



Cocktails



SEÑORITA VERDITA

BLANCO TEQUILA, FINO SHERRY, VERDITA, CUCUMBER, LIME, SODA

\$16

MICHELADA

MEXICAN LAGER, LIME, CHILI, SPICES, TAJIN

\$14

MARGARITA

BLANCO TEQUILA OR MEZCAL, COINTREAU, LIME, FLEUR DE SEL

\$16

OAXACA OLD FASHIONED

MEZCAL, REPOSADO TEQUILA, AGAVE, MOLE BITTERS

\$18

BATANGA

BLANCO TEQUILA OR MEZCAL, MEXICAN COLA, LIME, FLEUR DE SEL

\$14

PALOMA

BLANCO TEQUILA, LIME, GRAPEFRUIT SODA, FLEUR DE SEL

\$16

V/A Drinks

GRAPEFRUIT JARRITOS

\$5

MEXICAN COKE

\$3.50

VERDITA, LIME & SODA

\$8

CORONA SUNBREW 0%

\$8

PARADISE GRAPEVINE
GAMAY ZERO

\$15



WINE

'23 **CELLER FRISACH,**
"L' ABRUNET ROSATO"
GRENACHE GRIS - NOIR, TERRA ALTA, ES

\$15 / \$78

'20 **MOVIA, "REBULA"**
RIBOLLA GIALLA, BRDA, SL

\$16 / \$84

'22 **VENTURINI BALDINI**
"MONTELOCCO" LAMBRUSCO
SALAMINO, EMILIA ROMAGNA, IT

\$14 / \$68

'23 **BRASH HIGGINS, "CHN"**
CHENIN BLANC, MCLAREN VALE, AU

\$17 / \$90

'23 **MEINKLANG WEISS / GRUNER**
VELTLINER + WELSHRIESLING
MUSCAT, BURGENLAND, AT

\$15 / \$73

'22 **CLAUS PREISINGER,**
"PUSZTA LIBRE!"
ROTBURGER - ST LAURENT, BURGENLAND, AT,

\$15 / \$80

'23 **DOMAINE ALBERT**
DE CONTI
FIELD BLEND, BERGERAC, FR

\$15 / \$78

Taqueria

TUESDAYS

EAT THE MENU \$95



Snacks

ENSALADA DE TOMATE \$10

HEIRLOOM TOMATOES, COTIJA CHEESE, CHILI OIL,
THAI BASIL, PICKLED ONION

SCALLOP BLACK AGUACHILE \$19

BURNT CHILES DASHI, CUCUMBER, AVOCADO, SERRANO
PEPPER, ONION, CILANTRO, RADISH

TOSTADA DE TINGA \$14

CHIPOTLE BRAISED CHICKEN, ONION, CORN
TOSTADA, LABNEH, ZAAATAR, CILANTRO

SHORT RIB BIRRIA QUESADILLA \$16

BEEF CONSOME, CORN TORTILLA, SMOKED SCAMORZA
CHEESE, PICKLED ONIONS, LIME

tacos \$15

AL PASTOR PORK BELLY TACOS

ACHIOTE GUAJILLO MARINADE, SALSA VERDE,
CILANTRO, ONION, LIME

MUSHROOMS AL AJILLO TACOS

GUAJILLO AND GARLIC CONFIT, SALSA VERDE, COTIJA CHEESE.



Dessert

THAI ICED TEA TRES LECHES \$12

SPONGE CAKE, SOTOL CHANTILLY, THAI ICED TEA SYRUP, BASIL.