

CHINA

POBLANO

NOODLES & TACOS

COCKTAILS

Mexican Mimosa \$14

Cava, agua fresca (daily selection)

Mexican Gin & Tonic \$17

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

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

Pepino Chico \$14

Ketel One vodka, orange oleo saccharum, cucumber, lemon

MARGARITAS

C 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

Jade Garden \$14

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

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

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

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

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

WHITE WINE

Casa Magoni, 2019 Valle de Guadalupe Chardonnay, Mexico \$48/\$12

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

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

L.A. Cetto, 2016 Valle de Guadalupe Chenin Blanc, Mexico \$42

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

William Fèvre, 2017 Champs Royaux Chablis, France \$88

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

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

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

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

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

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	

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

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

Clase Azul Reposado	NOM 1416	\$36
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	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	

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

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

Patrón Roca Silver	NOM 1492	\$15
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	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 Thomas Handy Añejo	\$21	
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.

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

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

Creyente Joven	NOM O220X	\$12
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	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	\$31	

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

	NOM O98X	
El Jolgorio Arroqueño	\$26	
El Jolgorio Cuixe	\$22	
El Jolgorio Espadín	\$18	
El Jolgorio Madrecuixe	\$40	
El Jolgorio Pechuga	\$36	
El Jolgorio Tobala	\$28	

El Silencio Espadín	NOM O171X	\$11
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Fidencio Clásico	NOM O15X	\$13
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Gem & Bolt	NOM O380X	\$13
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	NOM O01X	
Ilegal Joven	\$15	
Ilegal Reposado	\$18	
Ilegal Añejo	\$25	

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

	NOM O171X	
Koch Arroqueño	\$30	
Koch Coyote	\$25	
Koch Lumbre	\$22	

Mayalen Borrego	NOM G169R	\$18
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	NOM O396X	
Marca Negra Dobadan	\$20	
Marca Negra Espadin	\$14	
Marca Negra Tobala	\$26	

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

Por Siempre	\$12
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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, Koch Arroqueño	

Barrel-Aged Corazón	\$21
Thomas Handy Añejo, George T. Stagg Añejo, Sazerac Rye Añejo	

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	

C In celebration of The Cosmopolitan's 10th anniversary, \$1 of every dish sold will be donated to Las Vegas Rescue Mission to provide food, shelter and essentials to those in need.