



COCKTAIL MENU

\$15.00 ◦ **El Güero**

Mezcal Salmano Espadin, Honey Pineapple syrup,
Pineapple Juice, Habanero Bitters, Pinck a Pink.

\$18.00 ◦ **Tu Compa**

Saffron Infused Mezcal Ilegal Espadin, Pineapple juice,
Campari, fresh lime-agave syrup, Pineapple leaf,
charred pineapple.

\$17.00 ◦ **El Caminante**

Mezcal Rey Campero Espadin, Ginger Liquor, Jamaica,
Prosecco, Orange.

\$19.00 ◦ **El Taquero**

Tequila Tromba Reposado, Green Chartreuse, Maraschino
Liquor, Mezcal Don Mateo Mezcal Cupreata Manso
Sahuayo, Lime Juice, Cellery bitters, Thyme.

\$18.50 ◦ **El Tocayo**

Mezcal Sabia Maria, Ruby Port, Martini Dry Vermouth,
Black berry syrup, Lime, habanero bitters, Egg White,
blackberry, mint.

\$15.00 ◦ **La Toxica**

Mezcal Solmano, Watermelon, Lemon, Simple Syrup,
Tain a Tajin.

\$17.00 ◦ **Mi Sancho**

Mezcal Rey Campero Ancho Reyes,
Jamica, Lime, Orange.

\$17.00 ◦ **El Amargado**

Mezcal Unión, Uno Espadin,
◦ Red Vermoth, Campari, Orange.

\$17.00 ◦ **El Escandalo**

Tequila Cimarón Reposado, Mezcal
Don Mateo Cupreata Manso Sahuayo,
Agave Nectar, Angostura Bitters,
Flamed Orange.

\$17.00 ◦ **La Cariñosa**

Derrumbes SLP, Crème de cacao, Yellow Chartreuse,
Orange Bitters, Lemon Peel.

\$18.00 ◦ **El Vampiro**

Koch El Mezcal, Bardadillo Pedro Ximenex Sherry,
Crème de cassis, acid phosphate, salt, water lemon.

\$17.00 ◦ **La Soñadora**

Mezcal Los Siete Misterios, Doba,Yej, Amaro Montenegro,
Grapefruit, Lemon, Ginger Beer.

\$16.00 ◦ **El Yaki**

Sparkling rose, Mezcal Don Mateo Cupreata, Manso
Sahuayo, Lime,Honey Syrup, Peychaud Bitters.

\$15.00 ◦ **Vago Champurrado**

Mezcal El Buho Tepezate, Hot Champurrado.

\$17.00 ◦ **Pinche Fresas**

La Venenosa Tabernas 3 Raicillas, Blanc Vermoth Lemon
Juice, Symple, Strawberries, Mint spring, Strawberry.

El Gusto del Mero Mero

The Taste of the Top Dog mixologist,
suggesting they will craft something exceptional.