



# menus



Our menu is subject to day-of changes.

We serve organic meat and produce, locally sourced whenever possible, and non-GMO, Oaxacan criollo corn, stone ground in-house. We are a gluten-free establishment, and all cheeses and sausages are made in-house.

T.J. Steele, Executive Chef

MEZCAL LIST

MEZCAL FLIGHTS

BEVERAGES

DINNER

BRUNCH

BAR FOOD MENU

TAKE OUT

## COCTELES

### SAN PASCUALITO

El Buho Mezcal infused Shiso, Melate - Mango Brandy, Yuzu, Harry's berries,  
Whey, Club soda

**16**

## TONICO CITRICO

Isolation Proof Winter Gin, Aveze Gentian Liqueur, Kalani Coconut Liqueur,  
Citrus Oleo Saccharum, Lime, Tonic water

**16**

## CLARO/OSCURO MILK PUNCH

Clarified - Mal Bien Mezcal, Don Fulano Tequila Reposado, Amontillado  
Sherry, Cocchi Americano, Demerara, Lemon, Charred Habanero Oil.

**16**

## JUNGLA MILK PUNCH

Clarified - El Buho Mezcal, El Tesoro Tequila Reposado, Campari, Pineapple,  
Lime

**16**

## MÁQUINA VERDE

El Buho Mezcal, Green Chartreuse, Serrano, Cucumber, Coconut, Basil, Lime

**15**

## LE CLUB

El Buho Mezcal, Hibiscus Shrub, Ginger, Lemon, Aquafaba, Bitters

**15**

## CORAJILLO SHAKERATO

Oaxacan Cold Brew, Dekabend Oaxacan Rum, Licor 43, Giffard Banane Du  
Bresil Liqueur, Chocolate Dust

**15**

## LA COLMENA

Cimarron Tequila Blanco, Italicus Bergamot liquor, Honey/ Fennel, Jasmin tea,  
Lemon - Alegria candy

**15**

served hot

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## VINO

### RAVENTOS I BLANC

Blanc de Blancs - Conca del Riu Anoia, Spain. 2018

**15**

**60**

### VALLE DE TINTOS. MONOGRAMA

Cabernet Sauvignon, Merlot - Valle de Guadalupe, Baja California. Mexico

2016

**16**

**65**

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## VINO NATURAL

## **BICHI. NO NAME STILL**

Dolcetto - Tijuana, Mexico. 2018

**16**

**65**

## **TRASIEGO. SELECCIÓN BLANCA**

Viognier, Arneis, Marsanne - Valle de Guadalupe, Baja California. Mexico 2020

**16**

**65**

## **VALLE SECO. VINO DE MI PRIMA VERA**

Cabernet Sauvignon - Valle de Guadalupe, Baja California. Mexico 2019

**16**

**65**

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# **CERVEZA**

**FIVE BOROUGH BREWING CO. - TINY JUICY IPA**

**8**

**GHOSTFISH GRAPEFRUIT IPA**

Gluten free

**8**

## GHOSTFISH VANISHING POINT PALE ALE

Gluten free

**8**

## GHOSTFISH WATCHSTANDER STOUT

Gluten free

**10**

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# n/a BEVERAGES

### AGUA FRESCA

Mango Tepache

**7**

### AGUA FRESCA

Matcha Sesame Horchata

**7**

### MEXICAN COKE

**6**

### JARRITOS MANDARIN

**6**

**SARATOGA SPARKLING WATER**

**4**

**10**

**OAXACA COLD BREW COFFEE**

**6**

**FRENCH PRESS OAXACAN COFFEE**

**12**

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**BRUNCH BEVERAGES**

**SALUDA AL SOL SPRITZ**

Hibiscus all spice, blanc de blancs sparkling wine

**15**

**BLOODY MARIA**

Choice of Mezcal or Tequila, umami, tomato, arbol / guajillo chili, chorizo,  
morena

**15**

**MICHELADA**

**12**



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