
AGAVE COCKTAILS

TEQUILA

Cielo Rosa 14

Pueblo Viejo blanco tequila, pomegranate, housemade ancho chile-spiced grenadine, lime, lime zest-flor de sal rim

La Tradicional 13

Pueblo Viejo blanco tequila, lime, agave nectar, flor de sal rim

Agave Añejo 15

Gran Centenario añejo, Cointreau, lime, agave nectar, flor de sal rim

El Dorado 14

Espolón reposado tequila, Yellow Chartreuse, lemon, ginger, basil

Spicy Cucumber 13

Serrano-jalapeño infused tequila, cucumber, Mexican basil, serrano, lemon, agave nectar

Mango-Chile 13

Pueblo Viejo blanco tequila, mango, ginger, lime, ancho chile-flor de sal rim

Strawberry-Pink Peppercorn 13

Tromba blanco tequila, strawberry, Yellow Chartreuse, lemon, pink peppercorn tincture, flor de sal rim

Paloma 13

Corralejo blanco tequila, ruby red grapefruit, Jarritos soda, housemade grapefruit bitters, lime, flor de sal rim

Dos Santos (Draft Cocktail) 16

Pueblo Viejo reposado, Avua Cachaça Amburana, Amaro Montenegro

MEZCAL

Tamarind 14

Fidencio Clásico mezcal, tamarind, canela agave, lime, smoked guajillo-flor de sal rim

Mezcal-isco 14

Pelotón de la Muerte mezcal, Espolón reposado tequila, lime, agave nectar, orange, smoked guajillo-sal de gusano rim

Mezcal & Tonic: M&T 14

House infused Mexican botanical Koch mezcal, Fever-Tree tonic, lime

Masa y Agave 14

Fidencio Clásico mezcal, corn milk, canela agave, housemade hot bitters, chipotle-flor de sal rim

Cola del Lion 14

Vida mezcal, St. Elizabeth Allspice Dram liqueur, lime, agave nectar, Mexican honey

Dama de la Noche (Barrel-Aged Cocktail) 16

Barrel-aged Fidencio Clásico mezcal, Black Grouse Scotch Whisky, agave nectar, housemade orange-grapefruit bitters

SOTOL & RAICILLA

Amargo Chihuahua 14

Ocho Cientos Sotol reposado, Cynar, Carpano Antica vermouth, soda, housemade celery bitters

Yelapa Fizz 15

La Venenosa Maximiliano Raicilla, pineapple, Cocchi Americano, housemade floral bitters

Raicilla Negroni 15

La Venenosa Maximiliano Raicilla, Carpano Bianco vermouth, Cappelletti, grapefruit bitters, lemon

MARGARITA AL GUSTO

Select an agave spirit from our collection of over 400 bottles and we'll handcraft your margarita with organic agave nectar and hand-squeezed lime juice. Served up and rimmed with Mexican flor de sal.

Selecciones de Masa y Agave 16

Fortaleza Blanco
Don Fulano Blanco

Don Julio Blanco
Siete Leguas Blanco

Casamigos Blanco
Riazul Reposado

Espolón Reposado
Milagro Reposado

BEBIDAS LATINAS

Tomatillo-Guanabana Martini 14

Tito's vodka, tomatillo, guanabana, lime

Mojito Jamaicano 14

Appleton 12 year Jamaican Rum, hibiscus, lime, mint

Old Fashioned Bourbon de Otoño 14

Bourbon, canela infused agave, angostura bitters

SANGRÍAS

Red Sangría 12

Garnacha, brandy, orange, canela, apple, ginger, orange oleo-saccharum

White Sangría 12

Vinho Verde, tequila blanco, fino sherry, orange-lemon, oleo-saccharum

MICHELADA

Michelada 8

Modelo Especial, classic michelada mix, celery bitters, lime juice, chile-flor de sal rim

M&A

Worshipped as the Aztec gods of fertility and long life, venerated for their powers of sustenance, corn masa and agave have been central to Mexican culture and cuisine since ancient times.

Using centuries-old nixtamalization techniques, we simmer fresh corn in lime and then hand grind the kernels to make our fresh masa.

Similarly, our collection of over 400 agave spirits pays tribute to the jimadores and mezcaleros who have labored over their craft for generations.

AGAVE FLIGHTS

Our agave tastings reveal the variety of flavors and nuances imparted by type of agave, terrain, age and distillation technique.

Vertical 18

Compare blanco, reposado and añejo tequilas distilled by one family -

Don Julio	Siete Leguas	Don Fulano
Fortaleza	Casamigos	Milagro

Jalisco 18

Jalisco - home to the highest concentration of blue agave fields in Mexico - is divided into highlands and lowlands -

Patrón, Highlands Casa Noble, Lowlands Tromba, Highlands

Barrel 25

Barrel aging in recycled barrels lends depth to tequilas -

Excellia Reposado, Sauterne-Cognac Barrel

T1 Reposado, Scotch Barrel

Herradura, Bourbon Barrel

Añejo 30

Añejo tequilas are aged in oak barrels for 1-3 years -

Calle 23, 16 months

Casa Noble, 24 months

Don Julio 1942, 30 months

Extra Añejo 35

Aged in oak barrels for three years plus -

Ocho Estate, 36 months Avion Reserva, 44 months

Siembra Azul Suro, 60 months

Regional Spirits 25

Distilled from regional species of agave using local techniques -

Del Maguey Minero mezcal, Oaxaca

Sotol Por Siempre, Chihuahua

Cielo Rojo Bacanora, Sonora