

CHINA

POBLANO

BY JOSÉ ANDRÉS

COCKTAILS

Mexican Mimosa \$16

Cava, agua fresca (daily selection)

Mexican Gin & Tonic \$22

Bombay Sapphire gin, elderflower, epazote, cilantro, orange, Fever-Tree tonic

So Matcha Love \$19

Hendrick's gin, elderflower, jasmine, honey, matcha, lemon, egg white

Lucky Peach \$21

Ketel One Botanicals Peach and Orange Blossom vodka, apricot, lemon, rosemary, Gruet Brut Rosé

Pineapple Smash \$18

Milagro tequila, Aperol, pineapple, Fresno, lime

Steal the Fire \$19

El Silencio mezcal, Dry Curacao, grapefruit, cinnamon

Oaxacan Old Fashioned \$20

Del Maguey Vida mezcal, agave, Amaro Montenegro, orange bitters

MARGARITAS

Salt Air Margarita \$18

José Andrés' personal creation with fresh lime, salt "air"
Add pomegranate +\$1

Flaca \$18

Milagro tequila, orange, agave, lime, orange bitters

Ron Cooper \$21

Milagro tequila, lime, sal de gusano, Del Maguey Vida mezcal

BOTTLE BEER

Corona Premier, Negra Modelo, Modelo Especial \$10

Michelada, sal de gusano rim, tomato sangrita +\$3

Belching Beaver Phantom Bride IPA \$14

India Pale Ale, 16oz, 7.1% ABV

Hitachino Nest White Ale \$16

Belgian White Ale, 330ml, 5.5% ABV

Tenaya Creek Craft Pilsner \$11

Lager, 12oz, 5.4% ABV

Tsingtao \$11

Lager, 12oz, 4.7% ABV

Yanjing \$12

Pale Lager, 12oz, 4.5% ABV

SPARKLING WINE

Raventós i Blanc, 2019 Cuvée José, Spain \$16/\$64

Gruet, NV Brut Rosé, New Mexico \$14/\$56

Espuma de Piedra, NV Blanc de Blancs, Mexico \$95

Guy Larmandier, NV Premier Cru Brut Zero, France \$140

Geoffrey, NV Champagne Rosé de Saignée Brut, France \$190

WHITE WINE

Casa Magoni, 2021 Valle de Guadalupe Chardonnay, Mexico \$12/\$48

Graff, 2020 Mosel Riesling Spatlese, Germany \$10/\$40

Sandhi, 2021 Central Coast Chardonnay, California \$75

Claude Riffault, 2020 Les Chasseignes Sancerre, France \$120

Loimer Lois, 2021 Niederösterreich Grüner Veltliner, Austria \$70

Dönnhoff, 2021 Nahe Riesling, Germany \$70

ROSÉ WINE

Can Sumoi La Rosa, 2021 Penedes, Spain \$14/\$56

RED WINE

Allende, 2015 Rioja Tempranillo, Spain \$17/\$68

Casa Magoni, 2019 Valle de Guadalupe Merlot, Mexico \$14/\$56

Folktale, 2019 Santa Lucia Highlands Pinot Noir, California \$18/\$80

Jean Foillard, 2020 Beaujolais Villages Gamay, France \$75

Ensamble, 2016 Valle de Guadalupe Red Blend, Mexico \$72

ALCOHOL FREE

Aguas Fresca \$6

A Mexican juice specialty!

Mexican Coke \$9

Diet Coke, Sprite \$6

Jarritos \$8 Assorted flavors

Fever-Tree \$7 Club Soda, Ginger Ale

Topo Chico Sparkling Water \$10

Still Water \$11

COFFEE & TEAS

Coffee Press \$12

Organic espresso blend by Zona Rosa

Pot of Tea \$8.88

Shanghai Rose Rose, lychee, black tea

Imperial Tung Ting Warm, earthy, oolong tea

Floral Jasmine Sweet, delicate, green tea

Harmony Chamomile, peppermint, allspice, herbal tea

TEQUILAS

Agaves in the highlands of Jalisco grow with cooler nights and more rain in red clay soil, resulting in a balance of minerality, citrus, tropical fruits and subtle herbaceous characteristics. Lower altitude and higher temperatures make Jalisco's lowland tequilas more aggressive with robust and earthy notes.

Arte Nom 1579 Blanco	\$14
Arte Nom 1414 Reposado	\$16
Arte Nom 1146 Añejo	\$18
	NOM 1137
Casa Noble Blanco	\$16
Casa Noble Reposado	\$17
Casa Noble Añejo	\$19
	NOM 1416
Clase Azul Reposado	\$50
	NOM 1449
Don Julio Blanco	\$16
Don Julio Reposado	\$18
Don Julio Añejo	\$20
Don Julio 70th Añejo Cristalino	\$25
Don Julio 1942	\$55
	NOM 1139
El Tesoro Platinum	\$18
El Tesoro Reposado	\$19
El Tesoro Añejo	\$21
	NOM 1493
Fortaleza Blanco	\$21
Fortaleza Reposado	\$22
Fortaleza Añejo	\$24
	NOM 1119
Herradura Blanco	\$17
Herradura Reposado	\$22
Herradura Añejo	\$22
Herradura Ultra	\$21
	NOM 1137
Komos Añejo Cristalino	\$45
	NOM 1122
Maestro Dobel Diamante	\$16
Maestro Dobel Reposado	\$17
Maestro Dobel Añejo	\$18
Maestro Dobel Pavito	\$24
	NOM 1559
Milagro Blanco	\$14
Milagro Reposado	\$15
Milagro Añejo	\$16
	NOM 1438
Siempre Añejo	\$19
	NOM 1120
Siete Leguas Blanco	\$18
Siete Leguas Reposado	\$19
Siete Leguas Añejo	\$21
	NOM 1474
Tequila Ocho Plata	\$18
Tequila Ocho Reposado	\$19
Tequila Ocho Añejo	\$20
	NOM 1523
Volcan Blanco	\$15

MEZCAL

Mezcal is made by a palanquero using traditional techniques, capturing the true body and spirit with only two ingredients: water and the heart of the maguey. Known for its smoky flavor, each Mezcal has unique aromas that will open your senses to the culture of Mexico.

400 Conejos Cuishe	\$16
400 Conejos Espadín	\$13
400 Conejos Tobalá	\$16
	NOM O220X
	NOM O98X
Agave de Cortez	\$11
	NOM O472X
Bozal Jabalí	\$25
	NOM D291G
Clase Azul Durango	\$80
Clase Azul Guerrero	\$80
	NOM O220X
Creyente Joven	\$14
	NOM O41X
Del Maguey Barril	\$26
Del Maguey Crema de Mezcal	\$16
Del Maguey Ibérico	\$65
Del Maguey Las Milpas	\$18
Del Maguey Minero	\$19
Del Maguey Pechuga	\$45
Del Maguey San Luis del Rio	\$25
Del Maguey Vida	\$16
	NOM F283D
Derrumbes San Luis Potosi	\$11
Derrumbes Tamaulipas	\$17
	NOM O98X
El Jolgorio Espadín	\$18
El Jolgorio Madrecuixe	\$40
El Jolgorio Pechuga	\$42
El Jolgorio Tepeztate	\$39
	NOM O171X
El Silencio Espadín	\$15
	NOM O15X
Fidencio Clásico	\$18
Fidencio Madrecuixe	\$37
Fidencio Tepeztate	\$37
	NOM O380X
Gem & Bolt	\$14
	NOM O01X
Illegal Joven	\$18
Illegal Reposado	\$22
Illegal Añejo	\$28
	NOM O017X
Leyenda Durango	\$14
Leyenda Guerrero	\$14
	NOM O168X
Mezcal Verás Joven	\$20
Mezcal Verás Reposado	\$25
	NOM O98X
Nuestra Soledad	\$17
	NOM O120X
Pierde Almas La Puritita Verda	\$18
	NOM O37X
Real Minero Arroqueño	\$42
	NOM F193D
Xicaru Silver	\$17
Xicaru Silver 102	\$18
Xicaru Reposado	\$18

BACANORA

Produced in the Northern state of Sonora with agave Pacifica, bacanora is roasted in earthen pits imparting a smoky character. Sonora's dry desert is the ideal climate for the agave to flourish.

NOM 168
\$15

Rancho Tepua

RAICILLA

With over 500 years of history, raicilla was overshadowed by the popularity of Jalisco's biggest export, tequila. Here, the piñas are typically cooked above ground and distilled using ancestral methods in the palenque.

	NOM 1480
La Venenosa Costa	\$21
La Venenosa Sierra	\$19
La Venenosa Sur	\$21

POX

A distillate of corn, pox (pronounced "posh") is a centuries-old Mayan liquor traditionally used in shaman ceremonies and medicine.

Siglo Cero **\$13**

SOTOL

Made from the Dasylirion Wheeleri plant, which translates to "Desert Spoon," sotol is produced using traditional methods in the states of Chihuahua, Durango and Coahuila.

	NOM 1480
La Higuera Cedrosanum	\$17
La Higuera Leiophyllum	\$17
La Higuera Lucidum Rose	\$35

Los Magos **\$18**

Sotoleros Lechuguilla **\$22**

FLIGHTS

Created for the spirit lover in you, our tasting flights will take you on a unforgettable sensory experience through the agave fields of Mexico.

Smoky Beginnings **\$17**
Del Maguey Vida, Fidencio Clásico, Xicaru Silver

Highlands **\$18**
El Tesoro Platinum, Tequila Ocho Plata, Siete Leguas Blanco

Reposado **\$17**
Maestro Dobel, Casa Noble, Siete Leguas

Añejo **\$21**
Casa Noble, Don Julio, Siempre

Collectibles **\$50**
Don Julio 1942, Clase Azul Reposado, Komos Añejo Cristalino