

CÓCTELES

La Chona

banhez espadin, amber agave nector,
lime, hibiscus lavender aperitivo

\$17

Tiki Tiki

knob creek bourbon, rum,
campari, pineapple, lemon

\$16

Charanda Daiquiri

mexican sugarcane rum, vedrenne liqueur,
lime, lapsang souchong tea

\$13

Al Pastor Hi-Ball

tequila, destilado de piña, achiote vermouth,
lime, pineapple jarritos

\$14

Veracruz Cooler

bluecoat gin, st germain,
epazote, cucumber, lime

\$14

Cantarito *serves one to two*

SERVED IN A CLAY BARRO

olmea altos tequila, secret citrus juice blend,
squirt, oaxacan sea salt

\$22

MARGARITAS

Mezcal

banhez ensamble,
combiér, j.m shrubb,
amber agave nectar,
lime, cucumber

\$15

Tequila

libléula joven,
combiér, j.m shrubb,
amber agave nectar,
lime

\$13

Make It Spicy \$1

house spicy tincture & jalepeño

Make It Flavored \$3

de la casa: mango | strawberry | guava

seasonal: piña hoja santa

CERVEZA

Modelo Especial

16 oz. Draft

\$7

Negra Modelo

16 oz. Draft

\$7

Corona Familiar

32 oz. Bottle

\$13

Corona Extra

12 oz. Bottle

\$6

Tecate

12 oz. Can

\$5

Athletic Brewing Co.

12 oz. N/A Cerveza

\$7

Stone Brewing Buenaveza

12 oz. Can

\$6

2SP Brewing Up & Out

12 oz. Can

\$7

ZERO PROOF

Agua de Jamaica Hibiscus Tea

\$5

Tepache Fermented Pineapple Drink

\$6

Granada Prickly Pear Grenadine, Sprite

\$8

Limonada Lime, Agave, Topo Chico

\$8

Mangonada Ginger, Agave, Mango

\$8

Coconada Almond, Lime, Coconut

\$8

St. Agrestis Phony Mezcal Negroni

\$13

REFRESCOS

Mexican Coke Made with Cane Sugar

\$7

Mexican Sprite Made with Cane Sugar

\$7

Jarritos Sodas Mandarin or Piña

\$7

Squirt Soda Citrus, Made with Cane Sugar

\$7

Mineragua Sparkling Mineral Water

\$5

VINO

SPARKLING

Arte Latino	Brut Cava Reserva [ES] 2020	\$13 / \$59
Avinyó	Brut Cava Reserva [ES] 2020	\$64
El Bajío	Macabeo Blend (<i>champenoise method</i>) [MX] NV	\$68

ROSÉ / SKIN CONTACT

Herdade do Rocim	Touriga Nacional [PT] 2024	\$14 / \$64
Humus	Curtimenta (<i>skin contact</i>) [PT] NV	\$72

WHITE

Viña Mayu	Sauvignon Blanc [CL] 2023	\$13 / \$59
Herdade do Rocim	Vinho Verde [PT] 2023	\$14 / \$64

RED

Bodegas Fontana	Tempranillo [ES] 2023	\$14 / \$64
Cluricaun	Red Blend [PT] 2023	\$14 / \$64
Luberri	Tempranillo, Viura [ES] 2023 (<i>served chilled</i>)	\$67

MEZCAL



AGAVE ANGUSTIFOLIA

NAMES: ESPADÍN, CASTILLA, PACIFICA

Takes between 7 and 12 years to mature and produces many offsets during its lifetime allowing mezcaleros to produce a high yield from each plant. Average height of 5 to 7 feet. Contains a high sugar concentration and produces rich, fruity, and floral mezcals.

Vago – Espadín	1 oz.	2 oz.
	\$10	\$19

MANGO, POBLANO, DARK COFFEE
Joel Barriga Arragón—*Tapanla, Oaxaca*
Tahona Milled • Copper Distilled

Del Maguey Single Village Chichicapa – Espadín	\$10	\$19
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CITRUS, SEA SALT CARAMEL, PINE
Faustino Garcia Vasquez & Maximino Garcia Chávez—*San Baltazar Chichicapa, Oaxaca*
Tahona Milled, horse • Copper Distilled

Rey Campero – Espadín	\$8	\$15
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LEATHER, SAMBUCA, CHARCOAL
Romulo Sanchez Parada—*Candelaria Yegolé, Oaxaca*
Tahona Milled • Copper Distilled • Aged in Glass

Yuu Baal – Espadín	\$9	\$17
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CHERRY PEPPER, PIÑA, STEVIA
Isaias Martinez Juan—*San Juan del Rio, Oaxaca*
Tahona Milled • Copper Distilled

Real Minero – Espadín	\$16	\$31
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CHILI PEPPER, VANILLA, BANANA
Edgar & Lorenzo Angeles—*Santa Catarina Minas, Oaxaca*
Clay Distilled • Aged in Glass

5 Sentidos – Espadín Capon	\$16	\$31
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RAIN WATER, TIRES, RASPBERRY
Alberto Martinez—*Santa Catarina Albarradas, Oaxaca*
Hand Milled • Clay Distilled

MEZCAL



AGAVE POTATORUM

NAMES: TOBALÁ, PAPALOMETL, PAPALOME

Smaller agaves that take 8 to 16 years to mature and grow only to around 1.5 to 2.5 feet in diameter. A solitary species that thrives in rocky terrain; it is labor-intensive to harvest but is highly sought-after for making mezcal due to the fact that it produces sweet, nutty and buttery mezcals.

1 oz. 2 oz.

Del Maguey – Papalome \$16 \$31

BROWN SUGAR, BLACK CHERRIES, CORK

Fernando Caballero Cruz—*San Pedro Teozacoalco, Oaxaca*

Tahona Milled • Clay Distilled

5 Sentidos – Papalote \$18 \$35

CONCHAS, PIPICHA, KETTLE CORN

Antonio Sonido—*Chilapa de Álvarez, Oaxaca*

Shredder Milled • Copper Distilled

Noble Coyote – Tobalá \$14 \$27

BACON FAT, DRIED ORANGE PEEL, WHITE PEPPER

Eleazar Brena & Marcos Brena—*San Luis Amatlan, Oaxaca*

Tahona Milled • Copper Distilled

Del Maguey – Wild Tobalá \$16 \$31

PAPAYA, CINNAMON, MANGO

Leopoldino Miranda, Rogelio Martinez Cruz—*Santa Maria Albarradas, Oaxaca*

Tahona Milled • Copper Distilled

La Medida – Tobalá \$13 \$25

QUINCE, TANGERINE, BUBBLE GUM

Pánfilo Hernández Reyes—*San Baltazar Guélavila, Oaxaca*

Tahona Milled • Copper Distilled

MEZCAL



AGAVE KARWINSKII

NAMES: LARGO, BARRIL, MADRECUIXE, CUIXE

Grows tall, almost tree-like; anywhere from 8 to 15 feet tall. It can take anywhere from 12 to 19 years to mature. Its height results in a lower sugar content than other agaves, so the stalk and the piña are used in production resulting in a tannic spirit with a spectrum of dark, tart, bitter, and earthy mezcals.

1 oz. 2 oz.

Banhez – Cuishe \$10 \$19

TROPICAL FRUIT, LIME PEEL, THAI BASIL

Donaciano Pacheco & Luis Pacheco—*La Noria, Ejutla, Oaxaca*

Tahona Milled, donkey • Copper Distilled

Del Maguey – Barril \$15 \$29

RIPE PEAR, TERRACOTTA, ROOT VEGETABLES

Florencio Carlos Sarmiento & Florencio Carlos Vasquez—*Santa Catarina Minas, Oaxaca*

Hand Milled • Clay Distilled

Real Minero – Largo \$16 \$31

ROASTED PEANUT, HONEYDEW, OCEAN WATER

Don Lorenzo Angeles & Edgar Angeles—*Santa Catarina Minas, Oaxaca*

Tahona Milled • Clay Distilled

Erstwhile– Madre Cuishe \$14 \$27

FRESH GREEN PEPPER, SPEARMINT, SAPODILLA

Epifania Gómez Mejía & Silverio García Luis—*Rancho Blanco Güilá, Oaxaca*

Tahona Milled • Clay Pot Distilled

Rey Campero – Madre Cuishe \$13 \$25

PLANTAIN, WHITE CHOCOLATE, ASPARAGUS

Rómulo Sánchez Parada—*Candelaria Yegole, Zoquitlan, Oaxaca*

Tahona Milled • Copper Distilled

MEZCAL



AGAVE MARMORATA

NAMES: TEPEXTATE, TEPESTATE, PICHOMETL, PICHOMEL

Means “marbled” for the greyish marble-like hue of their leaves. Known for its long life and slow growth between 25 and 35 years. It is one of the larger agaves and is slightly wider than it is tall; up to 5 feet tall and 6.5 feet wide. It has a thick and waxy outer layer that imparts an unmistakable green flavor element to its mezcals.

Del Maguey – Tepextate

CANDIED FRUIT, CINNAMON, HONEYSUCKLE

Don Rogelio Martinez Cruz & Leopoldino Miranda—*Santa Maria Albarradas, Oaxaca*

Tahona Milled, bull • Copper Distilled

Fidencio – Tepextate

JALAPEÑO, BUBBLEGUM, BLACK OAK

Enrique Jiménez—*Santiago Matatlán, Oaxaca*

Tahona Milled • Copper Distilled

Banhez – Tepeztate

ROASTED BELL PEPPER, MANGO, CILANTRO

Apolonio Patricio—*San Agustín Amatengo, Oaxaca*

Tahona Milled • Copper Distilled

Erstwhile – Tepeztate

RADISH, GRANNY SMITH APPLE, HOJA SANTA

Epifania Gómez Mejía & Silverio García Luis—*Santiago Matatlán, Oaxaca*

Tahona Milled • Clay Distilled

Macurichos – Tepeztate

LEMON PEEL, LICORICE, MESQUITE

Rosalino Martinez Sernas—*Santiago Matatlán, Oaxaca*

Tahona Milled • Copper Distilled

MEZCAL



PECHUGA

Pechuga mezcals are harvest celebrations. Traditionally, these spirits are shared over holidays, births, deaths, baptisms, marriages, and quinceañeras. Pechuga means breast and refers to raw chicken breast that is hung over the still during production. The chicken breast cooks in the emanating vapors, adding to the spirit's final flavor to impart an extra layer of rich mouthfeel. Local fruits, herbs, spices, grains, and nuts are also added to the batch. The mezcal is redistilled a third time.

Vago Elote – Espadín distilled with Roasted Corn

TAMARIND, PAPAYA, RIVER STONE

Mateo y Temo Garcia—*Candelaria Yegole, Oaxaca*

Tahona Milled • Copper Distilled

Origen Raiz – Espadín distilled with Venison and Local Fruit

SAGE, RHUBARB, GOLDEN RAISIN

Valentino Cortez—*Tuitán, Durango*

Tahona Milled • Copper Distilled

5 Sentidos – Espadín distilled with Chicken and Mole

POBLANO, SESAME, MUSHROOM

Delfino Tobón Mejia, Marcelo Luna—*San Pablo Ameyaltepec, Zoyatla, Puebla*

Tahona Milled • Filipino Distilled

Macurichos – Espadín distilled with Rabbit

PINK PEPPERCORN, OOLONG, COCOA

Gonzalo Martinez Sernas & Valentin Martinez Sanchez—*Santiago Matatlán, Oaxaca*

Tahona Milled • Clay Distilled

Yuu Baal – Espadín distilled with Turkey

PERSIMMON, ORANGE BLOSSOM, MUSK

Martimiano Hernandez—*San Juan del Río, Oaxaca*

Tahona Milled • Copper Distilled

MEZCAL



WILD AGAVES

These spirits are from a wide variety of different wild agaves. They are not propagated by an estate and reflect the terroir from where they are made. These rare and uncommon agave types showcase the depth and diversity of mezcal.

Noble Coyote – Jabalí \$18 / \$35

LEMONGRASS, ANISE, QUESO
José Pérez Santiago—*Santiago Matatlán, Oaxaca*
Mallet Milled • Clay Distilled

Rey Campero – Jabalí \$15 / \$29

PINEAPPLE, CHERRY BLOSSOM,
WHITE PEPPER
Romulo Sanchez Parada—*Candelaria Yegolé, Oaxaca*
Tahona Milled • Copper Distilled

Origen Raiz – Cenizo \$15 / \$29

SUMMERKISS MELON, ALLSPICE,
TOASTED PECANS
Ignacio Grijalva Santiago—*Tuitán, Durango*
Tahona Milled, mule • Copper Distilled

Mezcasiarca – Cuixito \$23 / \$44

JASMINE, HARICOT VERT, PAPRIKA
Sandra Ortiz Brena—*Yeguesia, Oaxaca*
Tahona Milled, mule • Clay Distilled

Don Mateo – Alto \$12 / \$23

RUBY RED GRAPEFRUIT, BIRCH,
APPLE CIDER VINEGAR
Emilio Vieyra—*San Miguel, Michoacán*
Tahona Milled • Copper Distilled

Del Maguey – Arroqueño \$15 / \$29

LEMON CUSTARD, SAWDUST,
MOLASSES
Florencio Carlos Sarmiento—*Santa Catarina Minas, Oaxaca*
Tahona Milled • Clay Distilled

Banhez – Arroqueño \$15 / \$29

MEDJOL DATE, TOFFEE,
CHOCOLATE
Apolonio Patricio Lopez—*San Agustín Amatengo, Oaxaca*
Tahona Milled • Clay Distilled

Mezcasiarca – Arroqueño \$23 / \$44

CHERRY BARK, TAFFY, HIBISCUS
Sandra Ortiz Brena—*Yeguesia, Oaxaca*
Tahona Milled • Clay Distilled

TEQUILA

1 oz. 2 oz.

El Tesoro

BLANCO - KIWI, ALOE VERA, POMELO	\$12	\$23
REPOSADO - CANELA, VEGETAL, CANDIED LIME	\$14	\$27
AÑEJO - CINNAMON, ORANGE ZEST, CHOCOLATE	\$16	\$31
Carlos Camarena— <i>La Alteña, Jalisco</i>		
Tahona Milled • Alembic Distilled		

Cascahuín

BLANCO - BLACK PEPPER, PASSIONFRUIT, TARAGON	\$8	\$15
REPOSADO - BUTTERSCOTCH, ROSE, STONEFRUIT	\$9	\$17
TAHONA - CUT GRASS, CARAMALIZED BANANA, GREEN AGAVE	\$12	\$23
PLATA 48 - RAW WALNUTS, UNDERIPE BANANA, EPAZOTE	\$12	\$23
Salvador Rosales Torres— <i>El Arenal, Jalisco</i>		
Tahona / Roller Milled • Copper Distilled		

Olmecca Los Altos

BLANCO - LIME ZEST, OLIVE OIL, BRINE	\$7	\$14
REPOSADO - JASMINE, CLOVE, DRIED CHERRY	\$8	\$16
AÑEJO - MOUTHWASH, ALMONDS, APRICOT	\$9	\$18
Jesús Hernandez— <i>Los Altos, Jalisco</i>		
Tahona Milled • Copper Distilled		

Mijenta

BLANCO - PEACH, WHITE BLOSSOM, LEMON ZEST	\$11	\$21
REPOSADO - BERGAMOT, CACAO, DRAGONFRUIT	\$13	\$25
AÑEJO - TOBACCO, DARK CHOCOLATE, PLUM	\$22	\$40
Ana Maria Romero— <i>Arandas, Jalisco</i>		
Roller Milled • Copper Distilled		

Siembra Azul

BLANCO - SLATE, SOUR ORANGE, GUANABANA	\$11	\$20
Sergio Cruz— <i>La Poblada, Arandas, Jalisco - Single Estate</i>		
Roller Milled • Copper Distilled		

TEQUILA		
	1 oz.	2 oz.
Siembra Valles		
BLANCO - GRASSY, LEMON BALM, GINGER	\$11	\$21
ANCESTRAL - LAVA ROCKS, CUBEB BERRY, BARK	\$21	\$40
Salvador Rosales Torres— <i>Tequila Valley, Jalisco - Single Estate</i>		
Roller Milled • Copper Distilled		
Ocho		
PLATA - MANDARIN, GREEN PEPPERCORN, FETA	\$11	\$20
REPOSADO - BLACK TEA, MACADAMIA NUTS, EUCALYPTUS	\$12	\$23
Carlos Camarena & Tomas Estes— <i>La Alteña, Jalisco</i>		
Roller Milled • Copper Distilled		
Don Fulano		
BLANCO - ANISE, WHITE PEPPER, SPRUCE	\$9	\$18
REPOSADO - MAPLE, RASPBERRY, PEONY	\$11	\$22
AÑEJO - CURRANTS, MAHOGONY, CACAO	\$12	\$24
The Fonesca Family— <i>La Tequileña, Tequila Valley, Jalisco</i>		
Screw and Roller Milled • Copper Distilled		
Zumbador		
BLANCO - COLA, SWEET POTATO, CAPER	\$9	\$18
REPOSADO - HICKORY, RED BELL PEPPER, RAW HONEY	\$10	\$20
Roberto Lopez— <i>Jesus Maria, Jalisco</i>		
Tahona Milled • Copper Distilled		
Santanera		
BLANCO - WHEATGRASS, FIG, LIME PEEL	\$11	\$22
Pablo Lara— <i>El Arenal, Jalisco</i>		
Roller Milled • Steel Distilled		

OTHER		
MEXICAN SPIRITS		
SOTOL		
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Sotol is a spirit made from the desert spoon plant (Dasilyrion). It is made in a very similar fashion to mezcal from pit roasting to wild fermentation and double distillation. The current Denomination of Origin lies in the states of Chihuahua, Coahuila, and Durango. It is earthy and vegetal with citrus undertones.		
	1 oz.	2 oz.
<b>La Higuera – Wheeleri</b>		
STRAW, LIME ZEST, WET SAND		
Gerardo Ruelas— <i>Aldama, Chihuahua</i>	\$7	\$13
Mechanical Milled • Copper Distilled		
<b>Sotoleros Tavi – Lechuguilla</b>		
	\$12	\$23
PINE, THYME, DRIED ROSE PETALS		
Tavi Torres— <i>Batopilas, Chihuahua</i>		
Hand Milled • Steel Distilled		
<b>Flor Del Desierto Carnei – Distilled with Venison</b>		
	\$12	\$22
SMOKED MEAT, RAISIN, WALNUT		
José “Chito” Fernandez Flores— <i>Madera Mountains, Chihuahua</i>		
Hand Milled • Copper Distilled		
<b>Flor Del Desierto Cascabel – Distilled with Rattlesnake</b>		
	\$10	\$18
BBQ SMOKE, CARAMEL, ANISE		
Gerardo Ruelas Hernandez— <i>Chihuahua</i>		
Hand Milled • Copper Distilled		

## OTHER MEXICAN SPIRITS

### BACANORA

Named after the city of Bacanora - these spirits are an agave derived liquor made in the northern Mexican state of Sonora. The distillation of bacanora was illegal in Mexico until 1992. Previously, use was very widespread, and the government deemed it a public health issue. In 2000, the government issued an origin denomination bill which set the qualifications for production and removed the ban. Bacanora can only be made from *Agave angustifolia*, sub species pacifica. The piñas are cooked in below ground ovens for two days, like mezcal but then they are cooled for two days before they are fermented for 6 to 12 days.

	1 oz.	2 oz.
<b>Rancho Tepúa</b>	\$10	\$19
SPEARMINT, PINEAPPLE, CINNAMON Roberto Contreras— <i>Aconchi, Sonora</i> Hand Milled • Copper Distilled • Aged in Glass		
<b>Puntagave</b>	\$9	\$17
LICORICE, SUGARCANE, PEPPERMINT Jorge Rivas & Roberto Contreras— <i>Suaqui Grande, Sonora</i> Tahona Milled • Copper Distilled		
<b>Santo Cuviso</b>	\$12	\$23
CELERY, BLACK LICORICE, PURPLE GRAPES Manuel 'EL Toro' Chacón— <i>Sierra de Sonora</i> Hand Milled • Copper Distilled		

## OTHER MEXICAN SPIRITS

### RAICILLA

Raicilla, means "little root" is a spirit made from agave; all of them wild and unpropogated. It has been produced in Jalisco (Tequila Country) for over 400 years. It is mezcal by definition, but is not in the Denomination of Origin required to export as mezcal.

	1 oz.	2 oz.
<b>La Venenosa Sierra Volcanes — Cenizo</b>	\$14	\$27
WHITE PEPPER, SWEET CREAM, RIVER STONES Don Arturo Campos— <i>Tuxpan, Jalisco</i> // Adobe Oven • Clay Distilled		
<b>La Venenosa Costa de Jalisco — Amarillo/Chico aguiar</b>	\$12	\$23
GREEN PEPPERS, COFFEE, BLUE CHEESE Don Alberto Hernández— <i>El Tuito, Jalisco</i> // Underground Oven • Tree Trunk Distilled		
<b>La Venenosa Sierra Occidental de Jalisco — Maximiliana</b>	\$15	\$29
CHILE ANCHO, PLUM, HARD CHEESE RIND Ruben Pena Fuentes— <i>Mascota, Jalisco</i> // Underground Oven • Filipino Distilled		

## OTHER MEXICAN SPIRITS

### DESTILADOS MEXICANOS

	1 oz.	2 oz.
<b>Uruapan Charanda</b>	\$10	\$19
MANGO, BANANA, SMOKE Pacheco Family— <i>Uruapan, Michoacán</i> Pot Distilled • Sugarcane & Molasses Blend		
<b>Casa D'Aristi Huana</b>	\$8	\$15
LIME, STRAWBERRY, BANANA Don Carlos Aristi— <i>Mérida, Yucatán</i> Slow Heat Ferment • Sugarcane & Molasses Blend		
<b>Pal'alma Aguardiente de Agave Salmiana</b>	\$18	\$35
BANANA PEPPER, CHEESE, COCOA Patricio Hernandez— <i>San Luis Potosí</i> Refrescador Distilled • Tahona Milled		
<b>Pal'alma Destilado de Agave Lechuguilla</b>	\$18	\$35
ASPARAGUS, VANILLA CREAM, CANTALOUPE Fidel L.— <i>Sonora</i> Clay Distilled • Hand Milled		
<b>Aguerrido Zacate Limón</b>	\$15	\$29
LEMONGRASS, SATSUMA ORANGES, CORIANDER Erika Meneses— <i>Atempa, Guerrero</i> Copper Distilled • Shredder Milled		
<b>Caballito Cerrero Destilado de Agave Chato Blanco</b>	\$13	\$25
LAVENDER, COTTON CANDY, ALOE Alfonso Jimenez Rosales— <i>Amatitan, Jalisco</i> Copper & Steel Distilled • Double Pass Milled		

## AFTER DINNER DRINKS

### COCKTAILS

#### Espresso Martini

*vodka or tequila*  
amaro, agave, mole bitters  
\$15

#### Coco Carajillo

tequila, cold brew,  
licor 43, coconut  
\$15

## BACK BAR SPIRITS

### Banhez Ensemble Mezcal

House Mezcal

### Libélula Joven Tequila

House Tequila

### Tito's Vodka

### Pa'lante Mexican Rum

### Bluecoat Gin

### Gracias a Dios Mexican Gin

### Knob Creek Rye

### Knob Creek Bourbon

### Jameson Irish Whiskey

### Johnnie Walker Black Label

### Laphroaig 10 yr. Single Malt

### Aperol

### Campari

### Green Chartreuse

### Yellow Chartreuse

### Vedrenne Grapefruit

### St. Germain