

DINNER MENU



Aperitivos

CHARCUTERIE BOARD 29

chef selection of chesse and curated meats

FLAUTAS 15

crispy corn tortilla, hibiscus flower, cinnamon & agave goat cheese spread, dressed with pistachio

NOPAL CURADO 17

cactus, earth blood, yuzu

CHICHARRON EN SALSA VERDE 17

pork confit, green sauce, chile de arbol oil, criollo corn tortillas.

AGUA CHILE AHUMADO 18

smoke pacific shimp, green apple, thai basil, guindilla pepper

Fuertes

PATO & PIPIAN 39

sous vide duck breast, julienne vegetables, cherry tomatoes, house pipian sauce

PESCA DEL DIA MKT PRICE

catch of the day, oaxaca grits, broccolini, capers

TLAYUDA DE CAMPO 22

hard tortilla, black beans, home made salsa, grasshopper, maguey worm, durango scorpion

MEXTLAPIQUE DE CONEJO CON HONGO DE LLUVIA 29

confited rabbit, wild mushroom, criollo tortilla

PULPO & TINTA 28

grilled octopus, recaudo negro, chingatana ant, dashi

CALDO DE PIEDRA 29

ancestral soup, octopus, red fish, pacific prawns, cooked table side with volcanic rocks

TUETANOS 49

two baked bone marrow, diced rib-eye, mushroom and bell pepper hash, mezcal, criollo corn tortillas.

Postres

TAMAL DE CACAO 8

FLAN DE CAFE 8

Flights

served with agua de piedra, cucumber, orange & worm salt

SOTOL

three types of plants

MEZCAL

three regions or agaves*

TEQUILA

three nom or extractions

COCKTAIL MENU

Sotol

EPAZOTE XOKOK 14.5
señor sotol, green
chartreuse, epazote
syrup, lime

SANGRE DEL DESIERTO 14.5
passion flower infused
sotol, lemon, honey beet
syrup

SOFISTICADO 15.5
senor sotol, rinquinquin
peach, cocchi
americano, suze

Tequila

EL CLASICO 14.5
cimarron repo,
piloncillo, aztec bitters,
coffee bitters

MATZANTLI 14.5
arete, passionfruit,
pinnacle, ancho verde
ginger beer, lemon

BIRRIA-RITA 15.5
birria spiced tequila
infusion, pineapple
licor, agave, lime

AGAVE SMASH 18.5
mijenta reposado,
piloncillo, cassis,
angostura

Mezcal

AYAHUASCA 14.5
espadin, ginger, lime,
tepache

PULQUELOMA 15.5
espadin, pulque,
grapefruit, lime

BRUJO 14.5
espadin, ancho reyes,
hibiscus, lemon, agave

ZAPOTE 15.5
espadin, white vermouth
blend, mamey syrup

Whiskey

OLD JEFFERSON 15.5
sierra norte yellow corn,
cynar, campari, cocchi di
torino

POZOL 18.5
abasolo, espadin,
nixta, cacao

ELOTERO 15.5
abasolo, raicilla,
nixta, lemon

Cerveza

pacifico 6.5

modelo 6.5

bohemia 6.5

indio 6.5

Fermentos

tepache 10

curado 12

pulque 10

Vinos Mexicanos

varieties of red & whites
mkp

Charanda & Rum

AGRICOL PUNCH 15.5
paranubes, dark rum,
pimento dram, coconut
water, pineapple juice lime

PUREPECHA SWIZZLE 15.5
charanda, tamarind,
piloncillo, mint, coffee
bitters

POLITICO 14.5
rum j.m, diplomatico
matuano, guava, allspice,
banana liquor, lime

Ginebra

MEZCALINI 15.5
gad gin, dolin dry
vermouth, orange
bitters, herbal oil drops
lemon oils

XOCONOSTLE 14.5
chihuahua gin, ojo de
tigre, ancho verde,
xoconostle, lemon, egg
withe

TANG SOUR 15.5
green house, maracuya,
yellow chartreuse, lemon,
egg white.

HAPPY HOUR

TUESDAY - FRIDAY 5PM - 7PM

10

MARGARITA

MEZCALITA

PALOMA

RANCH WATER

OLD FASHION

CARAJILLO

