

El Centro

1218 Wisconsin Ave NW 20007 · +12023334100 · Updated: Jan 14, 2026

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GUACAMOLE 4

Traditional Tableside

\$15.00

avocado, tomato, onion, cilantro, lime, chili serrano

Chesapeake Crab**

\$18.00

cilantro tartar sauce, pickled chili, old bay tortilla chips

Chori Queso

\$15.00

housemade cheese, spicy pork chorizo, chili morita salsa

Esquites

\$15.00

grilled corn, cheese, chipotle mayo

FOR THE TABLE 5

Mexican Shrimp Cocktail**

\$16.50

habanero citrus broth, pico de gallo, avocado, cilantro, tajín chips

Queso Fundido

AVAILABLE OPTIONS

melted oaxaca & chihuahua cheese, chili morita salsa, flour tortillas

\$13.00

Add Chorizo | Mushrooms: \$4.50

Cantina Nachos

AVAILABLE OPTIONS

requeson cheese sauce, guacamole, crema fresca, beans pico de gallo, jalapeño

\$12.50

Add Chicken Tinga | Chorizo | Grilled Steak*: \$5.50

Quesadillas**

AVAILABLE OPTIONS

melted mexican cheese, pico de gallo, chipotle mayo cilantro, crema fresca

\$12.00

Add Chicken | Shrimp (Shellfish) | Carnitas | Steak*: \$5.00

Crispy Calamari**

\$15.00

jalapeño tartar, chipotle mayo, habanero salsa, tajín

SOUP & SALAD 3

Tortilla Soup

AVAILABLE OPTIONS

avocado, crema fresca, chili guajillo, crispy tortillas

\$9.50

Add Chicken Tinga: \$4.00

Chipotle BBQ Salad

\$17.00

grilled chicken, black beans, roasted corn, avocado, panela, tomato, tortilla strips, cilantro-ranch

Ensalada de Tomate y Queso

\$15.00

heirloom tomato, fresh mozzarella, avocado, lemon morita vinaigrette

STREET TACOS 6

Hanger Steak*

\$20.00

mexican cheese blend, onion, cilantro, chile de árbol salsa

Chicken Tinga

\$16.00

lettuce, pico de gallo, crema fresca

Crispy Shrimp**

\$19.00

chipotle slaw, pickled chili, pineapple

Al Pastor

\$17.00

adobo pork, grilled pineapple, onion, cilantro, salsa verde

Achiote Pork Belly**

\$19.00

pickled onion, cilantro, radish, green pipian sauce

Mix & Match

\$20.00

choose any three street tacos

CHEF'S SPECIALS 5

Chicken Zarape

\$23.00

creamy cotija rice, bacon, pico de gallo, crema fresca, black beans, zarape creamy sauce

Diablo Shrimp

\$24.00

charred citrus marinated shrimp, chipotle tomato sauce, grilled spring onion, charred lemon, rice

Carne Asada*

\$28.50

hanger steak, poblano rajas, cheese enchilada, charred salsa, guacamole, crema fresca

Salmon Adobado

\$26.00

roasted corn esquites, sundried chili marinated, chipotle mayo, cotija queso, pico de gallo

Chili Relleno**

\$23.00

mexican calabacitas creamy stew, queso fresco, honey bell pepper sauce, crema fresca

FAJITAS, ENCHILADAS Y BURRITOS 4

Chicken Enchiladas**

\$17.00

tomatillo sauce, oaxaca cheese, lettuce, crema, pickled red onion

Cheese Enchiladas**

\$15.00

melted cheese, lettuce, tomatillo sauce, crema fresca, cotija queso

Achiote Hanger Steak Fajitas* **

\$28.00

guacamole, crema fresca, pico de gallo, flour tortillas

Adobo Chicken Fajitas**

bell pepper, onion, guacamole, crema fresca, pico de gallo

AVAILABLE OPTIONS

\$24.00

Flour Tortillas | Add Shrimp (Shellfish): \$4.00

SIDES 1

Mexican Rice & Beans

\$6.00

POSTRES 2

Churros**

cinnamon, sugar, cajeta, chocolate sauce

\$9.00

Passion Fruit Flan

berry salsa, caramel sauce

\$9.00

ANTOJITOS 3

La Quesadilla**

achiote chicken, cheese, pico de gallo, crema

\$6.50

Don Nachos* **

queson cheese sauce, crema, black bean purée, pico de gallo, jalapeño

AVAILABLE OPTIONS

\$6.50

Add Chicken Tinga or Grilled Steak*: \$3.50

Sopa de Tortilla

avocado, crema fresca, chile de árbol, tortilla chips

AVAILABLE OPTIONS

\$6.50

Add Chicken Tinga: \$2.50

TACOS 3

El Shepherd

adobo marinated pork shoulder, grilled pineapple, onion, cilantro, salsa verde

\$3.50

Tinga Tu

chipotle chicken, lettuce, pico de gallo, crema fresca

\$3.50

Taco Flaco

\$3.50

FEATURED ITEMS 2

Taco Tuesday

Available Tuesdays Only

\$3.00

Rotating Chef's Special Tacos

Ask your server for this month's selections

BEBIDAS 4

El Centro Margarita	\$7.50
sauza blue silver, lime, agave nectar; available on the rocks or frozen	
House-Infused Margarita	\$7.50
ask your server for seasonal selections	
Tinta Roja Sangria	\$9.50
red wine, licor 43, brandy, fresh fruit	
Melocoton Blanco Sangria	\$9.50
white wine, apricot brandy, cinnamon, fresh fruit	

VINO ²

House Red	\$5.50
House White	\$5.50

CERVEZA ⁶

Corona	\$6.50
Modelo Especial	\$6.50
Dos Equis Lager	\$6.50
Monopolio IPA Especial	\$6.50
Monopolio Lager Clara	\$6.50
Monopolio Lager Negra	\$6.50

BOTTOMLESS BRUNCH ¹

Bottomless Brunch Plates

Items Also Available a la Carte, Prices as Listed. Bottomless Brunch includes everything except items listed in the "A La Carte" section. Unlimited drinks only available with endless food. To ensure fun for all, bottomless brunch must be enjoyed by the whole table. There is a 2-hour limit per table

AVAILABLE OPTIONS

	\$36.50
Add Bottomless Brunch Cocktails for (pp):	\$9.99

BRUNCH DRINKS ⁴

Mimosa	\$8.00
Bloody Mary or Maria	\$10.00
El Centro Margarita	\$12.00
Seasonal Spiked Agua Fresca	\$12.00

A LA CARTE NON-ALCOHOLIC BEVERAGES ²

Drip Coffee **\$3.50**

Soda **\$3.50**

ask your server for selections

A LA CARTE COMIDA 3

Traditional Guacamole **\$15.00**

avocado, tomato, onion, cilantro, lime

Chori-Queso Guacamole **\$15.00**

pork chorizo, three salsas, flour tortillas

Chesapeake Crab Guacamole **\$18.00**

cilantro tartar sauce, pickled chili, bacon, old bay

ESPECIALIDADES 9

Huevos Rancheros** **\$13.00**

chori-papa, charred tomato bean purée, salsa verde, queso fresco

Chicharron en Salsa **\$16.00**

pork crackling, arepa corn cake, tomatillo sauce, pico de gallo, queso cotija, pickled onion

Chipotle Chicken Waffle** **\$16.00**

agave-maple syrup, chili glaze, escabeche veggies

Chilaquiles Rojos** **\$12.00**

beef cecina, refried beans, pepper, crema fresca, cotija queso

Chicken Flautas** **\$11.00**

citrus slaw, pickled chili, bean purée, crema fresca, cheese

Centro Dog** **\$10.50**

chipotle slaw, bacon-wrapped hot dog, habanero mustard, pico de gallo, black beans

Potato Rajas **\$8.50**

yukon gold, roasted poblano pepper, cream, pico de gallo

Breakfast Burrito** **\$14.00**

oaxaca cheese, morita sauce, pickled chili

Enchilada de Jalisco **\$24.00**

shrimp, crab, roasted tomato & habanero sauce, crema fresca, cheese

POSTRE 1

Churros** **\$9.00**

salted caramel sauce, chocolate

SANDOVAL BARREL SELECTION 1

Patrón Reposado Barrel 89C

\$15.00

blend: tahona & roll mill tequilas; age: 10 months

MARGARITAS 8

El Centro

AVAILABLE OPTIONS

sauza blue silver, lime, agave nectar; available on the rocks or frozen

\$12.00

\$25.00

\$44.00

House-Infused

AVAILABLE OPTIONS

your choice of: grilled pineapple, guava, serrano, strawberry-basil

\$13.00

\$25.00

\$46.00

Strawberry

AVAILABLE OPTIONS

sauza blue silver, agave nectar, lime, strawberry purée; available on the rocks or frozen

\$13.00

\$25.00

\$46.00

Mango

AVAILABLE OPTIONS

sauza blue silver, agave nectar, lime, mango purée; available on the rocks or frozen

\$13.00

\$25.00

\$46.00

Pepino

AVAILABLE OPTIONS

serrano-infused tequila blanco, agave nectar, lime, cucumber

\$13.00

\$25.00

\$46.00

Spicy Mango

AVAILABLE OPTIONS

serrano infused tequila blanco, lime, chile-ginger simple syrup, mango

\$13.00

\$26.00

\$47.00

Prickly Pear

\$13.00

sauza blue silver, don ciccio and figli fico d'india, lime, prickly pear purée

El Viejo

\$13.00

el silencio mezcal, lime, agave nectar

VINO - SPARKLING 2

Cava

AVAILABLE OPTIONS

casteller - spain

\$9.50

\$37.00

Cava Rosé

AVAILABLE OPTIONS

casteller - spain

\$9.50

\$37.00

VINO - BLANCO 5

Pinot Grigio

inacayal - argentina

AVAILABLE OPTIONS

\$9.50

\$37.00

Sauvignon Blanc

veramonte - chile

AVAILABLE OPTIONS

\$9.50

\$37.00

Torrontes

amada sur - argentina

AVAILABLE OPTIONS

\$9.50

\$37.00

Albariño

columna - spain

AVAILABLE OPTIONS

\$9.50

\$37.00

Chardonnay

natura emiliana - chile

AVAILABLE OPTIONS

\$9.50

\$37.00

VINO - TINTO 8

Malbec

graffigna - argentina

AVAILABLE OPTIONS

\$9.50

\$37.00

Pinot Noir

vina leyda - chile

AVAILABLE OPTIONS

\$9.50

\$37.00

Old Vine Garnacha

zestos - spain

AVAILABLE OPTIONS

\$9.50

\$37.00

Merlot

terranoble - argentina

AVAILABLE OPTIONS

\$9.50

\$37.00

Cabernet Sauvignon

flaco - spain

AVAILABLE OPTIONS

\$9.50

\$37.00

Carmenere

casillero del diablo - chile

AVAILABLE OPTIONS

\$9.50

\$37.00

Tempranillo

flaco - spain

AVAILABLE OPTIONS

\$9.50

\$37.00

Cabernet Sauvignon

marques de casa concha - chile

AVAILABLE OPTIONS

\$9.50

\$37.00

SANGRIA 2

Tinta Roja

red wine, licor 43, brandy, fresh fruit

AVAILABLE OPTIONS

\$9.50

\$22.00

\$40.00

Melocoton

white wine, apricot brandy, cinnamon, fresh fruit

AVAILABLE OPTIONS

\$9.50

\$22.00

\$40.00

VERTICAL TASTING 10

Casa Noble

Cincoro

Codigo 1530

Corozo

Don Julio

El Jimador

Herradura

Milagro

Partida

Patrón

HORIZONTAL TASTING 3

Blanco

\$18.00

Reposado

\$25.00

Añejo

\$32.00

MICRO TEQUILA TASTING 6

El Llano

Penacho Azteca

Arrette Unique

El Destilador

Don Celso

El Caudillo

PREMIUM TASTING 9

Masestro Dobel

Patrón Gran Platinum

Casa Dragones

Milagro Reposado SBR

Jose Cuervo la Familia Reserva

Patrón Bourdeous Reserve

Jose Cuervo la Familia Platino

Don Julio 1942

Partida Elegante

MEZCAL TASTING 3

Don Amado Plata

Fidencio

Del Maguey Vida

HOUSE-INFUSED TEQUILA TASTING 8

Grapefruit

Grilled Pineapple

Guava

Pineapple + Serrano

Serrano

Strawberry + Basil

Tamarind

Watermelon

1800	\$10.00
green pepper / salt / orange peel	
Antiguo de Herradura	\$9.00
agave nose / creamy / little fruit	
Avión	\$11.00
floral nose / agave / fruit	
Cabo Wabo	\$10.00
floral / strong agave / sweet tinge	
Camarena Silver	\$10.00
sweet vanilla / black pepper / brown spices	
Capaz	\$9.00
baked agave nose / peppermint	
Casamigos	\$12.00
citrus / oak / wood / baked agave	
Casa Noble***	\$10.00
spicy / heavy pepper / floral nose	
Cazadores	\$9.00
sweet nose / sharp pepper	
Charbay	\$11.00
light agave / spice / complex	
Chinaco	\$10.00
dried fruit / peppery spice	
Cimmaron	\$10.00
pepper / spice / long finish	
Clase Azul	\$16.00
sweet / fruity / medium body	
Codigo 1530***	\$14.00
rich / citrus / agave	
Corazon	\$10.00
soft / creamy / nutty	
Corralejo	\$10.00
herbacious / citrus nose	
Corzo***	\$11.00
citrus / honey / smooth	

Cruz del Sol	\$12.00
agave / pepper / orange	
Deleon Platinum	\$28.00
coconut / lime / fresh citrus	
Don Julio***	\$13.00
spicy / white pepper / hints of salt	
Don Eduardo	\$12.00
agave / fruit / long finish	
Don Roberto	\$11.00
agave / cinnamon / fruit / jasmine	
El Jimador***	\$9.00
agave / fruit / spice	
El Mayor	\$10.00
citrus / agave / long finish	
El Tesoro	\$10.00
sweet nose / mellow / clean finish	
El Ulitimo	\$9.00
sweet agave / citrus	
Espolon	\$10.00
agave / fruit / light finish	
Forteleza	\$13.00
mild agave / light citrus / mellow	
Gran Centenario	\$11.00
peppery nose / herbs / salt / licorice	
Grand Mayan	\$16.00
smooth / citrus / fruits / light mint	
Herencia Mexicana	\$13.00
cooked agave / herbs / citrus / smooth	
Herradura***	\$10.00
agave nose / peppery / salt	
Hornitos	\$9.00
floral nose / citrus / clove	
IXA Organic	\$11.00
soft / baked agave / buttery finish	
Jose Cuervo Silver	\$9.00
citrus / agave / herbs	

Karma	\$11.00
cream / soft vanilla / agave forward	
Lunazul	\$9.00
citrus nose / agave / medium finish	
Milagro***	\$10.00
agave nose / citrus / anise	
Milagro SBR	\$16.00
silky / citrus / pepper	
Ocho Single Estate	\$12.00
sweet nose / tropical fruit / cinnamon	
Olmecca Altos	\$10.00
sweet / citrus / baked agave	
Partida***	\$13.00
agave nose / earthy finish	
Patrón***	\$13.00
peppery nose / orange peel	
Patrón Roca	\$15.00
light pepper / earthy undertone / cooked agave	
Peligroso	\$11.00
sweet agave / mild heat / pepper	
Pueblo Viejo	\$9.00
sweet / orange / complex / smooth	
Purasangre	\$10.00
citrus / orange / complex	
Riazul	\$11.00
buttery / vanilla / mild chocolate	
Sauza 100 Anos	\$9.00
baked agave / fresh fruit body	
Siembra Azul	\$9.00
citrus nose / sweetness throughout	
Siete Leguas	\$11.00
agave / mint / white pepper	
Tapatio	\$9.00
citrus / pepper / agave	
Tequila 55	\$10.00
sweet / light oak / roasted nuts	

Tierras	\$11.00
pepper / lime / vanilla	
Tres Agaves	\$10.00
smooth / agave / fruit body	
Tres Generacion by Sauza	\$13.00
smooth / peppery / smoke / floral	
Tributo	\$11.00
baked agave / fruit / sweet	
RESPOSADOS 50	
1800	\$11.00
strong agave / slight spice	
Antiguo de Herradura	\$10.00
black pepper / oak / leather	
Avión	\$12.00
vanilla / oak / caramel	
Cabo Wabo	\$11.00
mellow agave / smoke / citrus	
Camarena	\$12.00
soft spice / robust / smooth	
Casamigos	\$13.00
cocoa / toasted oak / premium agave	
Casa Noble***	\$11.00
cinnamon / mexican chocolate / agave	
Cazadores	\$10.00
intense pepper / dried citrus	
Chinaco	\$11.00
buttery / raisin / cinnamon / pepper	
Cimmaron	\$11.00
oak / mellow / roasted fruit	
Clase Azul	\$18.00
sweet agave / caramel / vanilla	
Codigo 1530	\$16.00
caramel / chocolate / vanilla	
Corazon	\$12.00
woody / toasty / caramel / slight fruit	

Corralejo	\$11.00
smoke / pepper / earthy agave	
Corzo***	\$12.00
smooth caramel / honey / light agave	
Deleon	\$32.00
caramelized oak / spice / red berries	
Don Julio***	\$14.00
slight smoke / light vanilla	
Dos Manos	\$10.00
oak / spice / long finish	
El Jimador***	\$10.00
olives / smoke / light vanilla	
El Mayor	\$12.00
strong agave / oak / hazelnut	
El Tesoro	\$12.00
sweet / spice / agave / vanilla	
Forteleza	\$14.00
sweet / orange peel / agave / citrus finish	
Gran Centenario	\$12.00
hibiscus / vanilla / tropical fruit / spice	
Herencia Mexicana	\$15.00
cooked agave / wood / soft citrus	
Herradura***	\$11.00
floral nose / sweet / oak / pepper	
Hornitos	\$11.00
floral nose / strong citrus / caramel	
Jose Cuervo Tradicional	\$10.00
brown spice / apple / vanilla / oak	
Karma	\$12.00
sweet / caramel finish	
La Prima de Pancho	\$14.00
oak / spice / citrus	
Lunazul	\$10.00
agave / pepper / smooth finish	
Milagro***	\$11.00
sweet / wood / caramel / strong agave	

Milagro SBR	\$18.00
intense oak / brown spice / mineral	
Ocho Single Estate	\$14.00
agave / creamy / oak / nutmeg	
Olmecas Altos	\$12.00
sweet / vanilla / wood / agave	
Pancho Pistolas	\$14.00
agave / oak / caramel / sweet finish	
Partida***	\$14.00
sweet nose / vanilla / buttery finish	
Patrón***	\$14.00
citrus / pepper / salt	
Patrón Roca	\$17.00
sweet caramel / vanilla / oak spice	
Peligroso	\$12.00
pepper / caramel / smoke	
Pueblo Viejo	\$11.00
unique / complex / mild agave / oak	
Purasangre	\$11.00
baked agave / wood / soft spice	
Riazul	\$12.00
heat / light agave / chocolate	
San Matias "Carmessi"	\$12.00
baked agave / wood / soft spice	
Sauza 100 Anos	\$12.00
agave nose / oak / spice	
Siembra Azul	\$10.00
intense agave / sweet finish	
Siete Leguas	\$12.00
smoky / spicy agave / long finish	
Tapatio	\$10.00
earthy / pepper / spicy	
Tierras	\$12.00
citrus / wood / light body	
Tres Generacion	\$14.00
mild honey / short finish	

Tributo	\$12.00
mellow / wood / spices	
<hr/>	
AÑEJOS 46	
1800	\$13.00
complex / vanilla / oak / nuts	
Antiguo de Herradura	\$12.00
baked / toasty / suede	
Asombroso 5 Year	\$35.00
vanilla / butter / toffee	
Avión	\$13.00
dried cherry / pepper / smoke	
Cabo Wabo	\$13.00
smoke / orange peel / caramel	
Casamigos	\$15.00
oak / caramel / spice	
Capaz	\$11.00
caramel / toasted oak / long finish	
Casa Noble***	\$12.00
vanilla / wood / spicy finish	
Cazadores	\$12.00
citrus nose / vanilla / orange	
Chinaco	\$13.00
brown spice / roasted pepper / vanilla	
Clase Azul	\$80.00
vanilla / caramel / baked agave	
Codigo 1530	\$19.00
sherry / oak / vanilla	
Corazon	\$15.00
full body / caramel / sweet oak	
Corralejo	\$14.00
faint oak / caramel / citrus	
Corzo***	\$15.00
smooth / honey / caramel / long finish	
Deleon	\$36.00
rich caramel / dried tobacco / tea	

Don Julio***	\$15.00
smooth / vanilla / buttery / honey	
Dos Manos	\$12.00
oak / spice / long finish	
El Jimador***	\$10.00
vanilla / caramel / roasted fruit / spices	
El Mayor	\$14.00
spice / earth / orange / smooth	
El Tesoro	\$14.00
intense agave / smoky / earthy	
Forteleza	\$16.00
baked agave / caramel / black pepper	
Gran Centenario	\$13.00
vanilla / slight smoke / peppery finish	
Herencia Mexicana	\$18.00
ripe agave / wood / smoke / earthy	
Herradura***	\$12.00
sweet / oak / pepper / vanilla / floral	
Hornitos	\$12.00
vanilla / toasted oak / chocolate	
Karma	\$15.00
fruity agave / exotic spices	
Lunazul	\$12.00
agave nose / oak / herbacious finish	
Milagro***	\$12.00
sweet spices / smoke / pepper	
Milagro SBR	\$20.00
oak / earthy / long spicy finish	
Ocho Single Estate	\$16.00
spicy / toasty / honey / earthy finish	
Partida***	\$16.00
very fruity / salt / slight oak	
Patrón***	\$16.00
oak nose / vanilla / caramel	
Patrón Roca	\$19.00
cinnamon / ginger / pepper	

Peligroso	\$13.00
sweet vanilla / caramel / pepper	
Pueblo Viejo	\$13.00
mild spice / vanilla / slightly sweet	
Puro Verde	\$12.00
bold / bourbon / oak finish	
Purasangre	\$12.00
vanilla / spice / cocoa	
Riazul	\$14.00
caramel / clove / almond / cinnamon	
San Matias "Orgullo"	\$13.00
creamy / cinnamon / toasted wood	
Sauza 100 Anos	\$13.00
honey / oak / tangerine / clove	
Siembra Azul	\$11.00
floral / tobacco / berries / vanilla	
Tequila 55	\$11.00
agave nose / vanilla / oak	
Tierras	\$11.00
orange peel / vanilla / oak / long finish	
Tres Generacion	\$15.00
pepper / butterscotch / oak	
Tributo	\$13.00
silky / vanilla / hint of spice	
EXTRA AÑEJOS 19	
Avion 44	\$35.00
roasted agave / vanilla / spice	
Cabo Wabo UNO	\$65.00
pineapple / vanilla / marzipan / ginger	
Casa Noble 5 Year	\$25.00
oak / vanilla / coffee bean / citrus	
Chinaco Negro 80	\$45.00
floral nose / strong oak / vanilla / citrus	
Deleon	\$60.00
bold / toasted wood / scotch finish	

Don Julio Real	\$65.00
toffee nose / dried cherry / peach / oak	
El Tesoro Paradiso	\$22.00
bold / aged in cognac barrels	
Gran Mayan Ultra Aged	\$22.00
smooth / sweet / nutty	
Gran Patron Piedra	\$65.00
vanilla / spice / clove / toasted oak	
Herradura Seleccion	\$80.00
rose / vanilla / dried fruit / long finish	
Jose Cuervo la Familia	\$22.00
floral / baked agave / vanilla / cognac	
Partida Elegante	\$50.00
caramel / vanilla / pepper / toasted nut	
Patrón Burdeos Reserva	\$80.00
ultra-premium añejo	
Purasangre	\$28.00
vanilla / cocoa / oak / cinnamon	
Rey Sol	\$40.00
hazelnut / toasted oak / cognac finish	
San Matias Gran Reserve	\$13.00
vanilla notes / bright fruit / smooth finish	
Siembra Azul "Pinera"	\$37.00
orange peel / herbacious / honey	
Siembra Azul "Suro"	\$18.00
cocoa / dried fruit / rye / smooth finish	
Tributo	\$38.00
oak / spice / fruit	

ULTRA PREMIUM & BLENDED TEQUILAS 9

Casa Dragones	\$50.00
ultra-premium joven	
Codigo 1530 Rosa	\$18.00
floral / cabernet sauvignon / agave	
Deleon Diamante	\$28.00
warm spice / toasted oak / rich honey	

Don Julio 1942	\$25.00
ultra-premium añejo	
Herradura Ultra	\$22.00
filtered / agave treated / 49-month extra añejo	
Maestro Dobel	\$15.00
blanco-reposado-añejo blend	
Milagro Unico	\$80.00
earthy / fruit / warm spice	
Patrón Gran Platinum	\$40.00
sweet / smooth / citrus and fruit	
Sauza 100 Años Verde	\$12.00
blanco-reposado blend	

MICRO TEQUILAS ⁶

Arette Unique	\$18.00
crisp / buttery / bourbon essence	
Don Celso	\$16.00
vanilla / oak / baked agave / spice	
El Distilador	\$16.00
baked agave / white pepper / oak	
El Caudillo	\$15.00
floral nose / oak / sweet almond	
El Lano	\$16.00
agave / apricot / rye / oak / chamomile	
Penacho Azteca	\$15.00
clove / peach / apple / candied cherries	

SOTOL ³

Ocho Cientos Blanco	\$11.00
herbaceous / citrus / smoke	
Ocho Cientos Reposado	\$12.00
cooked agave / smoke / complex	
Ocho Cientos Añejo	\$13.00
vanilla / smoke / soft finish	

BACANORA ¹

Cielo Rojo**\$12.00**

butternut cream / burnt marshmallow

RAICILLA 4**La Venenosa Sierra de Jalisco****\$14.00**

rich fruit / papaya / avocado

La Venenosa Costa de Jalisco**\$16.00**

cedar / pine / smoke / agave

La Venenosa sur de Jalisco**\$18.00**

earth / herbaceous / roasted agave

La Venenosa Sierra del Tigre**\$35.00**

cheese / chocolate covered cherries

INFUSED & BLENDED 100% BLUE AGAVE TEQUILAS 6**Avion Espresso****\$11.00**

espresso-infused blanco

Cabo Wabo Coffee Liqueur**\$9.00**

coffee / agave finish

Casa 1921 Cream**\$10.00**

sweet vanilla-cinnamon coffee

Patrón Citronage**\$10.00**

orange-citrus sweet

Patrón XO Café**\$9.00**

coffee-infused blanco

Peligroso Cinnamon**\$9.00**

spice / sweet / intense cinnamon

MEZCAL JOVEN 11**Benevá****\$11.00**

sweet / full body / strong nose

Casamigos**\$15.00**

tamarind / oregano / black pepper

Don Amado**\$10.00**

light wood / citrus / smooth agave

Fidencio Clasico**\$10.00**

smoke / pear / kirsch essence

Fidencio Tobala	\$27.00
toasted wood / citrus / earthy finish	
Fidencio Unico	\$10.00
smoke / baked apple / mellow	
Ilegal Joven	\$13.00
coconut / sage / butterscotch pepper	
La Puritita Joven	\$9.00
smoke / baked agave / earthy undertones	
Mina Real	\$8.00
smoke / sweet agave / black pepper	
Scorpion	\$9.00
lemongrass / dried fruits / spice	
Sombra	\$8.00
mesquite smoke / roasted vegetable	

MEZCAL REPOSADO ⁴

Benevá	\$14.00
sweet / smoked apple / wood	
Don Amado	\$12.00
light wood / citrus / smooth agave	
Ilegal	\$14.00
mesquite smoke / green apple / wood	
Scorpion	\$11.00
salt / herbaceous / honey / light spice	

MEZCAL AÑEJO ⁶

Benevá	\$16.00
dry herbs / slightly smoky / leather	
Don Amado	\$14.00
cherry / clay / earth / light wood	
Fidencio Pechuga	\$38.00
chicken breast / pineapple	
Fidencio Sin Humo	\$19.00
agave / herbs / lemongrass	
Ilegal	\$22.00
orange / eucalyptus / raisin / chocolate	

Scorpion **\$14.00**
lime / leather / smoke / mint

MEZCAL EXTRA AÑEJO ³

Benevá Grand Reserve **\$35.00**
fine wood / smoked aroma / vanilla

Scorpion Añejo 5 Year **\$34.00**
pineapple / honey / toffee / oak

Scorpion Añejo 7 Year **\$40.00**
mocha / pepper / vanilla / cognac

SMALL BATCH MEZCALS ⁶

Do-Ba-Da'an **\$16.00**
scented clove / fruit / light wood

Espadin **\$16.00**
wild flower / earth / light wood

Pechuga **\$43.00**
chicken breast / anise / pineapple

Tequilana Weber **\$16.00**
bold / sweet / tropical fruit

Tobala **\$29.00**
fresh / sweet / long finish

Tobaziche **\$29.00**
floral / clean / quince / long finish

SINGLE ESTATE ORGANIC MEZCALS ¹⁰

Chichicapa **\$14.00**
exotic fruit / guava / mint

Crema **\$10.00**
vanilla / pear / almond / coffee

Minero **\$14.00**
honey / lemon / figs / floral

Iberico **\$39.00**
fruit / spice / ham

Papalome **\$19.00**
mesquite / slate / black cherry

Pechuga	\$38.00
apple / plum / meat / plantain / rice	
San Luis del Rio	\$14.00
smoke / spiced fruit / strong citrus	
Santo Domingo	\$14.00
pear / citrus / spice / wood	
Tobala	\$23.00
fruity nose / cinnamon / mango	
Vida	\$8.00
ginger / sandalwood / tangerine	