' salt	
SUERO	13
El Buho Mezcal Espadin con Mango, limon, agua mineral, Himalayan pink salt	

AMADO NERVO	14
El Buho Mezcal Espadin, raw cilantro honey, Priorat natural vermut, limon, cava rosé, red alder wood smoked salt	
PALOMA DE LUTO	14
El Velo Tequila Reposado, toronja, limon, hoja de aguacate, panela, house sal de chapulines	
PASADO SAGRADO	14
Amontillado sherry, flor de manzanilla, piña, limon, cava, sal de abeja	
COSMOPOLITA	15
El Velo Tequila blanco, Partida Creus 'MUZ' vermut, tomillo, Montenegro, cassis, limon	

PURIFICACIÓN	15
Mal Bien Espadin, gochugaru chile, yuzu, Tamagawa '1712' Junmai Kimoto sake, miel de tamarindo, agua mineral	
COCOTERO	15
Charanda rum, plantain, coconut, yuzu, winter melon, limon, sal de hormiga	
PIM PAM PUM	15
Danza de Lobos Aguardiente de Caña Rum, guayaba, queso Roquefort, Campari, basil, limon, nixtamalized tortilla salt	
MARISCO Y MARIPOSA	15
La Higuera Sotol, Jamaican pot still rum, Madeira, watermelon, jengibre, Amaro Gorini, limon, zanahoria, chile pasilla	

MARTINI SORPRESA	15
La Venenosa 'Tabernas' Raicilla, Basil Eau de Vie, vermut blanco, Dewazakura Oka 'Cherry Bouquet' Ginjo sake, stirred	
MÁSCARA DE COBRE	16
Rey Campero Madrecuishe, Charanda Añejo rum, sweet potato, hojicha, junmai ginjo sake, house chapulines shrub, served in clay	
LECHE Y MIEL	16
Raicilla, toasted milk powder, Madeira, chamomile, vermut blanco, canela, stirred	
CACAO OSCURO	16
Peruvian Pisco, café de Chiapas, cacao, Spirito delle Dolomiti Amaro, stirred	

GLASS NEGRONI
NO. 28 RELEASE

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. 28 release has been aged over 3,800 days, gracias.

(limited availability)



CERVEZAS

ABUELO	8
Draught of our house sour lager collaboration w/ Union Brewery	
BOTELLAS	5.5
Bohemia Clara, Pacifico, Victoria, Negra Modelo	
CUBETAS	30
Ice bucket of six botellas w/ limes	
MICHELADAS	
LIMON: Limon, sal de tomatillo, cerveza	9
ROJA: Mezcla de chiles, limon, sal de gusano, cerveza	11
VERDE: Aguachile verde, limon, sal de tomatillo, cerveza	11
TAMARINDO: Piña, limon, tamarindo, chile guajillo y ancho, cerveza	11

g = contains gluten

MEZCALES DE LA
CASA

ESPADIN CON HOJA DE HIGO - OAXACA	12
ESPADIN CON MANGO - OAXACA	12
CENIZO - NUEVO LEÓN	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	SANDIA MADURA	Watermelon, serrano, limon, panela, basil, house 'Tajin' salt	12
TORMENTA TROPICAL	House ají dulce-pandan-banana shrub, piña	12	MICHELADA RANA	Aguachile Verde, limon, sal de tomatillo, N/A Cerveza	11
CHILANGO	Jengibre, kola, jugo de piña, limon, tres chiles shrub	12	MALABARISTA	House beet kvass, ginger, tamarindo, piña, limon, sal de cúrcuma y maravilla	12
LA PASTORA	House bitter aperitivo, house goat milk cajeta, lavender, house orange molasses	12	CANTARITO	Toronja, miel de tamarindo, house orange molasses, limon, house 'Tajin' salt, chapulines, served in clay	12
ROSA NO MORADO	Guayaba, coconut, yuzu, kaffir lime, timur peppercorn	12			
AGUAS FRESCAS	Jamaica (Hibiscus) / Limonada	4.5	MEXICAN SODAS	Topo Chico / Coca Cola / Sidral Mundet (Apple)	4.5

HAPPY HOUR

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