



TAHONA MARGARITA \$8

El Jimador Blanco, house triple sec, Raw Agave, lime



MEZCAL PINA COLADA \$8

Casta Tribal, young coconut syrup, pineapple, lime

HOUSE SPECIALS \$10



LA CATRINA

El Jimador Blanco, Mandarin Napoleon, mandarin parsley oleo syrup, lime



CAMPO SANTO

Espolon Blanco, passionfruit, coconut water, fresco chili, Cointreau, agave, lime



AVO TROPICAL

Paranubes Rum, avocado seed orgeat, house triple sec, OJ, lime



HIGH & DRY

Casta Tribal, Mango, spiced hibiscus aguamiel, Giffard Pamplemousse, lemon, egg white



WHALEY HOUSE PUNCH

Domingo Espadin, salted watermelon, pineapple, Campari, lime, Pernod Absinthe



HOPPY PAPI

Espolon Reposado, Grapefruit, Aperol, hopped kumquat, lemon, IPA



JIMADOR'S DREAM

Paranubes Oaxacan Rum, Plantation Pineapple Rum, pineapple, hibiscus, lime, tiki bitters



HEAD ANCHO

Metiche Salmiana, lemongrass infused vanilla, Ancho Reyes Verde, lime, serrano Bitters.



BIEN PICADO

El Silencio, Roasted watermelon Juice, Mole grenadine, Ginger, tepache, Serrano bitters, lime.



OFRENDA

El Jimador Blanco, pineapple juice, sage & thyme tincture, brown butter agave, lime



HIGH DESERT COOLER

Espolon Blanco, cucumber mint shrub, elderflower, lemon

CLASSICALLY INSPIRED \$9



OLD TOWN MARGARITA

El Jimador Blanco, house triple sec, lime



PALOMA DE LA CASA

El Jimador Blanco, grapefruit, Giffard Pamplemousse, raw agave, lime, soda



PENICILLINA

El Silencio, ginger, honey, Laphroaig, lemon



DIABLITO

Casta Tribal, ginger, Butterfly Tea, lime, soda



BATANGA CERESA

El Jimador Blanco, spiced cherry cola syrup, Angostura, lime, soda



OAXACAN FIRING SQUAD

Casta Tribal, mole grenadine, raw agave, lime, mole bitters

STIRRED & BOOZY \$10



OLD TOWN FASHIONED

Casta Tribal, Lapsang Gomme, Laphroaig, Angostura bitters



SOYLENT GREEN

Los Jarvis Espadin, Ancho Reyes Verde, falernum, celery & serrano bitters



SMOKED PINA

Plantation Pineapple Rum, Los Jarvis Espadin, orgeat, curacao, ango, tiki bitters