

# Casa Susanna

## House Made Masa

HEIRLOOM RED CORN TORTILLAS FOR THE TABLE

\$6/ \$10

### Botanas

Roasted Pepitas, Chile Negro, Chili de Árbol, Lime  
\$7

Asian Pear, Gochujang,  
Calabrian Chile  
\$7

Vegetable Escabeche  
\$8

### Masa

Perilla Tetela, (heirloom blue corn),  
Frijol Bayo, Alpine Cheese, Salsa Verde  
\$15

Tlacoyo, (heirloom blue corn) Honeynut Squash,  
Quelites, Sheep Feta, Salsa Negra  
\$17

Blood Sausage Tamal (heirloom yellow corn)  
\$16

Scallop Aguachile,  
Pear, Kohlrabi, Sunflower Seeds  
\$20

Uni Tostada,  
Epazote Crema, Guajillo, Trout Roe  
\$22

### Verduras

Chicory, Pecan, Chile Ancho Vinaigrette \*  
\$18

Quelites, Hakurei Turnip, Smoked Queso Fresco  
\$17

Smoked Romanesco, Sikil Pak, Salsa Seca  
\$19

Chayote, Red Watercress, Chipotle, Peanut \*  
\$17

Beech Mushroom Sope  
Black Bean, Huitlacoche, Tomatillo  
\$19

### Carne

Beef Tongue, Smoked Sweet Potato, Sweet Potato  
Greens, Salsa Macha \*  
\$28

Whole Grilled Mackerel Al Pastor  
Fennel Curtido, Pumpkin and Guajillo Salsa  
\$36

Tamal Tonto (heirloom yellow corn),  
Duck Leg Confit, Fermented Mole Negro,  
Crema, Pickled Habanero Red Onions \*  
\$28

Wood Fired Veal Sweetbreads, Mole Blanco, Grilled  
Brassicas, Huitlacoche \*  
\$28

Smoked Goat Birria Tatemada  
\$33

40 oz Dry Aged Ribeye Cowboy Steak, Grilled Bok  
Choy, Fire Roasted Bone Marrow, Salsa Negra  
\$145

### Dulce

Prickly Pear Sorbet,  
Mezcal Frozen Citrus  
\$12

Arroz con Leche, Horchata  
and Brown Butter Ice Cream,  
Macadamia, Caramelized  
White Chocolate \*  
\$13

Tamal de Chocolate  
(heirloom yellow corn), Burnt  
Corn Husk Cream, Cacao Nibs  
\$13

## Cocktails

Classic Margarita	\$18
<i>blanco tequila, narano bitter orange liqueur, fresh lime juice</i>	
Elote Sour	\$16
<i>jalapeño infused blanco tequila, nixta licor de elote, strawberry, fresh lime juice</i>	
Valenti Martini	\$18
<i>condessa prickly pear-orange blossom gin, jalapeño infused blanco tequila, mezcal, genepy, dry vermouth, celery bitter</i>	
Cantaritos	\$16
<i>blanco tequila, pajarote ponche de tamarindo liqueur, fresh grapefruit, orange and lime juice</i>	
Cel-Raicilla	\$16
<i>blanco tequila, guanabana, fresh lime and celery juice, raicilla mist</i>	
Tepache Colada	\$18
<i>blanco tequila, charanda uruapan oaxacan rum, tepache, coconut, fresh lime juice, angostura bitters</i>	
Mezcal Negroni (Draft)	\$18
<i>mezcal, forthave red aperitivo, cocchi di torino sweet vermouth, ancho reyes</i>	

## Beer

Draft - NY Pale, Mill House, NY	\$8
Draft - Bud Light, USA	\$7
Tecate Lager, Tecate MX	\$6
Kolsch, Come Back, Return Brewing NY	\$9
Pilsner, Polished, Return Brewing NY	\$9
Black Lager, Tanbark, West Kill Brewery, NY	\$9
Old Ale, Be It Known, Suarez Brewery, NY	\$12

## Spirits

<b>Amaro</b>		<b>Tequila</b>	
Amaro Vallet Angostura	\$12	Amatitteña Anejo	\$24
Fernet Vallet Aperitivo	\$12	Casa San Matias Tahona Reposada	\$20
Forthave Aperitivo Red	\$12	Gran Senora Anejo	\$18
Granada Vallet	\$12	Pueblo Viejo Blanco	\$10
<b>Bourbon</b>		Siembra Azul Blanco	\$20
Taconic Dutchess Private Reserve	\$14	Siete leguas Blanco	\$18
<b>Fortified Wine</b>		Tapatio Blanco 110	\$20
Cocchi di Torino Sweet Vermouth	\$9	Tepozan Reposado	\$18
Dolin Dry Vermouth	\$8	Tequila Ocho Extra Anejo	\$40
<b>Liqueurs</b>		<b>Rum</b>	
Alpe Genepy	\$12	Charanda Uruapan Blanco	\$10
Casa d'Arisiti Huana	\$12	Charanda Uruapan Anejo	\$12
Casa d'Arisiti Narano	\$12	Charanda Uruapan Anejo con Hogos	\$16
Nixti Licor de Elote	\$11	<b>Vodka</b>	
Pajarote Tamarind	\$10	Supergay	\$12
		<b>Rye Whisky</b>	
		Ragtime	\$16

## Wines

<b>Sparkling</b>	
Cava Brut Nature, Alta Alella "Mirgin Gran Reserva" 2018	\$16
Lambrusco, Quarticello "Barbacane" 2021 Emilia-Romagna	\$15
<b>White</b>	
Ribeira Sacra, Guímaro, Vino Blanco 2021 Galicia, Spain	\$16
Palomino Fino, Primitivo Collantes "Viña Matalián" 2020 Andulucia, Spain	\$16
Chardonnay, Villard "Grand Vin" 2019 Casablanca Valley, Chile (organic)	\$18
<b>Rosé</b>	
Jajatoes Rose, Petit Oratoire, 2022 France	\$19
<small>grenache, viognier, cinsault</small>	
<b>Orange</b>	
Roditis Orange Natur, Tetramythos 2021, Greece	\$16
<b>Red</b>	
País, Roberto Henriquez, Old Vines, Rivera Del Notro 2021 Valle del Bío-Bío, Chile	\$16
Garnacha, Alta Alella "GX Catalunya" 2021 Spain	\$15
Sangiovese, Chiara Condello, Predappio 2020 Emilia-Romagna	\$19

## Non-Alcoholic

Sugarcane Cola	\$6	Coffee or Tea	\$5
Cold Brew	\$9	Kombucha	\$6
Face Plant	\$9	Spice Girl	\$9
<small>coconut water, fresh pineapple, celery and lime juice</small>		<small>hibiscus, fresh grapefruit and lime juice, cinnamon, allspice, clove, agave nectar</small>	