

WEEKLY SPECIALS

MARGARITA MONDAY

\$8 margaritas all night

TEQUILA TUESDAY

50% off select pours*

WINE WEDNESDAY

50% off select bottles*

DJ BRUNCH

rotating guest DJ spinning vibrant vinyl

Follow us on social media for updates

DOLLAR MARGARITAS

\$1 margaritas

Friday Lunch**



* applies to a limited selection

** limit 3 for lunch. Purchase of tasting menu required.

SIGNATURE COCKTAILS

— El Yucatecan —

Reposado Tequila, Mezcal, Jalisco Orange, Habanero, Lime 17

— Fuertito —

Cucumber Infused G4 Blanco Tequila, Aloe Liqueur,
Serrano, Lime 17

— Corazón —

Mezcal, Hibiscus, Lime, Citrus Bitters, Sparkling Finish 17

— Arena Rosa —

High Desert Vodka, Xtabentun Honey Anise Liqueur,
Guava, Black Pepper 16

— Oaxacan Old Fashioned —

Tequila Y Mezcal, Agave, Orange and Chocolate Bitters 16

— Smoky Negroni —

Tequila Y Mezcal, Aperitivo, Sweet Vermouth 16

— Dulce Muerte —

Mexican Gin, Lillet Blanc, Lemon, Jalisco Orange,
Honey Anise Liqueur 16

— Desert Daiquiri —

Sugarcane Rum, Lime, Agave 16



We only use additive free & artisanally crafted spirits



HAPPY HOUR

SUNDAY - FRIDAY 4:30-6:00

HAPPY HOUR 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

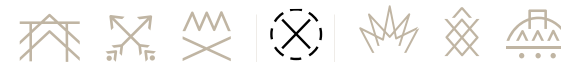
— PALOMA —

Choice of Tequila Blanco or Mezcal 8

ZERO PROOF

— TAMARINDO SOUR —

passion fruit, mango, coconut, ginger beer, lemon 5



HAPPY HOUR

SUNDAY - FRIDAY 4:30-6:00

BOTANAS

— TOSTADAS CON SALSAS —
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 TOSTADA* —
spicy tuna/avocado/crema de ajo
salmon roe/chive 15

— TUNA CRUDO* —
tuna sashimi/coconut leche de tigre
papaya/habanero/thai basil 15

— CAMPECHANA MIXTO* —
redfish/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 garlic shrimp
citrus/parsley 12

— MAYAN OCTOPUS —
guajillo harissa glaze/crispy potato
aioli/yucatecan pico/cilantro 16



ZERO PROOF

— Tamarindo Sour —
passion fruit, mango, coconut, ginger beer, 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

— Agua de Jamaica —
hibiscus, allspice, cinnamon 6

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

REFRESCOS

Bawi Sparkling Agua Fresca 5
piña or maracuya (passionfruit)

Mexican Coke 5

Diet Coke 5

Jarritos 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 —

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

— BLANCO —

Nortico Alvarinho - Minho River, Portugal 2023 Creamy citrus, yellow apple, saline finish	12/46
Asnella Vinho Verde - Basto, Portugal 2024 Lime zest, green apple, wet stone, and bright minerality	12/46
Mokoroa Txakolina - Getariako Txakolina, Spain 2023 Lemon, sea spray, white flowers, and bright acidity	12/46
Massaya Blanc - Beqaa Valley, Lebanon 2021 Spiced pear, honeysuckle, sun-warmed stone	15/58

— ROSA —

Los Dos Rosé - Campo de Borja, Spain 2024 Strawberry, raspberry, orange blossom, and a crisp finish	11/40
--	-------

— TINTO —

Cocoliche Malbec - Valle de Uco, Argentina 2023 Blackberry, dark cherry, cocoa, and velvety tannins	11/40
Carro Monastrell Blend - Yecla, Spain 2024 Wild berries, smoky herbs, baking spice, and a savory finish	11/40
Lo Brujo Garnacha - Calatayud, Spain 2023 Bouquet of brambly fruit, spice, well-balanced minerality	11/40
Torremorón Tempranillo - Ribera del Duero, Spain Black cherry, dried herbs, earthy spice, and soft tannins	12/46



DULCE

— MAMEY CHEESECAKE —

mamey sapote/coconut/lime honey 10

— DULCE DE LECHE FLAN (V) —

coconut/pineapple 10

— CHURRO —

dulce de leche/chocolate/raspberry 12

— DULCE BANANA CAKE —

chocolate/almond/passion fruit sorbet 12

— TRES LECHEs —

toasted meringue/berries 12

— HELADO —

housemade Mexican vanilla or Mayan chocolate ice cream 6

— SORBETE —

raspberry candied jalapeño, passion fruit, or coconut lime 5

EL TRAGO

— HORCHATA —

cinnamon, Mexican vanilla 10

— MEZCAL —

Palomo cacao — 12

Palomo café — 12

Palomo mole — 12



TEQUILA

ANEJO

vanilla, caramel, butterscotch — 1 oz

Verdadero — 14

La Caza — 14

Arette — 16

Don Fulano — 16

ArteNOM 1146 — 17

Wild Common — 17

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

Tears of Llorona — 30

G4 7 Year — 54

Codigo 1530 Origen — 60

Codigo 1530 Origen Private Reserve — 68



AGAVE SPIRIT FLIGHTS



Abuelita's

Chocolate • Coffee • Baking Spice

Palomo Cacao, Palomo Café, Palomo Mole 39

Explorer

Bright • Herbal • Floral

The Lost Explorer Espadín, Salmiana, Tobala 62

Rosales

Citrus • Pepper • Minerality

Casacahuin Plata 48, Casacahuin Tahona, Wild Common Blanco 66

Wanderer

Earth • Smoke • Funk

Rey Campero Jabali, Cinco Sentidos Espadín Capon, Grulani Sierra Negra 72

Especial

Aromatic • Savory • Rare

YooWe Bacanora, La Venenosa Raicilla Puntas, Real Minero de Carne 73



VINO RESERVA

Reserve wines by the bottle

limited allocation, ask your server for current availability

— 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 —

Lagar de Pintos Albariño - Rías Baixas, Spain 2023

76

Meyer lemon, white flowers, and sea spray open into layers of green apple and fresh herbs. Bright acidity and a long saline finish give this Albariño remarkable freshness and complexity.

Ànima de l'Avi Arrufí Blanc - Terra Alta, Spain 2022

92

Ripe peach, apricot, and white flowers unfold into layers of citrus and spice. A rich texture and long, mineral finish bring remarkable depth and elegance to this old-vine Garnacha Blanca.

— TINTO —

La Antigua Clásico Crianza - Rioja Alta, Spain 2015

50

Red plum, dried roses, and woodsmoke unfold into layers of vanilla and spice. A silky texture and long, graceful finish give this traditional Rioja remarkable elegance and complexity.

Vizcarra Senda del Oro - Ribera del Duero, Spain 2023

58

Black raspberry, fresh herbs, and crushed stone open into a seamless palate layered with minerality and vibrant acidity. Elegant structure and a long finish bring freshness and precision to this expressive Ribera del Duero.

DiamAndes Grande Reserve Malbec Cabernet Valle de Uco, Argentina 2019

80

Ripe blackberry, mountain herbs, and dark chocolate unfold into layers of spice and cedar. Silky tannins and a long finish give this high-altitude blend remarkable depth and balance.



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 — 10
- Flor del Desierto Sierra — 13
- Parejo Familia Arrieta — 16
- Parejo Juan Fernández — 16
- 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 — 11
- Uruapan Caña Cristalina Single Agricole — 11
- Uruapan Caña Morada Single Agricole — 11

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

- Alambique Serrano Cartier 30 — 12
- Alambique Serrano 3 Anos — 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

- Pueblo Viejo — 7
- Verdadero — 8
- Lalo — 9
- G4 — 10
- La Caza — 11
- Lost Explorer — 11
- Arette — 11
- Don Fulano — 12
- G4 Limited Release — 13
- Wild Common — 13
- Cazcanes No. 7 — 14
- Cascahuin Tahona — 16

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
- Wild Common — 16
- Cazcanes No. 9 High Proof — 17
- Cazcanes No. 10 Still Strength — 19

REPOSADO

honey, baking spices, roasted agave — 1 oz

- Pueblo Viejo — 7
- Verdadero — 8
- La Gritona — 11
- Lost Explorer — 11
- Arette — 12
- G4 — 12
- La Caza — 13
- Don Fulano — 13
- Wild Common — 14
- G4 Limited Release — 14
- Cazcanes No. 7 — 19
- G4 Dia de los Muertos — 34



MEZCAL Y DESTILADO

— AGAVE SP —

fresh cut agave, mesquite 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

Grulani (Tobala) — 13

The Lost Explorer (Tobala) — 20

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) — 18

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

Cinco Sentidos (Sierra Negra) — 20

Grulani (Sierra Negra) — 20

Grulani (Coyote) — 21

Grulani (Arroqueno) — 23

— ANGUSTIFOLIA —

sweet agave, smoke, citrus — 1 oz

Puntiagudo (Espadin) — 7

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 —

artisanal blends of agaves — 1 oz

La Luna (Chino, Manso Sahuayo) — 16

Vago Ensamble en Barro (Barril, Coyote, Espadin,
Mexicano, Sierra Negra, Tepextate, Tobala) — 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) — 17

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) — 15

Melate (Tepeztate y Cuixe) — 18

Rey Campero (Tepeztate) — 19

— 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

