



PRIMERO 8

Yuca Fries	\$10.00
queso blanco, Chihuahua cheese	
Chicken Wings	\$12.00
chipotle-tamarind glaze, pickled red onion, cilantro	
Pan de Queso	\$10.00
Brazilian cheese bread, chimichurri, pickled red onion, chile crisp, queso blanco	
Brussels	\$11.00
Cotija cheese, serrano hot sauce	
Sweet Plantains	\$10.00
black bean purée, pineapple slaw, Cotija cheese, poblano crema, habanero-guajillo sauce	
Guacamole	\$12.00
black bean purée, salsa fresca, Fresno, tortilla chips	
Cauliflower	\$13.00
avocado salsa, pepita, Fresno, amarillo gastrique	
Ceviche*	\$13.00
shrimp, tomato, poblano, red onion, cilantro, guacamole, tortilla chips	

SEGUNDO 8

Potato Tart	\$17.00
arugula, tomato, mushroom, stracciatella, hot tomato crema	
Pork Chop*	\$22.00
sweet potato, honey-chipotle glaze, sage butter, green onion, habanero-guajillo sauce	
Paella*	\$24.00
shrimp, scallop, chorizo fried rice, serrano hot sauce, ancho salsa	
Choripan Torta	\$15.00
chorizo, pepper, onion, pickled jalapeño, poblano crema, chimichurri, house salad	
Green Chile Lamb	\$20.00
spoonbread, pickled white onion, cilantro, Fresno, hot tomato crema	

Skirt Steak*	\$26.00
Manchego-polenta fry, broccolini, hot tomato crema, jalapeño butter	
Canelones	\$20.00
chicken, cornmeal crêpe, Manchego, salsa fresca, harissa-tomato sauce, hot tomato crema	
Red Drum*	\$26.00
sweet plantain, yuca fry, chorizo chutney, chimichurri	

EMPANADAS 6

Potato	\$11.00
white cheddar, onion, hot tomato crema	
Queso	\$11.00
havarti, gouda, black bean purée	
Steak*	\$11.00
onion, pepper, guajillo crema	
Chicken	\$11.00
bean, tomato, avocado salsa	
Chorizo	\$11.00
carrot, peach salsa	
Lamb	\$11.00
tomato, poblano crema	

TACOS 3

Chicken al Pastor	\$16.00
flour tortilla, guacamole, cilantro, romaine, pineapple salsa, jalapeño crema	
Carnitas	\$16.00
flour tortilla, pork shoulder, corn pico, romaine, Cotija cheese, poblano crema	
Shrimp	\$16.00
flour tortilla, chipotle glaze, kale, cabbage, cilantro, pickled white onion, guacamole, poblano crema	

ENSALADAS 3

Charred Romaine	\$13.00
chorizo, cherry tomato, caper, mint, Cotija cheese, Fresno, lemon, poblano crema	
Manchego Crisp	\$12.00
avocado, orange, herb salad, red onion, Fresno, olive, Marcona almond, citrus vinaigrette	
Taco Salad	\$15.00
beef, Chihuahua cheese, romaine, pickled red onion, Fresno, black bean & tomato salsa, tortilla chips, poblano crema, guacamole	

MARGARITAS 2

Livery	\$11.00
Jose Cuervo Tradicional, Lazzaroni Triplo, lime, agave	
Carriage House	\$14.00
Gran Centenario Añejo tequila, orange brandy, lime, agave	

SPECIALTY COCKTAILS 8

Sangria	\$13.00
seasonal blend of wine, spirits, fruits & juices	
El Ramo	\$13.00
Tito's Handmade Vodka, tomatillo juice, lime, agave, soda	
The Usual	\$12.00
Compoveda reposado tequila, soda, lime	
Chica de Canela	\$15.00
reposado tequila, mezcal, allspice, cinnamon simple, lemon, apple	
Cloud 9	\$13.00
mezcal, lime, soursop, falernum, cinnamon simple, grapefruit bitters	
Pisco Potion	\$15.00
pisco, marashino liqueur, pineapple, amaro, angostura bitters, egg white	
Rumija	\$16.00
Woodford Rye, dark rum, amaro, demerara, angostura bitters, orange bitters	
Old Moka Moon	\$16.00
Gran Centenario Añejo, coffee liqueur, ancho liqueur, chocolate bitters, angostura bitters	

DRAFT 12

Ash & Elm Rotating Seasonal Cider	\$8.00
Avery White Rascal ABV 5.6%	\$8.00
Centerpoint Rotating Sour	\$9.00
Centerpoint el Gato, Mexican Lager ABV 4.2%	\$8.00
Goodwood Walnut Brown Ale ABV 6.0%	\$9.00
Heretic Juicier Than Thou ABV 6.5%	\$11.00
Mashcraft Rotating Seasonal	\$6.00
Mashcraft Last Light, Blood Orange IPA, ABV 6.7%	\$9.00
Modelo Especial ABV 4.4%	\$9.00
Negra Modelo ABV 5.4%	\$6.00

Quaff On! Hoosier Red ABV 5.5%	\$6.00
Daredevil Lift Off IPA, ABV 7.2%	\$9.00

CAN / BOTTLE 8

Corona ABV 4.2%	\$7.00
Corona Light ABV 4.1%	\$7.00
Dos Equis Ambar ABV 4.7%	\$7.00
Dos Equis Lager ABV 4.2%	\$7.00
Pacífico ABV 4.4%	\$7.00
Sun King Cream Ale ABV 5.3%	\$8.00
Tecate ABV 4.5%	\$5.00
Domestic Bottles Available	\$5.00

Miller Lite, Coors Light

ESPUMOSO & ROSADO 3

Cava Brut, Poema, Catalonia, ES	AVAILABLE OPTIONS
	\$11.00
	\$43.00
Cava Brut Rosé, Juve y Camps, ES	AVAILABLE OPTIONS
	\$15.00
	\$59.00
Miguel Torres Rosé "Las Mulas", Penedes, ES	AVAILABLE OPTIONS
	\$11.00
	\$43.00

BLANCO 4

Vino Blanco, Uno Txakoli, D.O. Arabako-Txakolina, ES	AVAILABLE OPTIONS
	\$12.00
	\$47.00
Val de Meigas Albarino, Rias Biexas, ES	AVAILABLE OPTIONS
	\$13.00
	\$51.00
Sauvignon Blanc, Prisma, Casablanca Valley, CL	AVAILABLE OPTIONS
	\$11.00
	\$43.00

Chardonnay, Pyros, Valle de Pedernal, San Juan, AR	AVAILABLE OPTIONS
	\$19.00
	\$75.00

TINTO 7

Pinot Noir, Zorzal Terrior Unico, AR	AVAILABLE OPTIONS
	\$11.00
	\$43.00
Malbec, Mi Terruno Reserve, Mendoza, AR	AVAILABLE OPTIONS
	\$12.00
	\$47.00
Tempranillo, Finca Nueva Crianza, DOCa Rioja Alta, ES	AVAILABLE OPTIONS
	\$12.00
	\$47.00
Tempranillo, Quinta Sardonía Sardon, D.O. Ribera del Duero, ES	AVAILABLE OPTIONS
	\$14.00
	\$57.00
Red Blend, Lance Coupage, Castilla y Leon, ES	AVAILABLE OPTIONS
	\$11.00
	\$43.00
Red Blend, R. Lopez de Heredia "Viña Bosconia" Reserva, Rioja, ES	\$98.00
Cabernet Sauvignon, Decero, Mendoza, AR	AVAILABLE OPTIONS
	\$15.00
	\$59.00

ZERO PROOF 7

Athletic Brewing Co. Free Wave	\$7.00
Circle Kombucha Seasonal Flavors	\$5.50
Vinada Amazing Airén Gold	\$14.00
Vinada Tinteling Tempranillo Rosé	\$14.00
Spiritless Kentucky Cinna-Mule	\$12.00
Spiritless Kentucky 74 Spiced Cinnamon Whiskey, lime, ginger beer, fresno pepper	
Chile Lime Mango-Nada	\$8.00
soda water, lime, mango syrup, tajin	
Spicy Cucumber Lime Agua Fresca	\$8.00
soda water, lime, agave syrup, cucumber, jalapeno, tajin	

LANAI 1

Lanai

Availability Monday through Thursday

UPSTAIRS BAR 1

Upstairs Bar

Availability Monday through Thursday

ROOFTOP & UPSTAIRS BAR 1

Rooftop & Upstairs Bar

Availability Monday through Thursday

RECEPTION COURSE 1

Yuca Fries

queso blanco, Chihuahua cheese

FIRST COURSE 5

Empanada

choose one: chorizo, steak*, lamb, chicken, potato (vegetarian), queso (vegetarian)

Sweet Plantains

black bean purée, pineapple slaw, Cotija cheese, poblano crema, habanero-guajillo sauce

Shrimp Ceviche*

tomato, poblano, red onion, cilantro, guacamole, tortilla chips

Cauliflower

avocado salsa, pepita, Fresno, amarillo gastrique

Manchego Crisp Salad

avocado, orange, herb salad, red onion, Fresno, olive, Marcona almond, citrus vinaigrette

SECOND COURSE 4

Green Chile Lamb

spoonbread, pickled white onion, Fresno, cilantro, hot tomato cream

Potato Tart

arugula, tomato, mushroom, stracciatella, hot tomato crema

Skirt Steak*

(+\$7) Manchego-polenta fries, broccolini, hot tomato crema, jalapeño butter

Chicken al Pastor Taco

flour tortilla, guacamole, cilantro, romaine, pineapple salsa, jalapeño crema

THIRD COURSE 1

Dessert Platter

FOURTH COURSE 1

Dessert Platter

APPETIZERS 6

Empanadas \$4.00

choose one: chorizo, steak*, chicken, lamb, potato (vegetarian), queso (vegetarian)

Sweet Plantains \$4.00

black bean purée, pineapple slaw, Cotija cheese, poblano crema, habanero-guajillo sauce

Shrimp Ceviche* \$5.00

tomato, poblano, red onion, cilantro, guacamole, tortilla chips

Cauliflower \$4.00

avocado salsa, pepita, Fresno, amarillo gastrique

Yuca Fries \$4.00

queso blanco, Chihuahua cheese

Guacamole \$6.00

black bean purée, salsa fresca, Fresno, tortilla chips

ENTRÉE 3

Potato Tart

arugula, tomato, mushroom, stracciatella, hot tomato crema

Chicken al Pastor Taco

flour tortilla, guacamole, cilantro, romaine, pineapple salsa, jalapeño crema

Paella*

shrimp, chorizo fried rice, Serrano hot sauce, ancho salsa

FRUIT & CHEESE PLATTER 1

Fruit & Cheese Platter \$100.00

DESSERT 1

Platter \$8.00

REPOSADO 16

ArteNOM 1414 \$14.00

Casamigos \$14.00

Cenote	\$14.00
Clase Azul	\$33.00
Clase Azul Gold	\$54.00
Compoveda	\$12.00
Corralejo	\$12.00
El Mayor	\$10.00
Espolòn	\$12.00
Herradura	\$15.00
Hiatus	\$14.00
Maestro Dobel	\$11.00
Maestro Dobel Diamante	\$12.00
Tres Generations	\$12.00
Padre Azul	\$16.00
Siembra Valle	\$14.00

AÑEJO 15

ArteNOM 1146	\$16.00
Casamigos	\$14.00
Cenote	\$13.00
Clase Azul	\$90.00
Corralejo	\$13.00
Don Julio 1942	\$34.00
El Mayor	\$13.00
Espolòn	\$12.00
Gran Centenario	\$11.00
Herradura	\$14.00
Hiatus	\$16.00
Komos Cristalino	\$22.00
Maestro Dobel	\$15.00

Padre Azul	\$23.00
Tres Generations	\$14.00
EXTRA AÑEJO 7	
Casa Dragones	\$61.00
Compoveda	\$40.00
El Mayor	\$16.00
Herradura Suprema	\$61.00
Jose Cuervo Reserva de la Familia	\$28.00
Maestro Dobel Cristalino	\$29.00
Suerte	\$21.00
MEZCAL 21	
Alipús San Andrés	\$14.00
Alipús Santa Ana	\$13.00
Bozal Ensamble	\$15.00
Bozal Cuishe	\$13.00
Bozal Tovasiche	\$14.00
Casamigos Joven	\$15.00
Del Maguey Vida	\$13.00
Del Maguey Chichicapa	\$15.00
Del Maguey Tobala	\$23.00
Despacio	\$12.00
Los Nahuales Añejo	\$19.00
Los Nahuales Blanco	\$14.00
Los Nahuales Reposado	\$15.00
Macurichos	\$19.00
Ojo de Tigre	\$11.00
Peloton	\$10.00
Rayu	\$10.00

Vago Emsamble en Barro	\$14.00
Vago Cuixe	\$21.00
Vago Elote	\$14.00
Xicarú	\$10.00

SOTOL 3

Hacienda de Chihuahua, Plata	\$13.00
Hacienda de Chihuahua, Reposado	\$11.00
Hacienda de Chihuahua, Añejo	\$12.00

PISCO & CACHAÇA 3

La Caravedo Pisco	\$10.00
Soul Cachaça	\$10.00
La Caravedo Mosto Verde	\$9.00

RUM 19

Brinley Shipwreck Spiced	\$11.00
Chairman's Reserve Spiced	\$11.00
Diplomatico Planas	\$10.00
Diplomatico Mantuano	\$10.00
Diplomatico Reserva Exclusiva	\$15.00
El Dorado 5yr	\$9.00
Flor de Caña Centenario 7yr	\$10.00
Flor de Caña Centenario 12yr	\$13.00
Hamilton Black	\$9.00
Hamilton Demerara 151	\$10.00
Papa's Pilar Blonde	\$10.00
Papa's Pilar Dark	\$14.00
Plantation Pineapple	\$10.00
Plantation XO 20th Anniversary	\$14.00

Rhum Clément Première Canne	\$10.00
Rhum Clément VSOP	\$13.00
Rhum Clément Coconut	\$12.00
Rhum JM, VSOP	\$14.00
Rhum JM, XO	\$16.00

WHISKEY 26

Abasolo	\$13.00
Angel's Envy	\$14.00
Basil Hayden's	\$14.00
Backbone	\$12.00
Bone Snapper	\$12.00
Buffalo Trace	\$10.00
Crown Royal	\$12.00
Elijah Craig Small Batch	\$12.00
Four Roses Single Barrel	\$14.00
Four Roses Small Batch	\$13.00
High West Double Rye	\$12.00
Jack Daniel's	\$11.00
Jameson	\$12.00
Jim Beam	\$9.00
Maker's Mark	\$12.00
Noah's Mill	\$15.00
Off Hours	\$10.00
Rowan's Creek	\$13.00
Sazerac Rye	\$11.00
Stellum Bourbon	\$14.00
Stellum Rye	\$14.00
Whistle Pig	\$20.00

Willett Pot Still Reserve	\$14.00
Woodford Double Oak	\$15.00
Woodford Reserve	\$11.00
Woodford Reserve Rye	\$12.00

SCOTCH 8

Balvenie Caribbean Cask 14yr	\$19.00
Bank Note	\$8.00
Bruichladdich Port Charlotte	\$19.00
Glenlivet 12yr	\$13.00
Glenfiddich 14yr	\$15.00
Macallan 12yr	\$15.00
Monkey Shoulder	\$13.00
Usquaebach Reserve	\$13.00

GIN 4

Bombay Sapphire	\$10.00
Hendrick's	\$14.00
Nolet's Silver	\$14.00
Tanqueray	\$10.00

TORTAS 3

Chicken Torta	\$14.00
tomato, lettuce, guacamole, black bean, pickled jalapeño, jalapeño crema	
Choripán	\$14.00
Argentinian chorizo, pepper, onion, pickled jalapeño, poblano crema, chimichurri	
Livery Burger*	\$14.00
queso blanco, tomato jam, ensalada fresca, brioche bun	

LUNCH SPECIAL 1

Two-Piece Empanada & Salad	\$14.00
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