

FEATURED WINE FOR TODAY'S MENU

WHITE

6 oz/btl

Joh. Jos. Prüm, Riesling Kabinett
Mosel, Germany 2007 30/91

Balthasar Ress, Riesling, Hattenheim Nussbrunnen, GG
Rheingau, Germany 2014 38/121

Domaine Du Petit Métris, Les Fougeraies, Savennières
Loire Valley, France 2014 (Chenin Blanc) 20/66

J.L. Chave Sélection, Saint-Joseph Blanc, Circa
Rhône Valley, France 2015 24/81

Kellerei, Terlan, Pinot Bianco, Vorberg
Adige, Italy 2014 30/91

Dom. Dureuil-Janthial Rully 1er Cru, Le Meix Cadot
Côte Chalonnaise, France 2014 (Chardonnay) 28/86

ROSÉ

Domaine Du Gros Noré, Bandol Rosé
Côtes de Provence, France 2016 24/81

RED

6 oz/btl

Thackrey & Co., Pleiades XXV, Old Vines
Sebastapol, California NV 24/81

La Rioja Alta, Viña Ardanza, Reserva
Rioja, Spain 2008 (Tempranillo) 30/91

Vignobles Brunier, Piedlong, Châteauneuf-du-Pape
Rhône Valley, France 2012 30/91

Lang & Reed Wine Co., Cabernet Franc, Two-Fourteen
Napa Valley, California 2013 24/81

La Poderina, Brunello di Montalcino
Tuscany, Italy 2011 40/126

Remo Farina, Amarone della Valpolicella Classico
Veneto, Italy 2013 40/126

See full wine list for more selections

COCKTAILS

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

Lucky Peach / Northshore gin, Giffard peach liqueur, earl gray, Campari, lime. 15

Sandia Santa / Tequila Ocho blanco tequila, watermelon, Aperol, hoja santa, lime. 14

Negroni CDMX / Union mezcal, North Shore #6 gin, Campari, Cinzano Rosso, Ancho Reyes. 14

Ancho Old Fashioned / Montelobos mezcal, Ancho Reyes, demerara. 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. 12

Want to use your favorite tequila? Shot price plus 3

Champagne Margarita / Milagro reposado, Torres orange, fresh lime, sparked with Taittinger *La Francaise* champagne. 14

Blue Agave Margarita / Corazon blanco tequila, Cointreau, fresh lime, shaken tableside. 12

Want to use your favorite tequila? Shot price plus 3

Mezcal Margarita / Wahaka joven espadin mezcal, Torres brandy, Peychaud bitters, housemade limonada. 12.50

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

BEER

DRAFT

Tocayo / (5.5 ABV) Tocayo White Hominy Sessionable Wit (IL) 6.5

Negra Modelo / (5.4 ABV) Vienna-style lager 6.5

5 Rabbit Cervceria / (7.2 ABV) Gringolandia Super Pils (IL) 7

Moody Tongue / (5.9 ABV) Sliced Nectarine IPA (IL) 7.5

Perennial / (4.2 ABV) Hopfentea (MO) 7

BOTTLE

Two Brothers / Wobble IPA (IL) 6

Off Color / Apex Predator (IL) 7

Metropolitan / Magnetron Black Lager (IL) 6

Three Floyds / Gumballhead (IN) 7

Krombacher / Non-alcoholic 4.25

MEXICAN

Modelo Especial, Bohemia, Pacifico, Dos XX Lager, Tecate, Victoria, Corona Light 6

"SOFT" DRINKS

Limonada / fresh squeezed limeade, sparkling water 3.50

Agua de Jamaica / ice cold, tangy tea of crimson jamaica "flowers" 3.50

Agua del Dia / 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