

COCKTAILS

Mexican Mimosa \$14

Cava, fresh fruit juice (daily selection)

Colombe \$16

Milagro tequila, St. Germain, grapefruit, cinnamon, soda water

Mexican Gin & Tonic \$17

Bombay Sapphire gin, epazote, cilantro, orange peel, coriander seeds, Q Tonic

Oaxacan Old Fashioned \$16

Del Maguey Vida mezcal, agave nectar, amaro Montenegro, orange bitters

Grass is Always Green \$15

Bombay Sapphire East gin, Mianzhu Daqu baijiu, orgeat, yuzu, shishito, lemongrass, Szechuan peppercorn

Jade Garden \$14

Cilantro-infused Milagro tequila, szechuan peppercorn, lime, makrut

La Vida \$15

Cazadores Reposado tequila, Bigallet China-China, agave, serrano, spiced hibiscus tea, lavender bitters

Ma \$15

Old Overholt rye whiskey, star anise, ginger, yuzu

Mezcal Negroni \$16

Del Maguey Vida mezcal, Campari, Aperol, Yzaguirre Rojo

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, soda water, 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, Yanjing \$8

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

Saison Dupont \$13

Belgian Farmhouse Ale, 6.5% ABV

Anchor Brewing Liberty Ale \$10

American Pale Ale, 5.9% ABV

J.K.'s Scrumpy \$12

Farmhouse Hard Cider, 6.5% ABV

Yuzu Fierce \$11

Berliner Weisse with Yuzu Fruit, 3.8% ABV

Occidental Hefeweizen \$9

German Hefeweizen, 4.7% ABV

Tenaya Creek Hop Ride IPA \$10

India Pale Ale, 7.2% 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

Kentia, 2016 Galicia Albariño, Spain \$48/\$12

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

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

Long Meadow Ranch, 2016 Napa Valley Sauvignon Blanc, California \$50

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

RED WINE

Beronia, 2015 Rioja Crianza Tempranillo, Spain \$48/\$12

Honoro Vera, 2016 Calatayud Garnacha, Spain \$40/\$10

Inconceivable, 2015 Santa Barbara The Fog Prince Pinot Noir, California \$52/\$13

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

First Drop, 2016 Barossa Mother's Milk Shiraz, Australia \$52

ALCOHOL FREE

Aguas Frescas \$4.88

A Mexican juice specialty!

Diet Pepsi, Mist Twist \$5

Mexican Pepsi \$6

Jarritos Mandarin, Jarritos Tamarind, Jarritos Grapefruit \$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 \$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 \$19	
Milagro Blanco \$13	NOM 1559
Milagro Reposado \$14	
Milagro Añejo \$15	
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	NOM 1122
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 \$48	NOM D291G
Convite Coyote \$15	NOM O231X
Convite Ensemble Silvestre \$15	
Del Maguey Chichicapa \$22	NOM O41X
Del Maguey Crema de Mezcal \$14	
Del Maguey Ibérico \$40	
Del Maguey Minero \$22	
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 Pechuga \$32	
El Jolgorio Tobala \$28	
El Jolgorio Tobaziche \$22	
El Silencio Espadín \$11	NOM O171X
Fidencio Clásico \$13	NOM O15X
Fidencio Tierra Blanco \$17	
Gem & Bolt \$13	NOM O380X
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 Espadín \$14	NOM O396X
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 Joven \$20	NOM O120X
Pierde Almas Conejo \$45	
Xicaru Silver \$12	NOM F193D
Xicaru Silver 102 \$13	
Xicaru Reposado \$13	

BACANORA

Produced in the Northern state of Sonora with agave Pacifica, bacanora is roasted in earthen pits imparting a smokey 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. 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 Dasyliion 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, Xicaru Silver

Carne **\$35**

El Jolgorio Pechuga, Del Maguey Ibérico, Mayalen Borrego

Collectibles **\$42**

Casa Dragones Joven, Don Julio 1942, 123 Organic Diablito