

## 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

### La Fresca \$16

Del Maguey Vida mezcal, Evodia Garnacha, pineapple, serrano, cilantro, lime

### Pacific Tea \$15

Cazadores Reposado tequila, jasmine green tea, Chinese 5-spice blend, Negra Modelo beer

### 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 Light, 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

### Goose Island Matilda \$12

Belgian Strong Pale Ale, 6.3% 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

Ontañón, 2013 Vitiver Blanco Viura, Spain \$48/\$12

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

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

Long Meadow Ranch, 2015 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

Ensamble, 2014 Valle de Guadalupe Red Blend, Mexico \$72

First Drop, 2015 Barossa Mother's Milk Shiraz, Australia \$52

## ALCOHOL FREE

### Aguas Frescas \$4.88

A Mexican juice specialty!

Diet Pepsi, Sprite \$5

Mexican Pepsi \$6

Jarritos Mandarin, Jarritos Tamarindo \$6

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

Fever-Tree Tonic, Q 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

### Organic Earl Grey

black tea leaves and golden buds with a twist of citrusy organic bergamot

### 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

### Organic Verbena Mint

Moroccan mint, spearmint, lemon verbena

## HIGHLAND TEQUILAS

Located east of Guadalajara in the state of Jalisco, the tequila highlands are characterized by cool nights and lower precipitation, forcing the agave roots to work harder to reach water beneath the volcanic, red clay soil. These plants reach maturity slower than those in the lowlands, resulting in a balance of minerality, citrus, tropical fruits and subtle herbaceous characteristics.

<b>123 Organic Blanco \$14</b>	NOM 1480
<b>123 Organic Reposado \$15</b>	NOM 1480
<b>123 Organic Anejo \$16</b>	NOM 1480
<b>123 Organic Diablito \$36</b>	NOM 1480
<b>El Luchador \$13</b>	NOM 1480
<b>Arte Nom Blanco \$14</b>	NOM 1580
<b>Arte Nom Reposado \$16</b>	NOM 1414
<b>Arte Nom Anejo \$18</b>	NOM 1146
<b>Don Julio Blanco \$13</b>	NOM 1449
<b>Don Julio Reposado \$14</b>	NOM 1449
<b>Don Julio Anejo \$15</b>	NOM 1449
<b>Don Julio 1942 \$38</b>	NOM 1449
<b>El Tesoro Platinum \$11</b>	NOM 1139
<b>El Tesoro Reposado \$13</b>	NOM 1139
<b>El Tesoro Anejo \$14</b>	NOM 1139
<b>El Tesoro Paradiso \$32</b>	NOM 1139
<b>Milagro Blanco \$13</b>	NOM 1559
<b>Milagro Reposado \$14</b>	NOM 1559
<b>Milagro Anejo \$15</b>	NOM 1559
<b>Siete Leguas Blanco \$13</b>	NOM 1120
<b>Siete Leguas Reposado \$15</b>	NOM 1120
<b>Siete Leguas Anejo \$16</b>	NOM 1120
<b>Tequila Ocho Plata \$14</b>	NOM 1474
<b>Tequila Ocho Reposado \$15</b>	NOM 1474
<b>Tequila Ocho Anejo \$16</b>	NOM 1474
<b>Patrón Roca Silver \$15</b>	NOM 1492

## JALISCO VALLEY TEQUILAS

Tequilas from this region include the land west Guadalajara to the Pacific Ocean. The lower altitude and higher temperatures lead to drier, aggressive tequilas with robust and earthy notes.

<b>Casa Noble Blanco \$13</b>	NOM 1137
<b>Casa Noble Reposado \$15</b>	NOM 1137
<b>Casa Noble Anejo \$17</b>	NOM 1137
<b>Casa Dragones Joven \$54</b>	NOM 1489
<b>Clase Azul Reposado \$36</b>	NOM 1416
<b>Fortaleza Blanco \$15</b>	NOM 1493
<b>Fortaleza Reposado \$17</b>	NOM 1493
<b>Herradura Blanco \$13</b>	NOM 1119
<b>Herradura Reposado \$14</b>	NOM 1119
<b>Maestro Dobel Reposado \$15</b>	NOM 1122
<b>Maestro Dobel Anejo \$16</b>	NOM 1122
<b>Maestro Dobel Diamante \$13</b>	NOM 1122

## 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.

<b>Clase Azul Cenizo \$52</b>
<b>Del Maguey Chichicapa \$22</b>
<b>Del Maguey Crema de Mezcal \$14</b>
<b>Del Maguey Ibérico \$45</b>
<b>Del Maguey Minero \$22</b>
<b>Del Maguey San Luis del Rio \$20</b>
<b>Del Maguey Vida \$12</b>
<b>El Jolgorio Cuixe \$32</b>
<b>El Jolgorio Pechuga \$42</b>
<b>El Jolgorio Tobala \$32</b>
<b>El Silencio Espadín \$11</b>
<b>Fidencio Clásico \$13</b>
<b>Fidencio Tierra Blanca \$17</b>
<b>Koch Arroqueno \$22</b>
<b>Koch Lumbre \$22</b>
<b>Mayalen Borrego \$18</b>
<b>Pierde Almas Conejo \$45</b>
<b>Rancho Tepua Bacanora \$15</b>
<b>Sotol Por Siempre \$12</b>
<b>Xicaru Silver \$12</b>
<b>Xicaru Silver 102 \$13</b>
<b>Xicaru Reposado \$13</b>

## FLIGHTS

### Vertical Flights

Taste three expressions from a single producer

123 Organic <b>\$16</b>
Casa Noble <b>\$17</b>
Don Julio <b>\$15</b>
El Jolgorio <b>\$36</b>
El Tesoro <b>\$14</b>
Maestro Dobel <b>\$16</b>
Milagro <b>\$15</b>
Siete Leguas <b>\$16</b>

### Custom Flights

<b>Highlands \$14</b>
El Tesoro Platinum, Arte Nom Blanco, Siete Leguas Blanco
<b>Jalisco Valley \$14</b>
Herradura Blanco, Fortaleza Blanco, Casa Noble Blanco
<b>Reposado \$17</b>
123 Organic, Tequila Ocho, Fortaleza
<b>Añejo \$17</b>
Casa Noble, Maestro Dobel, Siete Leguas
<b>Smoky Beginnings \$14</b>
Del Maguey Crema, Fidencio Clásico, Xicaru Silver
<b>Carne \$35</b>
El Jolgorio Pechuga, Del Maguey Ibérico, Mayalen Borrego
<b>Collectibles \$42</b>
Casa Dragones Joven, Don Julio 1942, 123 Organic Diablito