

## FEATURED WINE FOR TODAY'S MENU

### BUBBLES

6 oz/btl

#### **Delamotte Brut, Reims**

Champagne, France NV

26/87

#### **Lanson, White Label, Sec**

Reims Champagne, France NV

30/91

### WHITE

6 oz/btl

#### **Bernhard Ott, Grüner Veltliner, Der Ott,**

Wagram, Austria 2016

20/66

#### **Dom. Weinbach, Riesling, Grand Cru Schlossberg,**

Alsace, France, 2017

36/116

#### **Domaine Weinbach, Pinot Gris, Cuvée Ste.Catherine,**

Alsace, France 2017

36 /116

### RED

6 oz/btl

#### **Burn Cottage Vineyard, Pinot Noir, Cashburn,**

Central Otago, New Zealand 2017

20/66

#### **Guímaro, Mencia, Camiño Real,**

Ribeira Sacra, Spain 2016

18/61

#### **Jeanne Gaillard, Crozes-Hermitage**

**Rhône Valley**, France 2015 (*Syrah*)

22/71

#### **Robert Biale Vineyards, Zinfandel, Black Chicken,**

Napa Valley, California 2017

30/91

#### **R. López de Heredia, Reserva, Viña Tondonia,**

Rioja, Spain 2006 (*Tempranillo Blend*)

30/91

#### **Acústic Celler, auditori,**

Montsant, Spain 2013 (*Garnacha*)

40/131

#### **VIK, Milla Cala,**

Millahue, Cachapoal Valley, Chile 2014 (*Cab Blend*)

30/91

**See full wine list for more selections**

## "SOFT" DRINKS

**Limonada** / fresh squeezed limeade, sparkling water 3.50

**Agua de Jamaica** / ice cold, tangy tea of crimson jamaica "flowers" 3.50

**Agua del Dia** / daily changing fresh fruit "water" 3.50

**Scarlet Wave** / fresh limeade, "Jamaica flower" tea, Peychaud's bitters 3.50

**Water** / Topo Chico sparkling, Evian still 6

## COCKTAILS

**Tequi - romero** Espolón reposado tequila, Briottet crème de cassis, Ancho Reyes, rosemary, fresh lime juice, Peyshaud's bitters. 14

**Ponche con Piquete** Del Maguey Crema de mezcal, BroVo Boomerang cherry and walnut liqueur, hibiscus, piloncillo, fresh lime juice. 13

**The Dark Side** Montelobos mezcal, FEW bourbon, Fernet Vallet, Angostura Orange bitters. 13

**Sage – Orange Sazerac** Montelobos espadín mezcal, BroVo spicy curaco, sage, Herbsaint. 14

### OUR CLASSICS

**Splurge Margarita** / Don Julio 1942, Grand Marnier 100, fresh lime, agave syrup. 30

**Tres Agaves Margarita** / Espolón blanco tequila, Mezcal Union, Por Siempre Sotol, Pierre Ferrand Dry Cuarcaco, fresh lime, shaken tableside. 14

**Topolo Margarita** / Espolón reposado, Royal Combier, housemade limonada, shaken tableside. 13

**Want to use your favorite tequila? Shot price plus 3**

**Champagne Margarita** / Milagro blanco, Cointreau, fresh lime, sparked with Taittinger *La Francaise* champagne. 16

**Blue Agave Margarita** / Milagro blanco tequila, Cointreau, fresh lime, shaken tableside. 13

**Want to use your favorite tequila? Shot price plus 3**

**Mezcal Margarita** / Wahaka joven espadin mezcal, Grand Marnier, Peychaud bitters, housemade limonada. 14

**Paloma Oaxaqueña** / Wahaka mezcal (infused with güero chile & coriander), fresh grapefruit, limonada, honey, grapefruit bitters. 14

## BEER

### DRAFT

**Cruz Blanca / Mexico Calling** Refreshing Mexican-style lager (900 W. Randolph St, Chicago, IL) 8

**Off Color Brewing / Very Very Far** Belgian ale (Chicago, IL) 8

**Miskatonic / Little Gray** Grisette (Darien, IL) 7

**3 Floyds / Alpha King** American Pale Ale (Munster, IN) 8

**Negra Modelo** / Vienna-style lager (Mexico) 6.5

### BOTTLES AND CANS

**Wild Onion / Radio Free Pils** Pilsner (Lake Barrington, IL) 7

**Solemn Oath / White Van** White ale (Naperville, IL) 7

**3 Floyds / Gumballhead** Crisp American wheat beer (Munster, IN) 7

**Cruz Blanca / Palm Shade** Tropical Pale Ale (900 W. Randolph St, Chicago, IL) 8

**Baja Brewing / Por Favor** Mexican IPA (Cabo San Lucas, Baja California, Mexico) 7

### MEXICAN

Modelo Especial, Bohemia, Pacifico, Dos XX Lager, Tecate, Victoria, Corona Light 6

## RESERVE MEZCAL FLIGHT RARE PRODUCTIONS \$50

**Mezcalero No. 20—Arroqueño—Sola de Vega, Oaxaca**

**Wahaka "Vino de Mezcal"—Cupreata  
Tetitlian de la Lima, Guerrero**

**Mezcalosfera Ensemble—Verdé, Madrecuixe, Bicuixe  
Miahualtán, Oaxaca**