

FEATURED WINE FOR TODAY'S MENU

WHITE

6 oz/btl

Bründlmayer, Kamptaler Terrassen, Grüner Veltliner,
Kamptal, Austria 2017 20/66

Adobe Guadalupe, Jardin Romántico,
Unoaked Chardonnay,
Valle de Guadalupe, BC, Mexico 2017 18/61

François et Julien Pinon, "Silex Noir" Vouvray
Loire Valley, France 2017 20/66

Tyrell's Wines, Single Vineyard HVD, Semillon,
Hunter Valley, NSW, Australia 2013 32/97

Bodegas de Santo Tomás, Blanca México,
BC, Mexico 2016 16/51

Bodegas Henri Lurton, Le Chenin, Chenin Blanc,
Valle de San Vicente, BC, Mexico 2018 20/66

Hanzell Vineyards, Chardonnay,
Sonoma Valley, Sonoma Country, CA 2014 33/101

RED

6 oz/btl

Domaine Bénédicte & Stephane Tissot, Arbois D.D.
Jura, France 2018 22/71

Benanti, Contrada Monte Serra, Etna Rosso,
Sicily, Italy 2016 30/91

Domaine Les Pallières, Terrasse du Diable, Gigondas,
Rhône Valley, France 2015 30/91

Adobe Guadalupe, Miguel,
Valle de Guadalupe, BC, Mexico 2016 30/91

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

See full wine list for more selections

"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 / Topo Chico sparkling, Evian still 6

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 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

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

Off Color Brewing / Very Very Far Belgian ale
(Chicago, IL) 8

Miskatonic / Little Gray Grisette (Darien, IL) 7

3 Floyds / Alpha King American Pale Ale (Munster, IN) 8

Negra Modelo / Vienna-style lager (Mexico) 6.5

BOTTLES AND CANS

Wild Onion / Radio Free Pils Pilsner (Lake Barrington, IL) 7

Solemn Oath / White Van White ale (Naperville, IL) 7

3 Floyds / Gumballhead Crisp American wheat
beer (Munster, IN) 7

Cruz Blanca / Palm Shade Tropical Pale Ale (900 W.
Randolph St, Chicago, IL) 8

Baja Brewing / Por Favor Mexican IPA (Cabo San Lucas,
Baja California, Mexico) 7

MEXICAN

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

RESERVE MEZCAL FLIGHT RARE PRODUCTIONS \$50

Mezcalero *No. 20*—Arroqueño—Sola de Vega, Oaxaca

Wahaka *"Vino de Mezcal"*—Cupreata
Tetitlian de la Lima, Guerrero

Mezcalosfera *Ensamble*—Verdés, Madrecuixe, Bicuixe
Miahualtán, Oaxaca