

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, agave, lime

blackberry margarita 12

espolon blanco, blackberry shrub, agave, lime

prickly pear margarita 11

espolon blanco, prickly pear puree, agave, lime
(sombra mezcal float - 3)

house cocktails

rosa maria 11

citizen gin, yuzu, agave, rosemary, cardamom bitters,
soda

hermosa 12

new amsterdam vodka, hibiscus, agave, lime

el otoño 12

orange-cinnamon infused mezcal, cointreau, orange
simple, lemon, egg whites

horchata martini 12

sparkle donkey cinnamon tequila, rumchata

pisco sour 12

pisco, lemon, lime, simple, egg whites, angostura bitters

fig manhattan 13

fig bourbon, thyme simple, sweet vermouth, angostura
bitters

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red wine

próximo rioja (esp) 9/34
velvet devil merlot (wa) 12/44
chateau smith cabernet sauvignon (wa) 14/52
bodegas ayuso estola reserva (esp) 13/48
zuccardi serie a malbec (arg) 11/41

white wine

casal garcia vinho verde (prt) 9/34
leyda sauvignon blanc (chl) 11/41
finca montepedroso verdejo (esp) 12/45
campos de luz chardonnay/viura (esp) 12/45

rosé

milbrandt rosé (wa) 12/45
gérard bertrand brut rosé (fra) 11/47

sparkling wine

zardetto prosecco (ita) 11/43
flama d'or brut cava (esp) 10/42
cleto chiarli vecchia modena (ita) 59

draft beer

pacifico 6
negra modelo 6
fremont dark star oatmeal stout 6
manny's pale ale 6
elysian space dust ipa 7
rotating draft 7

bottled beer

tecate 4
coors light 5
pyramid hefeweizen 5
bohemia 6
corona familiar 6
estrella jalisco 6

cider

seattle dry cider (16oz.) 8
virtue lapinette cidre brut (mi) (765ml) 25
pierre huet cidre bouché (fra) (765ml) 28

non-alcoholic

soda 3
mexican coke 3.5
topo chico 3.5
jarritos (grapefruit or piña) 3
cock n' bull ginger beer 5
caffé umbria coffee 3
rishi organic tea 3

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tequila flights

traditional v. modern (blanco) 13

three blancos showcasing the different methods to juice cooked agave: tahona wheel or mechanical shredder

fortaleza
tapatío
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
wahaka espadín
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

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