

COCKTAILS

CRAFT COCKTAILS

CORAL - 230

Aperol infused with roses, condessa gin, grapefruit, lime juice, aquafaba

WAKEY WAKEY - 250

Maker's Mark infused with coffee, cenizo mezcal, angostura, cacao bitters

PONCHE DRIFT - 230

Pox casa naam, starfruit, guava, cinnamon foam, house lemon syrup

RASPBERRY LACTO-CHELADA - 210

Lacto raspberry, spicy tampico, lager beer, lime juice

GUAJILLO FINO - 230

Tequila blanco, clarified watermelon, serrano, citrus, guajillo

CLASSIC COCKTAILS

SURFER ON ACID - 230

Coconut rum, jagermeister, pineapple juice

CANCHANCHARA - 230

White rum, raw honey, lime, sparkling water

BOULEVARDIER - 250

Rye whiskey, campari, sweet vermouth

VESPER MARTINI - 250

Gin, vodka, lillet blanc

DIABLO - 230

Tequila blanco, creme de cassis, ginger ale, lime

NAKED AND FAMOUS - 230

Espadin mezcal, aperol, yellow chartreuse, lime

BREAKFAST

PASTRIES

FRESH BAKED PASTRIES - 85

Rotating selection of local pastries

APPETIZERS

FRUIT - 185

Seasonal selection of local fruits

GRANOLA PARFAIT - 195

Papaya, mango

PAIN AU LAIT FRENCH TOAST - 255

Tres leches sauce, preserved strawberry, caramelized nuts

LARGE PLATES

RICOTTA AVOCADO TOAST - 305

Tomatoes, arugula, citrus oil, fried eggs

AMERICAN BREAKFAST - 370

Choice of bacon, pork, or sausage, two eggs any style, country potato with herbs, comes with juice and choice of coffee or tea

RED OR GREEN CHILAQUILES - 285

Chorizo oreado, cotija cheese, sour cream, avocado

RANCHERO EGGS - 295

Sunny-side-up eggs, crispy tortilla, fried beans, grilled avocado

BREAKFAST BURRITO - 295

Scrambled eggs, bacon sofrito, black beans, handmade flour tortilla

B R E A K F A S T

SIDES

EGGS - 110
Two eggs, any style

BREAKFAST POTATOES - 105

CRISPY BACON - 105

BEVERAGES

CLASSIC MARGARITA - 230
Tequila blanco, freshly squeezed lime
juice, triple sec

DRIFT BLOODY MARY - 230
Mezcal, chile secos, beet juice, housemade
spicy sauce, lime

CITRUS CAVIAR MIMOSA - 210
Sparkling wine, caviar lime, orange juice

FRESH SQUEEZED JUICES

ORANGE JUICE - 110

GRAPEFRUIT JUICE - 110

CARROT JUICE - 110

GREEN JUICE - 110

COFFEE + TEA

CHEMEX DRIP COFFEE - 90

CAFE AMERICANO - 70

TEA AND TISANA - 70

J U S T

APPETIZERS

GUACAMOLE + WHITE BEAN HUMMUS - 175
Tempura green beans, lime, jalapenos

MICHELADA EDAMAME - 165
Chiltepin, lime juice

MELTED ASADERO CHEESE - 275
Sourdough bread, arbol chile sauce

RAW BAR

TUNA CEVICHE - 175
Jalapeno ponzu, red onion, avocado, corn
chips

TOSTADA - 155
Yellowtail, crab, avocado spread, jicama,
radish, mulato chili salsa

SALADS

WATERMELON - 210
Spiced jicama, grapefruit, feta crumble,
arugula, agave, ginger vinaigrette

CAESAR - 225
Romaine lettuce, croutons, pumpkin
pepitas, cotija, cilantro caesar dressing

TACOS

DE LA BAJA SHRIMP TACO - 165
Chipotle mayo, cabbage, avocado, flour
tortilla, arbol chili sauce

CARNITAS - 165
Pork shoulder, carrot escabeche, green
tomatillo, radish salad

CARNE ASADA - 185
Cheese crust tortilla, criolla sauce,
guacamole

DINNER

APPETIZERS

GUACAMOLE + WHITE BEAN HUMMUS - 175
Tempura green beans, lime, jalapenos

MICHELADA EDAMAME - 165
Chiltepin, lime juice

MELTED ASADERO CHEESE - 275
Sourdough bread, arbol chile sauce

RAW BAR

TUNA CEVICHE - 175
Jalapeno ponzu, red onion, avocado, corn chips

TOSTADA - 155
Yellowtail, crab, avocado spread, jicama, radish, mulato chili salsa

SALADS

WATERMELON - 210
Spiced jicama, grapefruit, feta crumble, arugula, agave, ginger vinaigrette

CAESAR - 225
Romaine lettuce, torn croutons, pumpkin pepitas, cotija, cilantro caesar dressing

TACOS

DE LA BAJA SHRIMP TACO - 165
Chipotle mayo, cabbage, avocado, flour tortilla, arbol chili sauce

CARNITAS - 165
Pork shoulder, carrot escabeche, green tomatillo, radish salad

CARNE ASADA - 185
Cheese crust tortilla, criolla sauce, guacamole

BIG PLATES

GRILLED MEZCAL BLUE SHRIMP - 560
Smoked adobo, onion rings, grilled lime

BURGER - 320
Jalapeno mayo, chorizo, grilled onion, aderezo cheese, butter lettuce, pickled peppers, french fries

SEARED SEA BASS W/ ESQUITES - 450
Grilled sweet corn, ancho aioli, jalapeno, cotija cheese

DESSERTS +

BEVERAGES

DESSERTS

CHURROS - 165
Salty caramel sauce, vanilla ice cream

COCONUT FLAN - 170
Passion fruit, mango, white chocolate foam

WINES

Wines are also available by the bottle.

CHARDONNAY - 240
Donovan Parke, CA

COTE MAS ROSE AUROR - 210
Anguedoc, France

EMEVE ARMONIA DE TINTOS - 240
Valle de Guadalupe, Mexico

ESPUMA DE MAR BRUT ROSE - 210
Queretaro, Mexico

BEERS

We have a rotating selection of beers.
Please ask your server what's available.

MEZCAL

ACRE TEPEXTATE - 550
45% - minty, botanical, herbal

ACRE TOBALA - 500
45% - herbal, earthy, chocolaty, tobacco

AMARAS CENIZO - 200
42% - smoky, chocolaty

AMARAS ESPADIN - 180
42% - sweet, floral, earthy

AMARAS ESPADIN REPOSADO - 200
45% - smoky, chocolaty

AMARAS CUPREATA - 190
40% - herbal, fruity

APRENDIZ ESPADIN - 180
40.3% - citrusy, smoky

APRENDIZ ENSAMBLE - 250
45% - floral, herbal, rooty

BEKU ARROQUENO - 220
45% - peppery, herbal, nutty

BEKU CUARENTENO - 220
45% - herbal, nutty, woody

BEKU ESPADIN - 170
47% - smoky, sweet, spicy

BEKU MEXICANITO - 190
45% - tobacco, peppery, spicy

BEKU PENCA BLANCA - 280
45% - citrusy, herbal, peppery

BIZALU COYOTE - 220
45% - earthy, peppery, spicy

BIZALU SALMIANA - 220
45% - herbal, fruity, smoky

BIZALU PECHUGA - 280
45% - sweet, fruity

CHARANDA SOL TARASCO - 150
38% - vanilla, caramel, citrusy

DIXEEBE BARRIL - 600
51% - chocolaty, smoky, herbal

DON MATEO PECHUGA CUPREATA - 300
46% - citrusy, creamy, pineapple, lime

EL CORTIJO BICUIXE - 220
40% - caramel, sweet

EL CORTIJO PECHUGA - 290
45% - herbal, sweet

EL TERCO ESPADIN - 340
40% - herbal, lemongrass, sweet

EL REMEDIO ESPADIN GUSANO - 130
38% - earthy, buttery, sweet

ESPINA NEGRA JABALI SILVESTRE - 400
45% - earthy, fresh, minty

ESPINA NEGRA TEPEXTATE SILVESTRE - 300
45% - rooty, citrusy, sweet

EXILIADO ESPADIN - 200
45% - sweet, herbal

MEZCAL

GENTE DE MEZCAL COYOTE - 240
45% - spicy, peppery, earthy

GENTE DE MEZCAL JABALI - 270
50% - fruity, sweet

GOTA GORDA CUIXE - 350
50% - herbal, sweet grass, smoked pepper

GOTA GORDA ENSEMBLE 5 BARRIL, CUISHE, ESPADIN, MEXICANO, TOBALÁ - 350
49% - coffee, nutty, salted caramel

GOTA GORDA ESPADIN ANCESTRAL - 420
49% - toasted coconut, spicy, tobacco

GOTA GORDA TOBALÁ JOVEN ANCESTRAL - 450
49% - spicy, herbal, smoky

LA REMILGOSA TEXANUM - 250
51% - apple, earthy, fresh

LA REMILGOSA LAMPARILLO - 280
50% - caramel, peachy

LOS AMANTES ESPADIN - 300
40% - fruity, citric, light, smoky

LOS AMANTES ESPADIN ANEJO - 340
37% - woody, coffee, caramel

MACURICHOS CIRIAL - 400
53% - coconut, oily, spicy

MACURICHOS ARROQUENO ANCESTRAL - 500
55% - vanilla, cream, butterscotch

MEZONTE BICUIXE ESPADIN BLANCO - 230
48% - floral, herbal, sweet

MEZONTE RAICILLA JAPO - 250
47% - cheesy, herbal, fruity

ORIGEN RAIZ ESPADIN CHACALENO - 350
48% - woody, herbal, fresh

ORIGEN RAIZ PECHO DE VENADO - 450
50% - woody, gritty, buttery

POX CASA NA'AM - 190
35% - fruity, herbal, sweet

POXNA - 170
45% - fruity, herbal, sweet

RAMBHÁ CUISHE - 360
50% - earthy, smoky, herbal

RAMBHA TOBASICHE - 350
52% - spicy, herbal, earthy

RAYO SECO SACATORO - 280
48% - herbal, smoky

RAYO SECO SOTOL - 280
48% - creamy, herbal, chocolaty

SABIOS DE LUA MADRECIUXE - 600
45% - black tea, peppery

SOTOL FLOR DEL DESIERTO VENENO - 250
48% - citrusy, aromatic

VAGO ESPADIN - 200
50% - sweet, fruity, smoky

VAGO ESPADIN ELOTE - 200
50% - sweet, fruity, smoky