

COCKTAILS



Manzanilla

16

Margarita

Lalo blanco, maracuya, lime, chamomile, pasilla peper, vanilla



Melon

Colada

16

Don Fulano blanco, Midori, mint, avocado pit, coconut, lime



Arroz Rojo

13

Highball spirit-free

Toasted red rice, fig leaf cordial
horchata spice, bubbles
add Abasolo whiskey +4



Prickly Pear

Sour

19

Grey Goose vodka, prickly pear, guava, chia seed, lemon, ginger



Mango

Old Fashioned

17

Metiche 49 salmiana, mango brandy, white chocolate, molé



Pineapple Rum

Punch^{*}

18

Pineapple rum, la lechera, allspice, bitter liqueur, lemon

*contains milk



Tomatillo

Gibson

16

Condesa gin, blanc vermouth, green tomatillo pickling brine, macho cilantro

BEER

make it a michelada +2

Modelo Especial	7
Modelo Negra	7
Victoria Light Mexican Lager	7
Brooklyn Pulp Art Hazy IPA	8
Brooklyn Special Effects N/A Hoppy Amber	8

WINE BY THE GLASS

SPARKLING

Champagne	15
Thevenet 'Blanc de Blancs', Beaujolais, FRA	

WHITE + ROSÉ

Cataratto (orange)	19
Il Censo 'Praruar', Sicily, ITA	
Chenin Blanc & Sauvignon Blanc	21
Bichi 'La Gorda Yori', Tecate, MEX	

RED

Trepat	14
Succés, 'la Cuca de Llum', Concá de Barbera, ESP	
Pais	18
Casa Libre, 'Siete Perros', Valée de Itata, CHI	

AGAVE EXPERIENCES

three selections of 1/2 oz pours



ESPADIN: NEW AND OLD 34

Los Siete Misterios, Doba-Yej	
Celso Martinez Lopez, Oaxaca	
Lost Explorer, Espadin	
Fortino Ramos, Oaxaca	
Macuchiros, Espadin Distilado con Cacao	
Valentin Martinez Sernas, Santiago Matatlán	