# 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 14
Linear acid, effervescent, bone dry
El Buho Mezcal Espadin, limon, agua mineral, Himalayan pink salt
*angustifolia*

### SANTA SANDIA 15
Juicy watermelon, green pepper heat
El Buho Mezcal Espadin, watermelon, chile serrano, limon, basil, house 'Tajín' salt
*angustifolia*

### AMADO NERVO 15
Vegetal, bright cilantro, sparkling
El Buho Mezcal Espadin, raw cilantro honey, Priorat vermut, limon, cava rosé, red alder smoked salt
*angustifolia*

### PISTOLA 15
Lush pineapple, roasted chile heat
Carnitas-washed Mal Bien Mezcal, roasted pineapple, limon, chile chihuacle negro
*angustifolia*

### 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 15
Juicy, grapefruit bomb
El Velo Tequila Reposado, toronja, limon, hoja de aguacate, panela, house sal de chapulines
*tequilana*

### OJO DE AGUA 15
Velvety, grassy, herbaceous
Paranubes Rum, queso cotija, leche de coco, avocado leaf, house amaranth salt
*saccharum officinarum*

### CHISME 15
Earthy, dark fruit, peppery
Sotol, tortilla chip, blackberry, chile serrano, maiz, pink peppercorn, burnt tortilla salt
*dasylirion wheeleri*

### COCOTERO 15
Creamy coconut, bright acid
Charanda rum, plantain, coconut, yuzu, house winter melon bitters, sal de hormiga
*saccharum officinarum*

### SARAPE 16
Sweet corn, delicate herbs
La Venenosa Raicilla, cornsilk, house corn vermouth, hoja santa, house nixtamalized tortilla salt
*maximiliana*

### EL MAGO 16
Earthy, silky, umami
El Buho Mezcal, Sotol, mushroom, house corn vermouth, aged Junmai Kimoto Sake, avocado leaf, house 'corn dregs' brittle
*angustifolia + dasylirion wheeleri*

### MARTINI SORPRESA 16
A Perfect Martini
La Venenosa 'Tabernas' Raicilla, Basil Eau de Vie, vermut blanco, Dewazakura Oka 'Cherry Bouquet' Ginjo sake, stirred
*maximiliana*

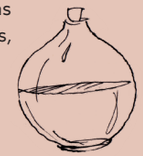
### PEDREGAL 16
A minty chocolate Manhattan
El Buho Mezcal, fig leaf, hierbabuena, cacao, Cocchi di Torino 'Storico', house chile pasilla bitter, Amaro Gorini, bay leaf
*angustifolia*

### GLASS NEGRONI NO. 31 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. 31 release has been aged over 4,175 days, gracias.

*(limited availability)*



# CERVEZAS *g*

### ABUELO 9
A frozen mug of our sour lager collaboration w/ Union Brewery

### BOTELLAS 6
Bohemia Clara, Pacifico, Tecate, Negra Modelo

### TECATE SERVICE 15
Large 32 oz. Tecate, ice bucket, limes, salted apricots

### CUBETAS 30
Ice bucket of six cervezas w/ limes

## MICHELADAS *g*
*All Micheladas are available without 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 12

ESPADIN CON HONGOS 12

ESPADIN CON CARNITAS 12

RAICILLA CON MAÍZ 12

SOTOL CON TOTOPOS 12

SOTOL CON QUESO COTIJA 12

Mezcal Flights
3 for $35

# 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

# REFRESCOS SIN ALCOHOL

| | | | | | |
|---|---|---|---|---|---|
| COMETA | Limon, Topo Chico, house sal de ají dulce | 8 | SANDIA MADURA | Watermelon, serrano, limon, panela, basil, house 'Tajín' salt | 12 |
| EL CURANDERO | House tres chiles shrub, limon, Topo Chico, chile salt | 11 | ROSA NO MORADO | Guayaba, coconut, yuzu, kaffir lime leaf, timur peppercorn | 12 |
| TORMENTA TROPICAL | House ají dulce-pandan-banana shrub, piña, limon | 12 | REINA CARMESÍ | House aperitivo, yuzu, miel de tamarindo, agua mineral | 13 |
| CHILANGO | Jengibre, kola, jugo de piña, limon, tres chiles shrub | 12 | CASA FLORA | Corn, blackberry, beet, pink peppercorn, ají dulce shrub, sal de hormiga | 13 |
| MALABARISTA | House beet kvass, ginger, tamarindo, piña, limon, house turmeric-marigold salt | 12 | PASCUA | Ube, leche de coco, jugo de piña, house aperitivo, limon, burnt tortilla salt | 13 |

AGUAS FRESCAS 4.5
Jamaica (Hibiscus) / Limonada

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

# HAPPY HOUR

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