

COCKTAILS

Mexican Mimosa \$14
Cava, fresh fruit juice (daily selection)

Los Muertos \$16
Creyente joven, Aaverna, orgeat, lime

Mexican Gin & Tonic \$17
Bombay Sapphire gin, epazote, cilantro, orange peel, coriander seeds, Q Tonic

5-Spice Old Fashioned \$15
Rittenhouse rye whiskey, Chinese 5-spice, Angostura bitters

Oaxacan Old Fashioned \$16
Del Maguey Vida mezcal, agave, amaro Montenegro, orange bitters

Up in Smoke \$14
Tito’s vodka, St. George Spiced Pear, lapsang souchong tea, lemon

Jasmine Springs \$15
Dewar’s scotch, jasmine green tea, Angostura bitters, Perelada cava, lime, mint

Ma \$15
Old Overholt rye whiskey, star anise, ginger, yuzu

Jade Garden \$14
Cilantro-infused Milagro tequila, Szechuan peppercorn, lime, makrut

MARGARITAS

Salt Air Margarita \$14
José Andrés’ personal creation with fresh lime, salt“air”
Add pomegranate +\$1

Flaca \$15
House-made orange infused tequila, fresh lime, orange bitters

Ron Cooper \$16
Milagro tequila, fresh lime, sal de gusano rim, Del Maguey Vida mezcal

Shiso Spicy \$15
Milagro tequila, fresh lime, serrano peppers, shiso

BOTTLE BEER

Corona Premier, Negra Modelo, Modelo Especial, Tsingtao \$8
Michelada, sal de gusano rim, tomato sangrita **+\$3**

Belching Beaver Phantom Bride IPA \$11
India Pale Ale, 16oz, 7.1% ABV

Hitachino Nest White Ale \$12
Belgian White Ale, 330ml, 5.5% ABV

Hitachino Nest Yuzu Lager \$13
Pale Lager, 330ml, 5.5% ABV

Saint Archer Guava Gose \$10
Liepzig Gose, 12oz, 4% ABV

Stillwater Extra Dry Sake Style Saison \$11
Belgian Saison, 16oz, 4.2% ABV

Tenaya Creek Bonanza Brown \$9
Brown Ale, 12oz, 5.6% ABV

Yanjing \$9
Pale Lager, 12oz, 4.5% ABV

THE CHINA POBLANO COCKTAIL EXPERIENCE

Featuring four of our unique cocktails inspired by Mexico and China **\$32 per person**

SPARKLING WINE

Perelada, NV Brut Reserva, Spain **\$48/\$12**

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

Roederer Estate, NV Brut Rosé, California **\$66**

Espuma de Piedra, NV Blanc de Blancs, Mexico **\$78**

WHITE WINE

Casa Magoni, 2017 Valle de Guadalupe Chardonnay, Mexico **\$48/\$12**

Don Olegario, 2017 Rias Baixas Albariño, Spain **\$48/\$12**

Graff, 2014 Mosel Riesling Spatlese, Germany **\$40/\$10**

Ponzi, 2015 Willamette Valley Pinot Gris, Oregon **\$52**

William Fèvre, 2015 Champs Royaux Chablis, France **\$70**

RED WINE

CVNE Selección de Fincas, 2016 Rioja Garnacha, Spain **\$48/\$12**

Emilio Moro Finca Resalso, 2017 Ribera del Duero Tempranillo, Spain **\$48/\$12**

Sean Minor 4B, 2018 Central Coast Pinot Noir, California **\$52/\$13**

Ensamble, 2013 Valle de Guadalupe Red Blend, Mexico **\$72**

Meyer, 2014 Yorkville Highlands Syrah, California **\$68**

ALCOHOL FREE

Aguas Frescas \$4.88
A Mexican juice specialty!

Diet Pepsi, Mist Twist \$5

Mexican Pepsi \$6

Jarritos assorted flavors **\$6**

Fever-Tree Ginger Ale, Fever-Tree Club Soda, Fever-Tree Tonic \$6

COFFEE & TEAS

Coffee press organic espresso blend by Zona Rosa **\$8**

Pot of Tea \$6.88

Shanghai Rose
rose petals and black tea leaves infused with lychee

Imperial Tung Ting Oolong
“Frozen Summit” leaves lend to nutty aromas and complexity

Floral Jasmine Green
sweet and bright with high antioxidants

Organic Lychee Green
intensely floral, soft on the palate

Harmony
chamomile, peppermint, orange blossoms and allspice

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.

123 Organic Blanco **\$14** NOM 1480
123 Organic Reposado **\$15**
123 Organic Añejo **\$16**
123 Organic Diablito **\$32**
123 Organic El Luchador **\$13**

Arte Nom 1549 Blanco **\$14**
Arte Nom 1414 Reposado **\$16**
Arte Nom 1146 Añejo **\$18**

Cabeza Blanco **\$11** NOM 1414

Casa Noble Blanco **\$13** NOM 1137
Casa Noble Reposado **\$15**
Casa Noble Añejo **\$17**

Casa Dragones Joven **\$48** NOM 1489

Cazadores Reposado **\$13** NOM 1487

Clase Azul Reposado **\$36** NOM 1416

Don Julio Blanco **\$13** NOM 1449
Don Julio Reposado **\$14**
Don Julio Añejo **\$15**
Don Julio 1942 **\$38**

El Tesoro Platinum **\$11** NOM 1139
El Tesoro Reposado **\$13**
El Tesoro Añejo **\$14**
El Tesoro Paradiso **\$32**

Fortaleza Blanco **\$15** NOM 1493
Fortaleza Reposado **\$17**
Fortaleza Añejo **\$20**

Milagro Blanco **\$11** NOM 1559
Milagro Reposado **\$12**
Milagro Añejo **\$13**

Siete Leguas Blanco **\$13** NOM 1120
Siete Leguas Reposado **\$15**
Siete Leguas Añejo **\$16**

Tequila Ocho Plata **\$14** NOM 1474
Tequila Ocho Reposado **\$15**
Tequila Ocho Añejo **\$16**

Patrón Roca Silver **\$15** NOM 1492

Herradura Blanco **\$13** NOM 1119
Herradura Reposado **\$14**
Herradura Añejo **\$15**
Herradura Ultra **\$16**

Maestro Dobel Diamante **\$13** NOM1122
Maestro Dobel Reposado **\$15**
Maestro Dobel Añejo **\$16**

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.

Agave de Cortez **\$11** NOM O98X

Clase Azul Cenzino **\$52** NOM D291G

Convite Coyote **\$15** NOM O231X
Convite Ensemble Silvestre **\$15**

Creyente Joven **\$12** NOM O220X

Del Maguey Barril **\$26** NOM O41X
Del Maguey Chichicapa **\$20**
Del Maguey Crema de Mezcal **\$14**
Del Maguey Ibérico **\$40**
Del Maguey Minero **\$18**
Del Maguey Pechuga **\$38**
Del Maguey San Luis del Rio **\$20**
Del Maguey Vida **\$12**

El Jolgorio Arroqueño **\$24** NOM O98X
El Jolgorio Cuixe **\$28**
El Jolgorio Espadín **\$18**
El Jolgorio Madrecuixe **\$20**
El Jolgorio Pechuga **\$32**
El Jolgorio Tobala **\$28**

El Silencio Espadín **\$11** NOM O171X

Fidencio Clásico **\$13** NOM O15X

Gem & Bolt **\$13** NOM O380X

Ilegal Joven **\$15** NOM O01X
Ilegal Reposado **\$18**
Ilegal Añejo **\$25**

Leyenda Durango **\$14** NOM O017X
Leyenda Guerrero **\$14**
Leyenda San Luis Potosi **\$14**

Koch Arroqueño **\$20** NOM O171X
Koch Coyote **\$25**
Koch Lumbre **\$22**

Mayalen Borrego **\$18** NOM G169R

Marca Negra Dobadan **\$20** NOM O396X
Marca Negra Espadin **\$14**
Marca Negra Tobala **\$22**

Mestizo Joven **\$12** NOM O02X
Mestizo Reposado **\$16**
Mestizo Añejo **\$17**

Mezcal Verás Joven **\$16** NOM O168X
Mezcal Verás Reposado **\$18**

Nuestra Soledad **\$11** NOM O98X

Pierde Almas Conejo **\$45** NOM O120X
Pierde Almas La Puritita Verda **\$14**

Xicarú Silver **\$12** NOM F193D
Xicarú Silver 102 **\$13**
Xicarú Reposado **\$13**

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.

Rancho Tepua **\$15** NOM 168

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.

La Venenosa Costa **\$18** NOM 1480
La Venenosa Sierra **\$16**
La Venenosa Sur **\$15**

POX

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

Siglo Cero **\$12**

SOTOL

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

Fabriquero **\$14**

Por Siempre **\$12**

FLIGHTS

Vertical Flights
Taste three expressions from a single producer.

Custom Flights

Highlands \$14
El Tesoro Platinum, Arte Nom Blanco, Siete Leguas Blanco

Jalisco Valley \$14
Herradura Blanco, Fortaleza Blanco, Casa Noble Blanco

Reposado \$17
123 Organic, Tequila Ocho, Fortaleza

Añejo \$17
Casa Noble, Maestro Dobel, Siete Leguas

Smoky Beginnings \$14
Del Maguey Crema, Fidencio Clásico, Xicarú Silver

Carne \$35
El Jolgorio Pechuga, Del Maguey Ibérico, Mayalen Borrego

Collectibles \$42
Casa Dragones Joven, Don Julio 1942, 123 Organic Diablito