

## COCTELES

<b>MARGARITA ELÉCTRICA</b>	12	<b>FLOR DE JAMAICA SOUR</b>	13
lunazul blanco tequila, merlet triple sec, lime, agave, lime salt		el silencio mezcal, st. germain elderflower, hibiscus flowers, lemon, egg white	
<b>MARGARITA DE PEPINO</b>	13	<b>SPIKED PRICKLY PEAR LEMONADE</b>	12
lunazul blanco tequila, merlet triple sec, cucumber, chili lime salt		napa valley distillery vodka, prickly pear syrup, lemon juice, club soda <i>*try with mezcal or tequila!</i>	
<b>20/20 MARGARITA</b>	13	<b>THE OAXACAN</b>	14
lunazul blanco tequila, merlet triple sec, carrot, lime, ginger syrup, lime salt		fig-infused el silencio mezcal, lo-fi sweet vermouth, ancho chile liqueur, mole bitters	
<b>MARGARITA DE TORONJA PICANTE</b>	13	<b>MI MICHELADA</b>	11
habanero-infused los altos blanco tequila, merlet triple sec, ruby red grapefruit, lime, agave, grapefruit salt		modelo especial, valentina hot sauce, lime worcestershire, clamato, chile piquin salt	

**MARGARITA HELADA DE MANGO PICANTE 12**  
 serrano-infused los altos plata tequila,  
 mango purée, lime, chili salt

## CERVEZAS Y SIDRAS

BOTTLE/CAN		DRAFT	
<b>CORONA</b> pale lager	6	<b>LAGUNITAS</b> lil sumpin sumpin pale wheat ale	7
<b>NEGRA MODELO</b> vienna lager	6	<b>DUST BOWL BREWING</b> taco truck lager	7
<b>SOL</b> mexican pilsner	6	<b>MARE ISLAND BREWING</b> hydraulic sandwich IPA	8
<b>VICTORIA</b> vienna lager 12oz can	6	<b>ST. CLAIR BROWN</b> honey wheat ale	8
<b>MODELO ESPECIAL</b> pilsner 12oz can	6	<b>ELÉCTRICA HOUSE BREW</b> blonde ale	8
<b>PACIFICO</b> pale lager 12oz can	6		
<b>GOLDEN STATE</b> mighty dry cider 16oz can	8		

## VUELOS

**TRES ESTILOS DE TEQUILA** 25

*Espolon Blanco*, the purest expression Of Espolon tequila. Created in the famed hills of Los Altos, this tequila is double distilled, smooth and balanced. Perfect for shaking into cocktails.

*Arette Suave Reposado*, distilled from estate-grown Blue Weber agave & aged in ex-Bourbon barrels for 11 months.

*Gran Dovejo Anejo*, aged in 100% white oak for 18-36 months, this anejo is rich and silky with vanilla, cinnamon, clove and orange spices. Interesting fact: "The Mozart Method" is used to optimize the sugar conversion.

**TRES MEZCALES ESPADIN** 25

*Yuu Baal Joven* super versatile, soft, exotic and refreshing. This is a hidden gem on our backbar.

*Bahnez* this perfect beginners mezcal is delightfully mild, floral and fruity with hints of pineapple and banana. Produced in Ejutla by a family and farmer owned Co-op making it sustainable and fair trade.

*Wahaka* a specialty of their maestro mezcalero, Alberto "Beto" Morales, this mezcal instantly transports you to Oaxaca, to a palenque that Beto describes as "a place of respect and harmony, where no arguments or even bad words may be uttered."

**OTROS DESTILADOS DE MÉXICO** 25

*Bacanora Rancho Tepúa Blanco* is an Agave Spirit from the northern state of Sonora made by the Contreras family. Bacanora was banned for 77 years due to Prohibition.

*Sotol Por Siempre* is made from the dasylirian plant, also known as the desert spoon or sotol plant. It is now protected in Mexico by its own denomination of origin or D.O.

*Raicilla La Venenosa* a mezcal produced in the state of Jalisco & unlike this brand is often sold as 'moonshine'.

## BEBIDAS

<b>COCA COLA DE MEXICO</b>	5	<b>HORCHATA</b>	5
<b>Q GINGER BEER</b>	4	<b>AGUA DE JAMAICA</b>	5
<b>JARRITOS</b> tamarind/strawberry/mango/grapefruit	4	<b>JUGOS</b> orange/cranberry/pineapple/grapefruit	4