

COCTELES

MARGARITA 12

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



MEZCALITA 13

Con sal de chapulines
+ house tres chiles shrub (spicy) +\$1
+ house mezamero (bitter) +\$2 *angustifolia*



SUERO 13

Linear acid, mezcal forward, bone dry
El Buho Mezcal Espadin, green mango, limon, agua mineral, Himalayan pink salt *angustifolia*



SANTA SANDIA 14

Juicy, ripe fruit, green pepper heat
El Buho Mezcal Espadin, watermelon, chile serrano, limon, basil, house 'Tajín' salt *angustifolia*



AMADO NERVO 14

Vegetal, bright cilantro, sparkling
El Buho Mezcal Espadin, raw cilantro honey, Priorat vermut, limon, cava rosé, red alder smoked salt *angustifolia*



CASA BARRAGÁN 15

Fresh, Japanese citrus, tomato
Sotol, cherry tomato, Japanese rice vinegar, Cocchi Americano, yuzu, agua mineral *dasilirion wheeleri*



MI CUCÚ 15

Tropical, frothy, sweet pepper
El Buho Mezcal, Danza de Lobos Rum, house ají dulce-pandan-banana shrub, piña, gentian root *angustifolia + saccharum officinarum*



PALOMA DE LUTO 14

Juicy, grapefruit bomb
El Velo Tequila Reposado, toronja, limon, hoja de aguacate, panela, house sal de chapulines *tequilana*



PICO DE GALLO 15

A Bloody Mary
El Velo Tequila Blanco, celeriac, Clamato, chile pasilla, toasted cumin seeds, limon *tequilana*



PURIFICACIÓN 15

Steamed rice, silky, earthy, umami
Mal Bien Espadin, gochugaru chile, yuzu, miel de tamarindo, Tamagawa '1712' Junmai Kimoto *angustifolia*



COCOTERO 15

Creamy coconut, zippy
Charanda rum, plantain, coconut, yuzu, house winter melon bitters, sal de hormiga *saccharum officinarum*



LA PANGA 15

Luscious, sweet rice, nutty
House black rice-coconut-pandan Horchata, Paranubes 'Café de Olla', plátano, sherry Amontillado, served in clay *saccharum officinarum*



CAFÉ TENANGO 16

Velvety, coffee gelato
El Buho Mezcal Espadin, Charanda Rum, Café de Chiapas (cold brew), leche evaporada, Amargo-Vallet, house mole bitters *angustifolia + saccharum*



MARTINI SORPRESA 16

A Perfect Martini
La Venenosa 'Tabernas' Raicilla, Basil Eau de Vie, vermut blanco, Dewazakura Oka 'Cherry Bouquet' Ginjo sake, stirred *maximiliana*



PRADERA ALPINA 16

Bergamot citrus, summer in the Alps
La Venenosa 'Tabernas' Raicilla, coriander, Lustau vermut blanco, bergamota, Génépi, tarragon, stirred *maximiliana*



GLASS NEGRONI NO. 29 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. 29 release has been aged over 3,900 days, gracias.

(limited availability)



CERVEZAS *g*

ABUELO 9

A frozen mug of our sour lager collaboration w/ Union Brewery

BOTELLAS 6

Bohemia Clara, Pacifico, Victoria, Negra Modelo

CUBETAS 30

Ice bucket of six botellas w/ limes

MICHELADAS *g*

*All Micheladas are available sans alcohol

LIMON FRESCA: Limon, pink Himalayan salt, cerveza 11

CLÁSICO ROJO: Mezcla de chiles, limon, sal de gusano, cerveza 12

VERDE: Aguachile verde, limon, sal de tomatillo, cerveza 12

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

g = contains gluten

MEZCALES DE LA CASA 1 oz

ESPADIN CON HOJA DE HIGO - OAXACA 12

ESPADIN CON MANGO - OAXACA 12

RAICILLA CON CORIANDER - JALISCO 12

HOUSE MEZCAL FLIGHT SERVED W/ CHAPULINES 35

ALL of our Mezcales are \$12 / 1 oz
Flights are \$35
See our Mezcal list...

FERMENTOS

Tepache \$11/ glass
Wild fermented pineapple

VINOS DE LA CASA

13/ glass 48/ bottle
White or Red

VINOS MEXICANOS

We proudly stock a cellar of Mexican wines by the bottle in addition to Grower Champagne (at cost)

REFRESCOS SIN ALCOHOL

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

TORMENTA TROPICAL House ají dulce-pandan-banana shrub, piña, limon 12

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

AGUAS FRESCAS 4.5
Jamaica (Hibiscus) / Limonada

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

REINA CARMESÍ House red aperitivo, yuzu, miel de tamarindo, agua mineral 12

ROSA NO MORADO Guayaba, coconut, yuzu, kaffir lime leaf, timur peppercorn 12

HORCHATA REAL House black rice-coconut-pandan Horchata, Café de Chiapas (cold brew), raw wildflower honey 12

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

HAPPY HOUR

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