



## MENU DE BEBIDAS

### WHAT IS PULQUE ?

PULQUE IS OLDER THAN TEQUILA AND STRONGER THAN BEER. IT'S A CELEBRATED ALCOHOLIC BEVERAGE MADE FROM THE AGAVE PLANT, WHICH HAS BEEN STEEPED IN MEXICAN CULTURE FOR CENTURIES. UNLIKE TEQUILA OR MEZCAL, WHICH IS DISTILLED FROM AGAVE, PULQUE IS FERMENTED, SOMETIMES FROM UP TO SIX TYPES OF AGAVE PLANTS. THE RESULTING BEVERAGE IS SOMEWHAT CLOUDY AND SWEET.

IN ANCIENT AZTEC TIMES PULQUE WAS THE HIGHLY ESTEEMED DRINK OF THE ELDERS, PRIESTS AND WARRIORS. IT HAS BEEN DEEMED "NECTAR OF THE LIGHTNING GODS" DUE TO THE CEREMONIOUS WAY THAT PULQUE IS HARVESTED. THE AGAVE FIELDS ARE OFTENTIMES STRUCK BY LIGHTNING DURING THE STORM SEASON, WHICH CAUSES THE PLANT TO NATURALLY FERMENT AND PRODUCE PULQUE.

IT IS STILL TRADITION IN PULQUERÍAS TODAY FOR DRINKERS TO POUR A DROP OF PULQUE OUT AS A SACRIFICE TO THE LIGHTNING GODS.

### PULQUE Y CURADOS DE PULQUE

PULQUE CLÁSICO \$6  
NATURAL FERMENTED AGAVE, HOUSE AGAVE INFUSION

DAILY CURADOS DE PULQUE \$12  
ASK ABOUT OUR DAILY SELECTION OF INFUSED PULQUE  
SAMPLE CURADOS INCLUDE:

- ◆ **\*ROOSTER'S EYE**  
FRESH JICAMA, PULQUE, TEQUILA, AGAVE, LIME
- ◆ **\*BRAVE MAN**  
GREEN TOMATILLO, PULQUE, MEZCAL, LIME
- ◆ **DANCING LADY**  
GOLDEN APPLE, RADISH, PULQUE, TEQUILA, LIME
- ◆ **\*TWO RABBITS**  
FRESH CORN, PINEAPPLE, PULQUE, MEZCAL, LIME
- ◆ **\*INEBRIATED MONKEY**  
FRESH WATERMELON, PULQUE, MEZCAL, EPAZOTE, LIME
- ◆ **REPENTANT SERPENT**  
FRESH TAMARIND, PULQUE, TEQUILA, AGAVE, LIME
- ◆ **FIVE SUNS**  
FRESH GUAVA, PULQUE, MEZCAL, AGAVE, LIME

MACETA (LITER) DE CURADOS DE PULQUE \$54  
1 LITER BARREL OF CURADOS DE PULQUE  
(SERVES 5, CHOOSE FROM DAILY SELECTION)

### COCKTAILS DE CASA

JARRITO LOCO \$12  
CLASSIC MEXICO CITY STREET COOLER OF  
TEQUILA, GRAPEFRUIT SODA, PINEAPPLE, CHILE RIM

**\*NEGRONI MEXICANO \$14**  
MEZCAL, APEROL, SWEET VERMOUTH, HOUSE BITTERS

WHITE LIGHTNING \$14  
MEZCAL, WHITE LILLET, FRESH CUCUMBER,  
HOUSE-MADE ELDERFLOWER BITTERS

**\*GUAVA SUAVE \$14**  
FRESH GUAVA NECTAR, GUAVA LEAVES, MEZCAL, LIME

LOS HOMBRES FUERTES \$14  
MEXICAN ANISE, MEZCAL, CHERRY HERRING, DRY VERMOUTH

MOLE DE PUEBLA \$14  
TEQUILA INFUSED WITH DRIED MOLE SPICES, AGAVE, LIME

**\*MARGARITA DE LA CASA \$14**  
TEQUILA, FRESH-PRESSED LIME, RAW SUGAR, HOUSE-MADE  
ORANGE BITTERS, SMOKED-SALT RIM

**\*MARGARITA DE MERCADO \$15**  
HOUSE MARGARITA INFUSED WITH SEASONAL MARKET  
INGREDIENTS, ROASTED HABANERO-SALT RIM

### FLIGHTS OF TEQUILAS

PLATA \$19  
MILAGRO SELECT BARREL, 901,  
GRAN CENTENARIO PLATA

**\*REPOSADO \$25**  
TRES GENERACIONES, DELEON, PATRÓN

ANEJO \$22  
FRIDA KAHLO, AVION, JIMADOR

*\*ASK TO CUSTOMIZE YOUR FLIGHT*

### FLIGHTS OF MEZCALES

**\*PIERDE DE ALMAS \$23**  
DO-BA-DAN, TOBALÁ, ESPADÍN

DON AMADO \$30  
ANEJO, PLATA, REPOSADO

MEZCALES DE LEYENDA \$35  
DURANGO, GUERRERO, OAXACA

### MICHELADAS

CLASSIC MICHELADA \$10  
MODELO ESPECIAL OR NEGRA MODELO, LIME,  
VANLENTINA SPICES, CHILI-SALT RIM

GREEN TOMATILLO \$11  
FRESH GREEN TOMATILLO, WORCHESTER, LIME,  
VALENTINA SPICES, GREEN CHILI-SALT RIM

MARINERA ESPECIAL \$13  
CLAMATO JUICE, LEMON PEPPER, OREGANO,  
SHRIMP SKEWER, CHILITO EN POLVO RIM

### AGUAS FRESCAS Y SODAS

AGUAS FRESCAS \$6  
CHOOSE FROM TAMARINDO, HORCHATA OR JAMAICA

SODAS MEXICANA \$4  
MIRINDA ORANGE, SIDRAL MUNDET GREEN APPLE,  
JARRITOS PINEAPPLE, SQUIRT GRAPEFRUIT,  
COCA-COLA MEXICANA

### CERVEZAS

**\*BEER ON TAP \$7**  
NEGRO MODELO, MODELO ESPECIAL

BOTTLED BEERS \$8  
CARTA BLANCA, BOHEMIA CLASICA,  
SOL, DOS EQUIS AMBER

CRAFT BOTTLED BEERS \$9  
CUCAPA OSCURA, CUCAPA HONEY ALE,  
CHUPACABRAS PALE ALE

### VINOS

MEXICAN WINES FROM VALLE DE GUADALUPE

VINO ESPUMANTE  
SPARKLING WINE \$10/\$48

VINO BLANCO  
**\*CHENIN BLANC \$8/\$30**  
CHARDONNAY \$10/\$38  
CHARDONNAY RESERVE \$13/\$50

VINO TINTO  
**\*PETIT SIRAH \$8/\$30**  
CABERNET SAUVIGNON \$10/\$38  
NEBBIOLO RESERVE \$13/\$50  
CABERNET SAUVIGNON RSV \$14/\$54