

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.

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 Madl, 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!



