

# CHULITA

## COCKTAIL MENU

### COCTELES ~ 15

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#### Seasonal Margarita

Tequila Reposado, Santa Monica Farmer's Market Fruit, Orgeat, Lime

#### La Chulita

Serrano Infused Mezcal, Housemade Pineapple Tepache, Orgeat, Lemon

#### Cocos Verde

Tequila Blanco, Spiced Coconut Milk, Pear, Matcha, Lime

#### Dos Rosas

Mezcal, Tequila Blanco, Watermelon-Pomegranate, Lime, Acai Salt

#### Tesoro De Oro

Mezcal, Lemon, Honey, Orange Bitters

#### Jalisco Or Oaxacan Buck

Tequila Blanco Or Mezcal, Ginger, Lime, Soda, Crystallized Ginger

#### One Way to Oaxaca

Mezcal, Falernum, Aperol, Lemon

#### Mole Old Fashioned

Mezcal, Tequila Reposado, Xocolate Mole Bitters

#### Casa De Fuego

Five Spice Seasonal Peppers, Tequila Blanco, Lime, Agave, Aloe, Aperol

## FLIGHTS

### VIRGIN COCKTAILS

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**Margarita** 8

Seedlip Grove, Agave, Lime, Orange

**Seasonal Lemonade** 6

Santa Monica Farmers Market Fruit, Lemon, Agave, Mint, Soda

## WINE

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#### Bubbles

Segura Viudas Cava Brut, Spain 12

Segura Viudas Cava Brut Rose, Spain 11

#### Rose

Angels And Cowboy, Grenache 2017 12/45

#### White

Pazo Barrantes, Albarino, Spain 2016 12/45

Astrolabe Marlborough, Sauvignon Blanc, New Zealand 2017 12/45

Qupe Chardonnay, Santa Barbara 2016 12/45

#### Red

Vega Valterra, Bobal, Spain 2016 12/45

Elouan, Pinot Noir, Oregon 2017 13/50

Bichi Flama Roja, Red Blend, México 2017 16/64

## DRAFT BEER

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Three Weavers IPA, Inglewood 8

Smog City Little Bo Pilsner, Torrance 8

Barley Forge El Tecnico Amber Ale, Costa Mesa 8