

CHINA

POBLANO

BY JOSÉ ANDRÉS

COCKTAILS

Mexican Mimosa \$15

Cava, agua fresca (daily selection)

Mexican Gin & Tonic \$18

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

Winter's Blush \$18

Hendrick's gin, lychee, rose, lemon, Poema cava

Up in Smoke \$15

Tito's vodka, St. George spiced pear, lapsang souchong tea, lemon

Ma \$15

Old Overholt rye whiskey, lemon, ginger, star anise

5-Spice Old Fashioned \$16

Rittenhouse rye whiskey, Chinese 5-spice, Angostura bitters

Oaxacan Old Fashioned \$17

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

MARGARITAS

Salt Air Margarita \$16

José Andrés' personal creation with fresh lime, salt "air"
Add pomegranate +\$1

Flaca \$16

Milagro tequila, orange, agave, lime, orange bitters

Shiso Spicy \$16

Milagro tequila, red shiso, serrano, lime

Ron Cooper \$18

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

Wasach Brewery Devastator \$10

Double Bock Lager, 12oz, 8% ABV

Hitachino Nest White Ale \$14

Belgian White Ale, 330ml, 5.5% ABV

Tenaya Creek Craft Pilsner \$9

Lager, 12oz, 5.4% 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, 2020 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, 2020 Valle de Guadalupe Chenin Blanc, Mexico **\$42**

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 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 **\$11**

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	\$13	
Casa Noble Reposado	\$15	
Casa Noble Añejo	\$17	
	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	
	NOM1137	
Komos Cristalino	\$37	
	NOM1122	
Maestro Dobel Diamante	\$13	
Maestro Dobel Reposado	\$15	
Maestro Dobel Añejo	\$16	
Maestro Dobel Pavito	\$22	
	NOM 1559	
Milagro Blanco	\$11	
Milagro Reposado	\$12	
Milagro Añejo	\$13	
	NOM 1438	
Siempre Añejo	\$19	
	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	
	NOM 1523	
Volcan Blanco	\$12	

AGED IN WHISKEY BARRELS

Corazon Thomas Handy 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	
	NOM O472X	
Bozal Guías de Calabaza	\$29	
Bozal Ibérico	\$24	
Bozal Pechuga	\$24	
	NOM D291G	
Clase Azul Cenizo	\$52	
	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	\$31	
	NOM F283D	
Derrumbes Michoacán	\$18	
Derrumbes San Luis Potosi	\$11	
Derrumbes Tamaulipas	\$17	
	NOM O98X	
El Jolgorio Espadín	\$18	
El Jolgorio Madrecuixe	\$40	
El Jolgorio Pechuga	\$36	
El Jolgorio Tepeztate	\$39	
	NOM O171X	
El Silencio Espadín	\$11	
	NOM O15X	
Fidencio Clásico	\$13	
Fidencio Madrecuixe	\$37	
Fidencio Tepeztate	\$33	
Gem & Bolt		
	NOM O01X	
Ilegal Joven	\$15	
Ilegal Reposado	\$18	
Ilegal Añejo	\$25	
	NOM O017X	
Leyenda Durango	\$14	
Leyenda Guerrero	\$14	
	NOM G169R	
Mayalen Borrego	\$18	
	NOM O396X	
Marca Negra Dobadan	\$20	
Marca Negra Espadin	\$14	
Marca Negra Tobala	\$26	
	NOM O02X	
Mestizo Añejo	\$17	
	NOM O168X	
Mezcal Verás Joven	\$16	
Mezcal Verás Reposado	\$18	
	NOM O98X	
Nuestra Soledad	\$11	
	NOM O120X	
Pierde Almas Conejo	\$45	
Pierde Almas La Puritita Verda	\$14	

MEZCAL CONTINUED

Real Minero Arroqueño	NOM O37X	\$42
	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.

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.

	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
-------------------	-------------

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	

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, Leyenda Guerrero, Derrumbes San Luis Potosi	