

EBANOS

CROSSING

EL NORTE

\$12

Colt Neck Cobbler

Lairds Apple Brandy, Sloe Gin, Lemon Juice, Blackberrys

Yesterday's Noose

Bourbon, Lemon Juice, Green Chartreuse, Absinthe

Doc's Dram

Fuji Apple infused Rye Whiskey, Lairds Apple Brandy, Maple Syrup,
Peychaud Bitters, Laphroaig Rinse

Little Fatso

Rye Whiskey, Dry Vermouth, Campari, Pamplemousse

EL SUR

\$12

Pueblocita

Ancho Chili infused Muscatel, Mezcal, Grapefruit, Lemon Juice,
Agave Nectar, Pomegranate Molasses

Gavilan Peak

Blanco tequila, Thai Basil infused Dolin Blanc, Yellow Chartreuse,
Celery Bitters w/ a Mezcal Rinse

Angel's Flight

Mezcal, Pamplemousse, Aperol, Lime Juice

The First Battle Of Tabasco

Jalapeno infused Blanco Tequila, Strawberry Shrub,
Lemon Juice, Yellow Chartreuse

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Ebanos Old Fashion

Bacon Infused Bourbon, Mezcal, Agave Nectar, Angostr Bitters

The Thornton Affair

Jalapeno infused Blanco Tequila, Rhum Agricole, Lime Cordial, Green Chartreuse

Jet Scream

Jamaican Rum, Crema De Mezcal, Ginger, Don's Mix, Grapefruit, Lemon Juice

Bear Flag Revolt

Rye Whiskey, Mezcal, Cochi Torino, Gally Ristretto, Benedictine, Dash Mole Bitters

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MENOS HAMBRE

Chili con Queso \$7
(add Chorizo \$9)

white cheddar, pepper jack and blue cheese with poblano pepper and smoked tomatoes

Empanadas \$9

filled with ropa vieja and served with ahi

Mango Shrimp \$12

marinated and wrapped with smoked bacon

Ensalada de Quinoa \$7

cactus, mint, basil and garlic topped with roasted tomatoes

Roasted Figs \$6

goat cheese, toasted pepitas, lemon zest

Mac and Cheese \$9

house cheese blend with smoked chorizo and panko bread crumbs

Media Noche Sliders \$10

braised pork, black forest ham, smoked gouda and maple mustard

Jerked Wings \$10

jerk seasoned and tossed in a rum reduction sauce

Oysters \$2 ea

Jolly Oyster Kumamoto

Jolly Oyster Pacifics

Baked Oysters \$2.50 ea

Jolly Oyster Pacifics with lime-habanero butter and adobo sauce

Ceviche \$9

red snapper, with mango, jicama and mezcal

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MASHAMBRE

Catfish Tacos \$10

blackened and served with pineapple salsa

Goat Tacos \$10

braised in Mediterranean spices, garnished with yogurt slaw and rosemary oil

Veggie Tacos \$9

seasonal local veggies grilled to perfection

Short Rib \$16

bourbon and black cherry braised with fingerling potatoes

Chicken Sandwich \$11

marinated then lightly fried, pickled jalapeno slaw, chipotle aioli

Paella \$18

mussels, clams, shrimp, chorizo, jasmine rice

Brisket Taquitos \$11

Baby Blues smoked brisket, pickled jalapeno, chimichurri dipping sauce

DESSERT

\$6

Cherry Cake Pop

chocolate dipped with cherry reduction sauce

Churros

house made and served with raspberry chocolate sauce