

COCKTAILS

Yuzu-Sage Collins / Northshore gin, Blaum Brothers oaked gin, yuzu, sage, lime, soda. 14.50

Black Pepper-Pear Margarita / Milagro reposado tequila, Mathilde Poire liqueur, black pepper dram, Cointreau, fresh lime juice. 13

Negroni CDMX / Union mezcal, Koval gin, Campari, Cinzano Rosso, Ancho Reyes. 14

Levanta Espíritu / Montelebos mezcal, Lillet Blanc, Cointreau, fresh grapefruit juice, orange bitters. 14

La Joya / Banhez mezcal, Northshore gin, Yellow Chartreuse, Carpano Antica. 14

Mexico City Manhattan / Templeton rye, Banhez mezcal, Carpano Antica, Benedictine, bitters. 13

OUR CLASSICS

Splurge Margarita / Don Julio 1942, Grand Marnier 100, fresh lime, agave syrup. 30

Topolo Margarita / Milagro reposado, Torres orange liqueur, housemade limonada, shaken tableside. 13

Want to use your favorite tequila?

Shot price plus 3

Champagne Margarita / Milagro reposado, Torres orange, fresh lime, sparked with Taittinger *La Francaise* champagne. 16

Blue Agave Margarita / Corazon blanco tequila, Cointreau, fresh lime, shaken tableside. 13

Want to use your favorite tequila?

Shot price plus 3

Mezcal Margarita / Wahaka joven espadin mezcal, Torres brandy, Peychaud bitters, housemade limonada. 13.50

Paloma Oaxaqueña / Wahaka mezcal (infused with güero chile & coriander), fresh grapefruit, limonada, honey, grapefruit bitters. 14

BEER

DRAFT

Cruz Blanca, the Frontera brewery – CDMX (900 W. Randolph St., Chicago, IL) Bright German Pilsner with a delicate fruity German hop aroma, balanced by a smooth, clean and soft bitter finish (4.9 ABV). 8

Tocayo Brewing - Tocayo White Hominy Ale (IL) Less-traditional wit beer brewed with Mexican hominy, orange peel & coriander (5.5 ABV). 7

Negra Modelo (Mexico) Vienna-style lager, amber body, sweet with hints of apple & bread (5.4 ABV). 6.50

5 Rabbit Cervceria – Gringolandia Super Pils (IL) Unfiltered German pilsner, bolder version of a classic pils, clean finish (7.2 ABV). 7

Moody Tongue – Sliced Nectarine IPA (IL) American IPA showcasing bright, tropical aromas of stone fruits with a refreshing grapefruit acidity (5.9 ABV). 8

BOTTLES

Two Brothers / Wobble IPA (IL) IPA with complex citrus and piney hop notes. 6

Off Color / Apex Predator (IL) Farmhouse ale with dry finish and a fruity bite. 7

Metropolitan / Magnetron (IL) A schwarzbier (black lager) toasty & malty, gentle hops, refreshing finish. 6

Three Floyds / Gumballhead (IN) American wheat beer with a crisp, citrus finish. 7

Krombacher / Non Alcoholic (Germany) 4.25

MEXICAN FAVORITES

Modelo Especial / very light, thirst-quenching. 6

Bohemia / crisp, slightly hoppy refreshing. 6

Pacifico / medium-bodied, easy drinking lager. 6

Dos XX Amber / nutty, toasty amber. 6

Dos XX Lager / clean lager with mild hops. 6

Tecate / light, tangy. 6

Victoria / malty, refreshing amber lager. 6

Corona Light / bright lager, on the lighter side. 6

SOFT DRINKS

Limonada / Sparkling fresh-squeezed limeade. 3.50

Agua de Jamaica / Tangy jamaica "flower" tea. 3.50

Agua del Día / Daily changing fresh fruit "water." 3.50

Scarlet Wave / Fresh limeade, "jamaica flower" tea, Peychaud's bitters. 3.50

Water / Badoit or Topo Chico sparkling, Evian still. 6