

COCTELES

MARGARITA 14

classic / spicy (tres chiles)
bitter (mezamaro) / cilantro honey
tequilana

MEZCALITA 15

Con sal de chapulines
classic / spicy (tres chiles)
bitter (mezamaro) / cilantro honey
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-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

Savory, spicy, umami
El Velo Tequila Blanco, celeriac, Clamato,
chile pasilla, toasted cumin seeds, limon
tequilana

PURIFICACIÓN 15

Steamed rice, silky, earthy
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, alpine herbs
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, house
turmeric-marigold salt 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