



COCTELES

cocktails



SPIKED AQUA FRESCA

choice of agua fresca:

coconut, pineapple,
passion fruit

choice of spirit:

absolut vodka, olmeca altos
plata tequila, del maguey vida
mezcal, beefeater gin, macchu
pisco, bacardi superior rum

solo (single)	[9]
una jarra (carafe)	[43]
solo sin alcohol (single non-alcoholic)	[6]

LOCA FLACA [13]

del maguey vida mezcal, cointreau, agave, scorpion salt

FRESCO(A) [11]

ketel one cucumber & mint vodka, green chile, cucumber, lemon

IT'S LIKE CRICKETS IN HERE [15]

montelobos mezcal, ancho reyes, citrus, crickets (grillo)

¡NO MAMES! [13]

beefeater gin, pineapple, cardamon bitters, cinnamon sugar

OAXACA IN FASHION [15]

bosscal mezcal, olmeca altos tequila, chocolate bitters

¿WHAT'S UP DOCTORA? [13]

patrón silver tequila, st-germain, carrot, orange ginger

TODA LA NOCHE [15]

dos hombres mezcal, kahlua, espresso, aztec chocolate bitters

LA VIDA LIBRE (non-alcoholic) [9]

lyre's agave blanco, agave, lime, angostura bitters, salt

CHARGES MAY BE SUBJECT TO LOCAL VAT

M.11.05.24

O.11.05.24

VINOS

sparkling & rosé wines

ESPUMOSOS

SAINT LOUIS
brut, nv

[9 / 40]

GAUCHEZCO
extra brut, nv

[15 / 55]

MOËT & CHANDON IMPÉRIAL
brut, nv

[25 / 105]

MOËT & CHANDON IMPÉRIAL
brut rose, nv

[135]

ROSADO

LOS VASCOS

[9 / 40]

L.A. CETTO

[9 / 40]



VINOS

white wines

BLANCO

LOS VASCOS
chardonnay

[9 / 40]

MONTE XANIC
calixa, chardonnay

[12 / 55]

L.A. CETTO
chenin blanc

[9 / 40]

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VINOS

red wines

TINTO

CASA LAPOSTOLLE
carmenere

[9 / 40]

L.A. CETTO
cabernet sauvignon

[9 / 40]

MONTES
pinot noir

[9 / 40]

TAHUAN MALBEC
malbec

[13 / 60]

MONTES PURPLE ANGEL
carmenere

[155]

CEAUEZAS

beers

BOTELLAS

HEINEKEN [7]
lager

HEINEKEN 0.0 [7]
non-alcoholic lager

CORONA EXTRA [8]
lager

DOS EQUIS [8]
lager

MODELO NEGRA [8]
dunkel lager

NEWCASTLE [8]
brown ale

LAGUNITAS [9]
india pale ale



Artwork by Miriam Castillo

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SIP * SAUZA

\$25



When we craft out menus — it's all about the whole experience, from bev to bite. We chose some of our most-beloved dishes and three different sips to savor them best with.

COCTELES

cocktails

(choice of)

MARGARITA

tequila, triple sec, agave, lime

(or)

LOCA FLACA

del maguey vida mezcal, cointreau, agave, scorpion salt

BOTANAS

small plates (choice of)

GUACAMOLE (vv) (gf)

pomegranate seeds, jalapeño, totopos

AGUACHILE* (gf)

tuna, avocado, jicama

ENTRANAS

medium plates (choice of)

CHAYOTE YUCATECO (vv) (gf)

mexican squash, habanero pepper, baby carrots

PAPAS CON CHORIZO (gf)

yukon gold potatoes, onion, garlic

(choice of)

MARGARITA

tequila, triple sec, agave, lime

(or)

LOCA FLACA

del maguey vida mezcal, cointreau, agave, scorpion salt

FUENTES

large plates

(choice of)

RELLENO VEGANO (vv) (gf)

russet potato and roasted corn stuffed poblano pepper

PESCADO (gf)

grilled striped bass, mole verde, salsa de xoconostle

BISTEC MARINERO EN ESCABECHE*

ribeye steak, oaxaca cheese, chile ancho

PASTAS

desserts (choice of)

SPIKED

COCONUT AQUA FRESCA

TAMAL DE CHOCOLATE (vv)(gf)

chocolate masa, mexican chocolate, fruit salsa

TACOS DE CHOCOLATE

mexican chocolate, canela, dulce de leche

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