

CHINA

POBLANO

NOODLES & TACOS

COCKTAILS

Mexican Mimosa \$14

Cava, agua fresca (daily selection)

G&T \$18

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

5-Spice Old Fashioned \$15

Rittenhouse rye whiskey, Chinese 5-spice, Angostura bitters

Oaxacan Old Fashioned \$17

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

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, agave, fresh lime, orange bitters

Ron Cooper \$17

Milagro tequila, fresh lime, sal de gusano rim, 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 \$11

India Pale Ale, 16oz, 7.1% ABV

Hitachino Nest White Ale \$13

Belgian White Ale, 330ml, 5.5% ABV

Tenaya Creek 702 Pale Ale \$9

American Pale Ale, 12oz, 5.2% ABV

Yanjing \$9

Pale Lager, 12oz, 4.5% ABV

SPARKLING WINE

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

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

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

WHITE WINE

Casa Magoni, 2018 Valle de Guadalupe Chardonnay, Mexico **\$48/\$12**

Don Olegario, 2018 Rias Baixas Albariño, Spain **\$48/\$12**

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

Ponzi, 2017 Willamette Valley Pinot Gris, Oregon **\$52**

RED WINE

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

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

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

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

ALCOHOL FREE

Aguas Frescas \$5

A Mexican juice specialty!

Diet Pepsi, Mist Twist \$5

Mexican Pepsi \$6

Jarritos Assorted flavors \$6

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

COFFEE & TEAS

Coffee press \$9

Organic espresso blend by Zona Rosa

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.

	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 1414	
Cabeza Blanco	\$11	
	NOM 1137	
Casa Noble Blanco	\$13	
Casa Noble Reposado	\$15	
Casa Noble Añejo	\$17	

	NOM 1489	
Casa Dragones Joven	\$48	
	NOM 1487	
Cazadores Reposado	\$13	
Cazadores Cristalino	\$15	

	NOM 1416	
Clase Azul Reposado	\$36	

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

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

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

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

	NOM 1122	
Maestro Dobel Diamante	\$13	
Maestro Dobel Reposado	\$15	
Maestro Dobel Añejo	\$16	

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

	NOM 1492	
Patrón Roca Silver	\$15	

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

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

AGED IN WHISKEY BARRELS

Corazon Buffalo Trace Reposado	\$19
Corazon George T. Stagg Añejo	\$21
Corazon Sazerac Rye Añejo	\$21

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.

	NOM O98X	
Agave de Cortez	\$11	
	NOM O472X	
Bozal Ibérico	\$24	
Bozal Pechuga	\$24	

	NOM D291G	
Clase Azul Cenzino	\$52	
	NOM O231X	
Convite Coyote	\$15	
Convite Ensamble Silvestre	\$15	

	NOM O220X	
Creyente Joven	\$12	

	NOM O41X	
Del Maguey Barril	\$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	\$26	

	NOM F283D	
Derrumbes Michoacán	\$18	
Derrumbes San Luis Potosi	\$11	
Derrumbes Tamaulipas	\$17	

	NOM O98X	
El Jolgorio Arroqueño	\$24	
El Jolgorio Cuixe	\$22	
El Jolgorio Espadín	\$18	
El Jolgorio Madrecuixe	\$20	
El Jolgorio Pechuga	\$36	
El Jolgorio Tobala	\$28	

	NOM O171X	
El Silencio Espadín	\$11	
	NOM O15X	
Fidencio Clásico	\$13	

	NOM O380X	
Gem & Bolt	\$13	
	NOM O01X	
Illegal Joven	\$15	
Illegal Reposado	\$18	
Illegal Añejo	\$25	

	NOM O017X	
Leyenda Durango	\$14	
Leyenda Guerrero	\$14	

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

	NOM G169R	
Mayalen Borrego	\$18	

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

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

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

MEZCAL

	NOM O98X	
Nuestra Soledad	\$11	
	NOM O120X	
Pierde Almas Conejo	\$45	
Pierde Almas La Puritita Verda	\$14	

	NOM F193D	
Xicaru Silver	\$12	
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 smoky character. Sonora's dry dessert is the ideal climate for the agave to flourish.

	NOM 168	
Rancho Tepua	\$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.

	NOM 1480	
La Venenosa Costa	\$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
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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

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

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

Jalisco Valley	\$15
Herradura Blanco, Fortaleza Blanco, Casa Noble Blanco	

Reposado	\$17
123 Organic, Tequila Ocho, Fortaleza	

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

Smoky Beginnings	\$15
Del Maguey Crema, Fidencio Clásico, Xicaru Silver	

Barrel-Aged Corazón	\$21
Buffalo Trace Reposado, George T. Stagg Añejo, Sazerac Rye Añejo	

Pechuga	\$36
Bozal, Del Maguey, El Jolgorio	

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