

Cocktails

FEATURED COCKTAILS

flor de muerto 17

mezcal espadín, charanda, pajarote licor de tamarindo, ponche, lime

stolen vocho *

mezcal, orange curaçao, clove and cardamom, rosemary, lemon

bien colada

la josie x ositos serrano alembique private batch, cola, coco nut milk, cream of coconut, mint

humble tepache #3

tequila, singani 63, tepache de piña, lime, agave

vuelta a la manzana

tequila, mezcal, green apple, cinnamon, lime

luna de sangre *

la condesa gin, hibiscus, earl grey, honey, lemon, nutmeg

trompibueno *

tequila blanco fat washed with al pastor pork from our trompo, pineapple verdit, chiles guajillo and pulla, lime, salt

oaxacan old fashioned

mezcal espadín, tequila reposado, piloncillo, xocolatl mole, agave ☪

la privadita

La Josie private batch cenizo colonial, strega, aperol, lemon

el jardín

mezcal, boomsma closterbitter, mint, jalapeño, lime

margarita * 16

libelula, lime, pierre ferrand orange curaçao, agave, salt rim

mezcal margarita

mezcal, lime, pierre ferrand orange curaçao, agave, gusano salt rim

paloma

tequila, aperitivo, jarritos toronja syrup, lime, grapefruit

agua del día 7

rotating house made agua fresca

ask your server for today's variation, make it boozy +7

* available as mocktails

Vinos

SPARKLING

glass | bottle

Dibon cava brut rosé, Penedes, ESP 12 46

Los Monteros cava brut, Utiel-Requena, ESP 12 46

WHITE

Monte Xanic sauvignon blanc, Valle de Guadalupe, MEX 17 65

Gañeta getariako txakolina rosé, Gipuzkoa, ESP 16 60

Nortico, alvarinho, minho, PRT 15 56

RED

Santo Tomas cabernet sauvignon 17 65

Valle de Santo Tomas, MEX

Incógnito tempranillo, grenache, cabernet sauvignon 13 50

Valle de Guadalupe, MEX

Terra Noble carignan. Maule, CHL 15 56

Café

Casa Humilde medium roast, tiramisú, walnut, tropical fruit 5

☪ contains nuts

Cervezas

DRAFT

Casa Humilde

Javier & Jose, two mexican-american brothers from the Hermosa neighborhood in Chicago founded Casa Humilde from their childhood home using traditional and modern twists to showcase their mexican roots.

Media Naranja

8

Created to celebrate Jose & Denise's marriage!

refreshing, light, crisp

mosaic & citra hops with orange peel, Pale Ale, 5.2%

Firme

9

hoppy, bitter, grapefruit

cascade and amarillo hops, India pale ale, 6.3%

Maizal

7

mild bitters, crisp, refreshing

corn from midwest, mexican style lager, 4.7%

Grupo Modelo

Modelo Especial Draft

8

pilsner, 4.4%

CANS & BOTTLES

Heineken 0.0

7

lager, amsterdam, 0%

Grupo Modelo

Pacífico Clara

7

crisp with a touch of grass-citrus

mexican pilsner, 4.4%

Negra Modelo

7

creamy, caramel, dark malt

munich dunkel, 5.4%

Dutchbag Brew Co.

Plumzu

9

plum, black limes & child memories of black cherry warheads

double gose with yuzu juice, 6.2%

Cervecería Cuauhtémoc Moctezuma

Tecate

5

smooth, malty, sweet corn

mexican golden lager, 4.5%

Carta Blanca

5

full-bodied, full-flavored

mexican lager, 4.5%

Chelada

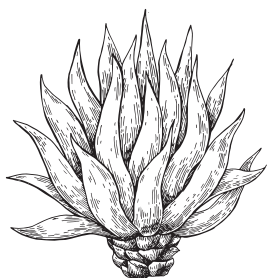
+1

ice, fresh squeezed lime juice, salt

Michelada

+2

ice, fresh squeezed lime juice, housemade michelada mix, tajín



Flights

0.5 oz pours

VUELTA POR MÉXICO 22

This flight celebrates the diversity of Mexican agave spirits, which are so much more than just tequila and mezcal.

In this flight you will taste sotol, raicilla and bacanora.

Bacanora is an agave distillate from the state of Sonora, raicilla is produced on the coast and in the sierra of Jalisco and sotol is distilled from the desert spoon, dasylirion, in a manner similar to mezcal in the states of Chihuahua, Coahuila & Durango.

Kilinga

Bacanora Silvestre
wildflowers, citrus, green apple

Las Perlas de Jalisco

Raicilla, Chico Aguiar
sour lime soda, minerality, spearmint

Nocheluna

Sotol
pepper, dried orange peel, thyme

SIN MAÍZ NO HAY PAÍS 22

Mexican food is endlessly intertwined with corn, there are hundreds of different kinds of heirloom corn still being produced today. The biodiverse milpa farming method where corn, squash, beans and chile are planted with each other to keep the soil healthy is the backbone of the Mexican diet and agriculture. The importance of corn, maíz in Spanish, is also seen in Mexican spirits, we have selected 3 we feel are truly special.

As the saying goes in México: Sin maíz no hay país, without corn there is no country.

Abasolo

Mexican Corn Whisky
light oak, toasted marshmallow, peppercorn spice

Siglo Cero

Pox
dark chocolate, funk, moonshine

Nixta

Licor de Elote
silky, piloncillo, condensed coconut milk

LOS MEZCALES DE LA CASA 30

Take a tour through Mexico and the diversity of mezcal with our 4 current private batch mezcals.

All four are small batch, traditionally produced agave spirits that we feel showcase the best of traditional mezcal production.

Neta, coyote

volcanic rock, melon, perfume

5 Sentidos La Josie x Osito's Collab

tobalá, jabalí, sierra negra

banana pepper, clay minerality, pepper

Real Minero, marteño y cuishe

black olives, raisins, aztec chocolate

Cenizo Colonial, cenizo

maracuyá, hierba buena, pineapple

EL AZUL 21

These 3 traditionally produced, additive-free tequilas showcase the beautiful diversity of the blue weber agave used in tequila production

G4 108 proof, blanco

stone fruit, citrus, floral

Arette Artesanal, suave reposado

tropical fruit, pepper, cinnamon

Tequila Ocho, añejo

cooked agave, chocolate, gardenia

REZIST 24

Rezpiral is a spirits project focused on preserving traditional production methods and culture in an industry that is rapidly industrializing.

Their small scale allows them to showcase diverse micro-distillates while working to preserve mezcalero autonomy, local land control, and the pueblo spirit and culture that mezcal comes from. La Lucha Sigue.

Rezpiral Series 4

Aureliano Hernandez

tobalá: citrus peel, apple skin, peat

Rezpiral Series 5

Berta Vazquez

tobalá y tepeztate: vegetal, moist earth, grass

Rezpiral Series 6

Reina Sanchez

tepeztate: green, white pepper, earth