

FEATURED WINE FOR TODAY'S MENU

WHITE

6 oz/btl

Adega Eidos, Eidos De Padriñan, Albariño,
Val do Salnés, Rías Baixas, Galicia, Spain 2017 16/51

Vie Di Romans, Dessimis, Pinot Grigio,
Friuli Isonzo, Italy 2016 24/76

Famille Perrin, Les Sinards, Châteauneuf-Du-Pape Blanc,
Rhône Valley, France 2015 28/86

BUBBLES & ROSÉ

6 oz/btl

Ployez-Jacquemart, Extra Quality Brut,
Champagne, France NV 30/91

Bodegas, Los Bermejós, Listán Rosado,
Lanzarote, Canary Islands, Spain 2018 16/51

RED

6 oz/btl

Massolino, Barbera d'Alba
Serralunga, d'Alba, Piedmont, Italy 2017 20/66

Umani Ronchi, Cúmaro, Rosso Conero Riserva,
Marche, Italy 2013 30/91

López de Heredia, Viña Bosconia Reserva,
Rioja, Spain 2006 26/81

Argiolas, Senes Riserva, Cannonau Di Sardegna,
Sardinia, Italy 2014 22/71

Ànima Negra, Àn,
Vino de la Tierra, Mallorca, Spain 2016 30/91

Luigi Pira, Barolo Serralunga,
Piedmont, Italy 2014 28/86

Remo Farina, Amarone della Valpolicella Classico
Veneto, Italy 2015 36/109

See full wine list for more selections

COCKTAILS

Cucumber Basil Cooler / Mezcal Union, cucumber, basil,
Ancho Reyes Verde, fresh lime. 13

Jalapeño Popper / Jalapeño-infused Tequila Ocho plata
"Puerta del Aire," Aperol, fresh grapefruit & lime. 14

Olla Old Fashioned / Siete Misterios Doba Yej mezcal,
Espolón reposado tequila, flavors of café de olla, Cynar,
Angostura bitters. 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 / Espolón reposado, Royal Combier,
housemade limonada, shaken tableside. 13

Want to use your favorite tequila? Shot price plus 3

Champagne Margarita / Milagro blanco, Cointreau, fresh
lime, sparked with Taittinger *La Francaise* champagne. 16

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

Want to use your favorite tequila? Shot price plus 3

Mezcal Margarita / Wahaka joven espadin mezcal, Grand
Marnier, Peychaud bitters, housemade limonada. 14

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

BEER

DRAFT

Whiner Brewery / Miaou Barrel-aged, dry hopped Belgian
wheat (Chicago, IL) 7

Cruz Blanca, the Frontera brewery / Mexico Calling
Refreshing Mexican-style lager (900 W. Randolph St,
Chicago, IL) 8

Half Acre / Daisy Cutter Pale Ale (Chicago, IL) 8

Off Color / Apex Predator Farmhouse ale (Chicago, IL) 8

Negra Modelo / Vienna-style lager (Mexico) 6.5

BOTTLES AND CANS

Solemn Oath / Lü Light-bodied Kölsch-style ale (IL) 7

Agua Mala / Mako Refreshing pale ale (Ensenada, Baja
California, Mexico) 8.5

Three Floyds / Gumballhead Crisp American wheat
beer (IN) 7

Cruz Blanca, the Frontera brewery / El Train Classic
American IPA (900 W. Randolph St, Chicago, IL) 8

Great Lakes / Edmund Fitzgerald Robust porter (OH) 8

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