

Cocktail Hour 8PM-9PM



Happy Hour 5PM-7PM

## Featured AR Local Liquor & Wine

### Wiederkehr

Winery -Wiederkehr AR

### Fox Trail Distillery

Rogers AR

### Delta Dirt

Helena AR

### Roctown

Little Rock

### Crystal Ridge Distillery

Crystal Ridge

## HOUSE COCKTAILS

### CALLE MARGARITA \$10

Tequila, Naranja liqueur, Simple syrup, Fresh lime juice

### CALLE DAIQUIRI \$12

Rum, Bumbu Rum, Fresh lime juice, Simple syrup

### CALLE COLADA \$13

Rum, Coconut, Pineapple juice, Bumbu Rum float

### GREEN LIGHT MARGARITA \$11

Reposado tequila, Naranja liqueur, Jalapeño simple syrup, Fresh lime juice, Cucumber juice

### SAGE PALOMA \$11

Tequila, Fresh lime juice, Sage simple syrup, Grapefruit blend

### \*BLOOD ORANGE PISCO SOUR \$10

Pisco, Fresh lemon juice, Fresh lime juice, Simple syrup, Egg white, Blood orange liqueur, Angostura bitters

### GUAVA BLOSSOM \$13

Mezcal, Guava juice, Naranja liqueur, Hibiscus rose syrup, Fresh lime juice, Rosewater

### ANTIGUA \$12

Bourbon, Simple syrup, Angostura bitters, Ancho Reyes Red

### TERRAZA \$11

Rum, Elderflower Liqueur, Passionfruit, Fresh lemon juice

### LA CABRA NEGRA \$14

Reposado tequila, Liquor 43, Coffee Liqueur, Espresso, Simple syrup

### SOUTH AMERICAN HONEYBEE \$12

Pisco, Cachaca, Honey, Fresh lemon juice, Orange bitters

## FLAVORS

### Additional charges of \$.50-1.00 may apply Juice

Lime, Lemon, Pineapple, Passionfruit, Guava, Grapefruit, Orange, Cranberry, Cucumber

### Syrup

Strawberry, Blueberry, Mango, Prickly Pear, Hibiscus, Honey, Coconut, Sage, Jalapeño

### Top Offs

Espresso, Soda & Topo Chico Soda, & Coke products

## SIGNATURE COCKTAILS

### VAQUERO \$12

Bourbon, Fresh lemon juice, Ancho Reyes red, Aperol, Simple syrup, Angostura bitters

### Nuts & Berries \$13

Hazelnut liqueur, Black Raspberry liqueur, Half & Half or Almond Milk

### Caipirinha \$11

Muddled lime, Cachaca, Simple Syrup

### Batida \$13

Cachaca, Passionfruit, Almond Milk, & Lime juice, topped with nutmeg

### Morir Soñando \$

Bumbu Rum, Orange Juice, Condensed milk, Evaporated milk

### Mojito \$11

Rum, Simple, Lime juice, & Mint leaves

### Bartender Specials \$14

Ask your server about our bartender specials

### Mocktails 6\$

Almost any House or Signature cocktail can be made as a Mocktail!

## BEERS

**Bottles** \$4.75+ Estrella, Corona, Ginger beer

**Draft & Cans** \$6+ - Ask about our rotating locals

**Pitchers available** \$21+, Happy Hour \$15+

**Buckets available** - Seltzers \$28 Beer \$24

## FLIGHTS

A great way to sample a few of our Latin & local products  
All at once!

**Beer** \$14

**Wine** \$18

**Tequila** \$20/40

**Rum** \$30

**Moonshine** \$20

**Mimosa** \$14

**Margarita** \$20/40

**Gin** \$25

**Pisco** \$25

**Whiskey/Bourbon** \$25

GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 6+

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. If you have a food allergy or special dietary requirements, please inform a member of staff.

# calle

L A T I N C U I S I N E

## W I N E L I S T

### REDS

**LAYER CAKE SEA OF STONES**  
Bottle \$25 Glass \$7

**LAYER CAKE Malbec**  
Bottle \$25 Glass \$7

**ADUENTES Malbec or Blend**  
Bottle \$37 Glass \$9

**MONTES ALPHA Carmenère**  
Bottle \$30 Glass \$8

**MONTES ALPHA Pinot Noir**  
Bottle \$30 Glass \$8

**LUIGI BOSCA Pinot Noir**  
Bottle \$30 Glass \$8

**ALAMOS Cabernet**  
Bottle \$25 Glass \$7

### WHITES

**BLANCHARD & LURTON LES FOUS**  
**Sauvignon Blanc** -  
Bottle \$20 Glass \$5

**9 LIVES Sauvignon Blanc**  
Bottle \$20 Glass \$5

**TEXAS DE BRAZIL Chardonnay**  
Bottle \$20 Glass \$5

**VERAMONTE Chardonnay**  
Bottle \$25 Glass \$7

### ROSÉ

**ANTIGAL UNO**  
Bottle \$25 Glass \$7

### ALPINE

**WIEDERKEHR STRAWBERRY**  
Bottle \$20 Glass \$5

### SPARKLING

**TOSO Brut**  
Bottle \$25 Glass \$7

## Fresh Local Espresso & Hot Tea Served Daily

#### Confident Coffee Roasters

Sierra Madré \$4  
Rotating seasonal \$4

#### Creamer Choices:

Almond Milk Baileys, Almond Milk,  
Half & Half, Heavy Cream, Milk,  
& Local Honey  
Additional charges apply

#### Savoy Tea

Ask your server about our  
Rotating Seasonals of Hot  
single brew & flavored iced tea  
\$4

## Postres

Desserts Served Monday-Saturday 5PM-10PM

#### Buñuelos \$8

Mexican fried dough  
covered with cinnamon  
sugar served with mousse  
de chocolate Abuelita

#### Flan \$8

Mexican custard, fruit  
caviar, red wine reduction &  
seasonal berries

#### Mil Hojas \$10

A thin pastry traditional to  
many Latin communities  
filled & topped with pastry  
cream. Also topped with  
dulce leche & powdered  
sugar

#### Piña Colada Ron Cake \$9

Ecuadorian rum cake served  
with helado de horchata

#### Helado Rompope \$7

Homemade ice cream  
served with seasonal fruit