

# ZÓCALO

COCINA MEXICANA

## Margaritas

### **Zócalo Margarita - \$11**

*Espolon Blanco, Lime, Cointreau, Agave*

### **Pineapple-Sage - \$13.5**

*Espolon Reposado, Pineapple Shrub, Lime, Sage*

### **Serrano-Cucumber - \$12.5**

*Serrano-infused Tequila, Cucumber, Lime, Agave*

### **Grapefruit-Passionfruit - \$12.5**

*Espolon Blanco, Grapefruit,  
Giffard Passionfruit Liqueur, Lime*

### **Cilantro-Chipotle Mezcalerita - \$14**

*Sombra Mezcal, Pineapple, Cilantro, Lime  
Served on the rocks w/ a chipotle-salt rim*

## House Cocktails

### **Cucumber-Mint Cocktail - \$11.5**

*Citizen Gin, Elderflower Liqueur,  
Cucumber, Mint, Soda*

### **Rum Punch - \$12.5**

*Cruzan Silver Rum, Hibiscus,  
Giffard Passionfruit Liqueur, Orange Juice, Lime*

### **Pisco Manhattan - \$13**

*Campo De Encanto Pisco, Montenegro Amaro, Angostura Bitters*

### **Rhubarb-Mint Fizz - \$12**

*New Amsterdam Vodka, Rhubarb Shrub,  
Lemon, Mint, Soda*

### **The Metis - \$14**

*Sombra Mezcal, Tepache Liqueur,  
Dry Vermouth, Old Fashioned Bitters*

### **Zócalo Sangria - \$11**

*Próximo Rioja Wine w/ Laird's Applejack,  
Pomelo, Apple, Orange Juice, Cointreau*

### Red Wine

Próximo Rioja (ESP) - \$9/38  
Barossa Valley Shiraz (AUS) - \$11/47  
Chateau Smith Cabernet Sauvignon (WA) - \$12/51  
Bodegas Ayuso Estola Reserva (ESP) - \$12/51  
Zuccardi Serie A Malbec (ARG) - \$12/51

### White Wine

Marques De Riscal Sauvignon Blanc (ESP) \$9/38  
Alamos Torrontés (ARG) - \$10/42  
Newsprint Chardonnay (WA) - \$11/47  
Leyda Sauvignon Blanc (CHL) - \$11/47  
Herència Altés Garnatxa Blanca (ESP) - \$10/42

### Rosé

Villa Wolf Pinot Noir Rosé (GER) - \$10/42  
Gérard Bertrand Brut Rosé (FRA) - \$11/47

### Sparkling Wine

De Faveri Prosecco Brut (ITA) - \$10/42  
Cleto Chiarli Vecchia Modena (ITA) - \$14/59  
Juvé & Camps Xarel·lo Brut (ESP) - \$12/51

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### Draft Beer

Pacifico - \$6  
Negra Modelo - \$6  
Manny's Pale Ale - \$6  
Elysian Space Dust IPA - \$7  
Reuben's IPA - \$7  
Rotating Draft - \$7

### Bottled Beer

Bohemia - \$6  
Corona Familiar - \$6  
Tecate - \$4  
Carta Blanca - \$6  
Hale's El Jefe (Hefeweizen) - \$6  
Racer 5 IPA - \$7  
Anderson Valley IPA - \$7

### Bottled Cider

Virtue Michigan Cider (MI) - \$7  
Le Fevre Cidre Brut (FRA) (330ml) - \$12  
La Chouette Cidre Rosé (FRA) (330ml) - \$12  
Virtue Lapinette Cidre Brut (MI) (765ml) - \$25  
Pierre Huet Cidre Bouché (FRA) (765ml) - \$28

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### Non-Alcoholic

Soda - \$3  
Topo Chico, Mexican Coke - \$3.5  
Jarritos (Grapefruit or Piña) - \$3  
Cock n' Bull Ginger Beer - \$5  
Caffé Umbria Coffee - \$3  
Rishi Organic Tea - \$3

## TEQUILA FLIGHTS

### Traditional v. Modern (Blanco) - \$13

Three blancos showcasing the different methods to juice cooked agave:

Tahona Wheel or Mechanical Shredder

*Fortaleza*

*Tapatio*

*123 (uno)*

### Oak Barrel Flight (Reposado) - \$13

Three reposados showcasing the different oak barrels a distillery can use to age tequila

*Casa Noble*

*Siete Leguas*

*Celestial*

### House Favorites (Añejo) - \$15

A selection of three house favorite añejos

*Casamigos*

*Herradura*

*Dos Armadillos*

### The Grand Jefe - \$55

A selection of three of our most premium tequilas

*DeLeón Diamante*

*Don Julio Real*

*Avión Reserva 44*

## MEZCAL FLIGHTS

### Introduction to Mezcal - \$13

Three classic espadin agave mezcals

*Fidencio Clásico*

*Del Maguey Chichicapa*

*Alipús San Andrés*

### The Agaves of Mezcal - \$18

Three mezcals showcasing different types of agaves used to distill mezcal

*Amarás Cupreata*

*Bozal Cuixe*

*Rey Campero Mexicano*

\*All flights include three "½-ounce" pours