



# COCTELES

## EL VERDE PELIGROSO 16

Local Gin or Vodka. Kiwi.  
Epazote. Celery Bitters.

## SANGRE DE MAIZE 16

Mezcal & Corn Negroni.

## POR SIEMPRE 16

Sotol or Whiskey. Piloncillo. Orange.  
Mole Bitters.

## CARAJILLO 16

Espresso. Sotol.  
Licor 43. Orange.

## FUEGO EN PARAISO 18

Nocheluna Sotol, Alma Tepec, Mango, Lime,  
Chiltepin, Agave, Egg White

## MARGS 15

Mezcal or Tequila.  
Classic. Green Chili. or Seasonal Ponche

## HOUSE SANGRIA 14

Limited.

## FEATURED COCKTAIL 18

Ask your server.

## BUY THE CHILTE CREW A ROUND 20

## VINO BTG

Desde Mexico Con Amor  
Sparkling. White. Red. Rose.  
Ask your server.

## CERVEZAS

Local Bottles & Cans on Rotation. Pricing varies.

Mexican Lager

Blonde

IPA

Craft

Seltzer

What's Chef Drinking?

## NON-ALCHS

Big Marble, AZ Ginger Beer.

Topo Chico

Mexican Coke

Rotating Tepache

NA Beer

To ensure health and medical benefits for all of our valued full-time team members a 3% 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.

DESDE MEXICO CON AMOR

# VINO

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.

## REDS

### MISION TINTO 15/48

Bodegas de Santo Tomas, Baja California, MX  
Well Balanced, Soft Tannins, Velvety Finish.

### CARIGNAN 90

JC Bravo, El Porvenir, Baja California, MX  
Red Fruit. Winter Spice. Balanced Acidity.

### CABERNET 65

Bodegas de Santo Tomas, Baja California, MX  
Rich Fruit. Oak. Velvety Tonnins.

### PICCOLO 17/52

Roganto, Valle de Guadalupe, Baja California, MX  
Medium Body, Red Fruit, Spice

## WHITE

### MISION WHITE 15/48

Bodegas de Santo Tomas, Baja California, MX  
Citric. Light Body. Lightly Floral.

### BLANCS 75

Vinedo San Miguel, San Miguel de Allende, MX  
Fully Body. Herbal. Savory Finish

### LOLA 65

Symmetria, Valle de Guadalupe, MX  
Floral Nose. Crisp Fruity Finish.

### PARVADA BLANCO 90

Valle de Parras, Coahuila, MX  
Fully Body. Floral Aromas. Tropical Fruits.

## SPARKLING

### BLANC DE NOIRS 15/48

Terra Madi, Queretaro, MX  
Elegant. Dry. Fresh. Soft Oak.

### LUMMINARIA 75

Symmetria, Valle de Guadalupe, MX  
Intense. Bright Citrus. Soft Vanilla. Lingering Finish.

## ROSE & SKIN CONTACT

### GUANAME ROSADO

Valle Jaral de Berrios, San Felipe, Guanajuato, MX  
Fresh Acidity. Grapefruit. Citric Finish.

### ROSADITO 15

Ezequiel Montes, Queretaro, MX  
Fresh Fruit. Soft Florals. Balanced Acidity.  
Celebrating Mexico's First CANNED Rose!

