

COCTELES

SONAMBULA	\$14
Jalapeño infused blanco tequila, chamomile, lemon, molé & Peychaud's bitters	
TIA MIA	\$14
Jamaican rum, mezcal espadin, toasted almond orgeat, orange curaçao, lime	
BROOKLYN BURRO	\$14
White Guyanese rum, pineapple, ginger, lime, aromatic bitters, soda	
BITTER MOON	\$14
Mezcal espadín, bitter aperativo, vermut rojo, ancho chili liqueur, orange oil	
ELOTE OLD FASHIONED	\$14
Bourbon, American single malt, corn liqueur, chipotle, orgeat, molé bitters	
JEREZ TONIC (BENEFITS THE INDEPENDENT RESTAURANT ASSOCIATION)	\$14
Gin, manzanilla sherry, banana, house made lemongrass tonic	
PEDRO PARAMO	\$14
Mezcal espadin, strawberry, cherry tomato water, coriander, black pepper, Spanish lager	
DESERT SUN	\$14
Pineapple infused mezcal, vermut blanco, sotol, Suze,	

CERVEZA

MAHOU (draft) Pale Lager, Spain	\$6
NEGRA MODELO (draft) Dark Lager, Mexico	\$6
ESTRELLA JALISCO Pale Lager, Mexico	\$5
JABALI Bock, Mexico	\$5
OTHER HALF JUICE CAPSULE IPA Brooklyn, NY	\$12
PANGA DROPS (8 OZ) Keller Pils, Nicaragua	\$4
RED STRIPE Pale Lager, Jamaica	\$7
ORCHARD HILL BONE DRY Cider, NY	\$9

DRAFT COCKTAILS

MARGARITA SINGLE OR PITCHER!	\$14 / \$85
Blanco tequila, Cointreau, lime, deliciousness	
PALOMA	\$13
Blanco tequila, house-made grapefruit soda, lime (pssst... we can make it spicy!)	
ZOCALITO	\$14
Reposado tequila, poblano liqueur, verjus, Salers, celery bitters	
REAPERS GARDEN	\$14
Gin, St. Germain, bacanora, celery, lime, celery salt	
LOLO AVO	\$14
Cachaça, amontillado sherry, coconut milk, avocado, lime	
THE JERK	\$14
Jerk spice infused Jamaican rum, amontillado sherry, house-made Kola, pineapple, lime	
CRIME OF PASSION	\$14
Jamaican overproof rum, Pimm's, pineapple, passionfruit, lime, absinthe	
BOLIVAR	\$14
Singani, Campari, orange, dry vermouth, lemon,	
RED MANGROVE	\$14
Red bell pepper infused vodka, white rum, mango brandy, lemon, lava salt	
MICHELADA	\$8
Light or dark beer, Carrot, papaya, orange, lime, chili	

VINO BY THE GLASS (OR BOTTLE!)

RED: ALTOS LAS HORMIGAS - MALBEC (Draft) Argentina	\$9 / \$36
WHITE: AVINYO PETILLANT (Draft) Spain	\$8 / \$32
SPARKLING: A CONXURA - ADEGA ELOI LORENZO - Spain	\$10 / \$42
ROSE: HONORO VERA ROSE - TEMPRANILLO / SYRAH Spain	\$11 / \$42

WANT MORE?!

CHECK OUT THE "WINE" SECTION TO SEE OUR COMPLETE BOTTLE LIST!

SPIRIT FREE FOR THE FREE SPIRIT \$10

HIBISCUS NO-GRONI - Seedlip Grove, hibiscus, gentian, orange oils
BROOKLYNITA - Ginger, lime, pineapple, soda

TROPIC THUNDER - Seedlip Garden, jalapeño, pineapple, lime, egg white