

CHINA POBLANO BY JOSÉ ANDRÉS

COCKTAILS

Mexican Mimosa \$16

Cava, agua fresca (daily selection)

Mexican Gin & Tonic \$20

Condesa gin, elderflower, epazote, cilantro, orange, Fever-Tree tonic

Autumn's Harmony \$18

Tito's vodka, pamplemousse, allspice dram, lemon, chamomile, peppermint, egg white

Puerto Escondido \$18

Oaxacan rum, pineapple amaro, lime, cilantro

Steal the Fire \$19

El Silencio mezcal, Dry Curacao, grapefruit, cinnamon

Invierno Rosa \$18

Four Roses bourbon, apple brandy, cinnamon, chocolate bitters, ginger 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

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 \$13

India Pale Ale, 16oz, 7.1% ABV

Baja Brewing Por Favor IPA \$11

Mexican IPA, 12oz, 7% ABV

Hitachino Nest White Ale \$15

Belgian White Ale, 330ml, 5.5% 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, 2021 Valle de Guadalupe Chardonnay, Mexico \$48/\$12

Martin Codax, 2021 Riax Bixas Albariño, Spain \$52/\$13

Graff, 2020 Mosel Riesling Spatlese, Germany \$40/\$10

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

RED WINE

Emilio Moro Finca Resalso, 2020 Ribera del Duero Tempranillo, Spain \$48/\$12

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

Casa Magoni, 2019 Valle de Guadalupe Merlot, Mexico \$56/\$14

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

Doña Paula 1100, 2015 Valle de Uco Red Blend, Argentina \$80

ALCOHOL FREE

Aguas Fresca \$5

A Mexican juice specialty!

Pepsi, Diet Pepsi, Mist Twist \$5

Jarritos \$6 Assorted flavors

Fever-Tree \$6 Club Soda, Ginger Ale

Topo Chico Sparkling Water \$8 Regular, Twist of Lime

Sant Aniol Still Water \$11

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, 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.

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 1416
Clase Azul Reposado	\$45
	NOM 1449
Don Julio Blanco	\$16
Don Julio Reposado	\$18
Don Julio Añejo	\$20
Don Julio 70th Añejo Cristalino	\$20
Don Julio 1942	\$45
	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	\$14
Herradura Reposado	\$15
Herradura Añejo	\$16
Herradura Ultra	\$18
	NOM 1137
Komos Añejo 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	\$17
	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 O98X	\$11
	NOM O472X	\$25
Bozal Jabalí	NOM D291G	\$80
	NOM O220X	\$14
Clase Azul Durango	NOM O41X	\$26
Clase Azul Guerrero		\$14
		\$14
Creyente Joven		\$14
		\$14
Del Maguey Barril		\$14
Del Maguey Crema de Mezcal		\$45
Del Maguey Ibérico		\$16
Del Maguey Las Milpas		\$18
Del Maguey Minero		\$38
Del Maguey Pechuga		\$20
Del Maguey San Luis del Rio		\$12
Del Maguey Vida		\$11
	NOM F283D	\$17
Derrumbes San Luis Potosi		\$18
Derrumbes Tamaulipas		\$40
	NOM O98X	\$42
El Jolgorio Espadín		\$39
El Jolgorio Madrecuixe		\$15
El Jolgorio Pechuga		\$14
El Jolgorio Tepeztate		\$37
	NOM O171X	\$14
El Silencio Espadín		\$14
	NOM O15X	\$37
Fidencio Clásico		\$37
Fidencio Madrecuixe		\$37
Fidencio Tepeztate		\$14
	NOM O380X	\$14
Gem & Bolt		\$15
	NOM O01X	\$15
Illegal Joven		\$18
Illegal Reposado		\$25
Illegal Añejo		\$14
	NOM O017X	\$14
Leyenda Durango		\$14
Leyenda Guerrero		\$16
	NOM O168X	\$18
Mezcal Verás Joven		\$13
Mezcal Verás Reposado		\$13
	NOM O98X	\$13
Nuestra Soledad		\$14
	NOM O120X	\$14
Pierde Almas La Puritita Verda		\$42
	NOM O37X	\$42
Real Minero Arroqueño		\$14
	NOM F193D	\$15
Xicarú Silver		\$15
Xicarú Silver 102		\$15
Xicarú 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.

NOM 168
\$15

Rancho Tepua

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	\$18
La Venenosa Sierra	\$15
La Venenosa Sur	\$18

POX

A distillate of corn, pox (pronounced "poh") 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.

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

Los Magos **\$18**

Sotoleros Lechuguilla **\$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 Vida, Fidencio Clásico, Xicarú Silver

Sotol **\$19**
Sotoleros, La Higuera Leiophyllum, Los Magos

Highlands **\$15**
El Tesoro Platinum, Tequila Ocho Plata, Siete Leguas Blanco

Valleys **\$15**
Herradura Blanco, Arte Nom 1549 Blanco, Casa Noble Blanco

Reposado **\$16**
Maestro Dobel, Casa Noble, Siete Leguas

Añejo **\$19**
Casa Noble, Don Julio, Siempre

Collectibles **\$42**
Don Julio 1942, Clase Azul Reposado, Komos Añejo Cristalino