
COCKTAILS

**JUNIPER & PINEAPPLEWEED
JALISCO 34.**

Volcan XA tequila, oloroso sherry,
juniper, pineapple weed

WHITE NEGRONI 16.

Pensador espadin, Cocchi americano,
bitter aperitif, rose

ROSE & GRAPE

MARTINI 17.

Paranubes rum, Barsol pisco,
dry vermouth, grape eau de vie, rose

SOUR 17.

Cupreata mezcal, Tapatio blanco
tequila, hops, sorrel

SORREL & HOP

FIZZ 16.

El Destilado rum, vermouth, sorrel,
egg white, lager

OLD FASHIONED 17.

Siete Misterios Doba Yej mezcal,
brandy, chamomile, corn, bitters

CORN & CHAMOMILE

HIGHBALL 17.

Abasolo corn whisky, verjus,
chamomile, carbonation

HOT & COLD 18.

Dangerous Don Cafe mezcal, cacao,
woodruff, white chocolate cream

COFFEE & WOODRUFF

BOULEVARDIER 16.

Sierra norte corn whisky, vermouth,
woodruff campari, coffee

MOUNTAIN MAN 16.

Pensador espadin mezcal, marigold,
verjus, carrot, egg white

CARROT & MARIGOLD

WHITE AMERICANO 16.

Condesa gin, marigold, carrot syrup,
absinthe, carbonation

mezcaleria

ANTOJITOS

KOL GUACAMOLE *

Pistachio mole, totopos **8.**

CHURROS AND CAVIAR

Almond mole, flowers **60.**

CAVIAR 30G *

Crème fraîche, salsa, totopos **70.**

TOSTADA

Enoki mushroom, pistachio, xnipec **8.**

Wagyu beef, kohlrabi, guajillo **12.**

Trout, pickled chilli, dill, kohlrabi **12.**

CEVICHE

Langoustine, spring herbs, blackcurrant aguachille **15.**

FLAUTA

Halibut, pine nut, guajillo and dill,achiote **12.**

QUESADILLA

Kentish Oaxacan cheese, truffle, creme fraiche **8.**

EMPANADA *

Beef shortrib, red onion xnipec, chipotle **16.**

CHURRO

Blanco jaguar chocolate and mezcal mousse, pork crackling **8.**

*From 10:30pm onwards only antojitos marked with an * are served*

A suggested discretionary service charge of 14.5% will be added to your final bill. All prices are inclusive of VAT.