

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, egg white

Puerto Escondido \$19

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

Raventós i Blanc, 2019 *Cuvée José*, Spain **\$16/\$64**

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

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

Guy Larmandier, NV *Premier Cru Brut Zero*, France **\$140**

Geoffrey, NV *Champagne Rosé de Saignée Brut*, France **\$190**

WHITE WINE

Casa Magoni, 2021 *Valle de Guadalupe Chardonnay*, Mexico **\$12/\$48**

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

Sandhi, 2021 *Central Coast Chardonnay*, California **\$75**

Claude Riffault, 2020 *Les Chasseignes Sancerre*, France **\$120**

Loimer Lois, 2021 *Niederösterreich Grüner Veltliner*, Austria **\$70**

Dönnhoff, 2021 *Nahe Riesling*, Germany **\$70**

ROSÉ WINE

Matthiasson Tendu, 2020 *Dunnigan Hills*, California **\$14/\$56**

RED WINE

Allende, 2015 *Rioja Tempranillo*, Spain **\$17/\$68**

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

Folktale, 2019 *Santa Lucia Highlands Pinot Noir*, California **\$18/\$80**

Jean Foillard, 2020 *Beaujolais Villages Gamay*, France **\$75**

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

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

Sant Aniol Still Water \$11

COFFEE & TEAS

Coffee Press \$12

Organic espresso blend by Zona Rosa

Pot of Tea \$8.88

Shanghai Rose *Rose, lychee, black tea*

Imperial Tung Ting *Warm, earthy, oolong tea*

Floral Jasmine *Sweet, delicate, green tea*

Harmony *Chamomile, peppermint, allspice, herbal tea*

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	1579 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

	NOM1137	
Komos	Añejo Cristalino	\$37

	NOM1122	
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.

400 Conejos	Cuishe	NOM O220X	\$12
400 Conejos	Espadín		\$12
400 Conejos	Tobalá		\$12

	NOM O98X	
Agave de Cortez		\$11

	NOM O472X	
Bozal	Jabalí	\$25

	NOM D291G	
Clase Azul	Durango	\$80
Clase Azul	Guerrero	\$80

	NOM O220X	
Creyente	Joven	\$14

	NOM O41X	
Del Maguey	Barril	\$26
Del Maguey	Crema de Mezcal	\$14
Del Maguey	Ibérico	\$45
Del Maguey	Las Milpas	\$16
Del Maguey	Minero	\$18
Del Maguey	Pechuga	\$38
Del Maguey	San Luis del Rio	\$20
Del Maguey	Vida	\$12

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

	NOM O98X	
El Jolgorio	Espadín	\$18
El Jolgorio	Madrecuixe	\$40
El Jolgorio	Pechuga	\$42
El Jolgorio	Tepeztate	\$39

	NOM O171X	
El Silencio	Espadín	\$15

	NOM O15X	
Fidencio	Clásico	\$14
Fidencio	Madrecuixe	\$37
Fidencio	Tepeztate	\$37

	NOM O380X	
Gem & Bolt		\$14

	NOM O01X	
Illegal	Joven	\$15
Illegal	Reposado	\$18
Illegal	Añejo	\$25

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

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

	NOM O98X	
Nuestra Soledad		\$13

	NOM O120X	
Pierde Almas	La Puritita Verda	\$14

	NOM O37X	
Real Minero	Arroqueño	\$42

	NOM F193D	
Xicaru	Silver	\$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 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	\$18
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.

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

	NOM 1480	
Los Magos		\$18

	NOM 199	
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, Xicaru Silver	

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

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