

FEATURED WINE FOR TODAY'S MENU

WHITE

6 oz/btl

Hermann J. Weimer, *Magdalena Vineyard*, Dry Riesling,
Seneca Lake, Finger Lakes, NY 2016 26/81

Dom. Yves Cuilleron, *Les Vignes d'à Côté*, Viognier,
Collines Rhodaniennes, Rhône Valley, France 2017 20/66

Pala, *Stellato*, Vermentino di Sardegna,
Sardinia, Italy 2017 22/71

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

BUBBLES

6 oz/btl

Henriet-Bazin, *Blanc de Blancs*, 1er Cru Demi-Sec,
Montagne de Reims, Champagne, France NV 28/91

**Domaine Mousse, *Moussamoussettes*, Vin Mousseux,
Brut Nature, Pétillant Naturel,**
Loire Valley, France 2017 20/66

RED

6 oz/btl

Anne –Sophie Dubois, *Les Cocottes*, Fleurie,
Beaujolais, France 2017 16/51

Altesino, *Rosso di Montalcino*,
Tuscany, Italy 2015 20/66

Ampeleia, *Rosso Costa Toscana*,
Maremma, Tuscany, Italy 2015 28/91

Tres Valles, *Kuwal*, Tempranillo,
Baja California, Mexico 2011 32/91

Zorah Wines, *Karasi*, Areni Noir,
Armenia 2016 24/76

Domaine Bois De Boursan,
Châteauneuf-du-Pape, Rhône Valley, France 2014 34/102

Remo Farina, *Amarone della Valpolicella Classico*
Veneto, Italy 2014 36/109

See full wine list for more selections

COCKTAILS

Oaxacan Daiquiri / Paranubes aguardiente rum, hoja santa, fresh lime. 13

Just Beet It / La Higuera Wheeleri sotol, Montelobos mezcal, beet, habanero, fresh lime. 14

Fall by the Fire / Pecan-infused Leña Brava mezcal, Lustau Pedro Ximenez sherry, ginger. 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 / Milagro reposado, Royal Combier, housemade limonada, shaken tableside. 13

Want to use your favorite tequila? Shot price plus 3

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

Blue Agave Margarita / Corazon 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

Vander Mill / Vandy Crisp, clean apple cider (MI) 6

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

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

Revolution / Anti-Hero Massively aromatic IPA (IL) 7

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