

Cocteles. Cocktails

Cuchara house Margarita \$10

Espolon blanco tequila, piconcillo, Pierre Ferrand dry curaçao and fresh lime juice. Our take on a timeless classic



Paloma \$12

Espolon blanco tequila, fresh lime juice, chamoy, grapefruit juice and grapefruit soda

Paloma Tradicional \$14

Socorro blanco tequila, fresh lime juice and grapefruit soda served in clay tumbler

Bandido \$12

Sotol, fresh lemon juice, chia seeds and a float of Pimm's #1. An alcoholic variation on "Iskiate", a beverage of Chihuahua's native Tarahumara people. The chia adds some texture to the drink!



Charlie's Devil \$15

Espolon blanco tequila, cucumber, blackberry, fresh lemon juice and ginger beer. Inspired by a classic tequila drink called "El Diablo"

The Division Bell \$12

Del Maguey Vida mezcal, Aperol, Luxardo Maraschino liqueur and fresh lime juice

Margarita of the Day \$15

Espolon blanco tequila, fresh lime juice and today's fresh ingredient

Zapoteco \$14

Del Maguey Vida mezcal, orange and lime juice, hibiscus, guajillo, sal de gusano rim

Margarita con Damiana \$13

Socorro blanco tequila, fresh lime juice and herbal-based Damiana liqueur

Cantinflas \$14

Espolon añejo tequila, orange peel, bitters, agave

Tequilas

Blancos: Don Julio \$10 Espolon \$8 Altos \$8 LALO \$10 Herradura \$11 Clase azul \$18 Fortaleza \$13 Socorro \$9 Casamigos \$11



Reposados: Casamigos \$13 Don Julio \$13 Espolon \$9 Herradura \$12 Clase Azul \$33 Socorro \$10 Penta Diamante \$22 Fortaleza \$14

Añejos: Don Julio \$16 Don Julio 70 \$18 1942 \$39 Herradura \$14 Los Azulejos \$18 Socorro \$11 Casamigos \$15 Espolon \$10 Dobel Diamante \$12 1800 Cristalino \$13 Fortaleza \$20 Avion Reserva 44 \$32 Soledad extra añejo \$30

Mezcales y más

Del Maguey: Vida \$9 San Luis del Rio \$15 Tobalá \$30

Del Maguey crema de mezcal \$9

Vago Elote \$11

Unión: Joven \$9 El viejo \$13

Ojo de tigre \$10 Gracias a Dios Tepextate \$17

Alipús: San Andrés \$11 Santa Ana \$11

Wahaka reposado \$10 Mestizo reposado \$11

Fidencio: clásico \$10 Pechuga \$24

Hacienda de Chihuahua **Sotol** \$9 Siglo Cero **Pox** \$10 Uruapan **Charanda** \$8 Paranubes **Aguardiente** \$9 Gracias a Dios **Gin** from Oaxaca \$12

Turn into margarita for \$2

Add Sangrita \$2 Side of sal de gusano \$3

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Cervezas. Beers

Bottle: Corona, Corona Light, Indio, Bohemia, Carta Blanca, Pacífico, Sol, Modelo Especial, Negra Modelo, Dos Equis Amber, Dos Equis Lager, Victoria
Can: Tecate, Tecate light **\$6 each**



Micheladas:

Tradicional \$8 With lime and salt
Con chamoy \$8 With chamoy
Cubana \$10 With tomato
Tamarindo \$10 With tamarind
Con sangrita \$10 With sangrita
Cuchara \$10 Rum-chamoy
DF \$10 With house secret seasoning

Vinos. Wines

Bubbles

Zonin Prosecco **\$9/ \$32**
Italy

Rosé

Dibon Brut Rose **\$9/ \$32**
Spain

White

Saint Marc Chardonnay **\$8/ \$24**
France

Montecampo Pinot Grigio **\$8/ \$28**
Italy

Smythe & Renfield
Sauvignon blanc **\$9/ \$32**
New Zealand

Perimeter Riesling **\$8/ \$24**
Washington State

Red

Le Versant Pinot Noir **\$9/ \$32**
France

Pigmentum Malbec **\$9/ \$32**
France

Saint Marc Merlot **\$8/ \$28**
France

Dado Cabernet Sauvignon **\$12/ \$44**
California

White or Red sangría by the glass \$13

Agua de Piedra **\$6**

Mexican coke **\$4** Jarritos **\$4** Topo Chico **\$4**
Limeade **\$5** Orangeade **\$6** Grapefruitade **\$6**
Limeade with chamoy **\$6** Limeade with chia **\$7**
Sodas **\$3** Sparkling Hibiscus or Tamarind **\$5**
Aguas frescas **\$5** Bottle of agua fresca **\$15**
Orange juice **\$5** Grapefruit juice **\$5** Sangrita **\$6**
Coffee and tea **\$4** Espresso **\$5** Double **\$7**
Café de olla **\$5** Hot chocolate **\$6** Cubano **\$6**
Capuccino **\$6** Capuccino with cajeta **\$8**
Capuccino with rompopo **\$10** Carajillo **\$15**
Rompope **\$8** Kahlua **\$8** Xtabentun **\$8**
Licor de Damiana **\$10** Crema de mezcal **\$10**
Licor 43 **\$10** Ancho Reyes ancho chile liqueur **\$9**
Huana guanábana liqueur **\$8**
Nixta corn liqueur **\$9**

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