

SPECIALTY COCKTAILS



TAMARINDO MARTINI

Vodka / tamarindo / cane syrup / Tajin 13

ROMESCO'S PEPINO-TINI

Vodka / cucumber & mint / lime / cane syrup / Tajin 12

EL OLVIDO Vodka / moscato d'asti / cucumber / mint 10

MOSCOW MULE Vodka / lime / ginger beer 10

TAMARINDO MARGARITA

Tequila / lime / cane syrup / tamarindo / Tajin 12

PEPINO MARGARITA

Tequila / lime / cane syrup / cucumber & mint / Tajin 11

CIELO ROJO MARGARITA

Habanero infused tequila / strawberry cane syrup
orange juice / lime / salt & chili 11

OAXACA MULE Mezcal / lime / ginger beer 10

SUCIO MARTINI

Gin / dry vermouth / olive brine / olive-garlic garnish 10

AMNESIA Mezcal / Stiegl radler grapefruit beer 11

APEROL SPRITZ Aperol / sparkling wine float 9

G.T.L. Gin / tonic / limoncello 10

OLD FASHIONED

Bourbon whiskey / angostura bitters / sugar cube 10

MEXAPAN MARTINI

Vanilla vodka / mazapan & chocolate cream / frangelico 10

NIGHT MAKER

Bourbon whiskey / basil / ginger ale / balsamic / olive oil 11

DRAFT BEER Pint / Liter

ESTRELLA DE GALICIA

Premium Spanish Lager {Estrella de Galicia} Spain 8/16

BONITA BLONDE

Kolsh {Bay Bridge Brewing} Chula Vista, California 8/16

VIBES

Hoppy Pilsner {Almanac Beer Co.} San Francisco, California 8/16

AMERICA'S FINEST AMBER

Red Ale {Bay Bridge Brewing} Chula Vista, California 8/16

PERRO DEL MAR

IPA {Wendlandt} Ensenada, Baja California 8/16

ROTATING BEER TAP

Please ask your server for our monthly Beer Selection

BOTTLED BEER

MORITZ {LAGER} [CAN] Spain 7

BLUE MOON {WHEAT ALE} USA 6

HEINEKEN {PILSNER} Holland 6

COORS LIGHT {LAGER} USA 6

MICHELOB ULTRA {LIGHT BEER} USA 6

MODELO ESPECIAL {LAGER} Mexico 6

DOS EQUIS {LAGER} Mexico 6

PACIFICO {LAGER} Mexico 6

CORONA {LAGER} Mexico 6

STEIGL {RADLER} Austria 6

NEGRA MODELO {DUNKEL LAGER} Mexico 6

LOCAL BOTTLED BEER

MAGICAL AND DELICIOUS {PALE ALE} [Fall Brewing] San Diego 7

TINIEBLA {WITBIER} [Insurgentes] Tijuana, B.C. 7

MALA VIDA {BELGIAN BLONDE} [Fauna] Mexicali, B.C. 7

LYCAN LUPUS {IPA} [Fauna] Mexicali, B.C. 7

STONE {IPA} [Stone] San Diego 7

SANGRIA TRADICIONAL Red wine / lime juice / fresh fruit

SANGRIA BLANCA White wine / blended liquors / fresh fruit

9.00

PREMIUM WINE BY THE GLASS

Our finest wines poured by the glass via Coravin
without removing the cork

PINOT NOIR [Les Pommiers] {Enroute} Sonoma 11' \$26

NEBBIOLO [Lechuza] Valle De Guadalupe 14' \$22

BLEND [Adobe Guadalupe] {Gabriel} Gpe Vly 16' \$26

BLEND [Orin Swift Cellars] {Papillon} Napa Vly 14' \$28

CAB-MERLOT [Sto. Tomas] {Unico} Gpe Vly, Mx 11' \$26

CAB. SAUVIGNON [Nickel & Nickel] Napa Vly, Ca 14' \$40

CAB. SAUVIGNON [Henri Lurton] Gpe Vly, Mx 16' \$40

WINE BY THE GLASS

Wines served in pichel

1/4 liter pichel (8.5 oz) or 1/2 liter pichel (17 oz)

SPARKLING WINE

	Gl	Btl
CAVA [Mont Marcal] Reserva Brut España	9	32
PROSECCO [La Marca] Italia (187 ml)	12	32
BRUT BLANC DE BLANCS [Pol Clemente] France (375 ml)	14	14

WHITE

	¼	½	Btl
W.ZINFANDEL [Canyon Road] Alexander Vly,Ca	10	20	29
ROSE [Hacienda Guadalupe] {Gaby} Gpe Vly,Mx	14	28	40
MOSCATO D' ASTI [Stella Rosa] Italia,Ca	10	20	30
RIESLING [J. Lohr] Monterey,Ca	10	20	30
PINOT GRIGIO [Campagnola] Italia	10	20	30
SAUVIGNON BLANC [Brander] Los Olivos,Ca	13	26	38
SAUVIGNON CHARDONNAY [Madera 5] Gpe Vly,Mx	16	32	48
VIOGNIER FIANO [Casa Magoni] Gpe Vly,Mx	13	26	38
CHARDONNAY [Kinderwood] Monterey,Ca	10	20	30
CHARDONNAY [Fallbrook] Ca	14	28	42
CHARDONNAY-VERMENTINO [Casa Magoni] Gpe Vly,Mx	14	28	42
CHARDONNAY [Bruma] {Plan B} Gpe Vly,Mx	15	30	45

RED

	¼	½	Btl
PINOT NOIR [Mac Murray] Russian River,Ca	18	36	54
PETITE SIRAH [La Storia] A.Valley Sonoma,Ca	17	34	52
BLEND [Armonia de Tintos Emeve] Gpe Vly,Mx	16	32	48
BLEND [Bruma] {Plan B} Gpe Vly,Mx	17	34	52
BLEND [Adobe Guadalupe] {Jardin Secreto} Gpe Vly,Mx	19	38	57
TEMPRANILLO [Montaña] {Crianza} La Rioja, España	12	24	36
TEMPRANILLO CABERNET [Madera 5] Gpe Vly,Mx	18	36	54
MERLOT MALBEC [Casa Magoni] Gpe Vly,Mx	15	30	45
MERLOT [Sto. Tomas] Gpe Vly,Mx	11	22	32
MALBEC [Belasco] {Old Vine} Argentina	11	22	32
CABERNET SAUVIGNON [Fallbrook] Ca	14	28	42

MEZCALERIA SPECIAL

Shot of mezcal served with traditional fixins

Orange slice, chili salt & chapulines Machtetazo {Espadin} 11

CHAPULINES

Lightly spiced dehydrated grasshoppers a oaxacan delicacy,
the perfect drinking snack 5.50

HAPPY HOUR

Tuesday – Saturday 3pm to 6pm

Sunday – Monday All Day

2 Off House Wine

2 Off Beer

6 House Margaritas

6 Tequila or Mezcal shot

7 House Martinis

7 Sangria

*Happy Hour valid at the bar *Restrictions apply