

COCTELES

ANTEATER DAIQUIRI 18

Rum, Lime, Chicatana Simple Syrup, Apricot & Orange, Grapefruit Bitters

LA CURANDERA 18

Suncliffe Solstice Gin, La Fuerza Blanco Vermouth, Alma Finca, Lemon, Absinthe, Cardamom Bitters

PALOMA DE JAMAICA 17

Reposado Tequila OR Mezcal, Maleza Cempasuchitl, Grapefruit, Yuzu, Hibiscus & Pink Peppercorn Syrup

EL VERDE PELIGROSO 16

Suncliffe Gin, Kiwi, Epazote, Lime, Celeray Bitters

SANGRE DE MAIZE 16

Madre Mezcal, Sweet Vermouth, Nixta, Campari

POR SIEMPRE 16

Nocheluna Sotol or Whiskey. Piloncillo. Orange. Mole Bitters.

CARAJILLO 16

Espresso. Nocheluna Sotol. Licor 43. Alma Finca.

*DIABLITO DESCARADO 18

Rum. House Chili Amaro. Lemon. House Avocado Orgeat. Bitters. Pomegrante Ponche. Egg white

MARGS 15

Madre Mezcal or Tequila.
Classic. La Poblanita. or Seasonal Ponche

HOUSE SANGRIA 14

Rotating Wine. Rum. Fruit. Trash Cordial

FEATURED COCKTAIL

Ask your server.

BUY THE CHILTE CREW A ROUND 20

CERVEZAS

Local Bottles & Cans on Rotation. Pricing varies.

Mexican Lager

Blonde

IPA

What's Chef Drinking?

NON-ALCHS

Big Marble, AZ Ginger Beer

Big Marble AZ Proper Hibiscus

Topo Chico

Mexican Coke

Rotating Tepache

NA Beer

SPIRITS

MEZCAL

Bosscal Sacraficio Conejo | Rabbit Sacraficial. 27

Bozal Sacraficio Pechuga | Chicken Sacraficial. 27

Madre Espadin. 12

Madre Ensemble. 16

Madre Ancestral. 27

Mamá Chuy Yerba Santa. 26

Luneta Alto. 28

Luneta Chino. 30

Luneta Limón. 26

Luneta Cacao. 32

Luneta Papalometl. 24

Luneta Tobala. 23

Luneta Arroqueno. 23

Derechito Cupreata. 18

RUM

Mk Rum MX. 12

SOTOL

Nocheluna. 16

Mama Chuy Cucharillo. 22

TEQUILA

Derechito Blanco. 12

Derechito Reposado. 14

Derechito Anejo. 18

Derechito Extra Anejo. 22

WHISKEY

Del Bac AZ. 17

Abasolo MX. 15

The Sentinel Rye AZ. 14

Four Roses. 13

GIN

Suncliffe AZ. 13

Mama Chuy Laurel Gin MX. 12

Suncliffe Solstice 2024 AZ. 16

APERTIVOS Y DIGESTIFS

Fernet MX. 9

House Chili Amaro. 9

Absinthe. 12

Siete Rayas. 12

JJ Amarguito MX. 18

To ensure health and medical benefits for all of our valued full-time team members a 35% charge will be added to each guest check. In support of this initiative, the entirety of the charge is retained by the restaurant. If you would like this charge removed, please let our staff know. Thank you for dining with us and supporting our staff! 25% Gratuity will be auto applied to parties of 6 or more.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

VINO

DESDE MEXICO CON AMOR

Our wines are meticulously picked to transcend the moment, weaving a tale of tradition and artistry.

Each bottle is a celebration of Mexican terroir, inviting you to experience the hard work and storied traditions of Mexican winemaking. Sharing these wines is a journey, where the essence of Mexico's soil mingles with the joy of a great meal.

SPARKLING

SYMMETRIA LUMINARIA

GRENACHE NOIR – \$75

Region: Valle de Guadalupe, Baja California
(Citrus, vanilla, balanced)

DOS BUHOS "1524" ESPUMOSO

TEMPRANILLO, SYRAH, CAB. FRANC – \$85

San Miguel de Allende, Guanajuato
(Strawberry, rose, vibrant)

TERRA MADI BRUT RESERVA

MACABEO, XAREL-LO – \$15/48

Querétaro
(Brioche, citrus, fine bubbles)

TERRA MADI BLANC DE NOIR

PINOT NOIR, CHARDONNAY – \$15/\$48

Querétaro
(Elegant, dry, fresh, soft oak)

DROSOPHILA PROTESTA PET NAT

PINOT NOIR, GRENACHE BLANCO – \$85

Valle de San Vicente, Baja California
(Peach, floral, rustic)

ROSE & SKIN CONTACT

GUANAME ROSADO

MERLOT, TEMPRANILLO, MALBEC – \$15/\$48

Valle de Jaral de Berrios, Guanajuato
(Grapefruit, fresh, zesty)

CASA MADERO V ROSADO

CABERNET SAUVIGNON, MERLOT – \$15/\$48

Valle de Parras, Coahuila
(Raspberry, floral, crisp)

GUANAME PAJARO AZUL ROSE

TEMPRANILLO, MOSCATEL – \$90

Valle de Jaral de Berrios, Guanajuato
(Ash, lemon peel, almond)

ROSADITO

GRENACHE – \$15 (CANNED)

Querétaro
(Fresh fruit, soft florals, balanced acidity)

DROSOPHILA BLANCO

CHARDONNAY, SAUVIGNON BLANC – \$85

Region: Valle de San Vicente, Baja California
(Stone fruit, textured, complex)

REDS CONTINUED...

L.A. CETTO

NEBBIOLO – \$17/\$52

Valle de Guadalupe, Baja California
(Cherry, leather, structured)

L.A. CETTO

PETIT SYRAH – \$17/52

Valle de Guadalupe, Baja California
(Blackberry, pepper spice, bold)

BICHI "AZUL EL HEROE"

GRENACHE – \$80

Tecate, Baja California
(Tart, earthy, bold)

CUNA DE TIERRA PAGO DE VEGA

CAB. SAUV., CAB. FRANC, MERLOT – \$95

Dolores Hidalgo, Guanajuato
(Redcurrant, mocha, silky)

GUANAME

MALBEC – \$90

Valle de Jaral de Berrios, Guanajuato
(Plum, tobacco, earthy)

PARVADA

CABERNET FRANC – \$100

Valle de Parras, Coahuila
(Herbal, black fruit, balanced)

BICHI "LA SANTA"

MOSCATEL NEGRO – \$80

Region: Tecate, Baja California
(Saline, stone fruit, earthy)

JC BRAVO

CARIGNAN – \$90

Valle de Guadalupe, Baja California
(Red fruit, spice, balanced acidity)

WHITES

SANTO TOMAS "MISION" WHITE

CHENIN BLANC, COLOMBARD, CHARD. – \$15/\$48

Baja California
(Citrus, floral, light)

SYMMETRIA LOLA

CHENIN BLANC, COLOMBARD – \$65

Valle de Guadalupe, Baja California
(Floral nose, crisp, fruity finish)

DOS BUHOS

CHENIN BLANC – \$75

San Miguel de Allende, Guanajuato
(Peach, floral, crisp)

SIERRA BLANCA SAUVIGNON BLANC – \$15/\$48

Valle de Guadalupe, Baja California
(Citrus, herbal, mineral)

DOVINTO SAUVIGNON 10 VEINTE

SAUVIGNON BLANC – \$75

Baja California
(Grapefruit, grassy, vibrant)

L.A. CETTO RESERVA PRIVADA

CHARDONNAY – \$17/52

Valle de Guadalupe, Baja California
(Tropical, vanilla, creamy)

ROGANTO BLANCO

CHARDONNAY, SAUVIGNON BLANC – \$17/\$52

Region: Valle de Guadalupe, Baja California
(Citrus, tropical fruit, green apple)

PARVADA BLANCO

VERDEJO, CHARDONNAY, SAUVIGNON BLANC – \$90

Valle de Parras, Coahuila
(Floral, tropical, full-bodied)

SAN MIGUEL BLANCOS

SAUVIGNON BLANC, SEMILLON, CHARDONNAY – \$75

San Miguel de Allende, Guanajuato
(Full-bodied, herbal, savory finish)

DOVINTO SIMBIOSIS BLANCA

SAUVIGNON BLANC, VIOGNIER \$75

Baja California
(Citrus zest, green apple, mineral finish)

POZO DE LUNA

VIOGNIER – \$68

San Luis Potosí
(Peach, honeysuckle, smooth finish)

JC BRAVO

PALOMINO – \$60

Region: Valle de Guadalupe, Baja California
(Citrus, floral, crisp)

REDS

SANTO TOMAS "MISION" TINTO

MISION, CARIGNAN, TEMPRANILLO – \$15/\$48

Baja California
(Balanced, soft tannins, velvety)

BICHI LISTAN

MISION – \$85

Tecate, Baja California
(Earthy, rustic, herbal)

PICCOLO ROGANTO

CAB. SAUV., MERLOT, TEMPRANILLO – \$17/\$52

Valle de Guadalupe, Baja California
(Red fruit, spice, medium-bodied)

SIERRA BLANCA

TEMPRANILLO – \$15/\$48

Valle de Guadalupe, Baja California
(Bright, mineral, fresh)

DOVINTO TEMPRANILLO ALTO

TEMPRANILLO – \$110

Baja California
(Black cherry, vanilla, earthy)

GUANAME PAJARO AZUL

TEMPRANILLO, SYRAH – \$85

Valle de Jaral de Berrios, Guanajuato
(Dark fruit, smoky, mineral)

BICHI "HAPPY FLAMA"

TEMPRANILLO, NEBBIOLO – \$80

Baja California
(Bright fruit, rustic, herbal)

CASA MADERO 3V

CAB. SAUV., MERLOT, TEMPRANILLO – \$55

Valle de Parras, Coahuila
(Blackcurrant, plum, smooth)

SANTO TOMAS

CABERNET-TEMPRANILLO – \$70

Baja California
(Black cherry, spice, balanced tannins)

SANTO TOMAS

CABERNET – \$65

Baja California
(Rich fruit, oak, velvety tannins)

DUOMA DOS MANOS

CABERNET SAUV., NEBBIOLO, SYRAH – \$85

Valle de Guadalupe & Valle de San Vicente, Baja California
(Red fruit, pepper, smooth)