CÓCTELES

La Chona
banhez ensamble, amber agave nectar, lime, hibiscus lavender aperitivo
$17

Don Diego
knob creek bourbon, mole infused banhez, montenegro amaro
$18

Hemingüey
mexican sugarcane rum, bacanora, luxardo, pernod, grapefruit liqueur, lime
$18

La Monarca
mexican sugarcane rum, liqueur des plantes yellow, piloncillo, lime
$16

Dahlia
bluecoat gin, amaro nonino, combier de cassis, hibiscus, orange blossom, egg
$18

Cantarito *serves one to two*
SERVED IN A CLAY BARRO
olmeca altos tequila, secret citrus juice blend, squirt, oaxacan sea salt
$22

MARGARITAS

Mezcal
banhez ensamble, combier, j.m shrubb, amber agave nectar, lime, cucumber
$15

Tequila
libléula joven, combier, j.m shrubb, amber agave nectar, lime
$14

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, Clarified Milk	$6
Veracruzano	Epazote, Cucumber, Tonic, Lemon	$8
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 (*champenoise method*) [MX] NV	**$68**

ROSÉ / SKIN CONTACT

Herdade do Rocim	Touriga Nacional [PT] 2024	**$14 / $64**
Humus	Curtimenta (*skin contact*) [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 *(served chilled)*	**$67**

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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.

	1 oz.	2 oz.
Vago – Espadín	$10	$19

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

Del Maguey Single Village Chichicapa – Espadín	$10	$19

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

LEATHER, SAMBUCA, CHARCOAL
Romulo Sanchez Parada—*Candelaria Yegolé, Oaxaca*
Tahona Milled • Copper Distilled • Aged in Glass

Real Minero – Espadín	$16	$31

CHILI PEPPER, VANILLA, BANANA
Edgar & Lorenzo Angeles—*Santa Catarina Minas, Oaxaca*
Clay Distilled • Aged in Glass

5 Sentidos – Espadín Capon	$16	$31

RAIN WATER, TIRES, RASPBERRY
Alberto Martinez—*Santa Catarina Albarradas, Oaxaca*
Hand Milled • Clay Distilled

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		

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		

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.

	1 OZ.	2 OZ.
Del Maguey – Tepextate	$15	$29

CANDIED FRUIT, CINNAMON, HONEYSUCKLE
Don Rogelio Martinez Cruz & Leopoldino Miranda—*Santa Maria Albarradas, Oaxaca*
Tahona Milled, bull • Copper Distilled

Fidencio – Tepextate	$15	$29

JALAPEÑO, BUBBLEGUM, BLACK OAK
Enrique Jiménez—*Santiago Matatlán, Oaxaca*
Tahona Milled • Copper Distilled

Banhez – Tepeztate	$13	$25

ROASTED BELL PEPPER, MANGO, CILANTRO
Apolonio Patricio—*San Agustín Amatengo, Oaxaca*
Tahona Milled • Copper Distilled

Macurichos – Tepeztate	$15	$29

LEMON PEEL, LICORICE, MESQUITE
Rosalino Martinez Sernas—*Santiago Matatlán, Oaxaca*
Tahona Milled • Copper Distilled

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.

	1 OZ.	2 OZ.
Vago Elote – Espadín distilled with Roasted Corn	$10	$19

TAMARIND, PAPAYA, RIVER STONE
Mateo y Temo Garcia—*Candelaria Yegole, Oaxaca*
Tahona Milled • Copper Distilled

Origen Raiz – Espadín distilled with Venison and Local Fruit	$18	$35

SAGE, RHUBARB, GOLDEN RAISIN
Valentino Cortez—*Tuitán, Durango*
Tahona Milled • Copper Distilled

5 Sentidos – Espadín distilled with Chicken and Mole	$18	$35

POBLANO, SESAME, MUSHROOM
Delfino Tobón Mejia, Marcelo Luna—*San Pablo Ameyaltepec, Zoyatla, Puebla*
Tahona Milled • Filipino Distilled

Macurichos – Espadín distilled with Rabbit	$13	$25

PINK PEPERCORN, OOLONG, COCOA
Gonzalo Martinez Sernas & Valentin Martinez Sanchez—*Santiago Matatlán, Oaxaca*
Tahona Milled • Clay Distilled

Yuu Baal – Espadín distilled with Turkey	$11	$21

PERSIMMON, ORANGE BLOSSOM, MUSK
Martimiano Hernandez—*San Juan del Río, Oaxaca*
Tahona Milled • Copper Distilled

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 Santiagoz—*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

Del Maguey – Arroqueño $15 / $29

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

Banhez – Arroqueño $15 / $29

MEDJOOL 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—*La Alteña, Jalisco*		
Tahona Milled • Alembic Distilled		
Olmeca 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—*Los Altos, Jalisco*		
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—*Arandas, Jalisco*		
Roller Milled • Copper Distilled		
Siembra Azul		
BLANCO - SLATE, SOUR ORANGE, GUANABANA	$11	$20
Sergio Cruz—*La Poblada, Arandas, Jalisco - Single Estate*		
Roller Milled • Copper Distilled		

	1 OZ.	2 OZ.
Siembra Valles		
BLANCO - GRASSY, LEMON BALM, GINGER	$11	$21
ANCESTRAL - LAVA ROCKS, CUBEB BERRY, BARK	$21	$40
Salvador Rosales Torres—*Tequila Valley, Jalisco - Single Estate*		
Roller Milled • Copper Distilled		
Ocho		
PLATA - MANDARIN, GREEN PEPPERCORN, FETA	$11	$20
Carlos Camarena & Tomas Estes—*La Alteña, Jalisco*		
Roller Milled • Copper Distilled		
Don Fulano		
BLANCO - ANISE, WHITE PEPPER, SPRUCE	$9	$18
REPOSADO - MAPLE, RASPBEERY, PEONY	$11	$22
AÑEJO - CURRANTS, MAHOGONY, CACAO	$12	$24
The Fonesca Family—*La Tequileña, Tequila Valley, Jalisco*		
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—*Jesus Maria, Jalisco*		
Tahona Milled • Copper Distilled		
Santanera		
BLANCO - WHEATGRASS, FIG, LIME PEEL	$11	$22
Pablo Lara—*El Arenal, Jalisco*		
Roller Milled • Steel Distilled		

OTHER MEXICAN SPIRITS

SOTOL

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.
La Higuera – Wheeleri	$7	$13
STRAW, LIME ZEST, WET SAND		
Gerardo Ruelas—*Aldama, Chihuahua*		
Mechanical Milled • Copper Distilled		
Sotoleros Tavi – Lechuguilla	$12	$23
PINE, THYME, DRIED ROSE PETALS		
Tavi Torres—*Batopilas, Chihuahua*		
Hand Milled • Steel Distilled		
Flor Del Desierto Carnei – Distilled with Venison	$12	$22
SMOKED MEAT, RAISIN, WALNUT		
José "Chito" Fernandez Flores—Madera Mountains, *Chihuahua*		
Hand Milled • Copper Distilled		
Flor Del Desierto Cascabel – Distilled with Rattlesnake	$10	$18
BBQ SMOKE, CARAMEL, ANISE		
Gerardo Ruelas Hernandez—*Chihuahua*		
Hand Milled • Copper Distilled		

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.
Rancho Tepúa	$10	$19

SPEARMINT, PINEAPPLE, CINNAMON
Roberto Contreras—*Aconchi, Sonora*
Hand Milled • Copper Distilled • Aged in Glass

Puntagave	$9	$17

LICORICE, SUGARCANE, PEPPERMINT
Jorge Rivas & Roberto Contreras—*Suaqui Grande, Sonora*
Tahona Milled • Copper Distilled

Santo Cuviso	$12	$23

CELERY, BLACK LICORICE, PURPLE GRAPES
Manuel 'EL Toro' Chacón—*Sierra de Sonora*
Hand Milled • Copper Distilled

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.
La Venenosa Sierra Volcanes — Cenizo	$14	$27

WHITE PEPPER, SWEET CREAM, RIVER STONES
Don Arturo Campos—*Tuxpan, Jalisco* // Adobe Oven • Clay Distilled

La Venenosa Costa de Jalisco — Amarillo/Chico aguiar	$12	$23

GREEN PEPPERS, COFFEE, BLUE CHEESE
Don Alberto Hernández—*El Tuito, Jalisco* // Underground Oven • Tree Trunk Distilled

La Venenosa Sierra Occidental de Jalisco — Maximiliana	$15	$29

CHILE ANCHO, PLUM, HARD CHEESE RIND
Ruben Pena Fuentes—*Mascota, Jalisco* // Underground Oven • Filipino Distilled

DESTILADOS MEXICANOS

	1 oz.	2 oz.
Uruapan Charanda	$10	$19

MANGO, BANANA, SMOKE
Pacheco Family—*Uruapan, Michoacán*
Pot Distilled • Sugarcane & Molasses Blend

Casa D'Aristi Huana	$8	$15

LIME, STRAWBERRY, BANANA
Don Carlos Aristi—*Mérida, Yucatán*
Slow Heat Ferment • Sugarcane & Molasses Blend

Pal'alma Destilado de Agave Lechuguilla	$18	$35

ASPARAGUS, VANILLA CREAM, CANTALOUPE
Fidel L.—*Sonora*
Clay Distilled • Hand Milled

Aguerrido Zacate Limón	$15	$29

LEMONGRASS, SATSUMA ORANGES, CORIANDER
Erika Meneses—*Atempa, Guerrero*
Copper Distilled • Shredder Milled

Caballito Cerrero Destilado de Agave Chato Blanco	$13	$25

LAVENDER, COTTON CANDY, ALOE
Alfonso Jimenez Rosales—*Amatitan, Jalisco*
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 Ensamble 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