

CHINA POBLANO BY JOSÉ ANDRÉS

COCKTAILS

Mexican Mimosa \$16

Cava, agua fresca (daily selection)

Mexican Gin & Tonic \$20

Bombay Sapphire gin, St Germain elderflower, epazote, cilantro, orange peel, coriander, Fever-Tree tonic

Pepino Chico \$18

Ketel One vodka, cucumber, lemon, orange oleo saccharum

El Pirata de Oaxaca \$18

Strawberry-infused Bacardi Superior, Del Maguey Vida mezcal, Amaro Montenegro, Liquid Alchemist coconut, lime

5-Spice Old Fashioned \$18

Rittenhouse rye whiskey, Chinese 5-spice, Angostura bitters

Oaxacan Old Fashioned \$18

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

Shiso Spicy \$18

Milagro tequila, shiso, serrano, lime

Ron Cooper \$20

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

BOTTLE BEER

Corona Premier, Negra Modelo, Modelo Especial, Tsingtao \$8

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

Belching Beaver Phantom Bride IPA \$12

India Pale Ale, 16oz, 7.1% ABV

Baja Brewing Por Favor IPA \$11

Mexican IPA, 12oz, 7% ABV

Tenaya Creek Craft Pilsner \$9

Lager, 12oz, 5.4% ABV

Yanjing \$10

Pale Lager, 12oz, 4.5% ABV

SPARKLING WINE

Poema, NV Brut, Spain \$48/\$12

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

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

WHITE WINE

Casa Magoni, 2020 Valle de Guadalupe Chardonnay, Mexico \$48/\$12

L.A. Cetto, 2020 Valle de Guadalupe Chenin Blanc, Mexico \$44/\$11

Graff, 2018 Mosel Riesling Spatlese, Germany \$40/\$10

William Fèvre, 2018 Champs Royaux Chablis, France \$88

RED WINE

Emilio Moro Finca Resalso, 2018 Ribera del Duero Tempranillo, Spain \$48/\$12

Sean Minor 4B, 2019 Central Coast Pinot Noir, California \$52/\$13

Bodegas de Santo Tomás, 2017 Baja California Cabernet Sauvignon, Mexico \$52/\$13

Emevé Armonia de Tintos, 2017 Valle de Guadalupe Red Blend, Mexico \$65

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

ALCOHOL FREE

Aguas Fresca \$5

A Mexican juice specialty!

Diet Pepsi, Mist Twist \$5

Mexican Pepsi \$6

Jarritos Assorted flavors \$6

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

COFFEE & TEAS

Coffee press \$12

Organic espresso blend by Zona Rosa

Pot of Tea \$8.88

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

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.

| | | |
|-------------------------------|----------|-------------|
| | NOM 1480 | |
| 123 Organic Blanco | | \$14 |
| 123 Organic Reposado | | \$15 |
| 123 Organic Añejo | | \$16 |
| 123 Organic Diablito | | \$32 |
| Arte Nom 1549 Blanco | | \$14 |
| Arte Nom 1414 Reposado | | \$16 |
| Arte Nom 1146 Añejo | | \$18 |
| | NOM 1137 | |
| Casa Noble Blanco | | \$14 |
| Casa Noble Reposado | | \$15 |
| Casa Noble Añejo | | \$17 |
| | NOM 1487 | |
| Cazadores Reposado | | \$14 |
| Cazadores Cristalino | | \$15 |
| | NOM 1416 | |
| Clase Azul Reposado | | \$45 |
| | NOM 1449 | |
| Don Julio Blanco | | \$16 |
| Don Julio Reposado | | \$18 |
| Don Julio Añejo | | \$20 |
| Don Julio 1942 | | \$45 |
| | NOM 1139 | |
| El Tesoro Platinum | | \$14 |
| El Tesoro Reposado | | \$15 |
| El Tesoro Añejo | | \$16 |
| | NOM 1493 | |
| Fortaleza Blanco | | \$15 |
| Fortaleza Reposado | | \$17 |
| Fortaleza Añejo | | \$20 |
| | NOM 1119 | |
| Herradura Blanco | | \$14 |
| Herradura Reposado | | \$15 |
| Herradura Añejo | | \$16 |
| Herradura Ultra | | \$18 |
| | NOM 1137 | |
| Komos Cristalino | | \$37 |
| | NOM 1122 | |
| Maestro Dobel Diamante | | \$14 |
| Maestro Dobel Reposado | | \$15 |
| Maestro Dobel Añejo | | \$16 |
| Maestro Dobel Pavito | | \$22 |
| | NOM 1559 | |
| Milagro Blanco | | \$14 |
| Milagro Reposado | | \$15 |
| Milagro Añejo | | \$16 |
| | NOM 1438 | |
| Siempre Añejo | | \$19 |
| | NOM 1120 | |
| Siete Leguas Blanco | | \$14 |
| Siete Leguas Reposado | | \$15 |
| Siete Leguas Añejo | | \$16 |
| | NOM 1474 | |
| Tequila Ocho Plata | | \$14 |
| Tequila Ocho Reposado | | \$15 |
| Tequila Ocho Añejo | | \$16 |
| | NOM 1523 | |
| Volcan Blanco | | \$14 |

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 | NOM 098X | \$11 |
| Bozal Guías de Calabaza | NOM 0472X | \$29 |
| Bozal Ibérico | | \$24 |
| Bozal Pechuga | | \$24 |
| Clase Azul Cenizo | NOM D291G | \$52 |
| Creyente Joven | NOM 0220X | \$14 |
| Del Maguey Barril | NOM 041X | \$26 |
| Del Maguey Chichicapa | | \$20 |
| Del Maguey Crema de Mezcal | | \$14 |
| Del Maguey Ibérico | | \$40 |
| Del Maguey Las Milpas | | \$16 |
| Del Maguey Minero | | \$18 |
| Del Maguey Pechuga | | \$38 |
| Del Maguey San Luis del Rio | | \$20 |
| Del Maguey Vida | | \$12 |
| Del Maguey Wild Jabali | | \$31 |
| Derrumbes Michoacán | NOM F283D | \$18 |
| Derrumbes San Luis Potosi | | \$11 |
| Derrumbes Tamaulipas | | \$17 |
| El Jolgorio Espadín | NOM 098X | \$18 |
| El Jolgorio Madrecuixe | | \$40 |
| El Jolgorio Pechuga | | \$36 |
| El Jolgorio Tepeztate | | \$39 |
| El Silencio Espadín | NOM 0171X | \$15 |
| Fidencio Clásico | NOM 015X | \$14 |
| Fidencio Madrecuixe | | \$37 |
| Fidencio Tepeztate | | \$33 |
| Gem & Bolt | NOM 0380X | \$14 |
| Ilegal Joven | NOM 001X | \$15 |
| Ilegal Reposado | | \$18 |
| Ilegal Añejo | | \$25 |
| Leyenda Durango | NOM 0017X | \$14 |
| Leyenda Guerrero | | \$14 |
| Mayalen Borrego | NOM G169R | \$18 |
| Marca Negra Dobadan | NOM 0396X | \$20 |
| Marca Negra Espadín | | \$14 |
| Marca Negra Tobala | | \$26 |
| Mezcal Verás Joven | NOM 0168X | \$16 |
| Mezcal Verás Reposado | | \$18 |
| Nuestra Soledad | NOM 098X | \$13 |
| Pierde Almas Conejo | NOM 0120X | \$45 |
| Pierde Almas La Puritita Verda | | \$14 |

MEZCAL CONTINUED

| | | |
|------------------------------|-----------|-------------|
| Real Minero Arroqueño | NOM O37X | \$42 |
| Xicaru Silver | NOM F193D | \$14 |
| Xicaru Silver 102 | | \$15 |
| Xicaru Reposado | | \$15 |

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 | NOM 168 | \$15 |
|---------------------|---------|-------------|

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 | NOM 1480 | \$16 |
| La Venenosa Sierra | | \$15 |
| La Venenosa Sur | | \$18 |

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

| | | |
|--------------------------------|----------|-------------|
| La Higuera Cedrosanum | NOM 1480 | \$15 |
| La Higuera Leiophyllum | | \$15 |
| La Higuera Lucidum Rose | | \$35 |

| | | |
|--------------------|--|-------------|
| Por Siempre | | \$12 |
|--------------------|--|-------------|

| | | |
|------------------------------|---------|-------------|
| Sotoleros Lechuguilla | NOM 199 | \$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 | | \$15 |
| Del Maguey Crema, Fidencio Clásico, Xicaru Silver | | |

| | | |
|--|--|-------------|
| Let's Get Wild! | | \$29 |
| Marca Negra Tobala, Del Maguey Wild Jabali, Fidencio Tepeztate | | |

| | | |
|--|--|-------------|
| Sotol | | \$18 |
| Por Siempre, La Higuera Leiophyllum, Sotoleros | | |

| | | |
|--|--|-------------|
| Highlands | | \$15 |
| El Tesoro Platinum, Arte Nom Blanco, Siete Leguas Blanco | | |

| | | |
|---|--|-------------|
| Lowlands | | \$15 |
| Herradura Blanco, Fortaleza Blanco, Casa Noble Blanco | | |

| | | |
|---|--|-------------|
| Cristalino | | \$16 |
| Cazadores Cristalino, Herradura Ultra, Maestro Dobel Diamante | | |

| | | |
|--|--|-------------|
| Tour of the States | | \$18 |
| Del Maguey San Luis Del Rio, Derrumbes Tamaulipas, Derrumbes San Luis Potosi | | |