

SNACKS

Guacamole + Totopos 15

add salsa **macha** 3 or **roja** 4 **grasshoppers** 5

Papitas

street style potato chips, Valentina, Jugo Maggi, lime 5

Cantina Peanuts

pepitas, cashews, chile ancho, garlic, grasshoppers 8

APPETIZERS

Tuna Tostaditas*

marinated tuna sashimi served on 3 mini tostadas w/morita mayonnaise, crispy leeks & avocado 16

Octopus Tostada

grilled octopus in chile de árbol salsa, black aioli, herbs, avocado, topped with salsa macha 18

Aguachile Amarillo*

scallops, passion fruit, serrano, cucumbers, avocado, served with tostadas 22

Tetela

triangle-shaped corn pocket stuffed with refried beans & Oaxaca cheese, topped w/cactus salad, grasshoppers & molcajete salsa 16
no grasshoppers 14

Hongos & Chicatana Tamal *limited availability*

banana-leaf tamal, stuffed with oyster mushrooms and molcajete salsa made with flying ants- a luxurious delicacy rarely found outside Mexico 16

Esquites

Shaved corn street style, served w/morita-mayonnaise & queso fresco 14

PLATES

Birria

beef birria served in its own cooking juices, comes w/ accompaniments, salsa & tortillas 26

Cochinita Pibil

slow cooked pork, marinated in achiote, served w/pickled red onions & tortillas 25

Enmoladas (2)

house-made mole enchiladas, with chicken breast, sesame seeds and cream, comes w/side of rice 24

vegetarian (queso Oaxaca) 24

TACOS

served on hand-pressed tortillas

Pescado Empanizado

crispy fried fish, morita-mayonnaise, pickled cabbage & avocado salsa 9.5

Costra** | Beef

cheese crust, flank steak, avocado salsa 9.5

Chile Relleno

stuffed jalapeño w/ground beef, nuts & dried fruit, served on refried beans and pickled vegetables 9.5

Pipián

seeds + herbs-based green mole, sautéed veggies 9.5

Gringas (2)

melted cheese, pork *al pastor*, grilled pineapple, cilantro, onions & avocado salsa 19

Dobladas de papa y camarón (2)

slightly fried tortilla, potato purée, sautéed shrimps, avocado salsa, pickled cabbage & salad 19

Quesabirrias (2)

birria quesadillas served with consomé 19

DESSERTS

Tamal de Calabaza

banana leaf tamal, candied pumpkin, spiced syrup, vanilla ice cream 12

Mexican Chocolate Mousse 11

WEEK SPECIALS

Fri-Sun

Surf and Turf Sopes (2)

duck carnitas and mussels stew 19

Camarones a la Talla

shrimps in adobo a la plancha, served with side of rice and salad 20

(V) Vegetarian

Every item is prepared at the moment of your order, thank you for your patience. A 3% kitchen appreciation fee will be added to the bill. A 20% gratuity for parties 6 or larger. *Gluten-Free menu, except for fried fish, fried leek, milanesa, pizzabirria, Jugo Maggi & 3 Leches Cake.*

BARRA

MARGARITAS

BARRA Margarita Mezcal or Tequila, orange liqueur, lime, no sugar added 16

Special rim & grasshoppers +2

Fruit +1 **Prickly Pear**, Mango, Passion Fruit

Spicy +1

COCKTAILS

Caipirinha 14 **w/strawberries** +1 **w/Sotol** +2

Chamango Ancho Reyes, Charanda, chamoy, Tajin rim 15
w/Mezcal +1

Malverde Sotol, elderflower liqueur, cucumber, mint, lime, orange bitters 16

Martini Mezcal, Dry Vermouth, elderflower liqueur, cured cactus 15 **w/Raicilla** 16

Negroni w/Mezcal or Gin 15 **w/Sotol** +1

Palmer Earl grey infused Mezcal, orange liqueur, lemon, sugar rim 16

Mojito Rum, fresh mint, lime, sugar & soda 14

Oaxacan Manhattan corn Whiskey, Sweet Vermouth, bitters 16

Old Fashioned w/Mezcal or Whisky 15

Paloma w/Mezcal or Tequila 14 **Spicy** +1
Xtabentún-Paloma anise Mayan-honey liqueur +1

Pisco Sour 15 **Lavender Sour** +1 *contain raw egg white*

Sexy Mexi Cosmo our take on an oldie 13

TATEMADO

Mezcal, charred pineapple, tepache, Ancho Reyes, morita rim 16

PITCHERS (32 oz)

Agualoca hibiscus agua fresca w/Mezcal or Gin 52

BARRA Margarita w/Mezcal or Tequila 64 **Spicy** +4

Paloma w/Mezcal or Tequila 56 **Spicy** +4

Sangría freshly made 52

WARM DRINKS

Mexican Hot Toddy Mezcal, Bourbon, lemon, agave syrup 13

DESSERT DRINKS

Carajillo espresso, Licor 43, orange zest 14

Espresso Martini Whisky/Vodka, Rumchata, espresso 15

MISC.

Pulque La Flor Pura 5.5% 8

Tepache Sazón, fermented pineapple, cinnamon 7% 8

BEER

Draft

Fiddlehead "Substance" (VT), IPA 6.2% (15 oz) 10

Maine Beer Co "Lunch" (ME), IPA 7% (10 oz) 10

Japas "Matsurika" (BRA), Pilsner w/Jasmine Flowers 5% (10 oz) 10

Bottle / Can

CHARRO (MEX), Pilsner, 4.5% 9

La Brú "Chichicpatli" (MEX), Pale Ale w/Dahlia and Hibiscus Flowers 5.5% 8

Tecate (MEX), Lager 4.5% 6

Pacífico (MEX), Lager 4.5% 7

XX (MEX), Amber 4.7% 7

Chaser

Ojo de Tigre 1 oz + CHARRO 14

Prepared

Clamachela con Clamato (12 oz) 14 w CHARRO +1

Michelada Chilanga lime, salt 11 w CHARRO +1

WINE BTG 5oz / Bottle

Sparkling

Fondo Bozzole, *Cocai*, Lambrusco Rosé (Ita) 15/60 (Ita)

Parés Baltà, Cava Brut (Spa) 11/44

Vulkan, Pet.Nat., Meinklang (Aut) 15/60

White

2019 *Christina*, Gruner Veltliner (Aut) 14/56

Orange

Glinavos, *Paleokerisio*, Semi-Sparkling (Gre) 15/40 (500 ml.)

Rosé

Populis, Zinfandel, Pinot Gris, Chardonnay (CA) 16/64

Red

2021 Matias Riccitelli, *The Apple Doesn't Fall Far From the Tree*, Malbec (Arg) 14/56

Mas Petit (Spa) 11/44

DIGESTIFS 1oz/2oz

Damiana herbs liqueur 7/13

Duvalynn Rumchata + Jagermeister 10

Nixta corn liqueur 7/13

Xtabentún anise seed, Mayan honey 7/13

NON-ALCOHOLIC

Agua fresca, hibiscus 6

Topo Chico 6 or Mineragua 5

Mocktail (ask your server for details) 13

Ginger Beer 6

Grapefruit soda 6

Chinampa, flavored seltzer: Cacao, Rosemary/Ginger 7

Nespresso/Lungo 4

A 20% gratuity will be added in parties 6 or larger

BARRA

SIPPING 1oz/2oz

Tastings

served with fruit and salts

Mezcal vs Sotol (1 oz each) 19

Mezcal Flight | 3 expressions 25

Small Batches Mezcal Flight |

3 selected expressions 36

Sotol Flight | 3 expressions 32

Bacanora

Tepúa, Sonora 11/20

Raicilla

La Venenosa, Jalisco 13/25

Crisanta, Jalisco limited 14

Sotol

Served neat or on a large ice cube

Flor del Desierto

Desert 9/17

Sierra 13/25

Rattlesnake Pechuga 14/27

Coyote

Durango 9/17

Los Magos

Chihuahua 9/17

MEZCAL

SPECIAL BATCHES 1oz

Bueno Espadín w/JUMIL 180 L 18

Bueno Tobasiche 180 L 18

Gusto Histórico Bicuixe +
Madrecuishe 30 L 18

Gusto Histórico Bicuixe 30 L 18

Gusto Histórico Tepextate,
Tobalá, Espadín 140 L 15

Gusto Histórico Tobalá, Victor
200 L 15

Gusto Histórico Tobalá, Ignacio
100L 15

Neta Coyote + Madrecuishe +
Bicuixe + Espadín 140 L 21

Neta Bicuixe Capón (48 bottles) 21

Neta Madrecuishe Capón 200 L 18

Real Minero Largo 158 L 15

Rezpiral Tepextate 110 L 16

Blends

400 Conejos

Tobalá + Espadín \$11/21

Cuishe + Espadín \$11/21

Bozal Ibérico 15

Espadín + Mexicano + Tobaziche

Neta

Bicuixe + Espadín \$18

Ojo de Tigre / House Mezcal

Espadín + Tobalá 8/15

Origen Raíz

Maguey + Cenizo 12/23

Rezpiral

Bilia + Cuish + Tepeztate 14

Unión Viejo

Espadín + Tobalá 9/17

Cenizo

Leyendas Durango 11/21

Origen 12/23

Cirial o Karwinski

Real Minero 15

Coyote

Bozal Reserva 15

Cuenta Cuentos 17

Cuishe

Rey Campero 14

Cupreata

Amarás 13/25

Luna 7/13

Espadín

400 Conejos 8/15

Antídoto 9/17

Convite Esencial 8/15

Convite UNA (pink) 9/17

Gracias a Dios 9/17

Illegal 9/17

Nahuales 10/19

Momento Verde 7/13

Pierde Almas Pura Verdad 7/13

Real Minero Largo 15

Real Minero Pechuga 22

Rompecorazones Repos 8/17

Yola 9/17

Vago Elote, distilled w/corn 9/17

Jabali

Bozal Reserva 14

Madrecuishe

Bozal 13/25

Manso Sahuayo

Derrumbes 14

Luna 15

Mexicano

Rezpiral Capón 16

Tequilana / Blue Agave

Derrumbe 7/13

Tepextate

Rey Campero 15

Tobalá

Antídoto 16

Bozal Reserva 15

Gracias a Dios 14

Rezpiral 15

Tobasiche

Bozal 15

Tequila

Casa Dragones 14

Centenario Plata 7

Centenario Reposado 7

Chamucos Silver 9.50/18

Código 1530 \$12/23

Corzo \$12/23

Curamia Blanco 10/19

Curamia Reposado

Herradura Reposado 10/19

Herradura Silver 8/15

House Tequila Blanco 6/11

Gin

Acullá Mexico Gin 8/15

California Mexican Gin 8/15

Hoja Santa or Citrus

Condesa Mexico City Gin 8/15

Prickly Pear or Classic

Short Path Seasonal 7/13

Whisky

Abasolo made with Cacahuazintle
Corn, undergoes nixtamalization
traditional process 9/17

Sierra Norte Native Oaxacan non-
GMO heirloom corn bourbon

Yellow or White Corn 10/19

Black or Red Corn 12/23