

TEQUILA & MEZCAL

STARTERS

Guacamole \$15

served with corn tortilla chips & salsa

Spicy Botanita \$12

cucumber, jicama, red onion, avocado & grapefruit

Gazpacho de Morelia \$12

grapefruit, jicama, cucumber, mango, orange & tajin

Queso Fundido \$11

chiuhua cheese fondue, poblano peppers, corn tortillas
chorizo sausage +2

Molotes \$9

plantain fritters filled with black bean puree, crema fresca drizzle

Nachos \$12

corn tortilla chips, cheese, black beans, jalapeños, cream Fresca, pico de gallo, choice of 1 protein & guacamole

Cheesy Quesadilla \$13

corn tortilla, chihuahua cheese, crema fresca, choice of 1 protein & pico de gallo
+2 seafood

Chicken Flautas \$9

3 crispy chicken rolls, crema fresca, & queso fresco crumble

Pupusas \$11

chihuahua cheese with beans, pico de gallo & guacamole (2 per order)

Seasonal Tomato Salad \$13

heirloom tomato, red onion, avocado, green olives, feta & sherry dressing

DESSERT

Churros \$9

cinnamon dough pastry, chocolate dipping sauce

Tres Leches \$9

three milk sponge cake, pineapple jam



TACOS

each order contains 3 tacos, hand pressed corn tortilla

Birria de Res \$13

slow braised beef brisket

Campechanos \$13.50

grilled steak, spicy chorizo, rice avocado & caramelized onions

Shrimp \$13.50

avocado & chipotle mayo

Hongo Al Pastor \$13

oyster mushroom, signature al pastor sauce

Pollo \$12

grilled chicken, cilantro & onions

Carne Asada \$13

grilled steak, cilantro & onions

Mix & Match \$13.50

set of 3 tacos of your choice

SIDES

Brussel Sprouts \$6

Rice & Beans \$5

Mashed Potatoes \$5

Avocado \$4

Chip & Salsa Refill \$3

Pico de Gallo \$2

Crema Fresca \$2

Corn Tortillas \$2

A 20% service charge will be added to parties of 6+

ENTREES



Fajita Mixta \$20

vegetable medley, grilled chicken, steak, 3 shrimp, rice & black beans

Salmon Poblano \$19

seared salmon, creamy mashed potatoes & sautéed brussel sprouts

Veggie & Garlic Shrimp Enchiladas \$17

corn tortilla rolls, poblano peppers, corn, salsa verde, rice & beans

Verde Shredded Chicken Enchiladas \$16

corn tortilla rolls, salsa verde, queso fresco crumble, crema drizzle, rice & beans

Birria Steak Torta \$15

slow braised beef brisket, avocado, jalapeño, mayonaise, Oaxaca cheese & a side of consome broth!

Sinaloa Shrimp \$16

sautéed tiger shrimp, tequila, Chile de arbol, served with bread

Costillas en Molé Negro \$20

pork Shanks in Oaxacan Mole Negro with Corn Tortillas

Cocktails

SWEET & BALANCED

El Unico \$13

mezcal + pama liqueur + grenadine + strawberry + lime

AJAL \$13

tequila + Falernum + grapefruit + pineapple + lime

Sangria Roja \$12

tequila, hibiscus, red blend wine & fresh fruits

FLORAL

La Catrina \$12

rayu mezcal + hibiscus + lime + agave

La Bendicion \$13

rayu mezcal + lavender liqueur + agave + lime + egg white

SPICY

Spicy Burro Loco \$13

rayu mezcal + habanero + lime + agave

Israel's Matador \$13

rayu mezcal + pineapple + hibiscus + habanero + lime + agave

CITRUS & REFRESHING

El G&T \$13

Mexican gin + cucumber + thyme + tonic water

En la Playa "On The Beach" \$12

Mexican gin, coconut water, condensed milk

Paloma \$12

tequila + fluffy grapefruit + lime & soda

Agua de Rancho "Ranch Water" \$12

mezcal or tequila + topo chico + lime

Mojito de Michoacan \$12

charanda rum + fresh mint + limes + soda

SPIRIT FORWARD

Las Ultimas Palabras "last words" \$13

mezcal + luxardo maraschino + green chartreuse + lime + cherry

El Martini \$13

sotol + dolin blanc + cocchi americano + lemon bitters

El Negroni \$13

ensamble mezcal + campari + sweet vermouth

Don Pancho Villa Old Fashioned \$13

mezcal + tequila + angostura bitters + simple syrup

House Margarita \$11

Tequila or Mezcal + lime + simple syrup

Frozen Cocktail of the Day \$11

*Selection changes daily

Mezcal, takes us on a journey to explore Mexico. Derived from agave plants this spiritual drink captures an extensive array of flavor profiles. All flights are 1 oz pours, served with orange slices.

& MEZCAL

VIDA MEZCAL \$45

Carlos Moreno, Founder & 5th Generation Maestro Mezcalero Pedro Hernandez
Artesanal

VIDA- Light tropical fruits, roasted pineapple & clover

Chichicapa Citrus zest aromas & clay earth tones

Vida de Muerto- rare varietal, basil & dry smoke

KOCH EL MEZCAL \$40

Carlos Moreno, Founder & 5th Generation Maestro Mezcalero Pedro Hernandez
Artesanal

Tobala- Light tropical fruits, roasted pineapple & clover

Arroqueno- Citrus zest aromas & clay earth tones

Tepeztate- rare varietal, basil & dry smoke

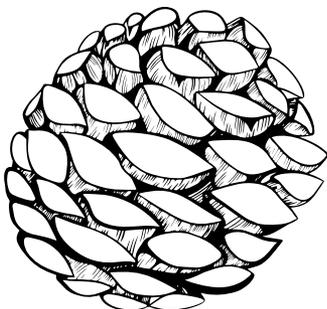
LA NIÑA DEL MEZCAL \$38

This series features alternative Mexican agave spirits.

Bacanora- briny & peppery notes between a Mezcal and a Tequila

Cirial- rare varietal, balanced flavor

Sotol- notes of fresh jalapeno, lavender & wal nut



EI JOLGORIO \$40

El Jolgorio represents sixteen different families, working in ten different regions of Oaxaca, Mexico, each with its own special story.

Espadin- subtle notes of sugarcane, lemongrass & warm vanilla

Madrecuixe- high minerality, vegetal & floral notes

Cuishe- notes of rose water, black licorice & orange peel

MEZCAL DERRUMBES \$35

Maestro Mezcalero Javier Mateo, Each bottle of Derrumbes represents a single state and each was chosen to highlight the traditions & the Terroir style of the region where it was made.

San Luis Potosi- wild agave varietal salmiana, balanced sweetness & intensity

Durango- summer fruit, almonds, light smokiness

Michoacán- ripe banana aromas, pinewood & clay

YUU BAAL \$35

Espadin reposado- spice, banana & vanilla

Espadin anejo- white pepper notes, aged for a minimum of 6 months in white oak barrels

Madrecuixe- wet earth notes, spicy grass

BOZAL \$45

Limited release bottles producing exotically intense flavors

Coyote Reserva- high minerality & rich dark chocolate

Jabali Reserva- vegetal flavors, lavender & sage

Sacatoro Reserva- savory notes, fennel & creamed corn

FIDENCIO \$40

Four generations of knowledge, produce their own estate grown agave

Pechuga- mixture of fruits, during the distillation process a chicken breast is used to round out the flavor

Unico- subtle aromas of charcoal, pear & green apple

Ensamble- equal parts of Espadin, MadreCuixe & Tepeztate

EVERY TEQUILA HAS ITS STORY, IT BEGINS WITH ITS ORIGIN, THE BLUE WEBER AGAVE USUALLY FOUND IN JALISCO, MEXICO. IT HAS THE POWER TO START GENUINE CONVERSATION AND UNFORGETTABLE MOMENTS AMONGST ONE ANOTHER. ALL TEQUILA FLIGHTS ARE 1 OZ POURS SERVED WITH LIMES AND SALT.

ARETTE TEQUILA \$30

This spirit is produced by Brothers Eduardo and Jaime Orendain, descendants of one of the most recognized families in the Tequila industry. Their distillery, El Llano, is one of the oldest facilities in the region that still produces Tequila.

Reposado- light bourbon, sweet cooked agave & vanilla

Anejo Artesanal Suave- aged 20 months in bourbon barrels, ripe fruit & cloves

Blanco- salty aroma, herbs & citrus notes

DON JULIO \$32

The story begins in 1942 with Don Julio Gonzalez choosing quality over quantity.

Blanco- tropical fruits, white pepper & menthol

Reposado- grassy, caramel, hint of green pepper

Anejo- aged in white oak barrels, hints of vanilla

HORNITOS TEQUILA \$32

Hornitos partners with LULAC Institute, to empower and support aspiring immigrants on their journeys to citizenship

Blanco-herbal with citrusy notes

Reposado- dry & smooth notes of coriander & black pepper

Black Barrel- Hints of oak, vanilla and citrus

PATRON TEQUILA \$35

"We didn't invent tequila, we just perfected it"

Reposado- pecans, toasted oak & butter

Anejo- Notes of oak wood, raisins & honey

Blanco- Smooth & sweet taste with a light pepper finish

ARTENOM SELECCION \$35

regional tequila selections of distinct altitude, heritage, agave cultivation, and distillation technique.

1579 Silver- Aromas of citrus, spearmint candies & pepper

1414 Reposado- Salted vanilla cookie, allspice & chile

1146 Anejo- Walnut, orange zest & dark chocolate

FORTALEZA TEQUILA \$40

Founded by Don Guillermo's great great Grandfather, Don Cenobio in 1873 relaunched in 2005, the family has over 140 years of history in tequila knowledge and production.

Blanco- Notes of rich cooked agave, citrus & olive

Reposado- Notes of cinnamon, sage & caramel

Anejo- subtle notes of pineapple, peach & orange blossom

MILAGRO TEQUILA \$35

Master Distiller Pedro Juarez, their blue agave is grown in the Jalisco, Mexico highlands known for its red-mineral rich soil.

Select Barrel Reserve Anejo- notes of maple, cacao & toasted nuts

Select Barrel Reserve Reposado- rested in American & French oak barrels, caramel Tones

Select Barrel Reserve Blanco- grapefruit & mint, dry finish

AL
JULIA
TEQUILA

