

MARGARITAS

Tequila \$13
libélula joven, combier, lime
j.m shrubb, amber agave nectar

Mezcal \$14
banhez ensamble, combier, lime
j.m shrubb, amber agave, cucumber

Make It Spicy \$1
add house tincture & fresh jalapeño

Make It Flavored \$3
mango | strawberry | guava

seasonal selection: *fig & tamarind*

ZERO PROOF

Agua de Jamaica hibiscus tea \$5

Tepache fermented pineapple \$6

Granada prickly pear, sprite \$7

Limonada non-alcoholic margarita \$7

Mangonada ginger, agave, mango \$8

Coconada almond, lime, coconut \$8

Topo Chico sparkling mineral water \$4

Phony Mezcal Negroni \$12

Assorted Mexican Sodas \$4
coke | sprite | squirt | mandarin | piña

CÓCTELES

Ultimate Naked & Famous \$17
mezcal, aperol,
yellow & green chartreuse,
mayan liqueurs, lime

Tiki Tiki \$16
knob creek bourbon,
rum, campari,
pineapple, lemon

Charanda Daiquiri \$13
mexican sugarcane rum,
banana liqueur, lime,
lapsang souchong tea

Al Pastor Hi-Ball \$14
tequila, destilado de piña,
achiote vermouthe, lime,
pineapple jarritos

Mexican White Negroni \$16
gracias a dios gin, salers,
bitterroma bianco, dolin
blanc, grapefruit

Cantarito for two \$19
SERVED IN A CLAY BARRO
olmeca altos tequila, squirt,
secret citrus juice blend,
oaxacan sea salt

VINOS NATURALES

SPARKLING

Cava *arte latino* [es] '20 \$13/\$59

WHITE

Sauvignon Blanc *viña mayu* [cl] '23 \$13/\$59

Vinho Verde *herdade do rocim* [pt] '23 \$14/\$64

ROSÉ

Touriga *herdade do rocim* [pt] '24 \$14/\$64

RED

Red Blend *cluricaun* [pt] '23 \$14/\$64

Tempranillo *bodegas fontana* [es] '23 \$14/\$64

CERVEZAS

Modelo Especial 16 oz. draft \$7

Negra Modelo 16 oz. draft \$7

Corona Extra 12 oz. bottle \$6

Corona Familiar 32 oz. bottle \$13

Tecate 12 oz. can \$5

Stone Buenaveza 12 oz. lime lager \$6

2SP Brewing Up & Out 12 oz. hazy ipa \$7

Athletic Brewing Co. 12 oz. n/a cerveza \$7