

Mezcal Mondays

• LA COCINA •

AGUACHILE DE SEA BASS 30

*red onion, cucumber, watermelon radish, passion
fruit gelee, chile cilantro sauce*

BIRRIA QUESADILLA 28

*beef birria, queso chihuahua, white onion,
cilantro, birria consomme*

HUARACHE DE CHORIZO 26

*chimichurri sope, wagyu chorizo verde, arugula,
citrus vinaigrette, cotija,
chile garlic crunch*



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NOBLE 33

Mezcal Mondays

• CÓCTELES •

19

ISLA FRESITA

*mezcal, giffard pineapple, strawberry-rosemary agave,
ginger, citrus mix, rum fire, orange oil*

Curated by Peter Coronal

REINA PIRATA

*mezcal, canela, giffard banana, lime,
peychauds bitters, mint*

Curated by Mariana Falossi

ESMERELDA

*cucumber infused mezcal, dolin dry, pineapple,
midori, agave, lime uruapan rum, prosecco*

Curated by Keith Reinfrank



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NOBLE 33