

**GRANADA G&T SPRITZ** Botanist gin, Granada pomegranate liqueur, crimson jamaica simple, Top Note tonic, mezcal mist \$12

\$5 will be donated by Remy Cointreau to the Independent Restaurant Coalition for each cocktail sold

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

**TOPOLO MARGARITA** Espolón reposado tequila, Royal Combier orange liqueur, sweetend lime juice. 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, sweetend lime juice, Peychaud's bitters. Shaken tableside **\$14**

**CUCUMBER SERRANO MARGARITA** Ojo de Tigre espadín/tobalá mezcal, Por Siempre sotol, Espolón blanco tequila, serrano agave, fresh lime, Bittertruth cucumber bitters, cilantro lime salt rim **\$14**

**OAXACAN ON MANGOS** Angelisco blanco tequila, mango, fresh lime, BroVo spicy orange liqueur, smoky Oaxacan pasilla, mist of mezcal **\$14**

**BLACKBERRY, MINT MEZCAL HIGBALL** Pelotón de la Muerte citrus pechuga, Charanda Urupana (sugarcane spirit), blackberry purée, fresh lime, mint syrup, Peychaud's bitters, Top Note tonic **\$14**

**CREMA DE CAJETA** Creamy liqueur featuring Abasolo Mexican whiskey, house-made cajeta caramel, two milks (condensed, evaporated), piloncillo **\$12**

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

## WINES BY THE GLASS **GL • BTL**

### BUBBLES

2017 Avinyo, **Cava Brut** Reserva, Penedes, Spain **\$12 • 46**

NV Etienne Calsac, **Extra Brut, Blanc de Blancs**, Léchappée Belle, Champagne, France **\$26 • 83**

### WHITE

2019 Vigneti Le Monde, **Pinot Bianco**, Friuli Grave, Italy **\$12 • 46**

2018 Miner, **Sauvignon Blanc**, Napa Valley, California **\$13 • 51**

2018 Château Graille-Lacoste, **Semillon Blend**, Graves Blanc, Bordeaux, France **\$14 • 55**

2019 Casa Magoni, Manaz Blanco, **Viogner/Fiano**, Valle de Guadalupe, B.C., Mexico **\$14 • 55**

### ROSE

2019 Château Minuty, "M" de Minuty, **Rosé**, Côtes de Provence, France **\$14 • 55**

### RED

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

2016 Topolovino Baja, **Nebbiolo**, Valle de Guadalupe, B.C., Mexico **\$12 • 46**

2016 Topolovino, **Syrah**, Sawyer Lindquist Vineyard, Edna Valley, California **\$13 • 51**

2017 Paoloni Wines, **Cabernet/Merlot**, Valle de Guadalupe, B.C., Mexico **\$15 • 58**

## DRAFT BEER

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

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

## 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

- HORCHATA LECHES** Tender cake infused with 3 "milks" (almond, rice, coconut), mango-mint salsa, toasted meringue, coconut alegria **\$9**  
**TROPICAL LAYER CAKE** Sour cream cake layers, guanabana-passionfruit buttercream, Mexican vanilla ice cream, caramelized pineapple, toasted coconut **\$10**  
**RHUBARB-LIME TARTAleta** Flaky pastry tart with fresh rhubarb compote, lime curd, torched meringue, toasted almonds **\$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**