

## COCKTAILS ASK YOUR SERVER ABOUT OUR COCKTAILS TO GO!

**TOPOLO MARGARITA** Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada. Shaken tableside **\$13**

**BLUE AGAVE MARGARITA** Milagro blanco tequila, Cointreau orange liqueur, fresh lime juice. Shaken tableside **\$13**

**MEZCAL MARGARITA** Wahaka joven mezcal, Grand Marnier, housemade limonada, Peychaud's bitters. Shaken tableside **\$14**

**HABANERO HOLIDAY MARGARITA** Espolón blanco tequila, Wahaka mezcal, habanero hibiscus agave, lime juice, BroVo orange curaçao, and Angostura bitters. **\$14**

**MANZANA OAXAQUEÑA** Abasolo Mexican whiskey, Montelobos espadín mezcal, BroVo orange curaçao, Seedling Farm cider, Oaxacan pasilla, bitters, and orange essence (served hot or chilled) **\$14**

**BANDERITA** Housemade sangrita (tomatoes, fresh lime & orange juice, Tamazula), choice of Espolón blanco tequila or Wahaka espadín mezcal\*, Tecate **\$10** \*Feel free to substitute vodka

**TECATE CHELADA** Fresh lime juice, salted rim **\$8**

**HOUSEMADE ROMPOPE (EGGNOG)** Abasolo whiskey, canella, piloncillo, Mexican vanilla, milk, golden egg yolks finished with a dusting of nutmeg **\$14**

## WINES BY THE GLASS GL • BTL

### BUBBLES

2017 Avinyó, Cava Brut Reserva, Penedès, Spain **\$12 • 46**

NV Mandois, "Cuvée Origine," Brut, Côte Des Blancs, Champagne, France **\$20 • 80**

### WHITE

2017 Mahi, Malborough, New Zeland (Sauvignon Blanc) **\$13 • 51**

2019 Paoloni Wines, Unoaked Chardonnay, Valle de Guadalupe, B.C., Mexico **\$12 • 46**

2015 L'Ecole, No. 41, Columbia Valley, Washington (Chenin Blanc) **\$12 • 46**

2018 Chanson, Vire-Clesse, Burgundy, France (Chardonnay) **\$13 • 51**

### ROSÉ

2019 Domaine Montrose, Rose Montrose, Languedoc, France (Grenache, Cabernet Sauvignon, Syrah) **\$12 • 46**

### RED

2017 Paoloni Wines, Cabernet/Merlot, Valle de Guadalupe, B.C., Mexico **\$12 • 46**

2016 Topolovino, Tempranillo, Central Coast, California **\$13 • 51**

2016 Guímaro, Mencia, Camiño Real, Ribeira Sacra, Spain **\$13 • 51**

2017 Lomita, Discreto Encanto Tinto, B.C., Mexico (Cabernet, Grenache, Ruby Cabernet) **\$13 • 51**

## DRAFT BEER

**NEGRA MODELO** (Mexico) Munich-style Lager, 5.4% ABV **\$7**

**OFF COLOR BREWING BEER FOR TACOS** (Chicago, IL) Gose, 4.3% ABV **\$8**

## MEXICAN BEER

- VICTORIA** Lager, 4% ABV **\$6**  
**CORONA LIGHT** Lager, 4.1% ABV **\$6.5**  
**DOS EQUIS AMBER** Vienna-style lager, 4.7% ABV **\$6**  
**DOS EQUIS SPECIAL LAGER** Lager, 4.2% ABV **\$6**  
**MODELO ESPECIAL** Lager, 4.4% ABV **\$6**  
**CERVEZA PACIFICO CLARA** Lager, 4.5% ABV **\$7.5**  
**TECATE** Lager, 4.5% ABV **\$6**

## BEVERAGES • NON ALCOHOLIC

- AGUA DEL DIA** Daily fresh fruit water **\$3.5**  
**AGUA DE JAMAICA** Hibiscus flower tea **\$3.5**  
**LIMONADA** Sparkling fresh-squeezed limeade **\$3.5**  
**ICED TEA** Rishi Organic Summer Lemon **\$3**  
**DIET COKE** small bottle **\$2**  
**MEXICAN COKE \$4**  
**MEXICAN SQUIRT \$4**  
**TOPO CHICO \$4** small • **\$6** large  
**EVIAN \$6**

## LOCAL BEER

- METROPOLITAN FLYWHEEL PILSNER BIER** (Chicago, IL)  
 German-style Pilsner, 5% ABV **\$7**  
**LAGUNITAS HAZY WONDER IPA** (Chicago, IL)  
 New England-style Hazy IPA, 6% ABV **\$7**  
**SOLEMN OATH WHITE VAN** (Naperville, IL)  
 Belgian-style Witbier, 4.7% ABV **\$7**

## COFFEE & TEA

- MEXICO LA MIXTECA ORGANIC** from Intelligensia Coffee **\$2.5**  
**CAPPUCCINO \$4.5**  
**LATTE \$4.5**  
**BLACK CAT ESPRESSO \$3** single • **\$4** double  
**RISHI ORGANIC TEA**  
 Matcha-Genmaicha Green • Iron Goddess of Mercy Oolong •  
 Tropical Coconut Oolong • English Breakfast • Chamomile Medley •  
 Vanilla Mint Pu-erh • Mango Ginger with Turmeric **\$4.75**  
**FROTHY MEXICAN HOT CHOCOLATE** House-ground bean-to-cup  
 Mexican chocolate steamed with hot milk **\$5**  
**CHOCOLATE CAPPUCCINO** Intelligensia Black Cat espresso and  
 house-ground bean-to-cup chocolate steamed with hot milk **\$5.50**  
**CAFÉ DE OLLA** Sweet coffee, spiced, fruity **\$3.75**  
**SPIKED HOT CHOCOLATE** House-ground bean-to-cup chocolate  
 steamed with hot milk. Sidecar choice of Abasolo Mexican whiskey,  
 Espolón reposado tequila, or Montelobos espadín mezcal **\$14**

## DESSERTS

- PB&J TRES LECHES** Classic sponge cake infused with 3 milks, Bayless Garden concord-apple compote, peanut-sesame  
 alegría **\$9**  
**DEVIL'S FOOD CAKE, CAFÉ DE OLLA BUTTERCREAM** Dark chocolate devils food cake, spiced coffee buttercream,  
 vanilla ice cream, fall raspberries **\$9**  
**ROMPOPE CHEESECAKE** Creamy cheesecake infused with Mexican rompope (egg nog liqueur) and wintery spices.  
 Cascabel-cherry compote, poached apples, spiced pecans **\$10**  
**FRONTERA'S CHOCOLATE PECAN PIE** with Kahlúa whipped cream **\$9**  
**CLASSIC FLAN** Classic Mexican caramel custard with pecan polvorones **\$5**  
**HOMEMADE ICE CREAM** Today's seasonal ice cream topped with your choice of homemade cajeta (goat milk caramel)  
 or bittersweet hot fudge **\$8**