

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

Tres Agaves Margarita / Espolón blanco tequila, Mezcal Union, Por Siempre Sotol, Pierre Ferrand Dry Cuarcaco, fresh lime, shaken tableside. 14

Crimson Spice / Wahaka joven espadin mezcal, Ancho Reyes Verde, jamaica, serrano, fresh lime. 13

Pastry War / El Tesoro añejo tequila, Lillet blanc, Briottet Crème de Cassis, Amargo Vallet. 17

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 Française* 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

COCKTAILS

Tres Agaves Margarita / Espolón blanco tequila, Mezcal Union, Por Siempre Sotol, Pierre Ferrand Dry Curacao, fresh lime, shaken tableside. 14

Crimson Spice / Wahaka joven espadin mezcal, Ancho Reyes Verde, jamaica, serrano, fresh lime. 13

Pastry War / El Tesoro añejo tequila, Lillet blanc, Briottet Crème de Cassis, Amargo Vallet. 17

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 (Chicago, IL) Barrel-aged, dry-hopped Belgian wheat that features refreshing juicy tangerine notes (6.5 ABV). 7

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

Half Acre – Daisy Cutter (Chicago, IL) Pale ale featuring blended pine, citrus, papaya and mango that finishes very dry (5.2 ABV). 8

Off Color – Apex Predator (Chicago, IL) Easy-drinking farmhouse ale showcasing juicy fruit notes balanced by a dry hoppy finish (6.5 ABV). 8

Negra Modelo (Mexico) Vienna-style lager, amber body,

BOTTLES

Solemn Oath / Lü (IL) Light-bodied and sessionable Kölsch-style ale (4.7 ABV). 7

Agua Mala / Mako (Ensenada, Baja California, Mexico) Pale ale with subtle citrus and a soft, refreshing bitterness (3.4 ABV). 8.5

Three Floyds / Gumballhead (IN) American wheat beer with a crisp, citrus finish (5.6 ABV). 7

Cruz Blanca, the Frontera brewery / El Train (900 W. Randolph St, Chicago, IL) Classic American IPA with a Chicago backbone (6.2 ABV). 8

Great Lakes / Edmund Fitzgerald (OH) Robust porter with roasted barley and bittersweet chocolate-coffee notes (6.0 ABV). 8

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