

# 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

chihuahua 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 liquer + 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 liquer + 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

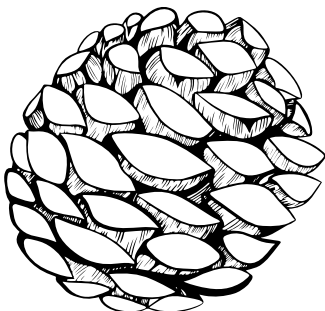
## LA NIÑA DEL MEZCAL \$38

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 & walnut



## 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 & Tepextate

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  
JULIO  
TEQUILA

