el mezcal cantina

>> cocktails – cócteles <<

OAXACAN OLD FASHIONED **$14**
agave, rich syrup, mezcal vago elote, casco viejo reposado & bitters

LA MERA MERA **$13**
casco viejo tequila, orange liqueur, fresh lime and a salted rim

LA APASSIONADA **$14**
libélula tequila, passionfruit, fresh lime, rich syrup and combier

MANGO CHAMOY **$14**
casco viejo tequila, jalapeño, fresh mango, chamoy and tajin rimmed

XOLOESCUINTLE **$14**
union mezcal, tamarind, fresh orange & lemon juice, salted rim

MEZCALERA **$14**
banhez mezcal, fresh lime agave, pasilla salt rim

AL PASTOR **$14**
union mezcal, tequila, grilled pineapple, lemons, rimmed with chapulin salt

LA QUINTANA **$14**
libélula tequila, pom, hibiscus, fresh lime, rimmed with pasilla salt

CANTINA NEGRONI **$15**
banhez mezcal, campari, sparkling wine and st. germaine

DRINK OF THE WEEK **$14**
the mixologists' special weekly creation

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Inquire about our extensive selections of mezcal and tequila

>> beers – chelas $6 <<

modelo especial - dos xx ambar - dos xx lager
rrey ipa - corona - pacifico - negra modelo
tecate – victoria - heineken
inquire about our seasonal ipa's $7
michelada $10

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>> tequila & mezcal – flights <<

TEQUILA - $30
don julio blanco – tequila ocho blanco
el tesoro de don felipe blanco

MEZCAL ESPADIN - $30
vago – la medida
rey campero

WILD TEPEZTATE - $35
cruz de fuego – la medida
rey campero

PECHUGAS - $40
tosba turkey
macurichos rabbit
flor de desierto, venison

BUILD A FLIGHT
choose your own mezcal or tequila
within your own price range
(request to see your options)

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¡ SALUD !

Please Note: to offset our high operating costs
a 4% charge is added to all checks.
You can request to have it removed if paying by cash.
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