

COCKTAILS

MAKE ANY DRINK
WITH MEZCAL

••• +\$2 •••

EL DIABLO MARGARITA

•••

Rich + spicy. Reposado tequila, mezcal, lime, jalapeno/habanero agave syrup served over ice with a spiced salt rim.

\$14

LONE STAR HAPPY MEAL

•••

Nearly a million served. Blanco tequila shot, sangrita chaser + a Mexican lager.

\$12

SANGRIA

•••

A blend of wine, cognac + fresh juices.

\$12

SEE QR CODE
FOR OUR
"COCKTAIL
OF THE
MOMENT"

LONE STAR MARGARITA

•••

Just like mama used to make. Blanco tequila, lime, lemon, sugar + orange liqueur.

\$13

LUCHA LIBRE

•••

As delicious + refined as it is tough. Blanco tequila, lime, agave + orange blossom water served over ice.

\$13

TEXAS MONEY

•••

An old staff favorite. Blanco tequila, grapefruit + pink peppercorn cordial, lime + Yellow Chartreuse served up.

\$14

GIN-TONIC

•••

Seasonal, see QR code for our current offering

\$13

CHELADA

•••

Lime juice over ice with a salted rim + a Mexican lager.

\$8

CONGRESS STREET MARGARITA

•••

The original recipe. Blanco tequila, Combier orange liqueur + lime, served over ice with a Tajin rim.

\$13

CHICA FACIL

•••

A tempting tippie. Blanco tequila, Aperol, lime, agave + house made orange bitters served up.

\$13

OAXACAN DEAD

•••

Mezcal + rum Tiki cocktail served in a pint.

\$14

FERNET BUCK

•••

Herbal + spicy yet refreshing. Fernet Branca, house ginger beer, lime + bitters.

\$13

MICHELADA

Contains Worcestershire sauce; not vegetarian/vegan

•••

Spicy tomato-lime mix over ice with a salted rim + a Mexican lager

\$9

MEXICO CITY MARGARITA

•••

A simple gimlet style cocktail. Blanco tequila, lime + sugar served up.

\$13

PALOMA

•••

A refreshing blend of blanco tequila, grapefruit, lime + salt, topped with grapefruit soda.

\$13

HORCHATA

•••

Privateer Amber Rum, rice + almond milk with spices + fresh grated nutmeg.

\$13

1930'S MANHATTAN

•••

The drink that launched a thousand sips. Rye, Peychauds + aromatic bitters, sweet vermouth + lemon zest.

\$13

TERRACHELADA

•••

Clamato juice over ice with a Diablo spice rim + a Mexican lager.

\$9

CADILLAC MARGARITA

•••

When only the best will do. Lunazul reposado tequila, Bauchant Orange liqueur, lime + a salted rim served up.

\$14.50

ROSITA

•••

As classy as it is classic. Blanco tequila, Aperol, sweet vermouth, dry vermouth + house mole bitters. Stirred and served chilled.

\$13

CAFE SANCHO

•••

Served hot or iced, with Karma Roasters coffee, reposado tequila, agave + house mole bitters. Topped with Mexican chocolate whipped cream.

\$13

OAXACAN OLD FASHIONED

•••

A modern classic. Reposado tequila, mezcal, agave + house mole bitters.

\$13

COCKTAILS

LOW ABV / NO ABV OPTIONS

RANCH WATER LITE

...

1oz blanco tequila, Combier+ lime with a salt rim. Served with a mini Topo Chico sparkling mineral water on the side.

\$12

AGUA FRESCA

...

See QR menu for current offering and pricing. Always refreshing, always delicious.

see QR

VIRGIN HORCHATA

...

House made rice + almond milk with spices + fresh grated nutmeg.

\$8

VIRGIN MARGARITA

...

House sour mix, orange, lime, + agave.

\$8

BRUNCH COCKTAILS

BLOODY MARY

Contains Worcestershire sauce; not vegetarian/vegan

...

House veggie infused vodka + our own spicy bloody mix.

\$12

BLOODY MARIA

Contains Worcestershire sauce; not vegetarian/vegan

...

House veggie infused tequila + our own spicy bloody mix, served with a spiced rim.

\$13

MIMOSA

...

The most classic sparkly brunch drink.

\$12

BREAKFAST MARGARITA

...

Reposado tequila, elderflower, lime + grapefruit. The perfect morning cocktail.

\$12.50

LA LUNA ROSA

...

Mezcal, grapefruit juice + liqueur, topped with sparkling rosé. Brunch in a glass.

\$12

OTHER DRINKS

MEXICAN COKE • JARRITOS SODAS ASK YOUR SERVER FOR CURRENT FLAVORS • **TOPO CHICO • GINGER BEER**

\$4.50

SODA WATER

\$3

ORGANIC KARMA COFFEE HOT OR ICED • **TONIC WATER • GINGER ALE • MINI TOPO CHICO • DIET COKE**

\$4

BEER, WINE + SPIRITS

Scan QR code for our current selection of bottled + draft beer, wines + our tequila + mezcal menu

