



BOTANAS 7

Ceviche de Atún

market tuna, avocado, grapefruit, cilantro, leche de tigre, avocado, poblano, serrano, shallots

Ensalada de César

\$14.00

market greens, house-made caesar dressing, cotija, anchovies, guajillo, oregano, spiced croutons

Empanada con Tinga de Pollo

\$6.00

roasted tomato-chipotle braised goffle road amish chicken, tomatillo crema

Huarache de Pato

\$17.00

duck confit, cabbage slaw, escabeche crema, pinto beans, cotija, chiltomate & tamarind salsa, cilantro, pickled red onions

Salsa & Chips

\$7.00

charred tomatoes, tomatillo, garlic, serrano, onion, morita, costeño, cilantro, cumin

Guacamole & Chips

\$11.00

avocado, lime, cilantro, avocado leaf, garlic, onion, spiced pepitas, pickled red jalapeño

Salsa, Guacamole & Chips

\$16.00

QUESADILLAS 2

Quesadilla con Calabaza y Huitlacoche

\$14.00

seasonal squash, corn truffle, queso chihuahua, cotija, caramelized onion, hoja santa, micro cilantro, avocado salsa cruda

Quesadilla con Chilorio de Pollo

\$16.00

"holy trinity" chile braised goffle road amish chicken, poblano, white onion, queso chihuahua & calkins creamery 1841 havarti, pickled red onion, habanero crema

QUESOS FUNDIDOS 2

Rajas

\$15.00

seasonal vegetables, poblano, white onion, queso chihuahua, micro greens, pickled red jalapeño

Chorizo Verde

\$16.00

house-made heritage berkshire chorizo, tomatillo, poblano, pasilla de oaxaca, queso chihuahua & fresco, scallion, onion, pickled red jalapeño

TACOS 5

Verduras	\$10.00
seasonal vegetables, onion, toasted spiced pepitas, crema, micro greens	
Pescado Estilo Ensenada	\$14.00
beer battered cod, chipotle mayonnaise, pickled red cabbage	
Carnitas	\$12.00
berkshire pork, onion, cilantro, salsa verde	
Lengua	\$15.00
grass-fed bison tongue confit, white onion, cilantro, salsa cruda	
Barbacoa	\$14.00
braised lamb, mint crema, tomatillo pico de gallo	

PLATOS ³

Chile Relleno	\$18.00
calkins creamery 1841 havarti & queso fresco stuffed poblano chile, salsa ranchera, tortillas	
Pescado al Mojo	\$30.00
whole market fish, serrano epazote butter, mojo verde, vegetable escabeche	
Al Pastor	\$22.00
braised boneless berkshire pork ribs, pineapple-tomatillo, salsa, achiote, roasted poblano, charred spring onions, seasoned long grain rice	

ACOMPAÑAMIENTOS ⁴

Yucca Frita	\$8.00
mojo verde aioli, pickled red onion, micro basil	
Frijoles Refritos	\$5.00
refried pinto beans with house-made manteca, sour cream, avocado, ground chicharrones	
Arroz	\$4.00
long grain seasoned rice	
Tortillas	\$4.00
three warm house-made corn tortillas	

POSTRES ²

Pudín de Chocolate	\$9.00
mexican chocolate, whipped cream, cajeta, crumbled spiced peanut brittle	
Churros	\$9.00
chocolate, cajeta	

DESAYUNOS ⁴

Panqueques de Masa	\$14.00
masa & amaranth pancakes, piloncillo, avocado crema dulce, chile-infused fruit compote	
Chilaquiles	\$14.00
salsa verde simmered corn chips, sunny side up eggs, queso fresco, avocado, pickled red onion	
Huevos Rancheros	\$14.00
sunny side up eggs, refried pinto beans, avocado, salsa ranchera, queso fresco, tortillas	
Chorizo con Huevos	\$16.00
house-made berkshire chorizo, crema, avocado, fried egg, house tortillas	

TORTAS ²

Chilorio	\$16.00
pulled heritage berkshire pork, brioche, adobo, "holy trinity" chiles, serrano crema, avocado, pickled red onions	
Ahogada con Camarones	\$17.00
seasoned maseca dredged shrimp, baguette, avocado, salsa ahogada, fresh tomato, pickled chile de agua, pinto bean, crema, pickled red onion, cilantro	

BEBIDAS ⁵

Bloody María	\$12.00
pueblo viejo blanco, tomato juice, worcestershire, horseradish, jalapeño, spicy celery salt	
Jarritos	\$4.00
grapefruit, tamarind, lime, mandarin, pineapple, strawberry	
Mexican Coca Cola	\$4.00
Agua Fresca	\$4.00
horchata or jamaica	
Jugos	\$4.00
freshly squeezed orange or grapefruit	

CÓCTELES ⁹

Margarita Eléctrica	\$14.00
pueblo viejo blanco, combier, lime, agave, lime salt	
Margarita de Pepino	\$14.00
pueblo viejo blanco, combier, lime, cucumber, cilantro, lime salt	
Margarita de Toronja Picante	\$14.00
habanero-infused pueblo viejo blanco, combier, lime, pink grapefruit, spicy grapefruit salt	
El Conejo Crudo	\$14.00
"holy trinity" chile infused cimarron blanco, pierre ferrand dry curacao, carrot, orange, lime, ginger syrup	

Sangría Rosada

AVAILABLE OPTIONS

red wine, combier, cherry juice, buenbicho mezcal, giffard peche, orange, jalepeños, mint, soda

\$11.00

\$23.00

\$45.00

Oaxacan A.F.

\$14.00

paranubes rum, buenbicho mezcal, ancho reyes, tepache, house-made pasilla de oaxaca syrup, lime, tamarind soda

Yola's Pantera

\$14.00

cinnamon infused yola 1971 mezcal, giffard vanilla, lemon, pineapple, pear syrup, aromatic bitters

La Verdad

\$14.00

mezcal unión, dolin génépy, baines pacharán, valdespino amontillado sherry, orange bitters, orange oil

Oaxacan Old Fashioned

\$14.00

mezcal banhez, cimarrón reposado, agave, mole bitters, angostura bitters, orange twist

CERVEZAS 10

Coronita

\$6.00

pale lager

Monopolio

\$7.00

pale lager

Victoria

\$7.00

vienna lager

Tecate

\$6.00

pale lager

Pacifico

\$7.00

pale lager

Dos Equis

\$7.00

amber lager

Sixpoint Bengali

\$8.00

IPA

Mi Michelada

\$11.00

tecate, valentina hot sauce, worcestershire, lime, clamato, celery & chili piquin salt

T'N'T

\$12.00

tecate pale lager & tequila

Doble "EME"

\$13.00

monopolio pale lager & mezcal

SPARKLING 3

Cava Brut, Dibon NV Penedes, Spain	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Brut Zero Champagne, Tarlant NV Vallée de la Marne, France	\$98.00
Crémant de Loire Brut Rosé, Clos de la Briderie, "Pureté de Silex" NV Loire Valley, France	AVAILABLE OPTIONS
	\$14.00
	\$56.00

WHITE 6

Albariño, Benito Santos 2017 Rias Biaxas, Spain	AVAILABLE OPTIONS
	\$13.00
	\$48.00
Mosaico, Channing Daughters 2016 Bridgehampton, NY	AVAILABLE OPTIONS
on tap	\$12.00
	\$33.00
	\$60.00
Chardonnay, Donkey & Goat, the Gadabout 2017 Napa, California	\$49.00
Viognier / Vermentino / Chardonnay, Chateau Musar, Musar Jeune 2014 Bekaa Valley, Lebanon	\$53.00
Albillo, Zerberos, Viento Zephyros 2016 Avila, Spain (Skin-Fermented)	\$55.00
Viura, Lopez de Heredia, Viña Gravonia 2009 Rioja, Spain	\$62.00

ROSÉ 2

Grenache / Cinsault, Teres Antiques 2016 Provence, France	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Mourvèdre, Domaine de la Tour du Bon 2017 Bandol, France	\$56.00

RED 6

Pinot Noir, Borell-Diehl 2015 Pfalz, Germany	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Tempranillo, Bodega Gratias, y Tú de Quién Eres 2018 Manchuela, Spain	AVAILABLE OPTIONS
	\$13.00
	\$52.00
Listán Negro, Tajinaste, Tenerife 2015 Canary Islands, Spain	\$47.00
Cabernet Franc, Olga Raffault, Les Picasses, Chinon 2013 Loire Valley, France	\$65.00

Sangiovese, Montesecondo, Toscana Rosso 2016 Tuscany, Italy **\$50.00**

Syrah, Wind Gap 2014 Sonoma Coast, California **\$78.00**

COCTELES 7

Margarita Eléctrica

pueblo viejo blanco, combier, lime, agave, lime salt

Margarita de Pepino

pueblo viejo blanco, combier, cucumber, lime, cilantro, lime salt

Margarita de Toronja Picante

habanero-infused pueblo viejo blanco, combier, pink grapefruit, lime, spicy grapefruit salt

Margarita 20/20

pueblo viejo blanco, combier, lime, carrot, ginger-agave syrup

¡Ay Mamí!

bruxo mezcal, pineapple, lime, maraschino cherry liqueur, campari

Sangría Roja

red wine, combier, cherry juice, buenbicho mezcal, giffard pêche, orange, jalapeño, mint, soda

Mi Michelada

tecate, valentina hot sauce, worcestershire, lime, clamato, celery, chile piquin salt

VINOS 4

Cava, Dibon, Brut NV Pendes, Spain

Albariño, Benito Santos, Rias Bixas, Spain 2017

Grenache / Cinsault, Teres Antiques, Provence, France 2017

Tempranillo, Viña Ilusión, Prana, Rioja, Spain 2016

BLANCO 11

Fortaleza, Lowland **\$14.00**

123 Tequila Uno, Lowland **\$13.00**

Artenom 1549 Lowland **\$15.00**

Siembra Valles 92° Lowland **\$12.00**

Villa Lobos, Highland **\$13.00**

Artenom 1579 Highland **\$15.00**

Siete Leguas, Highland **\$12.00**

San Matias Tahona, Highland	\$14.00
Ocho, Highland	\$14.00
Cimarrón, Highland	\$11.00
Siembra Azul, Highland	\$13.00

REPOSADO ⁸

Fortaleza, Lowland	\$15.00
123 Tequila Dos, Lowland	\$14.00
Siete Leguas, Highland	\$14.00
Artenom 1414 Highland	\$16.00
Ocho, Highland	\$15.00
Cimarrón, Highland	\$12.00
Villa Lobos, Highland	\$14.00
Siembra Azul 10th Anniversary, Highland	\$14.00

AÑEJO ⁷

123 Tequila Tres, Lowland	\$15.00
Fortaleza, Lowland	\$18.00
Ocho, Highland	\$17.00
Siete Leguas, Highland	\$16.00
Artenom 1146 Highland	\$18.00
Siembra Azul, Highland	\$15.00
Villa Lobos, Highland	\$16.00

EXTRA AÑEJO ⁵

San Matias Gran Reserva	\$15.00
Cuervo Reserva de la Familia	\$22.00
Ocho	\$26.00
El Tesoro Paradiso	\$20.00
Villa Lobos	\$21.00

VUELOS 7

¡De Ninguna Manera! **\$25.00**

siete leguas blanco, reposado & añejo | As a company about integrity, we introduce to you a tequila that was the original Patron but parted ways to honor tradition rather than serve corporate interests

Blanco **\$28.00**

your choice of three blancos 28 Young tequila un-aged and in its "purest" form known for bright and peppery flavors

Reposado **\$31.00**

your choice of three reposados | Most tequila enjoyed in Mexico is "rested" between 2-12 months. these tequilas exhibit enhanced complexity while still staying true to the flavors of roasted maguey

Añejo **\$34.00**

your choice of three añejos | "Aged" tequilas have an underlying essence of maguey but more closely resemble other aged spirits the longer they are aged within the range of 1-3 years

Vertical **\$32.00**

your choice of a blanco, reposado & añejo | Experience the arch of tequila as it ages. We recommend sticking within one NOM to isolate the effects of aging the same "mother" spirit

El Valle **\$25.00**

siembra valles, 123, fortaleza | A selection of lowland maguey tequilas which typically have more earthy, vegetal and spicy characteristics

Los Altos **\$25.00**

villa lobos, siembra azul, arteNOM 1579 | A selection of highland maguey tequilas which typically have brighter, herbaceous, sweeter characteristics

OAXACAN ESPADÍN 20

Bruxo **\$11.00**

Buenbicho **\$10.00**

Santa Pedrera **\$13.00**

Nuestra Soledad San Luis del Rio **\$11.00**

Rezpiral **\$16.00**

Cráneo **\$14.00**

El Jolgorio Espadín **\$18.00**

Nuestra Soledad Ejutla **\$11.00**

Nuestra Soledad San Baltazar **\$12.00**

Del Maguey Vida **\$11.00**

Vago **\$15.00**

Del Maguey Chichicapam **\$22.00**

Mina Real Blanco	\$12.00
Mina Real Reposado	\$14.00
Del Maguey Crema	\$11.00
Vago Elote	\$14.00
Rezpiral Espadín con Frutas	\$17.00
El Jolgorio Pechuga	\$22.00
Del Maguey Pechuga	\$24.00
Yola 1971	\$15.00

OAXACAN NON-ESPADÍN 18

Derrumbes Oaxaca	\$15.00
Vago Mexicano	\$16.00
Vago Ensemble	\$17.00
Vago Tobalá	\$23.00
Vago Madrecuixe	\$20.00
Espíritu Lauro Joven	\$13.00
Espíritu Lauro Añejo	\$20.00
Rezpiral Barril	\$17.00
Rezpiral Mexicanito	\$17.00
El Jolgorio Cuixe	\$17.00
El Jolgorio Barril	\$17.00
El Jolgorio Tepeztate	\$19.00
El Jolgorio Madrecuixe	\$24.00
El Jolgorio Tobaziche	\$25.00
Real Minero Cuishe	\$19.00
Real Minero Largo	\$22.00
Del Maguey Tobalá	\$18.00
Del Maguey Jabalí	\$18.00

NON-OAXACAN 6

Don Mateo Alto	\$15.00
Derrumbes Michoacán	\$19.00
Don Mateo Pechuga	\$18.00
Leyenda Guerrero	\$13.00
Leyenda Puebla	\$14.00
Derrumbes San Luis Potosí	\$16.00

EMPANADAS 2

Tinga de Pollo

roasted tomato-chipotle braised goffle road amish chicken, tomatillo crema

Chorizo con Queso

house-made heritage berkshire chorizo, queso chihuahua, salsa cruda