

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

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 11

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