

CERVEZA, VINO Y MÁS

BEERS

Bottle

MODELO NEGRA	8
CORONA	8

Draft

LAGER Órale Del Cielo Brewing Co. Martinez, CA	8
IPA Hoptinez Del Cielo Brewing Co. Martinez, CA	8
AMBER LAGER Morena Mia Del Cielo Brewing Co. Martinez, CA	8
COPITA BLOND ALE Narrative Fermentations San Jose, CA	8

Can

SEASONAL IPA Narrative Fermentations San Jose, CA	10
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WINES *glass/bottle*

Sparkling

RESERVE BRUT Champagne Telmont Épernay France	22/75
SPARKLING BRUT NV El Bajio Valle de Bernal Mexico	15/56

White + Rosé

CHARDONNAY 2021 Metallico Un-Oaked Morgan Santa Lucia Highlands, CA	14/54
CHARDONNAY 2022 Alecia Rhys Vineyards Anderson Valley, CA	17/68
SAUVIGNON BLANC 2022 Alma de Cattleya Sonoma Valley, CA	16/64
ALBARIÑO 2023 Fillaboa Rias Baixas Spain	15/55
ROSÉ 2022 Whispering Angel Chateau d'Esclans Côtes de Provence France	16/60

Red

RED SANGRIA Altos Cabernet Sauvignon Gustoso Rum cinnamon	15/
CABERNET SAUVIGNON 2021 Small Lot Kathryn Kennedy Santa Cruz Mountains, CA	22/80
MALBEC 2020 Atamisque Mendoza Argentina	18/72
RED BLEND 2022 La Cuadrilla Stolpman Vineyards Santa Barbara County, CA	17/64
PINOT NOIR 2020 Storrs Santa Cruz Mtns., CA	15/56
RIOJA 2019 Tobelos Rioja Alta Spain	17/68

NON-ALCOHOLIC

CORONA N/A	8	HORCHATA	6
MEXICAN SODAS	6	LEMONADE housemade	6
Coca-Cola / Sprite / Squirt		ICED TEA	6
DIET COKE can	4	AGUA DE PIEDRA	6
JARRITOS	6	sparkling mineral water 12oz	
mandarin / pineapple		AGUA DE PIEDRA	6
AGUA FRESCA seasonal	6	mineral water 20oz	

COPITA®
TEQUILERIA Y COMIDA

ROOFTOP LOUNGE

Copita adds a 3% surcharge to offset employee health insurance costs and other wage and benefit increases. 20% gratuity is added to parties of 8 or more guests.

TEQUILERIA

COCKTAILS

COPITA MARGARITA Herradura Silver lime agave	15
WATERMELON MARGARITA blueberry-infused Herradura Silver watermelon lemon Cointreau Chambord	16
PALOMA'S SISTER Herradura Silver grapefruit elderflower lime rosemary	16
MOODY BLUES Herradura Silver blueberry Violet lemon honey	16
KISS ME IN THE MORNING Herradura Silver coconut guava lime	16
NOSOTROS 76 Nosotros Reposado lemon hoeny strawberry bitters	16
PASTORITA Catedral Espadín mezcal pineapple lime	16
LA PASSIONE Catedral Espadín mezcal lime mango cinnamon Tajín	16
OAXACAN OLD FASHIONED Don Julio Reposado Catedral mezcal bitters	16
LA CAPIRUCHA Unión Espadín mezcal prickly pear syrup lime smoked salt	16
ROSEMARY'S DREAM Gustoso rum grapefruit peach orange rosemary	16
DUCLE SOUL Aviation gin lemon passion fruit blood orange	16

FLIGHTS

BLANCO Don Pilar Xicote Fortaleza	35
REPOSADO Astral Don Fulano Tequila Ocho	45
AÑEJO Casamigos Tres Generaciones Komos Añejo Cristalino	50
EXTRA AÑEJO Mandala Volcan Tierra XA Grand Mayan	50
MEZCAL Unión Uno Madre Espadín Catedral Tobalá	45
CATEDRAL MEZCAL Espadín Ensamble Mexicano Ensamble Cuishe	30

ZERO PROOF COCKTAILS

THE WILLOWS passionfruit Fever Tree ginger beer rosemary sprig	10
SOPHISTICATED SHOPPER cranberry lime Topo Chico agave Tajín	10
TROPICAL HIDEAWAY mango lime Fever Tree ginger beer	10
MY "POM" PALOMA POM pomegranate honey Fever Tree sparkling pink grapefruit	10

Y COMIDA

BITES

GUACAMOLE chile serrano cilantro onion VG	13
PAPAS BRAVAS roasted & fried Kennebec potatoes crispy jalapeños avocado crema V	10
BRUSSELS SPROUTS citrus chipotle dressing lime VG	14
ESQUITES roasted corn onion jalapeño macha aioli queso Cotija crema V	14
CRISPY CALAMARI macha aioli micro cilantro	15
CHICKEN WINGS honey macha marinade avocado crema	16

CEVICHEs

*TUNA TOSTADAS seared yellowfin tuna fried leeks citrus chipotle aioli	17
*SHRIMP AGUACHILE TOSTADAS avocado cucumber serrano chile avocado crema lime cilantro	18
*HAMACHI CRUDO plum serrano chile roasted pepitas watercress passion fruit vinaigrette	18

TACOS *two or four per order*

TROMPO achiote marinated & spit roasted pork caramelized pineapple salsa cilantro onion	14/25
CARNE ASADA flank steak tomatillo salsa caramelized red onion cilantro	16/29
PORK BELLY pickled red onion salsa verde	14/25
CHICKEN TINGA braised chicken breast tomato onion chipotle avocado crema cilantro queso Cotija	14/25
BAJA-STYLE COD pico de gallo mint avocado, wasabi & parmesan aioli <i>available grilled</i>	15/27
SAUTÉED SHRIMP cabbage slaw black bean purée avocado pico de gallo macha aioli	15/27
CRISPY CAULIFLOWER cabbage slaw pickled red onion macha aioli lime V	13/23

V = vegetarian | VG = vegan | N = contains nuts

*Consumption of raw or uncooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness. **Copita adds a 3% surcharge to offset employee health insurance costs and other wage and benefit increases. 20% gratuity is added to parties of 8 or more guests.**