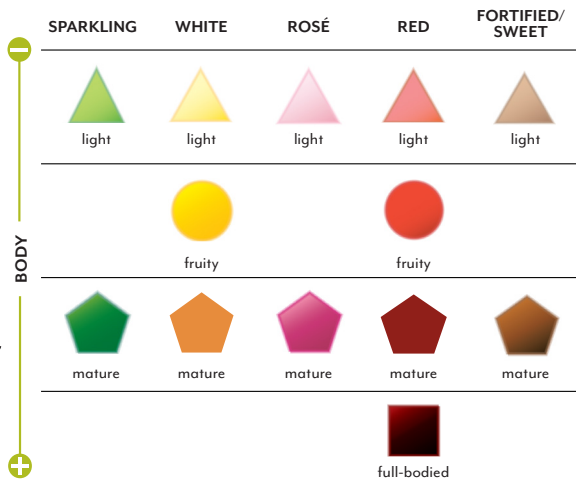


Vinos



Choose your wine style



Wines in each category are listed from lightest to most full-bodied.





Wines by the Glass

SPARKLING


-  **NV Gruet**, "Sauvage", Blanc de Blancs, Albuquerque, NM \$12
Medium-bodied, refreshing sparkling Chardonnay. Delicious!
-  **'17 Naveran**, Brut Rosé, Penedés, Spain \$11
Dry, red fruits and lively acidity. Great for a summer day.

WHITE

All wines listed from lightest to most full-bodied






-  **'18 Annalisa**, Pinot Grigio, Veneto, Italy \$9
A delightful, easy drinking dry white. It is simple enough that it pairs with most anything.
-  **'17 Sidebar**, Sauvignon Blanc, Lake County, CA \$13
Crisp white with grapefruit, lemon and fresh green apples. Super refreshing.
-  **'17 McPherson**, Chenin Blanc, TX \$12
Tart, baked apples, chamomile, and lime. Absolutely mouth-watering.
-  **'18 Monte Xanic**, Chardonnay, Valle De Guadalupe, Mexico \$12
A classic, oaky style of Chardonnay. Full-bodied and rich.

ROSÉ

-  **'18 Zestos**, Garnacha, Madrid, Spain \$9
A lovely medium-bodied rosé. Rich cherries and wild berries. Delish!

RED

All wines listed from lightest to most full-bodied

-  **'17 McPherson**, Cinsault/Counoise/Viognier, 'Tre Colore', TX \$11
Fresh red cherries and berries. Pretty light and easy to drink.
-  **'18 Hahn**, Pinot Noir, Monterey, CA \$12
Black cherries, red apple and yummy vanilla.
-  **'17 McPherson**, "La Herencia" Tempranillo, TX \$13
Juicy, sweet-tart red fruits with crisp acidity.
-  **'17 La Cuadrilla**, Syrah/Sangiovese/Grenache, Ballard Canyon, CA \$14
Full-bodied and spicy with great black fruit flavors.
-  **'17 L.A. Cetto**, Cabernet Sauvignon, Valle de Guadalupe, Mexico \$9
A rich Cabernet with loads of black currant and toasty oak flavors.

Espumosos / Sparkling Wines



- NV Marfil**, Brut Cava Penedés, Spain \$30
- '17 Naveran**, Brut Rosé Cava, Penedés, Spain \$44
- NV Gruet**, Blanc De Blancs 'Sauvage', Albuquerque, NM \$52
- '12 Gruet**, Blanc De Blancs, Albuquerque, NM \$65
- NV Laurent Perrier**, Brut, Champagne, France \$95

Vinos Blancos / White Wines

All wines listed from lightest to most full-bodied












-  **'18 Annalisa**, Pinot Grigio Veneto, Italy \$36
-  **'17 SideBar**, Sauvignon Blanc High Valley, CA \$52
-  **'17 McPherson**, Chenin Blanc, TX \$48
-  **'17 Hexamer**, Off-Dry Riesling "Quarzit", Nahe, Germany \$52
-  **'18 Monte Xanic**, Chardonnay, Valle De Guadalupe, Mexico \$52
-  **'15 Barboursville**, Chardonnay Barboursville, VA \$58
-  **'17 Morgan**, Chardonnay, "Highlands", Santa Lucia, CA \$64

Rosados / Rosés

-  **'17 McPherson**, Cinsault/Grenache TX \$45
-  **'18 Zestos Garnacha**, Madrid, Spain \$36

Vinos Tintos / Red Wines

All wines listed from lightest to most full-bodied

-  **'17 McPherson**, Cinsault/Counoise/Viognier, 'Tre Colore', TX \$45
-  **'17 McPherson**, Tempranillo, "La Herencia", TX \$48
-  **'18 Hahn**, Pinot Noir, Monterey, CA \$48
-  **'15 La Rioja Alta**, "Viña Alberdi Reserva", Rioja, Spain \$63
-  **'13 Morgan**, Pinot Noir, "Double L", Santa Lucia Highlands, CA \$103
-  **'17 El Cielo**, Nebbiolo/Cabernet/Merlot, Valle De Guadalupe, Baja \$70
-  **'16 Santo Tomas**, Tempranillo/Cabernet Sauvignon, Valle De Guadalupe, Baja \$66
-  **'17 L.A. Cetto**, Cabernet Sauvignon, Valle De Guadalupe \$36
-  **'17 Black Slate**, Garnacha "Escaladei", Priorat, Spain \$62
-  **'18 Cline**, Zinfandel, Lodi, CA \$32
-  **'17 Seghesio**, Zinfandel, Sonoma, CA \$65
-  **'17 Trincherro**, Cabernet Sauvignon, "The Show" St. Helena, CA \$45
-  **'17 Stolpman**, Syrah/Sangiovese/Grenache "La Cuadrilla", Ballard Canyon, CA \$56





Cócteles, Cervezas, y Más

Margaritas

Oyamel

José Andrés' personal favorite with 'Salt Air',
Milagro Blanco, Combier l'Original, lime
\$12.50 glass / \$63 pitcher

A twist on José's favorite, with pomegranate
\$13.50 glass / \$66 pitcher

Classic

Olmecca Altos, Combier l'Original, lime
\$11 glass / \$55 pitcher

Feeling fancy? Upgrade to Altos Reposado
\$12 glass / \$63 pitcher

Estilo Ron Cooper

Olmecca Altos, Combier l'Original, lime, Oaxacan sea salt,
a side of Del Maguey mezcal 'Vida'
\$13 glass / \$65 pitcher

Serrano Margarita

Olmecca Altos, Combier l'Original, lime, serrano chile
\$13 glass / \$66 pitcher

Al Gusto

Cucumber-infused Partida blanco, St. Germain, lime, cava \$13

Cócteles de la Casa

Mexicana Gin & Tonic

Hendrick's Gin, pamplemousse liqueur, Fever Tree citrus tonic, hibiscus \$13

Piña y Caña

Uruapan charanda rum, Giffard pineapple liqueur, falernum, lime \$13

Mojito Dorado

Mini-charged Demerara rum, minted sugar, lime 'air' \$12
Make it watermelon \$12.50

Señor Silencio

El Silencio mezcal Espadin, Dolin sweet vermouth, Aperol,
Cynar, orange peel \$14

Cervezas

Pacifico, Sinaloa, MX \$7

Negra Modelo, Distrito Federal, MX \$7

Dos Equis Amber, Monterrey, Nuevo León, MX \$7

Dos Equis Lager, Monterrey, Nuevo León, MX \$7

Victoria, Vienna-Style Lager, Mexico City, MX \$6.50

Estrella Jalisco, Mexican Pilsner, Guadalajara, MX \$6

Tecate, (Can) Baja, MX \$5

Flying Dog, "Numero Uno" Lime & Agave Lager, Frederick, MD \$8

Right Proper, "Raised by Wolves", Pale Ale, Washington D.C. \$7

DC Brau, "Pils", Pilsner, Washington D.C. \$7

Dogfish Head, "60 minute IPA", IPA, Milton, DE \$7

Heineken 0.0, Amsterdam, Holland (Non-Alcoholic Beer) \$5

Bebidas sin Alcohol

NON-ALCOHOLIC BEVERAGES

Limonada

House-made sparkling limeade \$4

Make it pomegranate \$4.50

Coca-Cola / Mexican Coke \$4

Diet Coca-Cola / Diet Coke 8 oz. \$4

Sprite / Old Fashioned Sprite \$4

Squirt / Mexican Squirt \$4

Topo Chico / Mineral Water \$4

Q-Tonic

Sweetened with agave nectar \$4

Jarritos Tamarindo Soda \$4

Jarritos Mandarina Soda \$4