

UPCOMING EVENTS



MARGARITA MONDAY



TEQUILA TUESDAY

50% off pours*



WINE WEDNESDAY

50% off bottles*



DJ BRUNCH

rotating guest DJ spinning vibrant vinyl in the garden
Follow us on social media for updates**



* applies to a limited selection

** Dates subject to change



HOUSE COCKTAILS

— Margarita —
lime, agave 12

— Paloma —
lime, grapefruit 12

— Ranch Water —
lime, soda water 12

— Mule —
lime, ginger beer 12

— Oaxacan Old Fashioned —
agave, orange, angostura 14

SIGNATURE COCKTAILS

— Desert Pear —
High Desert Vodka, Pear, Cinnamon, Bubbles 16

— El Yucatecan —
Reposado Tequila, Ensemble Mezcal, Jalisco Orange
Habanero, Lime 17

— Fuertito —
Cucumber Infused G4 Blanco, Chateau Aloe Liqueur
Lime, Serrano Syrup 17

— Corazón —
Mezcal, Jalisco Orange, Hibiscus, Cranberry Bitters 17

— Mucho Mejor —
Ron Colón Salvadorean Rum, Licor 43, Cold Brew 15

— La Cura —
Uruapan Charanda Anejo Rum, Pineapple,
Coconut, Mexican Vanilla 16



We only use additive free & artisanally crafted spirits



HAPPY HOUR

SUNDAY - FRIDAY 4:30-6:00

FEATURED AGAVE FLIGHT

\$30

daily artisanal agave offering highlighting our
small batch, additive-free collection of Mexican spirits

CERVEZA

Pacifico Modelo Especial Victoria
5

VINO

Espumoso - São João Rose Bruto 8

Tinto - Lo Brujo Garnacha 7

Blanco - Massaya Blanc 9

COCKTAILS

— MARGARITA —
Tequila Blanco with Salt or Tajin 8

— PALOMA —
Choice of Tequila Blanco or Mezcal 8

— LA CURA —
Uruapan Charanda Anejo Rum, Pineapple, Coconut, Mexican Vanilla 12

— PINEAPPLE DAQUIRI —
Uruapan Charanda Anejo Rum, Pineapple, Agave, Lime 10

ZERO PROOF

— TAMARINDO SOUR —
passion fruit, mango, coconut, ginger beer, mint 5



HAPPY HOUR

SUNDAY - FRIDAY 4:30-6:00

TACO TASTING \$35/person
five-tacos highlighting Yucatecan cuisine
happy hour exclusive

BOTANAS

— TOSTADAS CON SALSAS —
pineapple pipian/salsa verde
charred habanero
heirloom corn tostadas 5

— SIKIL PAK —
pumpkin seed hummus
confit tomato
heirloom corn tostadas 7

CRUDO

— HIRAMASA CEVICHE* —
yellowtail/pineapple/mint
mezcal lime espuma 16

— TUNA CRUDO* —
chile marinated bigeye tuna/pickled papaya
habanero orange kosho/basil 15

— TUNA TOSTADA* —
spicy tuna/avocado/smoked trout roe
pickled mustard seed/crema de ajo 15

— CAMPECHANA MIXTO* —
Baja bass/shrimp/Mayan octopus
avocado/tomato/sour orange 14

TAPAS

— COCHINITA PANUCHO —
crispy black bean stuffed tortilla
slow cooked achiote pork/xnipec 6

— DUCK PANUCHO —
crispy black bean stuffed tortilla
duck confit/mole negro/apricot 8

— CAMARONES —
oak-grilled shrimp/cheremoula salsa
lemon crema/citrus parsley salad 16

— GRILLED MAYAN OCTOPUS —
guajillo harrisa glazed/crispy potato
yucatecan pico/cilantro 16



ZERO PROOF

— Tamarindo Sour —
passion fruit, mango, coconut, ginger beer, mint, lemon 10

— Horchata —
Mexican vanilla, cinnamon, allspice 10

— Phony White Negroni —
bitter orange, gentian root, citrus, herbs 14

— Phony Espresso Negroni —
rich bitter espresso, citrus, juniper, floral botanicals 14

AGUA FRESCAS

— Pera —
pear puree, winter spice 6

— Agua de Jamaica —
hibiscus, clove, cinnamon 6

— Limonada —
fresh squeezed lemon, agave (still or sparkling) 6

REFRESCOS

Mexican Coke 5

Diet Coke 5

Jarritos (mandarin, tamarind, or grapefruit) 5

Mineragua sparkling water 4

Agua de Piedra (still or sparkling) 8

CERVEZA

7

Modelo Especial

Modelo Negra

Pacifico

Victoria

* Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.



VINO

— VINO ESPUMOSO —

Tapiz Malbec Rose Extra Brut - Mendoza Valley, Argentina 2023	(glass/bottle) 13/50
Strawberry, cherry, dry with tiny bubbles	
Naveran Brut Nature Cava - Penedes, Spain 2021	13/50
Peach, apricot, toasted almonds, long bubbles	
São João Rose Bruto - São, Portugal 2021	13/50
Bright red berries, crisp salinity, lively bubbles	

— BLANCO —

Santa Julia Family Estate Pinot Grigio - Mendoza, Argentina 2024	13/50
Ripe melon, pear and apple, with nice acidity and long finish	
Nortico Alvarinho - Minho River, Portugal 2023	12/46
Creamy citrus, yellow apple, floral notes	
Massaya Blanc - Beqaa Valley, Lebanon 2021	15/58
Pear, peach, crisp white flowers	
Xarmant Txakoli - Artomaña, Spain 2024	12/46
Grapefruit and lemon, green apple, and herbaceous hints	

— ROSA —

Muga Rioja Rosado - Rioja Alta, Spain 2024	12/46
Peach, strawberry, white blossom, and lingering stone fruit	

— TINTO —

Qaramy Malbec - Valle de Uco, Argentina 2023	15/58
Smooth, spiced berries, chocolate	
Lo Brujo Garnacha - Calatayud, Spain 2023	11/42
Bouquet of brambly fruit, spice, well-balanced minerality	
PSI Ribera del Duero - Aranda de Duero, Spain 2021	19/76
Spiced plum, cola, dark chocolate	



DULCE

— CHOCOLATE CAKE —

cocoa/mexican coffee/guava cream cheese 10

— DULCE DE LECHE FLAN (V) —

coconut/pineapple 10

— CHURRO —

dulce de leche/chocolate/raspberry 12

— MARQUESITA —

crispy waffer/chocolate mousse/banana
strawberry/edam cheese 12

— TRES LECHEs —

toasted meringue/berries 12

— HELADO —

Nomade Mexican vanilla or Mayan chocolate ice cream 6

— SORBETE 5 —

raspberry candied jalapeño, passion fruit, or coconut lime

EL TRAGO

— HORCHATA —

cinnamon, Mexican vanilla 10

— MUCHO MEJOR —

Ron Colón Salvadorean Rum, Licor 43, Cold Brew

— MEZCAL —

Palomo cacao — 12

Palomo café — 12

Palomo mole — 12

Executive Pastry Chef Luis Anguiano



TEQUILA

ANEJO

vanilla, caramel, butterscotch — 1 oz

- La Caza — 14
- Arette — 16
- Don Fulano — 16
- ArteNOM 1146 — 17
- Wild Common — 17
- Fortaleza — 19
- Cazcanes No. 7 — 21

EXTRA ANEJO/ TOP SHELF

oak, dark chocolate, tobacco — 1 oz

- G4 — 24
- Arette Gran Clase Extra Añejo — 26
- Tequila Ocho La Laja 2019 — 28
- G4 7 Year — 54
- Codigo 1530 Origen — 60
- Codigo 1530 Origen Private Reserve — 68

AGAVE SPIRIT FLIGHTS

con acompañamientos

- Abuelita's - Palomo Cacao, Palomo Café, Palomo Mole — 39
- Rosales - Casacahuin Tahona, Wild Common Blanco,
Casacahuin Plata 48 — 66
- Wanderer - Rey Campero Jabali, Cinco Sentidos Espadin Capon,
Grulani Sierra Negra — 72
- Explorer - The Lost Explorer Espadin, Salmiana, Tobala — 62
- Especial - YooWe Bacanora, La Venenosa Raicilla Puntas,
Real Minero de Carne — 73



VINO RESERVA

Reserve wines by the bottle

— VINO ESPUMOSO —

- Naveran 'Dama de Naveran' Extra Brut Cava - Catalonia, Spain 2018 75
Crisp notes of apple skins, brioche, baking spices, and pear emerge from this fragrant, medium-bodied sparkler.
It possesses tiny, uniform bubbles, impressive purity, and a heady finish

— BLANCO —

- "Anima de L'avi Arrufi" Garnacha Blanca - Terra Alta, Spain 2022 105
Vibrant orchard fruits, honeysuckle, and meyer lemon with hints of ginger. Smokey minerality and an elegant finish.
- L'Enclos de Peralba Tres Feixes - Catalunya, Spain 2019 126
This Garnacha Blanca rates better than any other vintage for this wine.
Dry and medium bodied, lightly oaked.
Spicy citrus flavors with subtle nuttiness and notes of honey.

— TINTO —

- Bramare Malbec - Valle de Uco Mendoza, Argentina 2022 80
Full bodied with tight, intense tannins, currant, cocoa, and blueberry.
- Remelluri Rioja Reserva - Rioja Alavesa, Spain 2016 90
Tempranillo, Garnacha, Graciano
Rich and savory with dark fruit and silky tannins.
- R. Lopez Vina Tondonia Reserva - Rioja, Spain 2012 116
Tempranillo 70%, Garnacha 20%, Graciano 5%, Mazuelo 5%
Aged for 6 years, this is one of Rioja's most proudly traditional wines.
Black cherries and blood orange with notes of tobacco and nutmeg.



SOTOL

Sotol is a wild desert spirit from northern Mexico, distilled from the Dasylirion plant, with bright, grassy notes, earthy complexity, and a hint of minerality — 1 oz

- Los Magos (Ensamble) — 10
- Flor del Desierto Sierra — 13
- Flor del Desierto Carnei — 17
- Flor del Desierto Cascabel — 17

RAICILLA

Raicilla is an artisanal agave spirit from Jalisco, known for its bold, funky character and vibrant flavors that range from floral and fruity to smoky and earthy — 1 oz

- La Venenosa Raicilla Costa (Angustifolia/Rhodacantha) — 17
- La Venenosa Raicilla Sierra Del Tigre (Inaequidens) — 22
- La Venenosa Raicilla PUNTAS (Maximiliana) — 26

BACANORA

Bacanora is a smoky, herbaceous agave spirit from Sonora, distilled from wild agave Pacifica using artisanal methods — 1 oz

- YooWe Bacanora (Pacifica) — 12

CHARANDA

Charanda is a rich, sugarcane-based spirit from Michoacán, distilled at high altitudes and known for its earthy sweetness, spice, and smooth, rum-like character — 1 oz

- Uruapan Charanda Anejo — 7
- Sol Torasco Charanda con Hongos — 9
- Uruapan Caña Mexicana Single Agricole — 9
- Uruapan Caña Criolla Single Agricole — 10
- Uruapan Caña Cristalina Single Agricole — 12

OAXACAN RUM

Oaxacan rum is a richly layered, small-batch spirit made from local sugarcane, often distilled in ancestral clay or copper stills, with notes of molasses, spice, and tropical fruit — 1 oz

- (Ron Colón Salvadoreño Red Banana — 8)
- Alambique Serrano Cartier 30 — 12
- Alambique Serrano Single Origin Cask #2 — 12



TEQUILA

Our tequilas come from the heart of Mexico—Jalisco, Guanajuato, Michoacán, Tamaulipas, and Nayarit—crafted exclusively from Blue Weber agave. Each bottle is certified additive-free and sourced from family-owned distilleries that honor artisanal and ancestral methods.

BLANCO

white pepper, citrus, roasted agave — 1 oz

- Vivarita — 7
- Lalo — 9
- Carabuena — 9
- G4 — 10
- La Caza — 11
- Lost Explorer — 11
- Arette — 11
- Don Fulano — 12
- Fortaleza — 13
- Wild Common — 13
- Cazcanes No. 7 — 14
- G4 Limited Release — 14
- Cascahuin Tahona — 16
- Cazcanes No. 9 — 17

STILL STRENGTH

agave forward, bright pepper — 1 oz

- Arette Fuerte — 12
- Cascahuin Plata 48 — 12
- Tapatio 110 — 12
- Lalo — 13
- Don Fulano Fuerte — 13
- G4 — 14
- Fortaleza — 15
- Wild Common — 16
- Cazcanes No. 9 — 19

REPOSADO

honey, baking spices, roasted agave — 1 oz

- Vivarita — 9
- La Gritona — 11
- Arette — 12
- G4 — 12
- La Caza — 13
- Don Fulano — 13
- Wild Common — 14
- G4 Limited Release — 14
- Fortaleza — 15
- Cazcanes No. 7 — 19
- G4 Dia de los Muertos — 34



MEZCAL Y DESTILADO

— AGAVE SP —

fresh cut agave, mequite wood, mint — 1 oz

Grulani (Lumbre) — 19

— TEQUILANA —

white pepper, citrus, sweet herbs — 1 oz

La Luna (Tequilana) — 16

— TOBALÁ —

complex, tropical, aromatic — 1 oz

The Lost Explorer (Tobala) — 18

Grulani (Tobala) — 19

Cinco Sentidos (Tobala) — 21

— PECHUGA —

savory, distilled con carne — 1 oz

Rey Campero Pechuga de Codorniz (Espadin) — 17

Cinco Sentidos Pechuga de Mole — 23

Real Minero de Carne — 28

— OF INTEREST —

distilled with aromatics — 1 oz

Palomo Cacao — 11

Palomo Café — 11

Palomo Mole — 11

Vago Elote (Espadin) — 11

Un Momento Con Mango (Espadin) — 11

Melate (Zapote) — 16

Melate (Papalometl Lima) — 18

Aguerrido Zacate Limon Papalote — 20



MEZCAL Y DESTILADO

Each label on our list is a handpicked expression of the land, culture, and craft behind the world of mezcal and other agave destilados. To help explore their diverse flavor profiles, we've grouped these ancestral and artisanal spirits by their Latin species name.

— AMERICANA —

big, complex, well-rounded — 1 oz

Grulani (Arroqueno) — 16

Cinco Sentidos (Sierra Negra) — 20

Grulani (Coyote) — 21

Grulani (Sierra Negra) — 20

— ANGUSTIFOLIA —

sweet agave, smoke, citrus — 1 oz

Prolijo (Espadin) — 7

Susto (Espadin) — 9

The Lost Explorer (Espadin) — 11

Grulani (Espadin) — 16

Cinco Sentidos (Espadin Capon) — 18

— ASPERRIMA —

vegetal, peppery, rustic — 1 oz

Ultramundo (Lamparillo) — 24

— ATROVIRENS —

fruity, wild yeast, vegetal — 1 oz

Rey Campero (Pulquero) — 20

— CONVALLIS —

tropical fruit, ripe melon, viscous — 1 oz

Rey Campero (Jabali) — 19

Grulani (Jabali) — 20





MEZCAL Y DESTILADO

— CUPREATE —

dark fruit, chocolate, baking spices — 1 oz

Cinco Sentidos (Papalote) — 21

— ENSAMBLE —

1 oz

Mala Mia Ensemble (Cuishe, Espadin, Tepextate) — 14

La Luna (Chino, Manso Sahuayo) — 16

Vago Ensemble (Espadin, Coyote, Barril) — 18

Gusto Historico Santos (Cuishe, Espadin, Tepextate) — 23

Real Minero (Ensamble) — 26

— INAEQUIDENS —

melon, tropical fruit, lactic — 1 oz

Melate (Alto) — 18

La Luna (Bruto) — 19

— KARWINSKII —

herbaceous, vegetal, tannic — 1 oz

Grulani (Tobasiche) — 15

Grulani (Barril) — 16

Mala Mia (Cuishe) — 16

Gusto Histórico (Madrecuixe) — 20

Melate (Tobaziche) — 22

Real Minero (Largo) — 24

Real Minero (Tripon) — 26



MEZCAL Y DESTILADO

— LECHUGUILLA —

citrus, earthy, mineral — 1 oz

Melate (Lechuguilla) — 19

— MARMORATA —

earthy, green, pyrazinic — 1 oz

Grulani (Tepeztate) — 17

Melate (Tepeztate y Cuixe) — 18

Rey Campero (Tepeztate) — 20

— POTATORUM —

dried herb, fresh citrus — 1 oz

Mama Chuy (Cucharillo) — 21

Cinco Sentidos (Cucharillo y Papalome) — 24

— RHODACANTHA —

spicy, orange citrus, grassy — 1 oz

Rey Campero (Mexicano) — 16

— SALMIANA —

green pepper, lime, fruity — 1 oz

Pal' Alma (Salmiana) — 22

The Lost Explorer (Salmiana) — 26

