

# COCTELES

**ANTEATER DAIQUIRI 17**

Mexican Cane Rum, Lime, Chicatana Simple Syrup, Apricot & Orange, Grapefruit Bitters  
(Tart, Vibrant, Wild)

**ROMA NORTE 17**

Entremanos Tequila Blanco, Roma Tomato Water, Basil Eau de Vie, Blanco Vermouth, Celery Bitters, Lemon-Basil Oil  
(Savory, Green, Aromatic)

**PALOMA DE JAMAICA 18**

Reposado Tequila OR Mezcal, Maleza Cempasuchiti, Grapefruit, Yuzu, Hibiscus & Pink Peppercorn Syrup  
(Floral, Citrusy, Mild Smoke)

**EL VERDE PELIGROSO 17**

Suncliff Gin, Kiwi, Epazote, Lime, Celerey Bitters  
(Zesty, Herbal, Funky)

**SANGRE DE MAIZE 17**

Madre Mezcal, Sweet Vermouth, Nixta, Granada Vallet  
(Smoky, Nutty, Bitter)  
N/A Available

**ORO QUEMADO 17**

Plantain-Koji Aguardiente, Juerte Destilado de Pulque, Brown Butter, Mole Bitters, Absinthe, Lemon, Cinnamon  
(Nutty, Spiced, Rich)

**CARAJILLO 16**

Moxie Espresso, Nocheluna Sotol, Licor 43, Alma Finca,  
(Bold, Creamy, Spiced)

**MANGO TONAL 18**

Cola Blanca Bacanora, Mango Distillate, Mango Liquer, Maleza Axiote, Piloncillo, Hierbas Bitters, Salsa Macha Oil  
(Smoky, Tropical, Spicy)

**SINALOA SHOGUN 17**

The Lost Explorer Espadin, Nami Tokubetsu Junmai Mexican Sake, Yuzu, Luxardo del Santo, Matcha Syrup  
(Herbal, Bright, Umami)

**MARGS 16**

Madre Mezcal or Tequila.  
Classic. La Poblanita. or Seasonal Ponche  
(Bright, Citrusy, Customizable)  
NA Available

**HOUSE SANGRIA 15**

La Higuera - Mexican Red Wine, Fig, Port, Trash Cordial  
-OR-  
Sol Guava -Mexican White/Rose Wine, Guava, Blanco Vermouth, Trash Cordial

**LA NINA FRESA 18**

Lopez Real Tobala, Diega Rosa Gin, Rose Petal, Strawberry Cheong, Pepita Washed Alma Finca, Sparkling Wine  
(Floral, Fruity, Effervescent)

**POR SIEMPRE 17**

Nocheluna Sotol or Whiskey. Piloncillo. Orange. Bitters  
(Earthy, Sweet, Classic)

**BUY THE CHILTE CREW A ROUND 20**

**FEATURED COCKTAIL**

Ask your server. Limited availability.

# SPIRITS

**AGAVE/SOTOL**

For a complete list of Tequila, Mezcal, Sotol, and Bacanora, please see the Wine & Agave Menu

**RUM**

Mk Rum MX. 12  
Cañada Rum, MX. 14  
Charanda Uruapan. MX. 12

**WHISKEY**

Del Bac "Classic" AZ. 14  
Del Bac "Dorado" AZ. 14  
Del Bac "Ode to Islay" AZ. 14  
Del Bac "Frontera" AZ. 22  
Abasolo MX. 14  
The Sentinel Rye AZ. 14  
Four Roses. 13

**GIN**

Suncliff AZ. 13  
Suncliff Solstice 2024 AZ. 16  
Diega Rosa. MX. 14  
Diega Verde. MX. 14  
Mama Chuy Laurel. MX. 12

**APERTIVOS Y DIGESTIFS**

Fernet-Vallet. MX. 9  
Amargo-Vallet. Mx. 9  
House Chili Amaro. 9  
Siete Rayas. 12  
JJ Amarguito MX. 18  
Cultivaro. AZ. 11

# BEER

**CERVEZAS**

Local Bottles & Cans on Rotation. Pricing varies.  
Calidad Mexican Lager  
The Shop "Crispy" Blonde  
The Shop "Church Music" IPA  
What's Chef Drinking?

# ZERO PROOF

**NON-ALCHS**

Big Marble, AZ Ginger Beer  
Big Marble AZ Proper Hibiscus  
Phony Mezcal Negroni  
Sparkling Water  
Still Water  
Mexican Coke  
Rotating Tepache  
NA Beer

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.

# SPIRITS

## AGAVE - MEZCAL

### REZPIRAL TEPEXTATE - \$24

#### A. MARMORATA (TEPEXTATE)

Berta Vasquez, San Baltazar Chichicapam, Oaxaca  
(Herbaceous, Earthy, Mineral)

### REZPIRAL BARRIL - \$24

#### A. KARWINSKII (BARRIL)

Berta Vasquez, San Baltazar Chichicapam, Oaxaca  
(Floral, Light, Tropical)

### REZPIRAL HORNO - \$24

#### A. AMERICANA (ARROQUENO)

Berta Vasquez, San Baltazar Chichicapam, Oaxaca  
(Roasted, Spicy, Sweet)

### LUNETTA TOBALA - \$23

#### A. POTATORUM (TOBALA)

Berta Vasquez, San Baltazar Chichicapam, Oaxaca  
(Sweet, Floral, Smooth)

### LUNETTA LIMON - \$26

#### A. ANGUSTIFOLIA (ESPADIN)

Berta Vasquez, San Baltazar Chichicapam, Oaxaca  
(Citrus, Clean, Crisp)

### MAMA CHUY - \$21

#### COYOTE, TEPEXTATE, JABALI

Felipe & Ageo Cortes, Miahuatlán, Oaxaca  
(Floral, Herbal, Earthy)

### LOST EXPLORER SALMIANA - \$35

#### A. SALMIANA

Fortino Ramos, San Pablo Huixtepec, Oaxaca  
Herbaceous, Chill, Sweet

### LOST EXPLORER TOBALA - \$23

#### A. POTATORUM (TOBALA)

Fortino Ramos, San Pablo Huixtepec, Oaxaca  
(Floral, Fruity, Mild Smoke)

### LOST EXPLORER ESPADIN - \$16

#### A. ANGUSTAFOLIA (ESPADIN)

Fortino Ramos, San Pablo Huixtepec, Oaxaca  
(Herbaceous, Fruity, Mild Smoke)

### REAL MINERO - \$34

#### ESPADIN, BECUELA, TOBALA, COYOTA

Edgar Ángeles Carreño, Santa Catarina Minas, Oaxaca  
(Floral, Fruity, Earthy)

### LUNETTA ALTO - \$28

#### A. INAEQUIDENS (ALTO)

Elias García Soto, Michoacán  
(Robust, Earthy, Smoky)

### LUNETTA CACAO - \$32

#### A. ANGUSTIFOLIA (ESPADIN)

Luis Arellanes Cruz & Rufino Felipe Martínez, Oaxaca  
(Chocolate, Sweet, Rich)

### LOPEZ REAL TOBALA - \$18

#### A. POTATORUM (TOBALA)

Antonio Hernández López, Santiago Matatlán, Oaxaca  
(Fruity, Earthy, Acidic)

### GUANAME SAUVIGNON BLANC - \$75

Valle de Jaral de Berrios, Guanajuato  
(Balanced acidity, light, refreshing)

### DOS BUHOS CHENIN BLANC - \$75

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

### POZO DE LUNA VIOGNIER - \$68

San Luis Potosí  
(Peach, honeysuckle, smooth finish)

### PARVADA BLANCO - \$90

#### VERDEJO, CHARDONNAY, SAUVIGNON BLANC

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

### VINALTURA BAJIO BLANCO - \$60

#### CHENIN BLANC, SAUVIGNON BLANC, RIESLING, CHARDONNAY

San Juan del Rio, Querétaro  
(Green melon, apple, chamomile)

## REDS

### VINO BOHEMIO TEMPRANILLO - \$65

Valle de Guadalupe, Baja California  
(Mocha, Berry, Vanilla)

### VINO BOHEMIO NEBBIOLO - \$95

Valle de Guadalupe, Baja California  
(Cherry, rose, Graphite)

### DUOMA DOS MANOS - \$65

#### CABERNET SAUV., NEBBIOLO, SYRAH

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

### SYMMETRIA EJE - \$70

#### ZINFANDEL, CAB SAUV, MALBEC

Valle de Guadalupe, Baja California  
(Raspberry, Cocoa, Strawberry)

### MONTE XANIC GRAN RICARDO - \$160

#### CAB. SAUV., MERLOT, CAB. FRANC, PETIT VERDOT

Valle de Gaudalupe, Baja California  
(Bold, Spiced, Structured)

### MONTE XANIC SELECCION - \$78

#### MALBEC, MERLOT, CAB. SAUV.

Valle de Guadalupe, Baja California  
(Juicy, Fragrant, Layered)

### JC BRAVO CARIGNAN - \$90

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

### CASA MAGONI ORIGEN 43 - \$60

#### MONTEPULCIANO, AGLIANICO, CANAILOLO, SANGIOVESE, CABERNET

Valle de Guadalupe, Baja California  
(Floral, red fruits, hibiscus)

### SANTO TOMAS CABERNET - \$65

Valle de Santo Tomas, Baja California  
(Rich fruit, oak, velvety tannins)

## RED'S CONTINUED....

### LA CETTO PETIT SYRAH - \$55

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

### DROSOPHILA TINTO – \$98

**CAB FRANC, LAMBRUSCA DI ALESSANDRIA, NEBBIOLO, GRENACHE**

Valle de San Vicente, Baja California  
(Wild Berries, Smoked Red Pepper, Juicy)

### BICHI "AZUL EL HEROE" - \$60

**GRENACHE**

Tecate, Baja California  
(Tart, earthy, bold)

### BICHI "GORDO GUAPO" - \$60

**GRENACHE**

Tecate, Baja California  
(Wild red berries, herbs, spice)

### BICHI "LISTAN" - \$60

**MISION**

Tecate, Baja California  
(Earthy, rustic, herbal)

### BICHI "LA SANTA" – \$60

**MOSCATEL NEGRO**

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

### BICHI "HAPPY FLAMA" - \$60

**TEMPRANILLO, NEBBIOLO**

Tecate, Baja California  
(Bright fruit, rustic, herbal)

### MELCHUM EL CAPORAL - \$75

**NEBBIOLO, TEMPRANILLO, MERLOT**

Valle de Ojos Negros, Baja California  
(Ripe fruits, black cherry)

### GUANAME MALBEC – \$85

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

### GUANAME MERLOT – \$85

Valle de Jaral de Berrios, Guanajuato  
(Red Fruit, Green Pepper, Soft Tannins)“

### GUANAME PAJARO AZUL - \$85

**MALBEC, TEMPRANILLO, CAB SAUV, SYRAH**

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

### TRES RAICES PINOT NOIR - \$90

Delores Hidalgo, Guanajuato  
(Red fruit, vanilla, cacao)

### CUNA DE TIERRA PAGO DE VEGA - – \$95

**CAB. SAUV., CAB. FRANC, MERLOT**

Dolores Hidalgo, Guanajuato  
(Redcurrant, mocha, silky)

### PARVADA CABERNET FRANC – \$100

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

### PARVADA CARDENAL - \$84

**MALBEC, CALADOC**

Valle de Parras, Coahuila  
(Fruity, Fresh, Vibrant)

### CASA DE QUESADA INDOMITO - \$80

**SYRAH, VIOGNIER**

Valle de los Romo, Aguascalientes  
(Red fruits, violet, white pepper)

### DOVINTO TEMPRANILLO ALTO - \$110

Ensenada, Baja California  
(Black cherry, vanilla, earthy)

## SPARKLING

### SYMMETRIA LUMINARIA – \$75

**COLOMBARD, CHENIN BLANC**

Valle de Guadalupe, Baja California  
(Toasted Bread, Meyer Lemon, Almond)

### DOS BUHOS "1524" ESPUMOSO – \$85

**TEMPRANILLO, SYRAH, CAB. FRANC**

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

### DROSOPHILA PROTESTA PET NAT - \$85

**PINOT NOIR, GRENACHE BLANC**

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

## ROSE & SKIN CONTACT

### DROSOPHILA BLANCO - \$85

**CHARDONNAY, COLOMBARD**

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

### BODEGAS HENRI LURTON VINO NARANJA - \$78

**CHARDONNAY**

Valle de San Vicente, Baja California  
(Apricot, golden apple, clove)

### GUANAME PAJARO AZUL ROSE - \$90

**TEMPRANILLO, MOSCATEL**

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

## SAKE

### NAMI JUNMAI - \$18/\$92 (750ML)

Culiacán, Sinaloa, Mexico  
(Fruity, Slightly Sweet, Full Bodied)

### NAMI JUNMAI GINJO - \$24/\$56 (375ML)

Culiacán, Sinaloa, Mexico  
(Semi-Dry, Lactic, Fresh Acidity)

### NAMI JUNMAI DAIGINJO -\$34/\$76 (375ML)

Culiacán, Sinaloa, Mexico  
(Smooth, Floral, Refined)

# BY THE GLASS CONTINUED...

## ROSE

**GUANAME ROSADO - \$15/48**  
**MERLOT, TEMPRANILLO, MALBEC**  
Valle de Jaral de Berrios, Guanajuato  
(Grapefruit, fresh, zesty)

**CASA JIPI ROSADO - \$17/\$52**  
**BARBERA**  
Valle de San Vicente, Baja California  
(Creamy, Mineral, Tart)

**ABREPUERTAS GALACTICO - \$17/52**  
**GRENACHE, NEBBIOLO**  
Valle de Colón, Querétaro  
(Balanced, flora, red fruit)

**ROSADITO - \$15 (CANNED)**  
**GRENACHE**  
Querétaro  
(Fresh fruit, soft florals, balanced acidity)

## SPARKLING

**TERRA MADI BRUT RESERVA - \$15/48**  
**MACABEO, XAREL-LO**  
Querétaro  
(Brioche, citrus, fine bubbles)

**TERRA MADI BLANC DE NOIR - \$15/48**  
**PINOT NOIR, CHARDONNAY**  
Querétaro  
(Elegant, dry, fresh, soft oak)

# BOTTLE SELECTIONS

## WHITES

**SYMMETRIA LOLA - \$65**  
**CHENIN BLANC, COLOMBARD**  
Valle de Guadalupe, Baja California  
(Floral nose, crisp, fruity finish)

**VINAS DE LA ERRE CUVÉE BLANC - \$65**  
**SAUV. BLANC, CHARDONNAY, MUSCAT DE ALEXANDRIA**  
Valle de Guadalupe, Baja California  
(Honeysuckle, jasmine, Meyer lemon)

**CASA MAGONI MANAZ - \$55**  
**VIOGNIER, FIANO**  
Valle de Guadalupe, Baja California  
(White flowers, honey, lime)

**JC BRAVO PALOMINO - \$60**  
Valle de Guadalupe, Baja California  
(Citrus, floral, crisp)

**GUANAME SAUVIGNON BLANC = \$75**  
Valle de Jaral de Berrios, Guanajuato  
(Balanced acidity, light, refreshing)

**DOS BUHOS CHENIN BLANC - \$75**  
San Miguel de Allende, Guanajuato  
(Peach, floral, crisp)

**MAMA CHUY MADRE CUISHE - \$19**  
**A. KARWINSKII (MADRE CUISHE)**  
Casimiro & Jorge Pérez Clemente, San Luis Amatlán, Oaxaca  
(Mineral, Vegetal, Dry)

**LUNETA PAPALOMETL - \$24**  
**A. POTATORUM (PAPALOMETL)**  
Abdías De La Luz Rodríguez, Puebla  
(Floral, Tropical, Smooth)

**LUNETA CHINO - \$30**  
**A. SALMIANA**  
Jesús & Daniel Navarro, San Luis Potosí  
(Herbal, Apple, Smoky)

**DERECHITO CUPREATA - \$18**  
**A. CUPREATA**  
Michoacán de Ocampo  
(Bright, Herbal, Peppery)

**MADRE ANCESTRAL - \$27**  
**ESPADIN & TOBASICHE**  
Oaxaca  
(Earthy, Roasted, Smooth)

**MADRE ENSAMBLE = \$16**  
**ESPADIN & CUISHE**  
Oaxaca  
(Floral, Fruity, Earthy)

**SACAPALABRAS ANCESTRAL - \$32**  
**A. KARWINSKII (SAN MARTINERO)**  
Presa San Felipe, Oaxaca de Juárez, Oaxaca  
(Mineral, Herbal, Citrus)

**DON AMADO PECHUGA - \$27**  
**ESPADIN**  
Río de Ejutla, Oaxaca  
(Fruity, Spicy, Sweet)

## AGAVE - TEQUILA

**ENTREMANOS HIGH PROOF - \$20**  
Jaime Villalobos Sauza, Jalisco  
(Agave, Pepper, Citrus)

**ENTREMANOS BLANCO - \$14**  
Jaime Villalobos Sauza, Jalisco  
(Earthy, Herbal, Sweet)

**BARA-CARA BLANCO - \$14**  
Melly Barajas, Valle de Guadalupe, Jalisco  
(Agave, Citrus, Herbal)

**ARTENOM 1123 BLANCO - \$18**  
Salvador "Chava" Rosales, El Arenal, Jalisco  
(Citrus, Sweet, Smooth)

**ARTENOM 1414 REPOSADO - \$21**  
Sergio & Jose Manuel Vivanco, Arandas, Jalisco  
(Caramel, Vanilla, Spice)

**ARTENOM 1146 ANEJO - \$30**  
Enrique Fonseca, Tequila, Jalisco  
(Oak, Vanilla, Spice)

**ARTENOM 1579 BLANCO - \$15**  
Felipe Camarena, Los Altos, Jalisco  
(Mineral, Agave, Mint)

# AGAVE - TEQUILA CONTINUED...

## **VOLANS BLANCO - \$12**

Felipe Camarena, Los Altos, Jalisco  
(Agave, Citrus, Pepper)

## **VOLANS STILL STRENGTH BLANCO - \$18**

Felipe Camarena, Los Altos, Jalisco  
(Agave, Apple, Pepper)

## **VOLANS REPOSADO - \$15**

Felipe Camarena, Los Altos, Jalisco  
(Agave, Caramel, Spice)

## **VOLANS ANEJO - \$30**

Felipe Camarena, Los Altos, Jalisco  
(Agave, Vanilla, Oak)

## **DERECHITO BLANCO - \$12**

Jalisco  
(Agave, Pepper, Crisp)

## **DERECHITO REPOSADO - \$14**

Jalisco  
(Oak, Vanilla, Smooth)

## **DERECHITO ROSE - \$18**

Jalisco  
(Floral, Sweet, Light)

## **DERECHITO ANEJO - \$18**

Jalisco  
(Rich, Oak, Spice)

## **DERECHITO EXTRA ANEJO - \$22**

Jalisco  
(Complex, Dark, Smooth)

# BACANORA

## **COLA BLANCA - \$14**

A. angustifolia (Pacifica)  
Ures, Sonora  
(Savory, Earthy, Subtle)

## **ESTACA - \$16**

A. angustifolia (Pacifica)  
Sonora  
(Smoky, spiced, lush)

# SOTOL

## **FLOR DEL DESIERTO RATTLESNAKE PECHUGA - \$27**

Dasyllirion Leleophyllum  
Gerardo Ruelas, Chihuahua  
(Mineral, Smoky, Citrus)

## **FLOR DEL DESIERTO VENISON PECHUGA - \$27**

Dasyllirion Wheeleri  
José "Chito" Fernandez Flores, Chihuahua  
(Savory, Spicy, Nutty)

## **NOCHELUNA - \$12**

Dasyllirion Leleophyllum  
Don Eduardo Arrieta, Aldama, Chihuahua  
(Herbal, Earthy, Bright)

# 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.

# BY THE GLASS WHITE

## **MONTE XANIC CHENIN BLANC- \$15/\$48**

Valle de Guadalupe, Baja California  
(Stone Fruit, Vibrant Acidity, Minerality)

## **ABREPUERTAS MISTICO - \$17/\$52 SAUVIGNON BLANC, CHENIN BLANC**

Valle de Colón, Querétaro  
(Tropical, citrus peel, orange blossom)

## **SANTO TOMAS "MISION" WHITE - \$15/\$48 CHENIN BLANC, COLOMBARD**

Baja California  
(Citrus, floral, light)

## **VINO BOHEMIO BLANCO - \$17/\$52 CHARDONNAY, SAUVIGNON BLANC**

Valle de Guadalupe, Baja California  
(Meyer lemon, tropical fruit, orange blossom )

## **CASA MAGONI VERMENTINO-CHARD. - \$17/\$52**

Valle de Guadalupe, Baja California  
(Green apple, grapefruit, pineapple)

# RED

## **MONTE XANIC CALIXA - \$17/\$52 CABERNET SAUVIGNON, SYRAH**

Valle de Guadalupe, Baja California  
(Dark Fruit, Lilac, Pepper)

## **TRES RAICES TRE SANGIOVESE - \$17/52**

Delores Hidalgo, Guanajuato  
(Cherry, mint, star anise)

## **SANTO TOMAS "MISION" TINTO - \$15/\$48 MISION, CARIGNAN, TEMPRANILLO**

Baja California  
(Balanced, soft tannins, velvety)

## **PICCOLO ROGANTO - \$17/52 MERLOT, CAB. SAUV., TEMPRANILLO, CAB. FRANC**

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

## **SIERRA BLANCA TEMPRANILLO - \$15/\$48**

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

## **CASA MAGONI SANGIOVESE-CABERNET - \$17/\$52**

Valle de Guadalupe, Baja California  
(Cherry, raspberry, black tea)